

**SPECIAL finder** 

Real-Time PCR Allergens Detection





In a globalized food market with increasing demand for quality and safety monitoring, allergens are becoming an increasingly important issue for food safety.

# The presence of hidden allergens may be due to two main reasons:

- 1. the use of processing lines for multiple products during manufacturing and packaging;
- 2. the use of proprietary ingredients that where derived from allergenic raw materials (starches, texturants).

Therefore when a food is contaminated by an allergen that was not declared in the label, the market is immediately alerted by the RASFF and the lot is immediately withdrew from the market.

In Europe, a norm concerning the control of food allergens was issued in 2003 (Dir. 2003/89/CE) and later amended in 2006 (Dir.2006/142/CE). The norm includes a list (Annex IIIa) of ingredients that must be compulsory pointed out in the label as they can elicit allergic syndromes.



Although the dose/response thresholds have not been defined yet (as they may vary among individuals), some individuals are so sensitive to these allergens that even a minimum amount can cause serious problems or even death.

For such variability, it is impossible to base labelling rules on this parameter; nevertheless accuracy of what stated in label is essential for a proper customer information.

Zeroing the risk of the unintentional presence of allergens can be definitely challenging and costly so many companies recurred to the defensive labelling using language like «...might contain traces of...». It's worth noting that defensive labeling cannot relieve from having a control plan for allergens in place. Moreover, although a specific norm is not yet in place, EU commission already pointed out that action will be taken toward the abuse of defensive labeling. This is in fact against the spirit of the norm as it might cause i) a discrimination of allergic consumers ii) unnecessary dietary constraints iii) undervaluation of the risks by vulnerable consumers.

Thanks to the internal R&D activities and to the collaboration with highly qualified technical partners Generon offers clients a comprehensive portfolio of products for the detection of allergens including both immunochemical and molecular kits. Generon catalogue includes also various process controls to increase reliability of the tests.

Food companies must therefore aim for a real and effective control of the allergen contamination through convenient and reliable methods detecting and in case quantifying allergens in order to check effectiveness of cleansing procedures and ingredients segregation. Food industry and inspective agencies require reliable and diverse method for testing the presence of hidden allergens to protect consumers according to the international directives.

ELISA and PCR are the most diffused methods for the detection and quantification of food allergens. Both these methods have analytical limitations, therefore when possible, their combined use is the most appropriate approach according to scientific literature.

PCR is extremely useful to detect allergens in highly processed foods because DNA is less prone to degradation than proteins.

Real-Time PCR is the gold-standard for the detection of DNA of contaminating ingredients as it offers many analytical advantages, for example: the possibility to include a process control and/or a reaction control; the possibility to detect multiple allergens on the same DNA extract.



## **SPECIAL finder**

Tests developed and validated according to UNI-EN 15634-1: 2009 guidelines to detect the target allergen DNA with high specificity and sensitivity. Absence of cross-reactivity was tested towards a large number of food ingredients to avoid false positives. All the tests are made using prime-quality molecular biology grade reagents. Generon offers all the necessary pre- and post-sales support for the implementation of the methods on customers matrices.

### **ION FORCE DNA Extractor FAST and ION SPIN**

Combining SPECIALfinder Assays with the DNA extraction kits developed by Generon (provide PCR inhibitors-free DNA from large and representative samples either vegetable or animal), it's possible to perform allergens detection on any kind of matrix: ingredients, semi-finished and finished products environmental swabs.

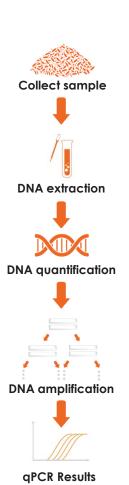
### The portfolio also includes:

# **SPECIALfinder DigiCount**

Target sequences quantified using Droplet-Digital-PCR technology.

# **SPECIALfinder SpyX**

Powdered allergen dispersions contaminating corn flour at 1000 ppm.



