

ALLERGENS

Undeclared allergens can lead to product recalls resulting in loss of money and more importantly, potential harm to consumers.

Product recalls can be very costly for a company in terms of loss of brand trust and profits, but most importantly food companies want to protect their consumers as undeclared allergens can have devastating effects on consumer health.

Accurate label claims for allergens are crucial for many food products. We offer quantitative and qualitative allergen testing, covering food matrices and cleaning validation and verification.

Our methodology is based on ELISA (enzyme-linked immunosorbent assay), a technique to detect the presence of a substance, usually an antigen, in a sample.

We understand providing safe, quality food to consumers is your top priority and an allergen control management program is critical for your business.

Contact us at 614.526.5200 or nqacdublininfo@us.nestle.com to get started!



NQAC

Nestlé Quality Assurance Center
Dublin

ISO 17025 Accredited

We receive, test and report seven days a week.

For a complete list of services, visit: www.NQACDublin.com



NQAC Dublin provides accurate results, quick turnaround times and competitive pricing on a wide range of allergen tests. Our current offering includes:

Mustard · Milk · Egg
Gluten · Soy · Almond
Pecan · Peanut · Sesame
β-Lactoglobulin (BLG)
Crustacean · Hazelnut

Don't see what you need? Just ask!