

Allergen	Detection limit	Limit of quantification	Range of quantification	Unit	Remarks
ELISA test					
Cashew	1.25	2.5	20	mg cashew nut (18% protein) per kg of product	Cross-reaction with pistachio
Egg	0.25	0.5	13.5	mg whole egg powder (49% protein) per kg of product	Accredited
Egg (lysozyme) on cheese/sausage	0.125	0.25	2	mg lysozyme (sub-allergen egg) per kg of product	Egg lysozyme is used in cheese and sausages as a preservative (E1105)
Egg (lysozyme) on wine, whey	0.025	0.05	0.4	mg lysozyme (sub-allergen egg) per kg of product	Egg lysozyme is used in wine as a clarifying agent
Gluten (gliadin)	2.5	5	80	mg gluten per kg product	Under accreditation, equivalent to AOAC 2012.01
Gluten (gliadin) competitive on hydrolysed products (soy sauce, malt, beer)	5	10	270	mg gluten per kg product	Specific ELISA analysis for hydrolysed gluten (soy sauce, malt extract, beer)
Hazelnut	1.25	2.5	20	mg hazelnut (15% protein) per kg of product	Accredited.
Lupin	0.7	1	27	mg lupin protein per kg of product	Slight cross-reactivity with chickpea, soya, hazelnut, turmeric and fenugreek.
Macadamia nut	1	1	25	mg macadamia nut (13% protein) per kg of product	
Milk (total)	1.25	2.5	67.5	mg milk protein (product-dependent conversion factor) per kg of product	Accredited, equivalent to AOAC 101501. Test casein and β -lactoglobulin in one analysis. Method is developed for detection of cow's milk, cross-reacting with milk of other species.
Milk (total - low detection)	0.4	0.4	10	mg milk protein (product-dependent conversion factor) per kg of product	Accredited upon request. Method is developed for detection of cow's milk, cross-reaction with milk of other species.

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Milk (casein)	1.25	2.5	67.5	mg casein (sub-allergen milk) per kg of product	Accredited. Method is developed for detection of cow's milk, cross-reaction with milk of other species.
Milk (casein) on chocolate, drinks and ice cream	0.25	0.5	13.5	mg casein (sub-allergen milk) per kg of product	Accredited. Method is developed for detection of cow's milk, cross-reaction with milk of other species.
Milk (casein) on wine	0.125	0.25	7.75	mg casein (sub-allergen milk) per kg of product	Accredited. Method is developed for detection of cow's milk, cross-reaction with milk of other species.
Milk (casein - low detection)	0.2	0.2	6	mg casein (sub-allergen milk) per kg of product	Accredited upon request. Method is developed for detection of cow's milk, cross-reaction with milk of other species and soy protein isolate.
Milk (cow) in goat/sheep milk	0.125	0.125	4	% cow's milk	For the detection of cow's and buffalo milk in products made from other species. Fraud detection.
Milk (β -lactoglobulin) for whey products	0.1	0.2	4.5	mg β -lactoglobulin (sub-allergen milk) per kg of product	Accredited. β -lactoglobulin is the most important milk protein in whey products (whey is a by-product of cheese production, in which the casein proteins end up in the cheese). Method is developed for detection of cow's milk, cross-reaction with milk from other animal species.
Milk (β -lactoglobulin - low detection) for whey products	0.01	0.01	0.4	mg β -lactoglobulin (sub-allergen milk) per kg of product	Accredited upon request. Method isn developed for detection of cow's milk, cross-reaction with milk from other animal species.
Milk (β -lactoglobulin) competitive for hydrolysed whey products (baby food)	2.5	5	400	mg β -lactoglobulin (sub-allergen milk) per kg of product	Hydrolysed whey products (baby food). Cross-reaction with other milk proteins such as casein, (lacto)albumin.
Mustard	0.25	0.5	13.5	mg mustard seed (31,3% protein) per kg product	Accredited. Cross-reaction with rapeseed, canola, kidney beans, pinto beans, white beans, Sinapis arvensis (Herik, weed), Brassica carinata.
Peanut	0.37	0.75	6	mg peanut (22.2% protein) per kg product	Accredited. No known cross-reactions.
Pistachio	1	1	40	mg pistachio nut (20% protein) per kg product	Cross-reaction with cashews, chia-, pumpkin- and poppy seed, hazelnut, pepper, cayenne and chilli pepper.

