

Allergen Analyses

Many common foodstuffs can give rise to allergic reactions in some people. Even the slightest trace of a particular foodstuff, if omitted from the list of ingredients for a product, can cause massive problems for those allergic to it. According to EU Directive 2000/13/EG with amendments up to and including 2008/5/EG, certain foodstuffs must be included in the list of ingredients if present in a food product.

ScanBi Diagnostics can offer analyses for a number of the allergens included on the EU list. Our analyses are carried out using either the ELISA technique, a protein-based method, or the PCR technique, which is based on DNA.

All analyses are performed at our laboratory in Malmö, Sweden, which means that we have full control of samples throughout the entire chain of analysis and can therefore provide a rapid and efficient service to our customers. We are normally able to provide results within 3–5 days of samples arriving at the laboratory, but with our express analysis the results are available the very next day.

For more information, contact ScanBi Diagnostics via:

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ScanBi Diagnostics offers a broad range of allergen analyses for foods, with the majority of these analyses being accredited according to ISO 17025. In analysis for the presence of allergens we commonly use one of two methods, ELISA and PCR.

ELISA

ELISA is a method based on proteins being detected by specific antibodies. One of the advantages with this method is that it can trace low concentrations of foodstuffs, often down to 1 ppm. ScanBi Diagnostics uses commercial ELISA tests specifically developed and validated for the various allergens.

Real-time PCR

The PCR technique detects a DNA sequence specific to the foodstuff. The method is often qualitative, with a detection limit down to 10 ppm depending on the foodstuff and how it has been processed. The advantage with real-time PCR is that it is a robust method that seldom gives false positive results. The tests are based on methods validated both externally and internally.

Product range

Analysis	Detection limit
ELISA (quantitative)	
Gluten (gliadin)	2,5 ppm
Casein	0,5 ppm ¹⁾
Hazelnut	2,5 ppm
Almond	2,5 ppm
Egg	0,5 ppm
Beta-lactoglobulin	0,2 ppm
PCR (qualitative)	
Soyabean	5 DNA copies ²⁾
Pea	5 DNA copies ²⁾
Mustard	5 DNA copies ²⁾
Celery	5 DNA copies ²⁾
Fish	5 DNA copies ²⁾
Wheat	5 DNA copies ²⁾

¹⁾ LOD/LOQ 2,5 ppm for baked goods, cake and bread mixes and sausages.

²⁾ 5 DNA copies equivalent to a detection limit down to 10 ppm.