

CONSUMER
SGS TESTING
SERVICES

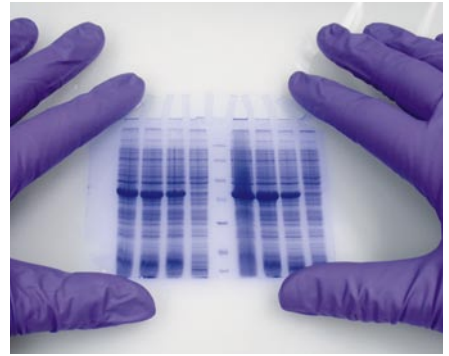
SERVICE SPECTRUM ALLERGENS

INSTITUT

FRESENIUS

SGS





SERVICE SPECTRUM - ALLERGENS

Even very small traces of allergens in food can cause extreme allergic reactions in people who are sensitive to them. Because of this, possible contamination with allergens within the scope of food production has become more significant in risk and hazard analyses. Reliability of the raw materials that are used and the finished food products is more important than ever before.

EU Directive 2003/89/EC places new demands on the responsibility of food producers. Ensuring that products are labelled correctly and reliably recognising cross-contamination in the production process are very important elements of quality assurance. With implementation of the EU directive into national legislation the following allergens are relevant:

- Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut)
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soy
- Milk (including lactose)
- Nuts (almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio, macadamia nut)
- Sesame seed
- Mustard
- Celery
- Sulphur dioxide and sulphites (more than 10 mg/l)

We offer an extensive investigation programme to detect allergens in

many different food matrices, using PCR (Polymerase Chain Reaction) or immunological tests (ELISA). We also help you analyse your processes and adapt your HACCP concept within the framework of optimising your allergen management system.

Our range of services

- Analysis of the current production processes in regard to an allergen risk (cross-contamination)
- Process validation support
- Development of test and sampling plans
- Detection of individual allergens with ELISA and PCR (quantitative protein detection)
- Multi-allergen screening test

Analysis parameters

Gluten (gliadin), sulphite/sulphur dioxides, lactose, soy, sesame seed, walnut, hazelnut, almond, peanut, egg (ovomuroid and ovalbumin), crustaceans (tropomyosin), milk protein (cow, goat), casein, β -lactoglobulin, prolamin, histamine, celery, fish (cod), mustard

4 nut screening (hazelnut, peanut, walnut, almond)

Multi-allergen screening (gluten, crustaceans, fish, peanuts, soy, almond, hazelnut, walnut, celery, mustard, sesame seed, milk via casein, lactose and sulphite)

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