



ALLERGEN DEFENSE



COMPREHENSIVE SERVICE FOR ALLERGEN
CONTROL IN THE FOOD INDUSTRY

DETECTION OF ALLERGEN CONTAMINATION

REMOVAL PROCEDURES

PREVENTION PROTOCOLS

FEEL SAFE WITH US


CHRISTEYNS
FOOD HYGIENE



A challenge for the food industry

Currently one of the main concerns in the food and beverage industries is to achieve the complete removal of allergens from work surfaces to reduce the risks to vulnerable consumers from unintentional cross-contact of allergenic proteins with food.

Traces of unintended allergens in food products may render the product unsafe for some consumers leading to illness or in extreme circumstances an anaphylactic reaction.

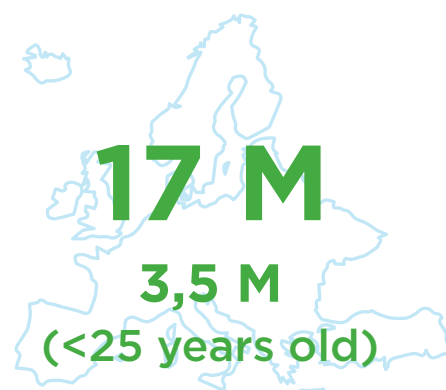
CHRISTEYNS has implemented a co-ordinated plan for allergen control in the food, dairy and beverage

industries. The service provides the necessary tools for the control of cleaning processes, as well as for the maintenance of strict hygiene in the facilities.

Effective allergen management must take into account all the operations that take place in the company, from the entry of raw materials to the manufacture and packaging of the final product. They must also have control procedures and tools in place to prevent possible contamination of food by allergens from the environment, other foods or operators.

Food allergy sufferers in the world

*According to the World Allergy Organization



ALLERGEN DEFENSE SERVICE

The **Allergen Defense service** provides the necessary tools for the rapid and effective detection of allergens that may cause allergy problems for consumers. This service is the result of years of experience and research in collaboration with leading institutions and universities.

ALLERGEN DEFENSE is a service that identifies the causes of food contamination by allergens and implements preventive measures to minimise future risks, both in industries that have detected this

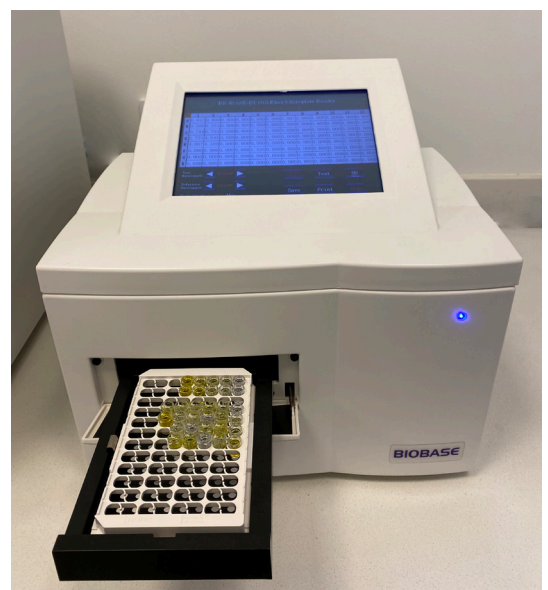
contamination and in those that want to improve their prevention mechanisms.

From the diagnosis stage, the appropriate corrective measures for control are proposed and implemented. If necessary, a plan is implemented for the control and elimination of the contamination and, in all cases, a prevention plan is designed to avoid the possibility of contamination of the food product.



ALLERGEN DEFENSE service includes the necessary aspects for the control of allergens through surface hygiene, which is fundamental for the complete elimination of allergens:

- Design of procedures for the identification of critical points and the application of the appropriate products.
- Implementation of procedures for the elimination of contamination.
- Validation of the hygiene process and periodic verification of the results.



Elisa kit allows the detection and quantification of allergens present in samples.

RANGE OF PRODUCTS

CHRISTEYNS has a range of products for the elimination of allergens, based both on enzymes and certain combination of specific chemicals.

It is characterized by:

- **Efficacy against the main allergens.** Proven efficacy against the elimination of gluten, egg, peanut, shellfish, milk proteins and soy by external laboratories.
- **Decomposition and elimination of proteins and fatty residues.** Enzymatic product that helps the decomposition of the proteins that cause the main food allergy reactions. The surfactants it contains gives it a high detergent capability to eliminate fatty and protein residues.
- **Neutral pH.** Acts at neutral pH. Non corrosive for materials. It also poses a low risk of exposure for the operator.
- **Biodegradable.** Environmentally friendly. Its composition is easily biodegradable.
- **Validated.** Our products have been tested against the most relevant allergens by external labs and by internal procedures using standard methods and equipment.

Our enzyme-based products remove the 6 major allergens with proven efficacy



PRODUCT	DESCRIPTION	APPLICATION
MIDA SAN 329 EA	Neutral disinfectant.	CIP Systems
MIDA FLOW 138 AA	Alkaline disinfectant detergent.	CIP Systems
MIDA ENZY 1005	Controlled foam detergent.	CIP Systems
MIDA ENZY 1004	Foaming detergent.	Open surfaces
MIDA FOAM 196 FI	Chlorinated alkaline foaming disinfectant detergent.	Open surfaces
MIDA FLOW 142 CL	Chlorinated alkaline non-foaming disinfectant detergent.	CIP Systems
MIDA FOAM 150 AF	Foaming alkaline detergent.	Open surfaces
MIDA FLOW 127 NA	Alkaline detergent.	CIP Systems
MIDA FOAM 170 BIO	Foaming enzymatic detergent.	Open surfaces

For more information on CHRISTEYNS products that have been validated against food allergens, please contact a CHRISTEYNS technical manager.

FOOD ALLERGENS, CONTAMINATION AND CONTROL

Allergens are proteins present in food that cause an immunological reaction termed food allergy.

Foods that cause the most food allergies

There are more than 120 foods described as causing food allergies. Among those that cause the most common reactions are: Milk, eggs, seafood, nuts, peanuts, wheat, legumes, soybeans, fruits and fish.

A food allergy is a reaction of the immune system that occurs shortly after eating a certain food.

Contamination is caused by contact with allergen-bearing environments, raw materials, transport, ineffective cleaning or cross-contamination.

Cleaning surfaces correctly and effectively with suitable detergents is usually sufficient for the removal of allergenic proteins.



ALLERGEN DEFENSE service focuses its attention on the design, validation and verification of allergen control processes in the industry based mainly on proper cleaning. In this way, safe and hygienic food production will be achieved without a risk for the final consumer. From the detection stage, the appropriate corrective measures for control are proposed and implemented.



CHRISTEYNS

FOOD HYGIENE

MORE INFORMATION

Contact your local Christeyns resp to help you find a solution that fits your personal situation.

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