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Titolo	Detecting allergens in food [[electronic resource]]
Pubbl/distr/stampa	Cambridge, : Woodhead Publishing Limited, 2006
ISBN	1-280-54444-9 9786610544448 1-59124-977-5 1-84569-055-9
Descrizione fisica	1 online resource (439 p.)
Collana	Woodhead Publishing in food science and technology Detecting allergens in food
Altri autori (Persone)	HefleSue L
Disciplina	664.07
Soggetti	Allergens Allergens - Composition Chemical tests and reagents - Prevention Food Food allergy Food Hypersensitivity Allergens - analysis Immunoassay - methods Biology Health & Biological Sciences Microbiology & Immunology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Prelim; The nature of food allergy; Classifying food allergens; Types of detection method; Allergen-specific human IgE antibody-based analysis of food; Immunoblotting in allergen detection; Enzyme-linked immunosorbent assays (ELISAs) for detecting allergens in foods; Polymerase chain reaction (PCR) methods for the detection of allergenic foods; Proteomic assessment of allergens in food; Detecting food allergens with a surface plasmon resonance immunoassay; The use of lateral flow devices to detect food allergens; Detection methods for particular allergens

Detecting tree nuts and seeds in food; Detecting dairy and egg residues in food; Detecting wheat gluten in food; Detecting soy, fish and crustaceans in food; Issues in allergen detection methods; Common issues in detecting allergenic residues on equipment and in processed foods; Factors affecting the effectiveness of allergen detection; Reference materials and method validation in allergen detection; US regulation of undeclared allergens in food products; EU regulation of undeclared allergens in food products; Conclusions

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## Sommario/riassunto

Allergens pose a serious risk to consumers, making effective detection methods a priority for the food industry. Bringing together key experts in the field, this important collection both reviews the range of analytical techniques available and their use to detect specific allergens such as nuts, dairy and wheat products. The first part of the book discusses methods of detection such as the use of antibodies and ELISA techniques. Part 2 reviews techniques for detecting particular allergens, whilst the final part of the book explores how detection methods can be most effectively applied.

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