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FALCPA requires manufacturers to label presence of specific food allergen(s) in food. The industry has embraced the regulation by effective implementation of GMP and HACCP. The manufacturers have also implemented a variety of practices to avoid accidental or incidental contamination of the product with unintentional allergen(s). Some of the practices found helpful in this regards will be reviewed. The final validation of success of the employed practices lies in proving that the product is allergen free. The ELISA testing methods available now can detect the allergens at very low levels. There are some difficulties in producing reliable data by allergen testing. Some of the issues which can make it challenging are related to the sampling, precision and lack of availability of a specific testing kit. The ELISA testing kits from different vendors can exhibit different sensitivity to a specific allergen. This can make the interpretation of data some times difficult of comparative studies using multiple kits. The data of a proficiency program can also face similar issues. Developing a good quality control program for allergen testing can be difficult. It can take some efforts to find a suitable sample or matrices relevant to the analysis to prove accuracy of the testing. Issues related to comparison of ELISA with other techniques, i.e., PCR and LC-MS/MS of allergen testing will also be discussed.