Considerations for Allergen Sampling and Analysis

ipi Delivery: online live

📅 Duration: 4 hours

🤜 Cost: £250 (+VAT)

Course overview

This half day online course, led by one of our expert consultants, will outline the key considerations for anyone needing to sample and test for food allergens in products, ingredients and environmental samples.

Testing plays an important role in the management of allergens within a food business. It can be critical in supporting contamination investigations and the substantiation of label claims. In this course, we will give you the tools to ensure you are carrying out the right testing to provide the information you need, along with an awareness of the potential pitfalls.

Highly interactive, the course considers a range of scenarios where sampling and testing might be needed, covering key aspects of where and how to sample and which testing methods should be used.

Who should attend?

This course is ideal for anyone involved in allergen sampling and testing, for those that review testing data from suppliers or for anyone looking to refresh their knowledge.

Course programme

The course is a 4 hour online live course, tutor led and will cover:

- Setting the scene food allergy, intollerance and coeliac disease, regulated allergens
- Sampling key considerations and the imporance of including a positive control
- Analysis laboratory based tests, considerations and common challenges commissioning allergen testing
- Interpretation of restus and applying uncertainty to results
- Interactive exercise

Learning outcomes

The course is a highly interactive learning experience, by the end of which you will:

- Know the differences between food hypersensitivities, such as allergies and intolerances
- Understand the key considerations for successful sampling
- Be aware of the different tests available and when to use them
- Have knowledge of the potential challenges and watchouts around testing
- Know how to interpret your results and decide on next steps



