DESCRIPTION

An in-depth review of the current scientific knowledge on food allergens testing, covering the major methodologies and techniques used to detect food allergens.

Food allergens are a series of agents, mainly proteins, which cause various unpleasant and sometimes clinical symptoms in humans through consumption of foods.

Perhaps surprisingly, there are no treatments against food allergies which have been found to be 100% effective. The scope for individual difference in terms of how a person reacts to a given allergen is massive, making it incredibly difficult and complex to try and medicate against allergies.

*Food Allergens Testing* takes a thorough look at modern molecular biology and immunochemical techniques used to detect food allergens. The eleven chapters constitute an in-depth review of the current scientific knowledge on food allergens, covering the major methodologies and techniques used in validated analytical approaches.

The book is aimed at scientists and technical staff in the food industry and analytical laboratories who need an up-to-date treatment of both fundamental and applied research goals on food allergens, as well as a report on the validated methods currently in use for food allergens testing.
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