



Allergen Free

Allergen Free Probiotics

Probiotal Patented Technology





 **ALLERGEN FREE**

Patented technology

Allergen free according to the list of allergens contained in Annex II of Regulation (EU) n.1169/2011

PROBLEM

Food sensitivity

Food allergies and food intolerance are both types of “food-sensitivity”, with the food allergies that can cause life threatening reactions while the food intolerance doesn’t involve the immune system and is always not life-threatening.

Food allergy is a common problem affecting children, approximately 1 in 25 young children, but is much less common in adults. It most often begins in the first two years of life and its prevalence has been on the rise over the last 30 years, with atopic children being the one mostly affected. Indeed, approximately 35% of children with moderate to severe atopic dermatitis also have food allergy.

Allergy regulation in Europe

In Europe, allergens are regulated by Annex II of Regulation (EU) n. 1169/2011, that identifies ingredients and classes of ingredients considered as potential allergens, like wheat, rye, barley, oats, kamut, eggs, fish, crustaceans, molluscs, peanuts and nuts, soybeans, milk, celery, mustard, sesame, sulphur dioxide and sulphites, lupins and all their products thereof. According to this regulation, all potential allergens must be clearly stated on the label, even if present as components of compound ingredients and regardless of their final concentration in the product.

Probiotics and allergens

Even though the use of probiotics is well documented, as well as their efficacy, the administration of probiotics may represent a risk for many subjects suffering from moderate to severe food allergies and for infant and children whose allergy profile is not well known yet, as products containing probiotics can induce allergic reactions. Indeed, analytical evaluation carried out in Europe on **probiotic products on the market showed that about 70% of them contains milk and/or its derivatives.**

SOLUTION

It is necessary to use safe and effective probiotic strains and their finished dosage forms. **All potential allergens, and raw materials derived from them, should be avoided in the manufacturing of probiotics.**

Probiotal has developed an **innovative, internationally patented manufacturing process** (EP 1 869 161 B1 - WO/2007/054989) to produce allergen-free probiotics (free of any potential allergens as in Annex II of Regulation EU n. 1169/2011) **by avoiding the use of any potential allergen, both in probiotic strains and finished dosage forms.**

Every Probiotal’s “Allergen-free” batch is **certified by the internal Quality System** that monitors possible cross-contamination, to guarantee **a safe probiotic formulation, even for those suffering from food allergies and/or intolerances.**

*Surfing together
the Probiotic Galaxy*

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