



ALS Malaysia

January 2018

Food Safety Seminar

Allergen Testing

Food allergies are becoming an increasingly important public health issue. In response, many ASEAN food safety authorities are starting to require mandatory allergen labelling of food products to help protect consumers that may be suffering from food allergies. People with food allergies or intolerances must adhere to strict avoidance of their allergens or foods that cause reactions.

Some of the major food allergens identified consist of milk, egg, fish, crustacean shellfish, tree nuts, wheat, peanuts, and soybeans. Food manufacturers should provide detailed information about the contents, additives and cross-contamination risks for their food products to ensure compliance with all food safety regulations of their targeted export market.



To detect allergens, food companies typically choose from a handful of analytical methods, including immunochemical assays (ELISA), polymerase chain reaction methods for DNA, and mass spectrometry. At ALS Malaysia, we provide allergen testing by ELISA and PCR methods.

The objective of this seminar

is to provide some insight into Allergen Testing in Food:

- Review of Major Allergens and its proteins
- Managing allergen risks through environmental hygiene monitoring
- Review of allergen labelling requirements
- Review of allergens in food testing methodologies

24th January 2018

8.30am – 12.00pm

Wisma ALS


Venue


ALS Technichem (M) Sdn Bhd
Wisma ALS,
No. 21, Jalan Astaka U8/84,
Section U8, Bukit Jelutong,
Shah Alam




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