



Allergen Testing

Your Product, Our Resources

Big Eight Allergens:

PEANUTS / TREE NUTS / MILK / EGG / SOYBEAN /
CRUSTACEA / FISH / WHEAT

DESCRIPTION OF SERVICES

Because of the potentially severe reactions to food allergens by susceptible consumers, food companies must monitor products and processes to prevent contamination that might result in a tragedy or expose a food processor to product liability lawsuits.

Approximately 2 to 2.5 percent of the United States population (6 to 7 million people) have a food allergy. Most of these allergies are caused by: peanuts, tree nuts, milk, egg, soybean, crustacea, fish, and wheat. Allergic reactions to the presence of these ingredients in processed foods include: nausea, vomiting, diarrhea, sudden loss of blood pressure (anaphylactic shock), or death in extreme cases.

AIB has a record of concern and dedication to food industry safety and hygiene that dates back to 1948. We offer this timely, reasonably-priced allergen testing as a service.

AIB personnel are certified on Neogen Veratox kits to perform quantitative food allergen analyses. Confidential testing, at a cost of \$95 per allergen per sample, is offered for the following substances:

- Gliadin (Gluten)
- Soy
- Egg
- Milk
- Peanut
- Almond
- Hazelnut
- Mustard

Limit of quantitation for all tests is 2.5 ppm, except soy is 10 ppm.

CONTACT

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PROTECT YOUR CUSTOMERS
PROTECT YOURSELF