



Australian Government
Department of Industry,
Innovation and Science

National Measurement Institute

Allergen Testing - Special Interest Group

FAMS2019 - Melbourne

Dean Clarke
National Measurement Institute
Port Melbourne, Australia

dean.clarke@measurement.gov.au

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

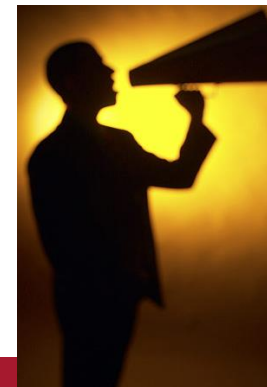


- **Improve food allergen analysis**
- **Share challenges and issues - Address common or reoccurring issues**
- Low or no cost to attend
- Provide a forum for formal and informal networking
- Encourage input from all parties
- **Forum to present emerging technology applicable to food allergen analysis**
- 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 immersing 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

dean.clarke@measurement.gov.au

Department of Industry, Innovation and Science | **National Measurement Institute**

Address 1/153 Bertie Street

Address Port Melbourne VIC 3207

Telephone +61 3 9644 4999