

Review of the literature and guidance on food allergen cleaning: References

- Acharya, S. (2021) [Food Standards Agency Blog: Our food hypersensitivity strategy and commitment to consumers](#). [28 March 2023].
- AIB International (2022) [Cleaning tips to prevent allergen cross-contact issues](#) [online] [28 March 2023].
- Alberta Agriculture and Rural Development (2014) Food Safety Guidebook. Edmonton: Alberta Agriculture and Rural Development.
- Aleksi?, M., Popov-Ralji?, J., ?or?evi?, V., Rašeta, M., Luki?, M., Spiri?, D. and Jankovi?, V. (2020) Control of nutritive allergens in a hospitality kitchen. *Meat Technology*, 61(1), pp.75-81.
- Allergen Bureau (2023) [Production: Cleaning](#) [online] [28 March 2023].
- Anaphylaxis Campaign (2020) [The role of cleaning in the management of allergens](#) [webinar], 11 November 2020. [online] [28 March 2023].
- ASSIFONTE (2018) European Guide for the Hygienic Manufacture of Processed Cheese. Brussels: ASSIFONTE.
- Australian Food and Grocery Council and the Allergen Bureau (2021) Food Industry Guide to Allergen Management and Labelling for Australia and New Zealand. Griffith: Australian Food and Grocery Council/Allergen Bureau.
- Axelsson, L., Holck, A., Rud, I., Samah, D., Tierce, P., Favre, M., & Kure, C. F. (2013) Cleaning of conveyor belt materials using ultrasound in a thin layer of water. *Journal of Food Protection*, 76(8), pp.1401–1407.
- Baumert, J.L. and Taylor, S.L. (2013) [Best practices with allergen swabbing](#). *Food Safety Magazine* [online] 30 May. [28 March 2023].
- Bedford, B., Liggans, G., Williams, L. and Jackson, L. (2020) Allergen removal and transfer with wiping and cleaning methods used in retail and food service establishments. *Journal of Food Protection*, 83(7), pp.1248-1260.
- Biocel (2022) [Allergen eradication cleaning & validation](#) [online] [28 March 2023].
- Brazilian Health Regulatory Agency (2018) Guia sobre Programa de Controle de Alergênicos. Brasília: Agência Nacional de Vigilância Sanitária Brasil.
- BRCGS (2022) Effective Allergen Management. London: BRCGS.
- Brown, H. M. and Arrowsmith, H.E. (2015) Sampling for Food Allergens. in *Handbook of Food Allergen Detection and Control*. ed by S. Flanagan, Sawston: Woodhead Publishing, 181-197.
- Brown, P. (2019) [Innovations to combat cross-contact risks in dairy processing](#). *International Food & Meat Topics*, 30(4), pp. 7-8. [online] [28 March 2023].
- Burrows, V.D. (2010) Allergen Management and Control as Part of Agricultural Practices. in *Allergen Management in the Food Industry*. ed by Boye, J.I. and Godefroy, S.B. Hoboken: John Wiley & Sons, 131-144.
- Campden BRI (2009) Validation of cleaning to remove food allergens Guideline no. 59. Chipping Campden: Campden BRI.
- Campden BRI (2013) Food allergens: practical risk analysis, testing and action levels Guideline no. 71. Chipping Campden: Campden BRI.
- Campden BRI (2020a) [Cleaning and disinfection of food factories – Cleaning for allergen control](#) [online] [28 March 2023].
- Campden BRI (2020b) Cleaning and disinfection of food factories: a practical guide Guideline no. 55, 2nd edition. Chipping Campden: Campden BRI.

- Canadian Celiac Association (2018) Guide to Best Practices for Sampling and Testing and Risk Management for Gluten. Milton: Allergen Control Group Inc.
- Canadian Food Inspection Agency (2020) [Cleaning and Sanitation Program](#) [online] [28 March 2023].
- Canadian Food Inspection Agency (2022) [Preventive controls for food allergens, gluten and added sulphites](#) [online] [28 March 2023].
- Catalan Food Safety Agency (2009) Guia per a la gestió dels al·lèrgens i el gluten a la indústria alimentària. Barcelona: Agència Catalana de Seguretat Alimentària.
- Centers for Disease Control and Prevention (2013) Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs. Washington, DC: US Department of Health and Human Services.
