



LGC Allergen Reference Materials

Romer Labs provides a set of 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.

PRODUCT FEATURES

- Effective quality control tool
- Stability- and homogeneity-tested materials
- Metrological traceability
- Sample consistency through robust packaging
- Useful for periodical accuracy checks of analytical methods

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

*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.