

## Advanced Botanical Consulting & Testing, Inc.

1169 Warner Avenue, Tustin, CA 92780 Tel: (714) 259-0384 Fax: (714) 259-0385 www.abctestinginc.com

## Announcing Gluten (Gliadin) Allergen Testing

Gluten Introduction - Gluten is a common protein found within wheat, barley, rye, and malt. Unfortunately, a large number of people in the world are allergic to this particular protein found within wheat. The Food Allergen Labeling and Consumer Protection Act went into effect starting January 1, 2006. It was a law passed in August 2004 by the FDA to have manufacturer's clearly state weather an allergen from one of the eight major groups is found within the product. The law also requires that for the manufacturer to label the product allergen free the ingredients must not only be void of the materials that are known to have the allergen but also be tested to insure that cross contamination from an outside source (i.e. rotation of crop, equipment in processing, etc.) did not introduce the allergen into the product.

**Method Performance** - The test that we offer has been extensively validated for the detection of gluten for finished food products and raw materials. It has been verified, determining its level of false positives and negatives to be extremely low. It is an AOAC 991.19 approved method. Using gluten as an example:

- Qualitative: Allows the detection of the gluten allergen which can be reported on a presence/absence bases. This allows the customer to know whether the allergen exists in the food product.
- Quantitative: Allows the detection of a specific level of the allergen found within the product with a limit of detection down to 5ppm.

**Method Protocol** - Both the qualitative and quantitative tests are run in duplicate to eliminate possible contamination and false reading issues. A negative, multiple positives, and a blank are also run with each set of samples to determine the validity of the test and the reliability of the findings.

## At present the following allergens can be tested at very competitive costs:

➢ Gluten	➢ Hazelnut	> Soy
➤ Egg	➤ Milk	> Walnut
➢ Almond	> Coconut	> Peanut
Crustaceans(Shell fish)	Casein	> Sasame
➤ Mustard	> Fish	Cashew/Pistachio