- Chen, L., Rana, Y.S., Heldman, D.R. and Snyder, A.B. (2022) Environment, food residue, and dry cleaning tool all influence the removal of food powders and allergenic residues from stainless steel surfaces. *Innovative Food Science & Emerging Technologies*, 75, p.102877.
- Christeyns Food Hygiene (2020) White paper on the management of allergens through cleaning. Warrington: Christeyns Food Hygiene Ltd.
- Cochrane, S. and Skrypec, D. (2014) Food Allergen Risk Management in the Factory – From Ingredients to Products. in *Risk Management for Food Allergy*. ed by Madsen, C., Crevel, R., Mills, C. and Taylor, S. Oxford: Academic Press, 155-166.
- Codex Alimentarius (2008) Guidelines for the validation of food safety control measures (CXG 69-2008) Rome: FAO/WHO.
- Codex Alimentarius (2020a) Code of practice on food allergen management for food business operators (CXC 80-2020). Rome: FAO/WHO.
- Codex Alimentarius (2020b) General principles of food hygiene (CXC 1-1969). Rome: FAO/WHO.
- Coenye, T. (2013) *Brenner's Encyclopedia of Genetics*, 2nd edition. ed by Maloy, S. and Hughes, K. Amsterdam: Elsevier Inc.
- [Commission Regulation \(EU\) 2021/382 of 3 March 2021 amending the Annexes to Regulation \(EC\) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, redistribution of food and food safety culture](#). [online] [28 March 2023].
- [Council Regulation \(EC\) No. 178/2002 of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety, as retained](#). [online] [28 March 2023].
- [Council Regulation \(EC\) No. 852/2004 of 29 April 2004 on the hygiene of foodstuffs, as retained](#). [online] [28 March 2023].
- [Council Regulation \(EU\) No. 1169/2011 of 25 October 2011 on the provision of food information to consumers, amending Regulations \(EC\) No 1924/2006 and \(EC\) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation \(EC\) No 608/2004, as retained](#). [online] [28 March 2023].
- Courtney, R.C. (2016) Evaluation of qualitative food allergen detection methods and cleaning validation approaches. Masters of Science dissertation. University of Nebraska.
- Crevel, R.W.R. (2016) Managing risks from allergenic residues. in *Handbook of Hygiene Control in the Food Industry*, 2nd edition. ed by Lelieveld, H., Holah, J. and Gabri?, D. Sawston: Woodhead Publishing, 135-145.
- Dairy Food Safety Victoria (2018) *A Guide to Managing Allergens in the Dairy Industry*. Camberwell: Dairy Food Safety Victoria.
- Dasgupta and Wahed (2014) Immunoassay platforms and designs. In *Clinical Chemistry, Immunology and Laboratory Quality Control: A Comprehensive Review for Board Preparation, Certification and Clinical Practice*. Amsterdam: Elsevier Inc.

- Delhalle, L., Taminiau, B., Fastrez, S., Fall, A., Ballesteros, M., Burteau, S. and Daube, G. (2020) Evaluation of Enzymatic Cleaning on Food Processing Installations and Food Products Bacterial Microflora. *Frontiers in Microbiology*, 11, p.1827.
- Demetrakakes, P. (2022) [How food processors are cleaning up allergens in their facilities](#). Food Processing [online] 30 November. [28 March 2023].
- Diversey (2021) [Best practice standard sanitation operating procedures for allergen control in food processing](#) [online] [28 March 2023].
- Dominguez, S., Théolier, J., Povolo, B., Gerdts, J., Godefroy, S.B. (2022) Allergen management under a voluntary PAL regulatory framework - A survey of Canadian food processors. *Heliyon*, 8(11), p.e11302
- Easter, M. (2015) [Comparative study looks at cleaning procedures for effective allergen control](#). *International Food Hygiene*, 26(3), pp. 7-9. [online] [28 March 2023].
- Ebisawa, M., Ito, K., Fujisawa, T., Aihara, Y., Ito, S., Imai, T., Ohshima, Y., Ohya, Y., Kaneko, H., Kondo, Y., Shimojo, N., Nagao, M., Ito, Y., Inoue, Y., Okafuji, I., Sato, S., Nakajima, Y., Nishimoto, H., Fukuie, T., Futamura, M., Manabe, T., Yanagida, N., Yamada, Y. and Urisu, A. (2020) Japanese guidelines for food allergy. *Allergology International*, 69(3), pp.370-386.
