



LGC Allergen Reference Materials

Romer Labs provides a set of ISO 17034 certified reference materials developed by the National Measurement Laboratory at LGC in UK. These materials are suitable for method development, evaluation and as quality control materials.

What are reference materials?

Allergen reference materials are samples with a known quantity of a food allergen or allergens in them. They are used in method development and evaluation for the generation of calibrators, external and internal quality control solutions, recovery evaluation and cross-contamination assessment among others.

Characteristics

- Certificates provided
- Homogeneity tested
- Stability tested
- 5 Individual allergens available: milk, egg, almond, hazelnut and walnut
- Chocolate-type matrix available incurred with all 5 allergens and as blank.



Features and Benefits

- Effective quality control tool
- Stability- and homogeneity-tested materials
- Metrological traceability
- Sample consistency through robust packaging
- ISO 17034 certified

Item	Description	Amount	Allergen content* (ppm)	Item No.
LGC – Hazelnut powder	Powder	1 g	258,600	10006440
LGC – Walnut powder	Powder	1 g	326,0000	10006441
LGC – Egg white powder	Powder	1 g	843,000	10006442
LGC – Skimmed milk powder	Powder	1 g	344,000	10006443
LGC – Almond powder	Powder	1 g	212,400	10006444
LGC - Allergen Kit	Incurred and blank chocolate dessert	25 g per matrix**	10.0	10006445

*As estimated from Nitrogen content determinations and gravimetric preparations.

**5 vials of 5 g of each of the two matrices (blank and incurred) and 1 vial of 1 g of each individual allergenic material.