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Crustaceans	10	20	160	mg crustaceans (16% protein) per kg of product	Slight cross-reaction with mustard, turmeric, beans and certain molluscs such as mussels. Cross-react with insects.
Sesame	1.25	2.5	20	mg sesame seed (21% protein) per kg product	Accredited.
Soy	1.25	2.5	20	mg soy protein (product-dependent conversion factor) per kg product	Accredited. Cross-reaction with some types of beans (including adzuki bean, mung bean (bean sprouts) and runner bean) and peanut.
PCR quantitative					
Almond	0.4	1	400	mg almond (21% protein) per kg product	
Cashew	0.4	1	400	mg cashew nut (18% protein) per kg product	
Gluten	0.4	1	400	mg wheat flour (11% protein) per kg product	
Hazelnut	0.4	1	400	mg hazelnut (15% protein) per kg product	
Lupin	0.4	1	400	mg lupine (42% protein) per kg product	
Macadamia nut	0.4	1	400	mg macadamia nut (13% protein) per kg product	
Mustard	0.4	1	400	mg mustard seed (26% protein) per kg product	In addition to detection of <i>Sinapis alba</i> (white mustard), <i>Brassica juncea</i> (brown or Indian mustard) and <i>Brassica nigra</i> (black mustard), there is cross-reaction with closely related species: <i>Sinapis arvensis</i> and <i>Brassica carinata</i> . No cross-reaction with rapeseed (<i>Brassica napus</i>) and oilseed rape (<i>Brassica rapa</i>).
Brazil nut	0.4	1	400	mg Brazil nut (14% protein) per kg product	

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Pecan	0.4	1	400	mg pecan nut (9% protein) per kg product	
Peanut	0.4	1	400	mg peanut (26% protein) per kg product	
Pistachio	0.4	1	400	mg pistachio nut (20% protein) per kg product	
Crustaceans	0.4	1	400	mg black tiger shrimp (21% protein) per kg product	Also detects other shrimp and crustaceans such as crab and lobster. No detection of snails, shells, fish or insects. Cross-reaction with abalone, but no mussel, oyster, etc.
Celery	0.4	1	400	mg celery seed (18% protein) per kg product	Slight cross-reactivity with carrot
Sesame	0.4	1	400	mg sesame seed (18% protein) per kg product	Cross-reaction with devil's claw.
Soy	0.4	1	400	mg soybeans (36% protein) per kg of product	
Fish	1	4	400	mg salmon (20% protein) per kg product	Also detects other fish species. No detection of snails, shells and crustaceans. Not suitable for high-processed products such as canned fish or fish sauce. Cross-reaction with duck (musk, Australian white-eye).
Walnut	0.4	1	400	mg walnut (15% protein) per kg product	
PCR qualitative					
Oat	1	1	-	mg oats per kg product	
Molluscs	0.4	0.4	-	mg molluscs per kg product	Detects shellfish, snails, squid (not shrimp, lobster and crab).
LC-MS allergen analysis					

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Legal allergens	-	-	-	Detected/ not-detected	Gluten (wheat, rye, barley, oats, spelt), shellfish, eggs (egg white and egg yolk), fish, peanut, soy, milk (casein and β -lactoglobulin), nuts (almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts), celery (leaves, stems, celeriac), mustard (brown, black, white/yellow and related species such as rapeseed and canola, <i>S. arvensis</i> and <i>B. carinata</i>), sesame seeds, lupin, molluscs. Sulphite and lactose excluded (are not proteins).
Regional allergens	-	-	-	Detected/ not-detected	Buckwheat, fenugreek, sunflower seeds, pine nuts, lentils, garlic, carrot, potato (under development), faba bean, poppy seed (under development), chestnut (under development), coconut (under development)
Lactose					
Lactose HPAEC-PAD	2.5	5	5000	mg lactose per kg product	No interference with other sugars. Official method ISO 22184:2021 - IDF 244:2021
Sulfites					
Sulfites	10	10	-	mg SO ₂ per kg product	Accredited. Total sulphite expressed as SO ₂ (distillation method). Sulphides naturally present in products (cabbage, leek, onion, garlic, soy protein, asparagus, black olives) and volatile food acids (vinegar, acetate, propionic acid) give false positive results. Another method (LC-MS) for those products available upon request.
Product residue					
Deep-frying oil quantitative - send in: used deep-frying oil	-	-	-	mg product/ l oil	Calculation of concentration product residue in oil (e.g. after filtering, settling) based on particle analyses.
Rinse water quantitative - send in: product before cleaning + rinse water	1	1	-	mg product/ l water	Measurement of (product) turbidity in water. Determination of previous product (before cleaning) in rinse water.
Rinse water quantitative - send in: rinse water	-	-	-	Detected/ not-detected	Measurement of (product) turbidity in water. Presence/absence according to Drinking Water Decree.

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Microscopic screening					
Allergens in agricultural products	-	-	-		Identification and determination of foreign materials like seeds, legumes or grains in vegetable products.
DNA barcoding (in wheat products)					
Mustard 1- specific	20	20	-	mg mustard/ kg product	B. juncea, B.nigra and Sinapis alba. Method is developed for wheat flour/gluten.
Mustard 2- extended	20	20	-	mg Brassica/ kg product	Different Brassicaceae species are detected and distinguished: three mustard species (B. juncea, B. nigra and Sinapis alba) and B. napus (rapeseed), B. rapa (canola). No detection of closely related species S. arvensis (herik). Method is developed for wheat flour/gluten.
Mustard 3- complete	20	20	-	mg Brassica/ kg product	Different Brassicaceae species are detected and distinguished: three mustard species (B. juncea, B. nigra and Sinapis alba) and closely related species S. arvensis (herik), B. napus (rapeseed), B. rapa (canola). Method is developed for wheat flour/gluten.