

The presence of undeclared allergens in food products is responsible for a substantial number of product recalls around the world. In addition to the effect this has on a business, the dangers it presents to the consumer with a food allergy is significant. While allergen testing ensures final product is free of the allergen, it also provides confidence that the cleaning and manufacturing processes are working as intended and cross contamination is not occurring. Participation in a Proficiency Testing programme provides assurance that the laboratory testing of a product is delivering correct results.



## PROGRAMME OBJECTIVE

The AllerGens Proficiency Testing scheme has been developed to provide a system for laboratories to validate their testing capability and to benchmark their results among an established network of competent laboratories. The scheme provides independent test verification to laboratories, manufacturers, monitoring agencies and ultimately the consumer, that the testing is being carried out competently.

## BENEFITS OF PARTICIPATING

### ➤ Confidence in Results

Measurement of performance in comparison with other laboratories provides confidence that:

- Precision and Accuracy of test results and test methods are within acceptable limits
- Results from participating laboratories (or groups of laboratories) are equivalent
- In-house methods are equivalent to national or international standard methods

### ➤ Credibility

Performance can be demonstrated to:

- Customers
- Regulatory Authorities
- Accreditation Agencies

### ➤ Compliance with

- Laboratory Standards (e.g., ISO 17025)
- Regulatory and market access requirements

### ➤ Training

Test performance from individual analysts can be monitored and reported over time.

## PROGRAMME FEATURES

- Supporting laboratories by providing verification activities for manufacturing and process operations.
- Comprehensive range of sample types that do not have importation restrictions for Australasian labs.
- Participation by numerous accredited laboratories gives high confidence for inter-lab comparisons.
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs.

## ACCREDITATION

Global Proficiency is accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing; our scope does not include the AllerGens programme; however, it is operated under the same quality management system.

## SAMPLE TYPES AND TESTS

### Gluten

- Gluten (ppm)
- Gluten (Detected/Not Detected)

Products are selected to represent a range of foods that commonly declare absence of gluten allergens in their label claims. The levels of gluten present will vary between samples but will be aligned with the methodology capabilities.

Each round consists of a four-sample set.

## TIMETABLE

Following an initial pilot round in November 2023, enrolment in the 2024 May & November rounds will be available as part of annual registration process.

Additional categories may be added to cover a wider range of allergens in future.

## REPORTING

Individual Reports are issued per round for each test. Performance tracking for monitoring overall method performance over time.

Turn-around time for reporting is within 2 weeks of the results due date.

**FOR MORE INFORMATION, PLEASE VISIT OUR WEBSITE**

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