

Do You Have A Food Allergen Control Plan?

Do you have A Food Allergen Control Plan? An estimated 6 million children alone (about 8 percent of the child population), and growing, have food allergies according to the USDA.gov. A food allergy is any food or ingredient that has an adverse effect on a person's immune system; and some may be severe and life-threatening where symptoms progress quickly.

Do you know the Big-8 foods that pose the biggest threats? 90% of all allergic reactions are caused by these eight foods: milk, egg, peanut, tree nuts, wheat, soy, fish and shellfish*. With no known cure in sight, the best defense for people with food allergies is to avoid these foods altogether and carry an EpiPen.

These alarming numbers should be cause for concern among food businesses in making sure you are pro-actively labeling these allergens on products you carry. Allergic reactions can happen anywhere, in school cafeterias, restaurants, supermarkets or anywhere these foods are present. Schools are training on how best to handle Allergic reaction emergencies and food businesses should also develop a plan to help reduce exposure to allergens.

The Big-8 allergens must be declared on all processed food labels and according to FARRP.unl.edu an effective allergen control plan should include written documentation and training on allergen storage, handling, processing, packaging, and identification of allergenic foods and ingredients. Ensuring allergens are labeled and in sealed containers is just one failsafe among many. For more information on an allergy control plan go to farrp.unl.edu**

Bollin Label Systems can assist you with all your allergen labels. We offer these 8 in stock icon labels to help you quickly adhere to any product and identify the big-8 foods or will collaborate with you on a custom label design.

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