

FOOD ALLERGY ISSUES IN FOOD PROCESSING

QUESTION #1

A food allergy is an abnormal response to a food that is triggered by the immune system.

- a) True
- b) False

QUESTION #2

Mast cells are a type of white blood cell that contains granules with histamine and other allergic response chemicals. They are common in which of the following:

- a) Nose and throat
- b) Lungs and skin
- c) Gastrointestinal tract
- d) All of the above

QUESTION #3

Which of these is NOT one of the top eight allergens?

- a) Peanuts
- b) Watermelon
- c) Milk
- d) Wheat

QUESTION #4

The most prevalent reason for food recall is incorrect product labeling.

- a) True
- b) False

QUESTION #5

Which of these practices can lead to cross contamination?

- a) Improper sequencing in equipment usage
- b) Presence of allergenic product above exposed product lines
- c) Improper cleaning
- d) All of the above