# **Ordering Information**

ACC2000

Notebook PC

DNA Extraction		SPECIALfinder DigiCount	
EXD001	ION Force DNA extractor FAST (100 extractions)	(120 µl of DNA >1000 copies/µL)	
EXD018	ION Spin DNA Prep One-for-All	PAV01R	SPECIALfinder DigiCount Soy
DNA quantification		PAV02R	SPECIALfinder DigiCount Peanut
ACC2037	QUANTUS DNA Quantification System	PAV03R	SPECIALfinder DigiCount Hazelnut
ACC2038	Quantus dsDNA reagent	PAV06R	SPECIALfinder DigiCount Walnut
ACC2039	Microtubes for Quantus 0,5 ml	PAV07R	SPECIALfinder DigiCount Pistachio Nut
SPECIALfinder Assays (50 Tests)		PAV08R	SPECIALfinder DigiCount Cashew
PAV01M-50	SPECIALfinder MC Soy (Soia)	PAV09R	SPECIALfinder DigiCount Almond
PAV02M-50	SPECIALfinder MC Peanut (Arachide)	PAV10R	SPECIALfinder DigiCount Rye
PAV03M-50	SPECIALfinder MC Hazelnut (Nocciola)	PAV13R	SPECIALfinder DigiCount Sesame
PAV05M-50	SPECIALfinder MC Pecan Nut (Noce di Pecan)	PAV15R	SPECIALfinder DigiCount Celery
PAV06M-50	SPECIALfinder MC Walnut (Noce)	PAV16R	SPECIALfinder DigiCount Brazil nut
PAV07M-50	SPECIALfinder MC Pistachio Nut (Pistacchio)	SPECIALfinder SpyX	
PAV08M-50	SPECIALfinder MC Cashew (Anacardo)	(allergen @1000 ppm in 5 g of corn flour)	
PAV09M-50	SPECIALfinder MC Almond (Mandorla)	PAV01X	SPECIALfinder SpyX Soy
PAV10A-50	SPECIALfinder Rye (Segale)	PAV02X	SPECIALfinder SpyX Peanut
PAV11A-50	SPECIALfinder Oats (Avena)	PAV03X	SPECIALfinder SpyX Hazelnut
PAV13M-50	SPECIALfinder MC Sesame (Sesamo)	PAV04X	SPECIALfinder SpyX Wheat
PAV14M-50	SPECIALfinder MC Mustard (Senape)	PAV05X	SPECIALfinder SpyX Pecan Nut
PAV15M-50	SPECIALfinder MC Celery (Sedano)	PAV06X	SPECIALfinder SpyX Nut
PAV16M-50	SPECIALfinder MC Brazil nut (Noce Brasiliana)	PAV07X	SPECIALfinder SpyX Pistachio
PAV17A-50	SPECIALfinder Gluten (Glutine)	PAV08X	SPECIALfinder SpyX Cashew
PAV18M-50	SPECIALfinder MC Lupin (Lupino)	PAV09X	SPECIALfinder SpyX Almond
PAV19A-50	SPECIALfinder Crustaceans (Crostacei)	PAV10X	SPECIALfinder SpyX Rye
PAV20A-50	SPECIALfinder Fish (Pesce)	PAV11X	SPECIALfinder SpyX Oats
PAV21M-50	SPECIALfinder MC Macadamia Nut (Noce Macadamia)	PAV12X	SPECIALfinder SpyX Barley
PAV22A-50	SPECIALfinder Mollusks (Molluschi)	PAV13X	SPECIALfinder SpyX Sesame
PAV24A-50	SPECIALfinder Buckwheat (Grano saraceno)	PAV14X	SPECIALfinder SpyX Mustard
PAV25A-50	SPECIALfinder Barley (Orzo)	PAV15X	SPECIAL finder SpyX Celery
PAV26M-50	SPECIALfinder Tree Nuts and Peanut MC	PAV16X	SPECIALfinder SpyX Brazil nut
SPECIALfinder Assays		PAV18X	SPECIALfinder SpyX Lupin
according to DIN CEN/TS 15634 design (50 Tests)		PAV19X	SPECIALfinder SpyX Crustaceans
PAV02CEN-50	SPECIALfinder Peanut (Arachide)	PAV20X	SPECIALfinder SpyX Fish
PAV03CEN-50	SPECIALfinder Hazelnut (Nocciola)	PAV21X	SPECIALfinder SpyX Macadamia
PAV15A-50	SPECIALfinder Celery (Sedano)	PAV22X	SPECIALfinder SpyX Shellfish
Real-Time PCR Instrument		PAV23X	SPECIALfinder SpyX Pinenut
BR3594990	Bio-Rad CFX96™ DeepWell	PAV24X	SPECIALfinder SpyX Buckwheat

Generon can perform custom validations on specific matrices evaluating all the details of clients scenario. Generon can also supply contaminated samples to use as process control.



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