- Eisenberg, M. and Delaney, N. (2018) Allergen management in food service. in *Food Allergens: Best Practices for Assessing, Managing and Communicating the Risks*. ed by Fu, T.J., Jackson, L., Krishnamurthy, K. and Bedale, W. Berlin: Springer, 167-180.
- Emport LLC (2015) [Cleaning procedures for effective allergen control](#) [online] [28 March 2023].
- European Commission (2022) Commission Notice on the implementation of food safety management systems covering Good Hygiene Practices and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses. *Official Journal*, C355/1.
- European Hygienic Engineering & Design Group (2018) Doc. 8 Hygienic Design Principles. Amsterdam: EHEDG.
- European Hygienic Engineering & Design Group (2021a) Doc. 52 Basic Principles of Cleaning and Disinfection in Food Manufacturing. Amsterdam: EHEDG.
- European Hygienic Engineering & Design Group (2021b) Doc. 45 Cleaning Validation, Monitoring and Verification. Amsterdam: EHEDG.
- Farmhouse and Artisan Cheese & Dairy Producers European Network (2018) *European Guide for Good Hygiene Practices in the Production of Artisanal Cheese and Dairy Products*. Paris :Farmhouse and Artisan Cheese & Dairy Producers European Network.
- Flanagan, S. (2015) [The importance of cleaning validation in allergen management](#). Uxbridge: Reading Scientific Services Ltd. [online] [28 March 2023].
- Food & Allergy Consulting & Testing Services (2021) [Validation vs verification in a food factory](#) [webinar], 23 June 2021. [online] [28 March 2023].
- Food & Allergy Consulting & Testing Services (2022) [Rapid on-site testing kits, an allergen management tool](#) [online] [28 March 2023].
- Food Allergy & Anaphylaxis Connection Team (FAACT) (2023) [How to prevent cross-contact and accidental environmental exposure](#) [online] [28 March 2023].
- Food Allergy Canada (2022) *Allergen Management Guidelines for Food Manufacturers*. Toronto: Food Allergy Canada.
- Food Allergy Research & Education (2017) [Cleaning methods](#) [online] [28 March 2023].
- Food Allergy Research and Resource Program (FARRP) (no date) *Components of an Effective Allergen Control Plan A Framework For Food Processors*. Lincoln: FARRP.
- Food Safety Authority of Ireland (2012) [Audit of Irish food manufacturer allergen controls and labelling](#) [online] [30 March 2023].
- Food Safety Authority of Ireland (2020) [Safe catering: allergens](#) [online] [28 March 2023].
- Food Safety Experts (2017) [6 Areas for successful allergen management](#) [online] [28 March 2023].
- Food Safety Magazine (no date) [CIP/COP](#) [online] [31 March 2023].

- Food Safety Standard (2023) [Validation of cleaning and sanitation programs](#) [linkedin] [28 March 2023].
- Food Standards Agency (2006) Guidance on allergen management and consumer information. London: Food Standards Agency.
- Food Standards Agency (2021) [Guidance for small food businesses on using precautionary allergen labelling such as 'may contain'](#) [online] [28 March 2023].
- Food Standards Agency (2022) [Risk analysis and precautionary allergen labelling research report](#) [online] [30 March 2023].
- Food Standards Agency (2022) [Safe catering](#) [online] [28 March 2023].
- FoodDrinkEurope (2022) Guidance on food allergen management for food manufacturers. Brussels: FoodDrinkEurope.
- Foreign, Commonwealth and Development Office (2023) [Small to medium sized enterprise \(SME\) action plan](#) [online] [18 May 2023].
- Franzmeier, K.D. (2019) [Best practices for allergen changeovers and sanitizing of confectionery equipment](#). The Manufacturing Confectioner [online] 1 February. [28 March 2023].
- Fryer, P.J. and Asteriadou, K. (2009) A prototype cleaning map: a classification of industrial cleaning processes. Trends in Food Science & Technology, 20(6-7), pp.255-262.
- Fuciños, C., Estévez, N., Míguez, M., Fajardo, P., Chapela, M. J., Gondar, D., & Rúa, M. L. (2019) Effectiveness of proteolytic enzymes to remove gluten residues and feasibility of incorporating them into cleaning products for industrial purposes. Food research international, 120, pp.167–177.
- Galan-Malo, P., Ortiz, J.C., Carrascon, V., Razquin, P. and Mata, L. (2019) A study to reduce the allergen contamination in food-contact surfaces at canteen kitchens. International Journal of Gastronomy and Food Science, 17, p.100165.
