



Testing for Allergens in Food

Helping you to comply with EU regulation

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, the EU has developed regulation which requires all pre-packed food must ensure that certain allergenic ingredients or derivatives are clearly labelled.

Included in the regulation are the 'big eight' main allergens of peanuts, eggs, milk, soya, wheat (gluten), fish, crustaceans and tree nuts plus sesame, mustard, celery, lupin, molluscs and sulphites.

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 both ELISA and PCR testing and is supported by other highly specialised Eurofins laboratories across Europe.

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.

Range of allergen tests

Eurofins offers a range of common allergen tests, as listed below. However, if you are looking for other tests we do offer a range of specialist testing, please contact us.

Allergen Test	Method	Eurofins Test Code	
		Foods	Swabs
Almond (tree nuts)	ELISA	UD00V	UD00W
Beta-lactoglobulin (milk)	ELISA	AY028	UD779
Casein (milk)	ELISA	UD769	C0460
Crustaceans	ELISA	UD01T	UD01U
Celery	PCR	J6000 + JJ600	
Egg	ELISA	AY001	UD780
Gluten (wheat)	ELISA	UD772	UD03H
Hazelnut (tree nuts)	ELISA	UD00T	UD00U
Lupin	ELISA	JK031	
Mustard	ELISA	UD01L	UD01M
Peanut	ELISA	C0340	UD778
Sesame	ELISA	AY002	UD781
Soya	ELISA	UD00R	UD00S
Sulphites	Distillation and titration	UD038	
Walnut (tree nuts)	ELISA	UD01J	UD01K

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 laboratories in the UK provide microbiological testing, nutritional information, pesticide residues, contaminants, mycotoxins and heavy metals analysis. We are supported by an international network of Eurofins Competence Centres providing vitamin, authenticity and other specialist analysis. Please contact us for further information.

