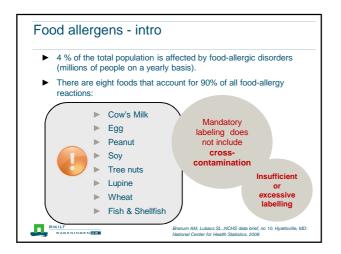
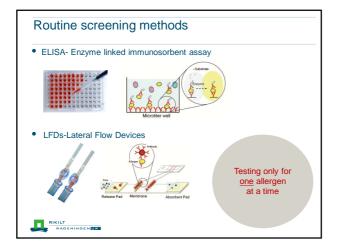
Food Allergens Detection

N.G.E. Smits, S. Rebe Raz, A. Kemmers, H. Liu, N. Lueangwisitkun, W. Norde & M.G.E.G. Bremer

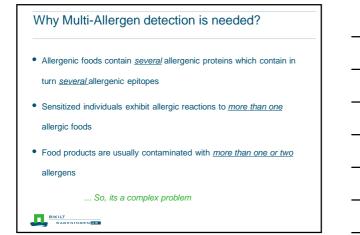


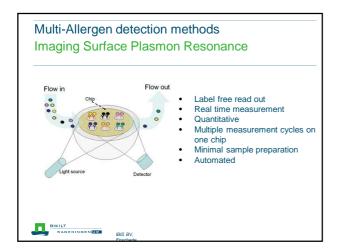


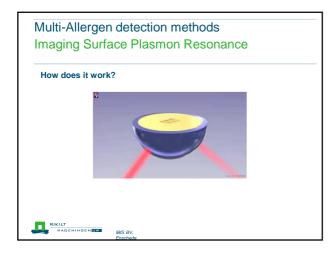




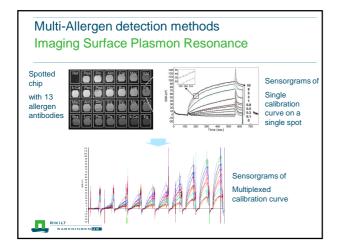




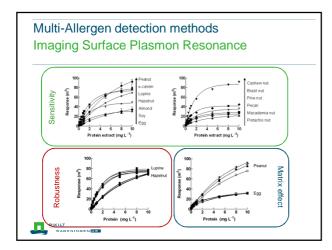




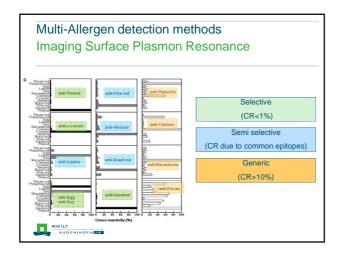
2



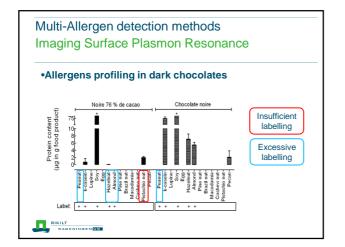




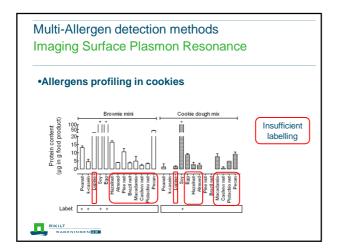




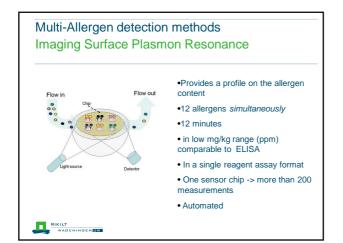




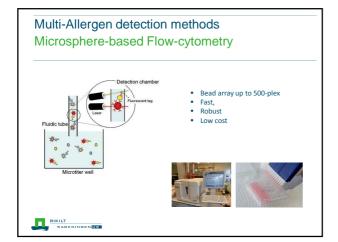




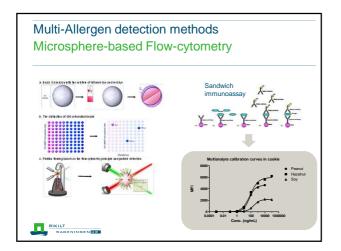










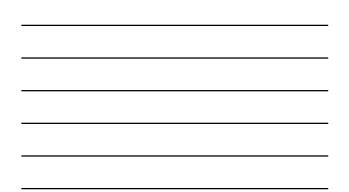




Multi-Allergen detection methods Microsphere-based Flow-cytometry In house validation			
LOD (ng/g) 6 cookie samples	10	10	21
LOQ (ng/g) 6 cookie samples	27	18	44
X-reactivity 46 protein extracts	Cashew	-	-
RIKILT			



Screening for Allergens		
Summary:		
new detection methods:		
iSPPR biosensor	Microsphere-based flow cytometry	
Provides a profile o	n the allergen content	
12 allergens simultaneously	3 allergens simultaneously	
At low mg/kg (ppm) range comparable to ELISA	At µg/kg (ppb) range	
To be extended to i	nclude more allergens	
Vali	dation	



Challenges in food allergens detection

- Food product processing can affect the allergenic proteins and produce new allergenic epitopes
- There is no threshold for allergic reaction
- <u>Absolute amount</u> of the allergenic food in the product currently cannot be established
- Multi-allergen confirmatory methods are missing

