November 7, 2024 (14:45-15:30)



VENDOR SEMINAR:

Integrated gluten management - Gluten testing along the food production chain

Ronald Niemeijer, R-Biopharm AG

Ensuring the safety and compliance of gluten-free food products is crucial for consumer health, particularly for those with celiac disease or gluten sensitivity. It is estimated around 1% of the population suffers from celiac disease - a gluten-triggered auto-immune disease.

This workshop, "Integrated Gluten Management - Gluten Testing Along the Food Production," will provide a comprehensive overview of the latest advancements in gluten detection methods and integrating digital data management systems to enhance food safety and quality control.

We will delve into three pivotal gluten-testing methodologies:

- 1. Quantitative Lateral Flow Tests (LFDs): These rapid and user-friendly tests offer a quantitative assessment of gluten presence, providing reliable results in a matter of minutes. LFDs are increasingly utilized for their portability and ease of use, making them ideal for on-site testing throughout various stages of food production. With the RIDA® SMART BOX or a selected smartphone results can be interpreted quantitatively using the RIDA® SMART APP.
- 2. Enzyme-Linked Immunosorbent Assay (ELISA): Renowned for its high sensitivity and specificity, ELISA remains a gold standard in gluten detection. This method allows for the precise quantification of gluten proteins in complex food matrices, ensuring rigorous compliance with regulatory standards.
- 3. **Polymerase Chain Reaction (PCR):** PCR-based techniques are employed to identify glutencontaining cereals at the genetic level, offering exceptional specificity and the ability to distinguish between different gluten sources (wheat, barley, and rye). This method is particularly useful in validating gluten-free claims and ensuring product integrity.

Additionally, the workshop will highlight the integration of digital data management systems (cloudbased platforms) in gluten testing with the RIDA® SMART APP. These systems facilitate real-time data collection, analysis, and sharing, enhancing traceability and compliance across the entire food production chain. This workshop aims to equip food industry professionals with the knowledge and tools necessary to implement effective gluten management strategies, attendees will gain insights into how digital solutions can streamline gluten testing processes, improve data accuracy, and support proactive food safety management.

Join us to explore the cutting-edge technologies and best practices driving the future of gluten testing and food safety. By attending this workshop, participants will gain a deeper understanding of the latest methodologies and digital innovations in gluten testing, ensuring they are well-prepared to meet the evolving demands of gluten-free product assurance.