

The Importance of Dedicated Facilities for Potential Food Allergens

Cross-contamination is a real concern for many with severe food allergies or intolerances, which is why I found a brief video from Kinnikinnick Foods fascinating. Kinnikinnick runs a gluten-free facility in Canada, where they produce a huge gluten-free product line. I love every product I have tried from them, and I am not gluten-free ... but I digress.

The video, entitled Importance of Dedicated Gluten Free Facilities & Equipment, shows how wheat (or other allergens) can get trapped in places where routine cleanings between runs may not reach. It took four weeks of dismantling and cleaning a new piece of equipment before Kinnikinnick could bring it online in their facility. You can view the video here on Facebook.

Thanks to Food Allergy Buzz for bringing this video to our attention!