

1. Record Nr.	UNINA9910877291603321
Titolo	Management of food allergens // edited by Jacqueline Coutts and Richard Fielder
Pubbl/distr/stampa	Chichester, West Sussex ; ; Ames, Iowa, : Blackwell, c2009
ISBN	1-282-37152-5 9786612371523 1-4443-0991-9 1-4443-0992-7
Descrizione fisica	1 online resource (276 p.)
Altri autori (Persone)	CouttsJacqueline FielderRichard
Disciplina	616.97/5
Soggetti	Food allergy Food industry and trade
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Management of Food Allergens; Contents; Contributors; Preface; PART I RISK ASSESSMENT; 1 The reality of food allergy: the patients' perspective; 1.1 Background; 1.2 Consumer reaction; 1.3 Supporting consumers; 1.4 Allergy services; 1.5 Teenagers and young adults; 1.6 Food labelling; 1.7 Allergen thresholds; 1.8 Food alerts; 1.9 Our work with industry; 1.10 The work of the FSA; 1.11 Schools; 1.12 Eating out; 1.13 Daily life with a food allergy; 1.14 Hopes for the future; References; 2 Clinical incidence of food allergy; 2.1 Introduction 2.2 Case 1 - Severe anaphylaxis to an unknown food product2.3 Case 2 - Idiopathic anaphylaxis; 2.4 Case 3 - Cross-reactivity or contamination?; 2.5 Case 4 - To vaccinate or not in egg allergy; 2.6 Case 5 - Adrenalin auto-injector for all egg-allergic patients?; 2.7 Case 6 - Immunotherapy for oral allergy syndrome?; 2.8 Conclusion; References; 3 Identification and characterisation of food allergens; 3.1 Introduction; 3.2 Classification of food allergens; 3.3 Plant food allergens; 3.4 Animal food allergens; 3.5 Conclusions; References; 4 Coeliac disease: allergy or intolerance? 4.1 Introduction4.2 About Coeliac disease; 4.3 Prevalence and

diagnosis; 4.4 What is gluten?; 4.5 The gluten-free diet; 4.6 Gluten-free foods; 4.7 Prescriptions; 4.8 Allergen labelling; 4.9 Food production; 4.10 The Codex standard; 4.11 Gluten testing; 4.12 Gluten-free catering; 4.13 Cross-contamination; 4.14 Nutritional adequacy; 4.15 Lactose intolerance; 4.16 Coeliac UK; References; PART II RISK MANAGEMENT; 5 Risk management - the principles; 5.1 Introduction; 5.2 Allergen management: the issues; 5.3 Development of allergen management plans: principles and considerations; 5.4 Objectives
5.5 Application
5.6 Concluding remarks; References; 6 Risk management - operational implications; 6.1 Introduction; 6.2 Identifying the hazard; 6.3 Managing the hazard; 6.4 Conclusion; References; 7 Choices for cleaning and cross-contact; 7.1 Allergen management and cleaning; 7.2 The cleaning process; 7.3 Principles of cleaning; 7.4 Open plant cleaning; 7.5 Dry cleaning; 7.6 Manual cleaning; 7.7 Foam and gel cleaning; 7.8 Cross-contamination; 7.9 Floor cleaning; 7.10 Tray and rack washing machines; 7.11 Cleaning-in-place; 7.12 Management of allergen cross-contamination
7.13 Cleaning management
7.14 The cleaning programme; References; 8 Validation of cleaning and cross-contact; 8.1 Introduction; 8.2 Validation of a cleaning regime; 8.3 Sampling to validate cleaning; 8.4 What to measure to validate cleaning; 8.5 Summary; References; 9 Validation, standardisation and harmonisation of allergen activities in Europe and worldwide; 9.1 Analytical methods; 9.2 Method validation; 9.3 Standardisation of methods; 9.4 Harmonisation; References; 10 Standardisation of analytical methodology with special reference to gluten analysis; 10.1 Introduction
10.2 Methods and standards

Sommario/riassunto

One of the greatest challenges facing the food industry is providing safe food to an ever-increasing number of allergic consumers through a global supply chain. Approximately 2-4% of western adults and up to 10% of children are currently thought to be sensitive to food allergens, and the issue is of major commercial significance to food manufacturers. The market for 'free-from' foods has grown dramatically in recent years and the demand for gluten- and dairy-free foods shows no sign of abating in the foreseeable future. This volume provides an overview of the safe management of food allergen
