



Food allergy is a serious health problem affecting up to 8 % of children and 2 % of the adult population. The presence of undeclared allergens is one of the leading causes of global food recalls. Due to the growing number of consumers suffering from food allergies and intolerances, there is also specialized food for these target groups on the market. It is becoming necessary for producers to verify good manufacturing practices within HACCP system preventing the entry of allergens into production or possible cross-contamination.

**We determine a complete legislative range of allergens in products and swabs taken from manufacturing equipment.**

- In production, processing, transport and other handling, easy and simple methods are needed to determine the hygienic level of surfaces as well as the products themselves. This is particularly important in food production, where the slightest contamination may lead to degradation of the final product's quality.
- Contamination may occur due to cross-contact of raw materials, poor storage, contaminated machinery, dust, improper reuse of leftovers, faulty packaging, etc.
- For smear samples taken from manufacturing equipment, we provide our own sterile swab kits in order to prevent contamination and to ensure the effectiveness of sanitation.
- When determining allergens in products, the samples are taken in our laboratory from original packages to avoid unintended cross-contamination during transport and handling.

The Regulation (EU) No. 1169/2011 of the European Parliament and the Council of 25 October 2011, on the provision of food information to consumers, defines 14 basic groups of allergens and their labelling requirements.

Consequently, the Commission Directive 2007/68/EC of 27 November 2007, amending Annex IIIa to the Directive 2000/13/EC of the European Parliament and of the Council, indicates the groups of food allergens that must appear on the label of the product when used as an ingredient in the food.



## ALS Czech Republic laboratories provide accredited analyses of allergens in both products and swabs:



Gluten



Crustaceans



Eggs



Fish



Peanuts



Soya



Milk



Nuts



Mustard



Celery



Sesame seeds



Sulphur dioxide



Lupine

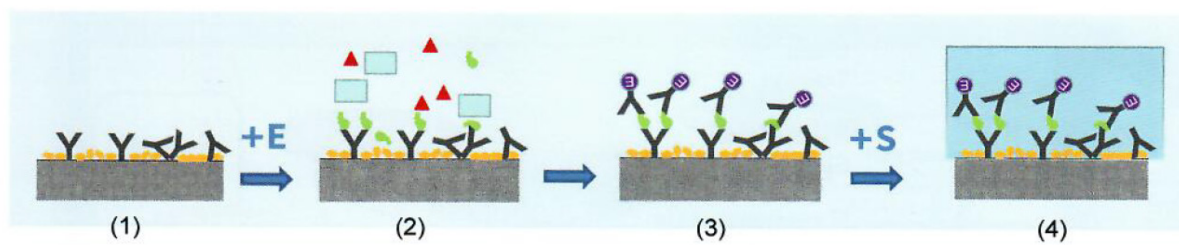


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### What can ALS offer?

- Accredited determination of allergens in food samples and swabs
- Professional advice on the best extraction procedure and most suitable method (sandwich/competitive) for different matrices
- Modern and separate rooms for the analysis of samples with their own homogenisation
- Separate sample packaging for allergens to prevent cross-contamination
- Professional and highly skilled staff
- Rapid turnaround times
- User-friendly logistics
- Online order tracking system

### Basic scheme of the analytical method ELISA - the Enzyme-Linked Immunosorbent Assay



**Y** specific antibody in microplate well

**G** allergen

**Y-E** enzyme conjugate / antibody

**Y-G** sandwich

**S** substrate



**For more information, please contact us by tel.: +420 226 226 998  
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