

Allergen Cleaning Validation: Principles, Design, Conduct



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Routine cleaning is a fundamental requirement of every food manufacturing process, used to control physical, microbial and allergenic contamination.

In this webinar we will discuss the use of cleaning to control allergen cross-contact specifically, and the principles behind the validation and verification of those cleaning procedures.

We will touch on:

- » General principles of allergen cleaning
- » Hygienic design of equipment
- » Effective cleaning practices
- » Choosing pre-clean and post-clean products to validate against
- » Sampling for allergen analysis
- » Choosing a test method for validation and/or verification

- Duration: 60 minutes including Q&A
- Speaker: Lisa Mitchell - ALS Allergens Laboratory Manager
- Cost: 55€ + VAT (per person)

Contact Us / Book Now

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**You will receive a certificate of attendance for
your participation**