

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 UK & EU regulations

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, minimising 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 UK allergen testing uses ELISA and PCR testing and is supported by additional highly specialised Eurofins Competence Centers across Europe where additional confirmations can be carried out including by 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.

Allergen management support

Our expert food consultancy team can help you interpret results, assess ingredient risks, advise on product labelling, and ensure your allergen control plans align with UK regulatory requirements.

Range of allergen tests

Eurofins offers accredited and non-accredited allergen testing across a wide range of food matrices, swabs and rinse water samples. If you require a different analysis, please get in touch as we also provide a broad portfolio of other specialist testing services.

Method	Allergen test	TAT*
ELISA	Almond (tree nuts), hazelnut (tree nuts), walnut (tree nuts)	3 days
	Beta-lactoglobulin, casein, beta-lactoglobulin + casein combined (milk proteins)	
	Whole egg protein, soya protein	
	Gluten	
	Peanut, sesame, mustard, crustaceans	
PCR	Celery, mustard, soya	5 days
Distillation & titration	Sulphur dioxide (SO ₂)	5 days

*Faster options (depending on the test, next day, two or three days) are 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.

Europortal sample management

Our fast and easy 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, IT support and training, the Europortal dashboard can be fully adapted to your business needs.

Dedicated fleet of collection vans

Eurofins has a dedicated, fleet of branded, low emission 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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