



**BUREAU
VERITAS**

ALLERGEN TESTING

The existence of undeclared allergens in food is a leading cause of product recalls and food withdrawn from the market. To protect consumers' health and safety, all food products are required to be labelled with their allergenic ingredients. Undeclared allergens can be present through the inadequate application of allergen controls in areas such as storage, production scheduling and sanitation. These controls should be in place to prevent cross-contamination. The health consequences of food allergies can be severe and instant and are a major public health concern for affected consumers.

WHEN DO YOU NEED TO CONDUCT ALLERGEN TESTING?

The responsibility of identifying allergens on a label lies with the food manufacturer. If a packaged food contains any priority food allergens, gluten sources or added sulphites, it must be declared on the ingredients label.

The manufacturer is required to conduct properly constructed tests under realistic storage and sanitation conditions when looking to:

- Validate allergen claims on packaging, such as gluten-free or peanut-free
- Validate the effectiveness of preventive allergen controls, such as cleaning and sanitation
- Maintain certification that complies with GFSI, GFCP and HACCP standards

LABELLING REQUIREMENTS

Strict government regulations have been enacted to assist consumers with food allergies, celiac disease or a sulphite sensitivity in avoiding pre-packaged products that may trigger an adverse reaction. Ingredients must be listed in order of prevalence, specifying food allergen sources in a consistent and easy to understand manner. If allergens are present, they must be identified on the label using specific source names from food and drug regulations, such as "wheat" and "egg".

You can choose whether to have all ingredients displayed in one list or to separate the allergens using a contains statement. Precautionary statements such as "may contain" are recommended, but not required. While not a substitute for Good Manufacturing Practices (GMPs), these statements can be used to identify food that came in contact with other products containing allergens, despite any reasonable measures you may have taken as part of your allergen control program.



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HOW CAN BUREAU VERITAS HELP YOU?

The most accurate way to conduct allergen tests is by engaging a food testing laboratory. Bureau Veritas quantitatively tests a comprehensive range of allergens in finished product, ingredients and environmental surfaces utilizing accredited ELISA-based methods. These tests include:

- Peanut
- Milk
- Egg
- Mustard
- Gluten
- (Beta) B-lactoglobulin
- Almond
- Sesame
- Soy
- Casein
- Hazelnut

Our scientific team performs continuous research to determine and implement the best allergen kits, and in some instances, provide multiple kit options to better suit your specific matrix.

Allergen testing is typically conducted over 5 business days, however Bureau Veritas can offer a faster turnaround time for a variety of sample matrices. For a rush request, testing can be completed in as soon as 2 to 3 business days. Testing is performed by our trained, proficient analysts using ISO 17025 accredited methods. All results are backed by vigorous quality controls and scientific services validation.

ABOUT US

Bureau Veritas is a North American provider of testing, auditing, certification and training services to the food and agriculture industries. Our work ensures the safety and quality of our customers' food from farm to fork, enabling them to meet regulatory compliance and sustainability objectives. Founded in 1828, Bureau Veritas is the global leader in testing, inspection and certification services with 80,000 employees in 1,600 locations worldwide.