- Gill, S. (2020) [Dry steam changes cleaning regime for the better](#). Food Processing [online] 13 April. [28 March 2023].
- Gloves by web (2016) [The importance of allergen cleaning](#) [online] [28 March 2023].
- Government of Canada (2019) [Food allergen cross contamination \(or precautionary\) statements](#) [online] [17 May 2023].
- Gowland, M.H. (2010) Allergen Management and Control in the Foodservice Industry. in Allergen Management in the Food Industry. ed by Boye, J.I. and Godefroy, S.B. Hoboken: John Wiley & Sons, 167-204.
- Gupta, R.S., Taylor, S.L., Baumert, J.L., Kao, L.M., Schuster, E. and Smith, B.M. (2017) Economic factors impacting food allergen management: perspectives from the food industry. Journal of Food Protection, 80(10), pp.1719-1725
- Haley, T. and Brouillette, R. (2018) [The evolution of sanitation and hygienic design in bakeries](#). Food Safety Magazine [online] 14 December. [28 March 2023].
- Hashimoto, H., Yoshimitsu, M. and Kiyota, K. (2014) Comparison of egg allergens retained on food service tableware made from different materials. Nihon Kasei Gakkaishi (Journal of Home Economics of Japan), 65, pp.681-687.
- Holah, J., West, S. and McHardy, M. (2016) Hygiene requirements in food service. in Handbook of Hygiene Control in the Food Industry, 2nd edition. ed by Lelieveld, H., Holah, J. and Gabri?, D. Sawston: Woodhead Publishing, 205-219.
- Holah, J.T. (2014). Cleaning and disinfection practices in food processing. In Hygiene in Food Processing, 2nd edition, ed by Lelieveld, H.L.M., Holah, J.T. and Napper, D. Sawston: Woodhead Publishing, 259-304
- Howlett, G. (2016) [Validation of cleaning programs with a focus on allergens](#). Safefood 360° User Conference. [online] [28 March 2023].
- Hygiena (2021) [Allergen cleaning as a control](#) [online] [28 March 2023].
- Hygiena (2022) [Allergen cleaning validation and verification](#) [online] [28 March 2023].
- International Food Safety and Quality Network (2017) [Validation of cleaning programs](#) [webinar], 5 May 2017. [online] [28 March 2023].
- International Life Sciences Institute (2022) Practical guidance on the application of food allergen quantitative risk assessment within food operations. Brussels: ILSI Europe.

- Jackson, L.S. (2017) [Cleaning strategies to remove food allergens and tools for determining efficacy](#). [online] [28 March 2023].
- Jackson, L.S. (2018) Allergen cleaning: best practices. in Food Allergens: Best Practices for Assessing, Managing and Communicating the Risks. ed by Fu, T.J., Jackson, L., Krishnamurthy, K. and Bedale, W. Berlin: Springer, 131–154.
- Jackson, L.S. and Al-Taher, F. (2010) Efficacy of different dry cleaning methods for removing allergenic foods from food-contact surfaces. In: Poster presentation, International Association of Food Protection Annual Meeting, 1/4 August 2010, Anaheim. Des Moines: International Association for Food Protection Annual Meeting Abstracts, pp. 70.
- Jackson, L.S., Al-Taher, F.M., Moorman, M., DeVRIES, J.W., Tippet, R., Swanson, K.M., Fu, T.J., Salter, R., Dunaif, G., Estes, S. and Albillos, S. (2008) Cleaning and other control and validation strategies to prevent allergen cross-contact in food-processing operations. *Journal of Food Protection*, 71(2), pp.445-458.
- Japan Food Safety Management Association (2022) *Manufacture of food products and manufacture of chemicals*. Tokyo: Japan Food Safety Management Association.
- Kiyota, K., Sakata, J., Satsuki?Murakami, T., Yoshimitsu, M., Akutsu, K., Ki, M., Hashimoto, H., Kajimura, K. and Yamano, T. (2018) Evaluation of cleaning methods for residual orange extract on different cookware materials using ELISA with profilin allergen indicator. *Journal of Food Process Engineering*, 41(2), p.e12652.
- Kochak, J.W. (2016) [Getting ready for FSMA's allergen guidelines](#). *Food Safety Magazine* [online] 14 December. [28 March 2023].
