

Gluten Testing

Introduction

Manufacturers and retailers are responding to a growing demand for gluten-free products. Consumers avoid the ingredient due to gluten intolerance or general dietary preference.

Coeliac disease is a permanent intolerance to gluten (prolamins found in wheat, barley and rye) that results in damage to the small intestine. The only treatment is a lifelong adherence to a gluten-free or reduced-gluten diet.

Why Test?

The New Zealand and Australian Food Standards Code lists standards for food labelling in NZ & Australia and is regulated by 'Food Standards Australia and New Zealand (FSANZ)'. All products sold in NZ & Australia must adhere to this code.

According to the standard, for food to be labelled as gluten free, food must not contain:

- Detectable gluten (< 3 ppm of gluten).
- Oats or their products.
- Cereals containing gluten that have been malted, or their products.

According to Coeliac New Zealand Incorporated, consumer demand for gluten free products is increasing in NZ by an estimated 26% annually (<http://www.coeliac.org.nz/licence-the-crossed-grain-logo/>). Testing ensures accurate labelling and will identify cross-contamination by gluten proteins.

Test Available

Hill Labs uses the Enzyme-linked Immunosorbent Assay (ELISA) testing methodology to determine the presence of gluten at low levels. The method is used worldwide and is based on antigen-antibody interactions of allergenic proteins (Mendes ELISA R5 method), which was validated in several international collaborative studies and obtained AOAC (2012.01) and AACCI (38-50.01) approvals.

The method uses supplier validated ELISA test kits and has been fully validated at Hill Labs.

The method Hill Labs uses is unsuitable for fermented and hydrolysed food products and products containing large amounts of fermented and hydrolysed ingredients.

Contact Details

For further information please contact our Client Service Managers.

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