

*Environmental Monitoring for Allergens*

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Though it would be ideal to always have dedicated production lines and equipment for allergen-containing and non-allergen-containing foods, the reality in food manufacturing plants is that this is not always a viable option. When foods with and without allergens must be manufactured on the same line, the cleaning of the production equipment becomes critical in the control of allergens. There are many approaches to the detection of allergens from environmental samples - each has some distinct advantages and disadvantages. However, as the substance within the allergenic foods which triggers the allergic reaction is generally protein, the use of a protein test for the detection of allergenic protein residues seems to be the most logical approach. Experimental evidence in support of this assertion will be presented.

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