

Detection of allergens in spices

An analytical roadmap for detecting allergens – workshop

Wednesday 28 February 2018

LGC, Queens Road, Teddington
Middlesex, TW11 0LY

Building on previous joint Defra, FSA and Government Chemist Knowledge Transfer (KT) events delivered by LGC, this workshop is the first in a new series of government-funded events. It will focus on providing advice, guidance and best practice on the application of a range of complementary analytical techniques for the detection of allergens in spices.

Background

Food allergens represent a clear threat to the health and well-being of those affected and place an increasing pressure on food producers and the regulatory bodies which govern them. During 2015, a number of spice products were the subject of a recall owing to the suspected unlabeled presence of almond. In one of the cases, (cumin) although initial conventional screening indicated the presence of almond, the results of subsequent analyses could not confirm this.

Further detailed analyses by the Government Chemist team, using a multidisciplinary approach (comprised of mass spectrometry, DNA-based methods and ELISA), conclusively demonstrated that the presence of almond (*Prunus dulcis*) could be discounted in favour of a similar species, *Prunus mahaleb*. These results illustrate the limitations of adopting single methods, and highlight that more than one analytical approach to detect food allergens can be required.



Aims of the workshop

This workshop will provide advice, guidance and best practice on the adoption of a multidisciplinary approach for the detection of allergenic proteins in spices which could be implemented if similar incidents, such as those seen with the almond in paprika, and mahaleb in cumin referee cases, were to occur again in the future.

Delegates will be provided with an analytical road map that can be used for the detection of future allergen/spice combinations.

Workshop programme

The workshop will start with a talk by Dr Chun-Han Chan from the FSA's Allergen team and will include sessions on analytical methods used for the detection and quantitation of allergens and an industry perspective. There will also be an interactive session and a round table discussion.

- *Registration 9.15 am*
- FSA perspective on food allergens
- Immunological-based detection
- Proteomics-based detection
- DNA-based detection
- Analytical roadmap for allergens in spices
- Interactive session
- Final discussion

Fees

Free for public analysts

Delegates from commercial organisations:
£100 + VAT

Workshop fee includes refreshments and lunch

Book your place

To book your place on this workshop, or for further information:

Email: training@lqcgrou.com

Call: +44 (0)20 8943 7631

About the organisers

Defra, FSA and FSS working in collaboration with the Government Chemist (funded by BEIS), have agreed a framework for the provision of knowledge transfer on food standards and food safety analysis to public analysts and industry laboratories for three years (2017 – 2020). This workshop will be the first KT event to be delivered in this jointly funded programme.

Workshop venue

The workshop will be held at LGC's headquarters in Teddington, south west London. The venue is conveniently located for travel by car (easily accessible from the M3, M4 and M25), rail (30 minutes direct from London Waterloo) or air (30 minutes by taxi from Heathrow airport).