- Labs, W. (2023) [New Ideas for Steam: Superheat it to Kill Pathogens on Contact](#). *Food Engineering Magazine* [online] 1 February. [15 May 2023].
- Littleton, P., Walker, M. and Ward, R. (2021) [Controlling cross-contact by food allergens](#). *Food Science and Technology*, 35(2), pp. 47-51. [online] 15 June. [28 March 2023].
- Lopez, S. and Morales, M. (2015) [Implementing an allergen cleaning validation program: practical tips](#). *International Food Hygiene*, 26(3), pp. 18-19. [online] [28 March 2023].
- Marriott, N.G., Schilling, M.W., Gravani, R.B. (2018) The relationship of allergens to sanitation. in *Principles of Food Sanitation*, 6th edition. ed by Marriott, N.G., Schilling, M.W., Gravani, R.B. Berlin: Springer, 73–81
- McHugh, T. (2016) [Putting Ultrasound to Use in Food Processing](#). *Food Technology Magazine* [online] 1 December. [15 May 2023].
- Moerman, F. and Mager, K. (2016) Cleaning and disinfection in dry food processing facilities. in *Handbook of Hygiene Control in the Food Industry*, 2nd edition. ed by Lelieveld, H., Holah, J. and Gabri?, D. Sawston: Woodhead Publishing, 521-554.
- Neogen (2016) *Best practices for food allergen validation & verification*. Lansing: Neogen.
- Neogen (2021) *Food allergen handbook*. Lansing: Neogen.
- Nikoleiski, D. (2015) Hygienic design and cleaning as an allergen control measure. in *Handbook of Food Allergen Detection and Control*. ed by Flanagan, S. Sawston: Woodhead Publishing, 89-102.
- Ortiz, J.C., Galan-Malo, P., Garcia-Galvez, M., Mateos, A., Ortiz-Ramos, M., Razquin, P. and Mata, L. (2018) Survey on the occurrence of allergens on food-contact surfaces from school canteen kitchens. *Food Control*, 84, pp.449-454.
- Ortiz-Menéndez, J.C., Cabrera, M., Mateos Alonso A., García Álvarez M., Ortiz Ramos, M., Garzón, B., Galán-Malo, P. and Mata, L. (2019) Detection of egg and milk residues on work surfaces in school canteens in the Hortaleza District, Madrid and their relevance to children with allergy to these food groups. *Journal of Investigational Allergology and Clinical Immunology*, 29(1), pp.46-83.
- Otto, C., Zahn, S., Rost, F., Zahn, P., Jaros, D. and Rohm, H. (2011) Physical Methods for Cleaning and Disinfection of Surfaces. *Food Engineering Reviews*, 3, pp.171-188.
- Peanut and Tree Nut Processors Association (PTNPA) and the Consumer Brands Association (Consumer Brands) (2020) *Industry Handbook for Safe Processing of Nuts*. Alexandria: PTNPA.
- Perry, T.T., Conover-Walker, M.K., Pomés, A., Chapman, M.D. and Wood, R.A. (2004) Distribution of peanut allergen in the environment. *Journal of Allergy and Clinical*

Immunology, 113(5), pp.973-976.

- Rana, Y.S., Chen, L., Balasubramaniam, V.M., Snyder, A.B. (2022) Superheated steam effectively inactivates diverse microbial targets despite mediating effects from food matrices in bench-scale assessments. *International Journal of Food Microbiology*, 378, p.109838.
- [Regulation \(EC\) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC, as retained.](#) [online] [18 May 2023].
- Remington, B.C., Blom, W.M., Bassa, B. and Koppelman, S.J. (2020) Risk of shared equipment in restaurants for consumers with peanut allergy: a simulation for preparing Asian foods. *Annals of Allergy, Asthma & Immunology*, 125(5), pp.543-551.
- Ridler, G. (2022) [Cleaning to prevent allergen cross contamination](#) [online] 19 May. [30 March 2023]
- Rochester Midland Corporation (2021) [CHECKLIST: 9 Considerations for allergen control in the food industry](#) [online] [28 March 2023].
- Röder, M., Ibach, A., Baltruweit, I., Gruyters, H., Janise, A., Suwelack, C., Matissek, R., Vieths, S. and Holzhauser, T. (2008) Pilot plant investigations on cleaning efficiencies to reduce hazelnut cross-contact in industrial manufacture of cookies. *Journal of food protection*, 71(11), pp.2263-2271.
