

Testing for Allergens in Food

It is estimated that about 4% of adults and about 8% of children have a food intolerance or allergy of some form. With this rise of allergic reactions to food, regulations are in place which require all pre-packed food to be clearly labelled if they contain certain allergenic ingredients or derivatives. The latest allergen regulation identifies fourteen main allergens which must be highlighted on the food product label.

Helping you to comply with EU regulation

The testing for the presence of certain food allergens helps to assure manufacturers that an undeclared allergen has not found its way into a product. For this reason, testing can also protect a company's reputation, minimizing the chance of costly product recalls and adverse publicity.

Cross contamination is a risk for manufacturers in factories that handle many product lines. So the testing of the final product, swabs from equipment after sanitation and/or rinse water can be used to verify the efficacy of the cleaning procedure and can identify sources of cross contamination.



The introduction of maximum thresholds and action levels for food allergens has been intensely debated across the EU. The intention is

that these thresholds will help industry to protect their customers and regulators to enforce the legislation. However, it is important to understand the technology being applied to the testing whether PCR or ELISA and their associated specificity and levels of detection.

Comprehensive range of allergen testing

Our allergen testing facility in Wolverhampton uses ELISA testing and is supported by other highly specialised Eurofins laboratories across Europe where additional confirmation can be carried out by PCR and mass spectrometry.

Eurofins has actively contributed to the technical debate on thresholds. Therefore, in addition to analyses and interpretation of results, Eurofins also actively engages with industry and legislators to help drive forward the development of appropriate technical innovation and modern risk evaluation tools for the ultimate benefit of the consumer.



Eurofins Food Testing UK are proud to support the Allergy UK in their efforts to raise awareness and support those living with allergic disease.

No one understands food analysis better than Eurofins





Range of allergen tests

Eurofins allergen testing laboratory offers analysis of the food allergens listed below. If you are looking for other tests, please contact us. We do offer a range of specialist testing.

Method	Allergen Test	TAT
ELISA	Almond (tree nuts) , Hazelnut (tree nuts) , Walnut (tree nuts)	3 days
	Beta-lactoglobulin (milk), Casein (milk)	
	Whole egg protein, Soya protein	
	Gluten	
	Peanut, Sesame, Mustard, Crustaceans	
Distillation and titration	Sulphur dioxide (SO ₂)	5 days

*Faster options (Next day, two days) also available.

Comprehensive service

Eurofins provides a comprehensive range of state-of-the-art analytical techniques to support our customers' in establishing the safety, composition, authenticity, origin, traceability and purity of our food. Our facilities across the UK are supported by Eurofins global network of laboratories and Competence Centres, offering food testing and analysis with over 200,000 analytical methods. Please contact us for further information.

Quick and easy online access

Our in-house web based client interface, Europortal, is a flexible system offering functionality to support the entire product approval and launch process plus ongoing product and supplier surveillance programmes. With a specialised team to implement the system, offer IT support and training, the Europortal dashboard can be fully adapted to your business needs.

Dedicated fleet of collection vans

Eurofins has a dedicated, branded fleet of over 50 vehicles, collecting all over the UK and Ireland including bank holidays. Our multi-temperature vans plus the use of insulated boxes and eutectic plates ensure client samples are held at the desired temperature.

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