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Czech J. Food Sci.

K. Tomková, F. Štumr, P. Dvorská, P.

Šafárová, J. Rysová, D. Gabrovská, P. Hanák, J. Plicka: Methods for the Determination of Allergenic Substances in Foods

Czech J. Food Sci., 27 (2009): S369-S371

Within the framework of the research project ELISA methods for the quantitative determination of allergenic substances in foodstuff and raw materials were developed. ELISA kits for allergenic proteins of milk (casein, beta-lactoglobulin and BSA) egg white proteins and mustard proteins were validated and collaborative studies were performed to prove the validation of the ELISA methods developed. Various methods of extraction were tested. The parameters as a limit of detection, as a limit of quantification, robustness, repeatability and accuracy were determined. A broad range of zero matrices for allergens were tested as well.

The ELISA kits are suitable for the determination of allergens according to EU legislation Directive 2005/26/EC and Directive 2006/142/EC in the laboratories focused on this topic.

Keywords:
food allergy; ELISA methods; allergenic protein determination

[fulltext]