be thoroughly implemented through careful training to ensure full understanding and compliance and be regularly checked to ensure it is being adhered to.

For shared lines and equipment, cleaning is a possibility, but it must be ensured that cleaning is fully effective and validated, can be consistently performed to the same standard, will not leave levels of residues that will present an allergen hazard in the subsequent product and can be fully visually inspected after the clean is complete. For many complex confectionery processes, especially those that are dry-cleaned, this can be very difficult to achieve.

Sequencing of production runs is another option, so that there is follow on of the allergen-containing products, hence reducing the number of major allergen cleans required.

Where labelling of the allergen as an ingredient or via a precautionary warning is necessary, it is imperative that the labelling is done clearly and legibly on the wrapper. This can be a challenge for confectionery, especially for small products where there is minimal room on the wrapper, or where the information may need to be presented in a number of languages. The packaging needs to be carefully designed to ensure that the consumer can easily find this critical food safety information. When the wrapping material is being changed it is of great importance to ensure that the allergen information is thoroughly checked and is verified to be correct before use on finished product. Also, systems must be in place in the factory for product changeovers, to ensure that the correct packaging material with its correct labelling is always in use.

Conclusions

This chapter has presented an outline of the different categories of food safety hazards that must be considered during the manufacture and processing of chocolate. It is hoped that this has given the reader a general overview of the different hazards, and their potential sources, that must be considered, and also some ideas on control measures.

All food safety hazards should be carefully evaluated for each product and manufacturing process through the HACCP approach, including good manufacturing practice programmes, to ensure that such hazards are effectively controlled, enabling the confectionery industry to continue to produce safe and pleasurable products.

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