- Romer Labs (2019a) [Beyond due diligence: 10 “musts” of allergen management](#) [online] [28 March 2023].
- Romer Labs (2019b) [5 Fundamentals of allergen analysis #1: Allergen sources and allergen load](#) [online] [28 March 2023].
- Romer Labs (2020a) [5 Fundamentals of allergen analysis #5: Make it easier to keep your plant clean](#) [online] [28 March 2023].
- Romer Labs (2020b) [Identify. Control. Eliminate. New developments in allergen management and cleaning](#) [webinar], 28 May 2020. [online] [28 March 2023].
- Romer Labs (2021a) [Effective food allergen management for businesses and consumers](#) [webinar], 3 September 2021. [online] [28 March 2023].
- Romer Labs (2021b) [How do you manage allergens in gluten-free production?](#) [webinar], 4 May 2021. [online] [28 March 2023].
- Safe Quality Food Institute (2012) *Allergen Cleaning and Sanitation Practices*. Arlington: Safe Quality Food Institute.
- Schaffner, D.F. (2020) [Removing allergens means rethinking what “clean” means](#). *Food Safety Magazine* [online] 20 February. [28 March 2023].
- Schembri, P. (2017) Improving food allergen management in small food service businesses serving loose food. Doctoral thesis. University of Central Lancashire.
- Schmidt (2018) [Basic elements of equipment cleaning and sanitizing in food processing and handling operations](#). University of Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences. [online] [30 March 2023].
- Schmidt, R.H. (1997) [Basic elements of equipment cleaning and sanitizing in food processing and handling operations](#). Gainesville: University of Florida. [online] [28 March 2023].
- Schmitt, R. and Moerman, F. (2016) Validating cleaning systems. in *Handbook of Hygiene Control in the Food Industry*, 2nd edition, ed by Lelieveld, H., Holah, J. and Gabric, D. Sawston: Woodhead Publishing, 587-601
- Schreder, C., Wild, B., Jäger, M., Reiselhuber-Schmölzer, S. and Prüller-Strasser, B. (2013) Management of allergens in the gastronomy. Difficulty of cross-contact referred to the context of food regulatory. *Ernaehrungs Umschau international* 60 (7): 104–109
- Singapore Food Agency (2021) [Protecting Consumers from Food Allergens](#) [online] [28 March 2023].
- Sinner, H. (1960) Über das Waschen mit Haushaltwaschmaschinen: in welchem Umfang erleichtern Haushaltwaschmaschinen und -gerä?te das Wa?schehaben im Haushalt? *Haus & Heim Verlag*, (8).

- Smith, D. (2015) [The hygienic design of food industry brushware – the good, the bad and the ugly](#). Journal of Hygienic Engineering and Design, 12, [online] [28 March 2023].
- Smith, D. (2016) [The hygienic design of manual cleaning equipment](#). IFST Hygienic Design Conference. [online] [28 March 2023].
- Smith, D. (2019) [Optimise your allergen control with colour coding](#). New Food [online] 18 June. [28 March 2023].
- Spektor, Y. (2009) Effect of cleaning protocols on the removal of milk, egg, and peanut allergens from abraded and unabraded stainless steel surfaces. Doctoral dissertation. University of Florida.
- Stone, W.E. and Yeung, J.M. (2010) Principles and Practices for Allergen Management and Control in Processing. in Allergen Management in the Food Industry. ed by Boye, J.I. and Godefroy, S.B. Hoboken: John Wiley & Sons, 145-165.
- Stone, W.E., Jantschke, M. and Stevenson, K.E. (2009) Key components of a food allergen management program. in Managing Allergens in Food Processing Establishments, 4th edition. ed by Stone, W.E. and Stevenson, K.E. Washington, D.C.: Grocery Manufacturers Association (GMA), 25-40.
- Stücken, T. (2017) [The truth about steam cleaning](#) [online] 22 December. [16 May 2023].
- Tamime, A (2008) Cleaning-in-Place: Dairy, Food and Beverage Operations, 3rd edition. ed by Tamime, A. Oxford: Blackwell Publishing Ltd.
- Taylor, S.L., Hefle, S.L., Bindslev-Jensen, C., Bock, S.A., Burks Jr, A.W., Christie, L., Hill, D.J., Host, A., Hourihane, J.O.B., Lack, G. and Metcalfe, D.D. (2002) Factors affecting the determination of threshold doses for allergenic foods: how much is too much?. Journal of Allergy and Clinical Immunology, 109(1), pp.24-30.
