Allergen Testing - Special Interest Group

FAMS2019 - Melbourne

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NMI – Allergen Background

- National Measurement Institute – 20+ years of food allergen analysis
- Immunological ELISA expertise
- Molecular/PCR experience
- Chromatography and Mass Spec expertise and equipment:
- Proficiency Testing & Quality Control Materials
- Allergen analysis research and advice
- Measurements are a core interest of NMI
AT-SIG: Group Aim

- Improve food allergen analysis
- Share challenges and issues - Address common or reoccurring issues
- Low or no cost to attend
- Provide a forum for formal and informal networking
- Encourage input from all parties
- Forum to present emerging technology applicable to food allergen analysis
- Promote and assist Laboratory accreditation
- Guide – Measurement Uncertainty, Proficiency, Reference Materials and Confirmation Methods
- Keep up to date with International (and local) Allergen Activities
AT-SIG
- Target Audience Participants

- Testing Laboratories
- Accreditation Organisations
- Regulators
- Industry Organisations
- Consumer Advocates
- Method Manufacturers
- Food Manufacturers
AT-SIG: Meetings

1: Oct 2010 @ NMI, Port Melbourne
2: Jun 2011 @ NMI, Port Melbourne
3: Apr 2012 @ NMI, Port Melbourne
4: Nov 2013 @ 24th CRC Victoria University, Melbourne
5: Feb 2014 @ FSS QHSS, Brisbane
6: May 2015 @ NMI, North Ryde
7: Dec 2015 @ NMI, Port Melbourne – Coconut Round Table
8: Nov 2016 @ ICFA 2016, Melbourne
9: May 2017 @ FAMS 2017, Sydney
10: Jun 2018 @ ICFA 2018, Melbourne
11: May 2019 @ FAMS 2019, Melbourne
AT-SIG - Meeting Topics

- Case studies
- Emerging issues
- Proficiency Testing
- Laboratory Accreditation for Allergens
- Reporting Issues – how to report results and in what units
- Up coming Food Allergen events (Local and International)
- Reference Materials
- New technologies
- Regional summaries
Approaches and Benefits

- Precompetitive environment to discuss critical issues
- Strengthened networks
- Links participants into National and International activities
- Directly linked into industry issues – valuable information and shared experiences
- Forum for emerging issues that brings experts into a single space - a resource to address immediate and longer term food allergen concerns
- Conscious of confidentiality issues
- Informal opportunities to raise issues
- Opportunity to be involved in shared research and development of allergen relevant protocols and documents
ELISA – Cross Reactivity

- Members of the Rosaceae (Rose) family include: Almond, Peach, Plum, Cherry, Apricot, Mahlab.

- Mahlab is an aromatic spice made from the seeds of a species of cherry, Prunus mahaleb.
- It has been used for centuries in the Middle East and the surrounding areas.

- Almond in spices issue late 2014.

- False positive??

- I would be cautious to ignore the cross reactivity here.

- Likely an almond allergic individual could react to the this product as a kit does.
Thank You

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