



## TECHNICAL NOTE

# GLUTEN TESTING

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## 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/logo>). Testing ensures accurate labelling and will identify cross-contamination by gluten proteins.

## Test Available

Hill Laboratories uses the 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 Laboratories.

## Contact Details

For further information please contact our Client Service Managers.

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