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