SAMPLING GUIDELINES FOR ALLERGEN TESTING

SAMPLE TYPE	Ingredients/ Raw materials	Rinse water	Purge/ Flush material	Swabs	Air plates	Final product
SAMPLE REQUIREMENTS	**Minimum 100 g/ml required** (maximum 1 kg)	**Minimum 100 g/ml required** (maximum 1 kg) • Refrigerate/freeze until submission • Ship in a cooler box on ice	**Minimum 100 g/ml required** (maximum 1 kg)	**Use FACTS sampling kit** • Receive kit, take sample and send back to us • Refrigerate/freeze until submission • Ship in a cooler box on ice	**Use FACTS sampling kit** • Receive kit, take sample and send back to us	**Minimum 100 g/ml required** (maximum 1 kg)
QUESTIONS THIS SAMPLE TYPE MAY ANSWER	• Is my ingredient contaminated with allergens? • Is the "free-from" allergen claim true?	• Is wet cleaning effective? *i.e., was enough water used to flush away allergen residue?*	• Is dry cleaning effective? *i.e., was enough purge or flush material used to remove allergen residues?*	• Is cleaning effective? *i.e., were allergen residues removed from surfaces/equipment?* • Is the handwashing protocol effective?	• Is aerial cross-contact a risk?	• Are there unintended added allergens present in the product? • Is precautionary allergen labelling appropriate? • Is the "free-from" allergen claim true?
TIPS FOR SAMPLING	Sampling strategy is risk-based. See infographic for more info.	Sample last (clean) rinse water from large equipment or continuous processing lines. *Note: Sample must be free from residual detergents and sanitisers.*	Sample flush/purge material after a known volume of material has passed through the system.	Collect swabs before sanitation. Sample from difficult to clean areas and entrapment points.	Leave air plates open in high-risk cross-contact zones for as long as possible. *Note: Record the exposure time, production time, product exposure area, dust settling time, etc.*	Sample first portion of product made after the production of an allergen containing product. • Sampling points and timing may differ depending on operations. *Note: Avoid compositing as this may dilute and underestimate the true allergen cross-contact value.*

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