



# 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.