Food Allergen Management

Developers, manufacturers & distributors of food testing kits

www.biocheck.uk.com
Bio-Check (UK) strongly believes in the importance of evidence based food safety and quality systems. It develops and offers novel food testing kits, specialist analytical services, consultancy and training to serve an increasing global need (the food testing market is projected to grow from $9bn in 2012 to $14bn in 2018). Bio-Check’s main activities centre around the detection of additives and contaminants in food and feed-related samples. The company recognises that this need is driven by major changes in regulatory frameworks where compliance is not enough; evidence is needed that systems are under control. Bio-Check is thoughtfully combining advances in biotechnology with an evidence based approach in ways that it believes will contribute to tackling the challenges of delivering safer food.

*Global Testing market (MarketsandMarkets, June 2013)
Managing Food Allergens poses one of the most significant challenges facing the global food industry

Current Position
- Rise in allergic consumers
- Food allergen related recalls increase
- “Free-from” foods become part of a healthier choice
- Mis-labelling of allergens

Bio-Check seeks to resolve some of the current challenges by improving the quality of supporting evidence through delivering better analysis. Its staff expertise is both industry and biotechnology based and borne out of participation in the analytical community e.g. AOAC, CEN, WGPAT

It uses proven technology from clinical diagnostics in novel ways to develop laboratory kits and rapid testing methods for its clients and its own product ranges including tests to detect food allergens and gluten in order to:
- provide better labelling information
- protect consumer health
- enhance brand reputation

Because just delivering analytical data is not enough, Bio-Check focuses on helping companies transform data into useful information to make smarter decisions. Food allergens are a significant food safety risk and so at a time when manufacturing resources are under such tremendous pressure Bio-Check knows that objective specialist advice is what’s required more than ever.
Specialist expertise in Allergen Management

Bio-Check will help you effectively manage food allergens through a combination of solutions that best suits your requirements including:

- Test Kits
- Custom Method/ Kit Development
- Analytical Services
- Consultancy
- Training
- Advice

We can help you prepare for a customer audit or build a strong due diligence position. This is achieved through a sound understanding of current knowledge of allergen cross contamination and best practice. It will result in a cost effective testing schedule when validating and verifying your allergen controls.

The right tools for the right job
We provide **analytical solutions** for detecting:

- Celery
- Crustacea
- Egg
- Fish
- Gluten
- Lupin
- Milk (BLG, Casein, Lactose)
- Peanut
- Nuts (Almond, Brazil, Cashew, Hazelnut, Macadamia, Pecan, Pistachio, Walnut)
- Sesame
- Molluscs
- Mustard
- Soya
- Sulphite

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**Rapid On-site Testing**

**Quantitative screening**

**Confirmatory analysis**

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*Improve your validation and verification with Bio-Check*

*Put us to the test*

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**www.biocheck.uk.com**
Bio-Check operates from modern laboratories in the UK. Capabilities also cover:

**Mycotoxins**
- Aflatoxins, Citrinins, DON, Fumonisins, HT-2, Ochratoxin, T2, Zearalenone, Masked & Multi-Mycotoxins detection

**Species**
- Chicken, Beef, Horse, Pork, Poultry, Sheep, Turkey
- Meat & Bone meal
- Rapid Multi-Species Detection

Products are available worldwide through a network of distributors

*Please contact our local distributor:*

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