- Taylor, S.L., Hefle, S.L., Farnum, K., Rizk, S.W. Yeung, J., Barnett, M.E., Busta, F., Shank F.R., Newsome, R., Davis, S. and Bryant, C.M (2006) Analysis and evaluation of food manufacturing practices used to address allergen concerns. Comprehensive Reviews in Food Science and Food Safety, 5(4), pp.138-157.
- Teng, A. (2013) [Food manufacturers implement a rainbow of hues in their color-coding programs](#). Food Quality & Safety [online] 15 February. [28 March 2023].
- The Acheson Group (2016) [Using diagnostic tools for validation and verification of an allergen control program](#). [online] [28 March 2023].
- [The Food Information Regulations \(2014\) SI 2014 No. 1855](#). London: HMSO. [online] [28 March 2023].
- Timmerman, H., Mogensen, P.K., Graßhoff, A. (2016) Enzymatic Cleaning in Food Processing. in Handbook of Hygiene Control in the Food Industry, 2nd edition. ed by Lelieveld, H., Holah, J. and Gabri?, D. Sawston: Woodhead Publishing, 555-568.
- U?urcan, K. (2022) [Cleaning and Disinfection Applications in Food and Beverage Processing Plants](#) [linkedin] [28 March 2023].
- US Department of Agriculture Food Safety and Inspection Service (2022) Fish and Fishery Products Hazards and Controls Guidance. Washington, DC: USDA Food Safety and Inspection Service.
- US Food and Drug Administration (2006) [Food Allergen Labeling and Consumer Protection Act of 2004 Public Law 108-282](#) [online] [31 March 2023].
- US Food and Drug Administration (2022) Food code. 2022 Recommendations of the United States Public Health Service and Food and Drug Administration. Washington, DC: US Food and Drug Administration.
- Walker, M.J., Burns, D.T., Elliott, C.T., Gowland, M.H., Mills, E.N.C. (2016) Is food allergen analysis flawed? Health and supply chain risks and a proposed framework to address urgent analytical needs. Analyst, 141(1), pp.24-35.
- Wang, X., Young, O.A. and Karl, D.P. (2010) Evaluation of cleaning procedures for allergen control in a food industry environment. Journal of Food Science, 75(9), pp.T149-T155.
- Watson, W.T., Woodrow, A. and Stadnyk, A.W. (2013) Persistence of peanut allergen on a table surface. Allergy, Asthma & Clinical Immunology, 9(1), pp.1-3.
- Watson, W.T., Woodrow, A. and Stadnyk, A.W. (2015) Removal of peanut allergen Ara h 1 from common hospital surfaces, toys and books using standard cleaning methods. Allergy,

Asthma & Clinical Immunology, 11(1), pp.1-4.

- Wells, C. and Jeong, S. (2017) Evaluating current industry dry cleaning practice using vacuum with regard to food allergens on processing surfaces. In: International Association for Food Protection Annual Meeting, 9/12 July 2017, Tampa. Des Moines: International Association for Food Protection Annual Meeting Abstracts, pp. 140.
- World Health Organisation (2006) Five keys to safer food manual. Rome: FAO/WHO.
- Yan, Z., Larsen, G., Scheffler, R. and Blacow, K. (2013) [Examination of food allergen removal from two flat conveyor belts](#). EHEDG Yearbook 2013/2014 [online] [16 May 2023].
- Zerva, K. (2015) [Changeover allergen cleaning challenges and options](#). Quality Assurance & Food Safety [online] 1 October. [28 March 2023].
- Zhang, L., Bedford, B., Sharma, G., Brown, A., Hopfer, H., Ziegler, G. and Jackson, L. (2019) Effectiveness of cleaning strategies for removing milk chocolate from pilot-scale Chocolate Processing Equipment. In IAFP 2019 Annual Meeting. IAFP.
- Zhang, L., Warren, J., Suehr, Q., Anderson, N., Bedford, B. and Jackson, L. (2018) Effectiveness of push-through cleaning methods for removing milk chocolate from a stainless steel pipe and butterfly valve. In IAFP 2018 Annual Meeting. IAFP.
- Zhang, X. (2014) Effectiveness of cleaning regimens for removing peanut, milk and egg residue from pilot-scale cereal bar and muffin processing lines. Doctoral dissertation. Illinois Institute of Technology.