

All Laboratories are not the Same



YOUR FIRST CHOICE FOR ANALYTICAL TESTING SERVICES



The 'One Stop Shop' of tests and services

- ◇ Allergens
- ◇ Chemical and Nutritional
- ◇ Consultancy Services
- ◇ Contaminants
- ◇ Microbiological
- ◇ Pesticides and Agrochemicals
- ◇ Pharmaceutical
- ◇ Sensory Testing and Cooking Validation
- ◇ Training Courses
- ◇ Vitamins and Additives

Helping your business every day

- ◇ Industry-leading web-based portal 'WebTrieve' provides quick and easy access to your test results
- ◇ In-house Consultancy Service to help optimise your testing schedule and assist with food safety issues
- ◇ Regular Training Workshops held across the country offering technical guidance on a range of topics

Uncompromising quality standards

- ◇ UKAS/INAB accredited to ISO 17025
- ◇ Approved by M&S and Tesco (RSA), DEFRA & Kraft
- ◇ Unrivalled industry expertise ensures that every test result is delivered with accuracy and integrity



Unbeatable Service

- ◇ 7 food testing laboratories located across the UK to help get your samples on test quickly
- ◇ Nationwide sample collection service available through our modern fleet of refrigerated vehicles

Sales.uk@alsglobal.com ■ www.als-testing.co.uk ■ 01354 697028

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YOUR FIRST CHOICE FOR ALLERGENS TESTING SERVICES

Food allergens can be defined as usually harmless food components or constituents which induce an allergic reaction in a sensitised individual. Food allergies affect about 1-2% of adults and 5-8% of children in the UK according to the FSA. Food allergies should not be confused with food intolerances such as lactose intolerance which is due to an inability to digest lactose or food poisoning from microbial contamination of food. The symptoms may be similar but the underlying causes are often different.

For the allergic consumer it is particularly important to have full information about potential allergens contained in food products. Manufacturers must follow the Food Information for Consumers Regulation (EU1169/2011). The regulation, which was published in October 2011, outlines allergen labelling provisions for pre-packed foods and introduced a new requirement for allergen information to be provided for foods sold that are non-packed or pre-packed for direct sales. In turn, this has led to greater consistency from food manufacturers in the way that allergen information is labelled on food products, making it easier for the consumer to find and understand. Additional information is also provided by the Food Standards Agency at www.food.gov.uk.

Testing for the presence of allergens as part of an effective quality control process allowing manufacturers to safeguard against undeclared allergens entering final products, thereby enabling them to comply with current labeling regulations.

ALS offers a wide range of allergen tests using both automated ELISA (Enzyme Linked Immunosorbent Assay) and PCR (Polymerase Chain Reaction) techniques. Our range of tests includes the following:



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