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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  
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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

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