



#34TA-18

Food allergen contamination control platform

Every year, **millions of people worldwide suffer allergic reactions to foods**, some develop mild symptoms and others severe and even life-threatening symptoms.

There is no cure for food allergies. Strict **avoidance and control of allergenic foods** is one of the most important measures to prevent cross-contamination and severe health consequences.

Legislation around the world (FDA, ESFA, INAL) supports consumers to avoid the risks posed by food allergens by demanding **mandatory compliance of Food Allergen Labeling** and Consumer Protection.

Hygiene in food industry is not an easy task. Nevertheless, it is a **critical step in food production** since it is crucial to maintain and guarantee non-contamination with allergens in processed foods.

The INTA Food Technology Institute has developed a decontamination process and method that enables to identify and quantify the presence of food allergens during plant processing.

TECHNOLOGIES

- Sanitizing formula to clean food processing facilities.
- Plant decontamination protocol.
- Detection and quantification of allergens in facilities and foods.
- Identification of critical spots in processing facilities.

Ensuring decontamination efficiency and evaluating the presence of allergens by diagnostic methods may position the technology in the global market and with companies from the food sector who seek to differentiate their products.

DNA de Vinculación Tecnológica y Relaciones Institucionales - National Coordination Office for Technological Cooperation and Institutional Relations, INTA . Intellectual Property Department-Technological Antenna5- Dr. Mariana Nanni
nanni.mariana@inta.gob.ar

