



# Food allergens

Food allergens are typically naturally occurring proteins in foods or their derivatives that cause abnormal immune responses.

Prevalence of food allergies around the world is believed to be increasing, with more than 8% of children and 2% of adults in Australia having an allergy to one or more foods.

The Australia and New Zealand Food Standards Code requires those foods (and their derivatives) that most commonly cause allergic reactions to be identified on the food label.

ALS offer one of Australia's largest range of allergen analysis. High quality results coupled with fast turnaround times help keep your products safe. If

you don't see the allergen you need feel free to contact our sales and marketing team to see when it will be available.



## Scope of services

### Plant derived

Gluten#  
Lupin  
Peanut#  
Sesame  
Soy#

### Tree nuts

Brazil nut  
Almond  
Cashew  
Hazelnut  
Macadamia  
Pistachio  
Walnut

### Dairy

Egg  
Milk (Total)#  
Milk ( $\beta$ -lactoglobulin)  
Milk (Casein)

# NATA accredited - matrix dependant

### Other

Crustacean  
Sulphites  
Sulphur dioxide  
Fish\*

\* Based on cod fish detection and cross reactivity to other fish species

