

ALLERGEN TESTING SERVICES

Why Does Allergen Testing Matter?

FDA Compliance for Allergen Testing

To comply with FDA regulations, manufacturers are required to have allergen control programs per Title 21 of CFR Part 117. These requirements are for preventing cross-contact during production, implement labeling controls to avoid undeclared allergens, and use validated testing methods to detect allergens in raw materials, finished products, and production environments.

Why Allergen Testing Matters

Undeclared allergens are one of the leading causes of food recalls. Whether you are a supplement brand or a food manufacturer, investing in reliable allergen testing helps protect your consumers and your brand. At Ara Testing Labs, we specialize in helping food and dietary supplement companies meet FDA requirements using ELISA kits. ELISA, the enzyme-linked immunosorbent assay, detects and quantifies the amount of a target antigen, which is very consistent for reproducible results.

Ensuring the Highest Standards:

Ara Testing Labs is ISO/IEC 17025:2017 accredited. Our allergen testing services are tailored for the food and dietary supplement industry, offering:

- ELISA-based testing for precise detection of trace allergens
- Ingredients, blends and finished product testing
- Environmental swab testing to monitor cross-contact risks



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Receive 15% off Soy, Gluten
and Peanut testing!**

ARA Testing Labs Allergen Testing Limits

Allergen Name	Quantification Range
Almond	0.4-10 ppm
Casein	0.2-6 ppm
Cashew	2-60 ppm
Crustacea	20-400 ppb
Egg	1-25 ppm
Fish	4-100 ppm
Gluten	4-120 ppm
Hazelnut	1-40 ppm
Macadamia	1-25 ppm
Milk	0.4-10 ppm
Mollusk	10-400 ppb
Peanut	1-40 ppm
Pistachio	1-40 ppm
Sesame	2-30 ppm
Soy	40-1000 ppb
Walnut	2-60 ppm

We Love Problem-Solving

We work closely with customers to identify and solve complex problems with our unique understanding of testing requirements and product compliance.