

Targeting quality standards applicable to control allergens risk in food : CASINO Group experience in partnership with SILLIKER Group

Speakers :

Mr. Imbert , Quality Manager Casino Group

Mr. Dufour, Scientific Director, Silliker Group

In France, 1 to 2 million people suffer from food allergies and already every year in the United States 20% of the recalls of products relate to allergens issues. Although the new EU regulation dealing with food labeling is now in place and the food manufacturing sector is better informed and more aware of this issue, the effective implementation of the allergens risk management tools still is very limited.

Following the increasing number of information's request from its customers and the rising concerns and of the associative and scientific groups around the allergens issue, the Casino Group has developed for more than 3 years a specific attention to this particular issue.

In February 2004, the Casino Group invited its own-brand products suppliers to a specific technical meeting in order to:

- Rise their awareness on the "allergens" issue
- Invite them to set up a coherent quality policy based on a HACCP type approach.

In order to achieve this goal, the Casino Group joined the Silliker project of developing a training kit entitled "*Controlling Food Allergens in Your Plant*". The kit was developed by Silliker. The video and workbook are designed to communicate current industry knowledge and propose a consistent approach to implement specific allergen control measures.

The speakers will respectively develop the action undertaken by the Casino Group with it's suppliers to implement the Group allergen policy and the methodology used to develop the Food Allergens Training Kit .

This presentation is an example of what can be done to face the allergens issue and will answer questions rised by retailers, food industry and service provider having a common target : Implementing efficient tools to control the allergens risk in order to improve food safety for the consumer.

The conference will take place on Thursday 3 February – 16h00 pm

CIES – Food Safety Conference – Roma – Italy
3rd and 4th February 2005

For further information : www.ciesnet.com/fsrome2005