Severe food allergies can be life-threatening. While more than 160 foods can cause allergic reactions in people with food allergies, the law identifies the eight most common allergenic foods as “major food allergens”. They are Milk, Eggs, Fish, Crustacean shellfish, Tree nuts, Peanuts, Wheat, and Soybeans.

EMSL has a laboratory near you that specializes in allergen testing which gives you the knowledge to label your product correctly.

For over 30 years EMSL has led the industry in testing and analysis. Our professional staff of trained scientists, technicians and analysts can also provide Method Validation & Development.
Food Allergen Analysis
Almond Allergen
Brazil Nut Allergen
Casein Allergen
Cashew Allergen
Crustacea Allergen
Egg Allergen
Food Allergen - Specialty
Gladiolin (Gluten) Allergen
Hazelnut Allergen
Lupine Allergen
Macadamia Allergen
Mustard Allergen
Peanut Allergen
Pistachio Allergen
Sesame Allergen
Shellfish Allergen
Soy Allergen
Soy Flour Allergen
Total Milk Allergen
Walnut Allergen

Environmental Allergens
Cat
Cockroach
Dog
Dust Mites
Fungal
Latex
Mouse and/or Rat Allergens

Food Allergen Testing is performed when there is a need to confirm or deny the presence of a specific regulated food allergen.
EMSL offers analysis for detection of the most common food allergens of concern.
Additional food allergens testing is available upon request.

Methods offered include: FDA/BAM, USDA, USP, AOAC, CMMEF