

Know Nuts: Detecting the Presence of Peanut Allergens in Food

Gordon Pace^{1,2}, Jason Seepaul^{1,3}, Emily Swanson^{1,2}, Jamie Yang^{1,4}





Background

Peanut allergies are one of the most common types of food allergy.

- Not likely to be outgrown
- Currently no cure
- Food avoidance is the only means of preventing reactions.

Many effects beyond a potential histamine response

- Causes social isolation due to reluctance to eat outside of one's home in order to avoid the allergen.
- Relying on food avoidance can be difficult due to unexpected contamination.

Clear need for a robust allergen avoidance method

- Our novel detector:
- Utilizes antibodies to determine presence of peanut allergen
- Is portable, reusable, and inexpensive.

Clinical Need

No curative therapies for food allergies

- Avoidance is the only guaranteed method
- Strict dietary restrictions are necessary



Description of Market

In the United States about 3 million people have peanut allergies.

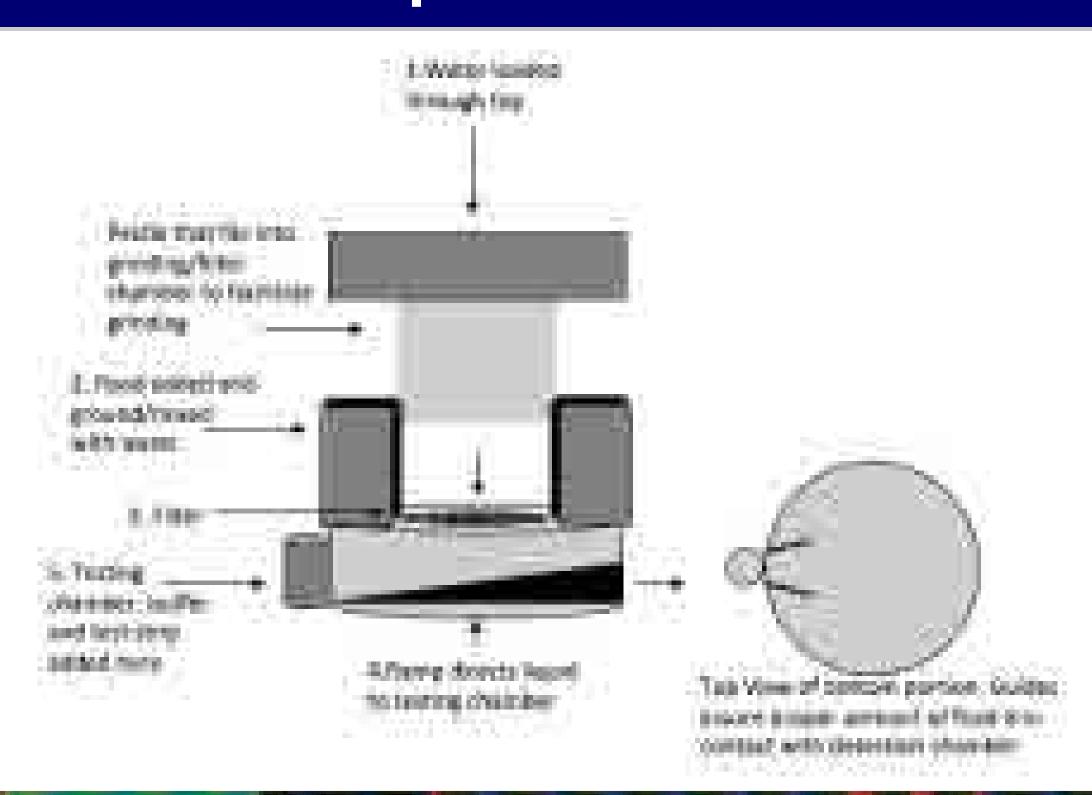
Over 1,600 caregivers reported that having a child with a food allergy has a significant economic impact.





 Our target users require ingestion of the allergen for a reaction, rather than a reaction brought on by allergen present in the air.

Description of Device

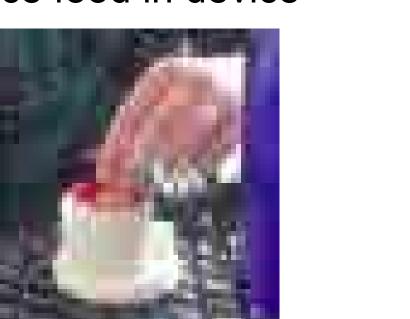


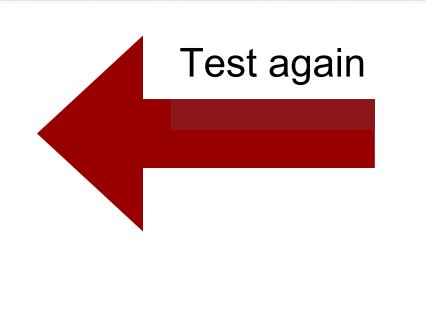
Device Workflow

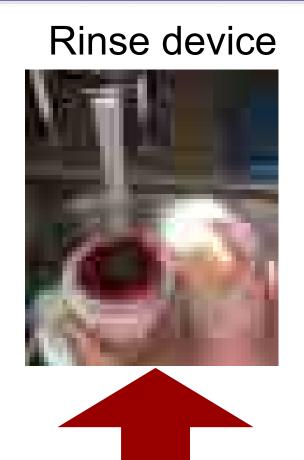


Add water through top

Grind

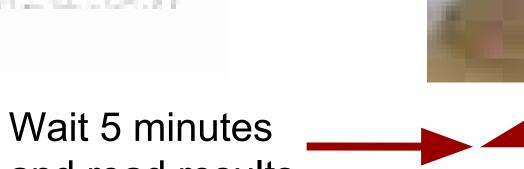


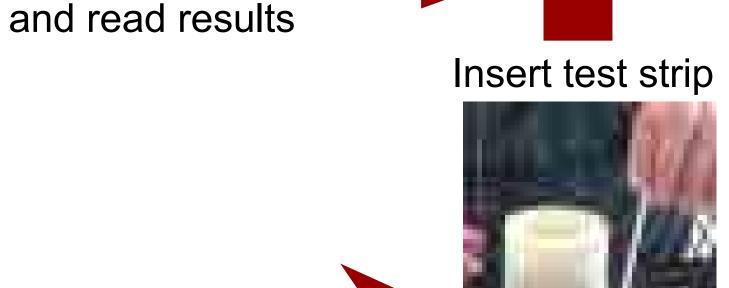


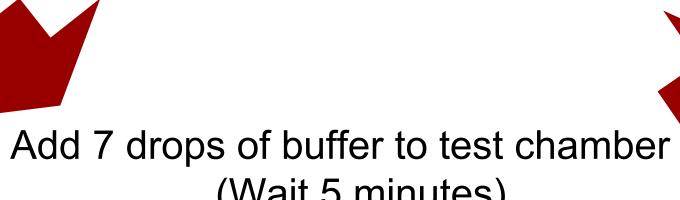


Add cleaning fluid to neutralize allergen (if positive test)



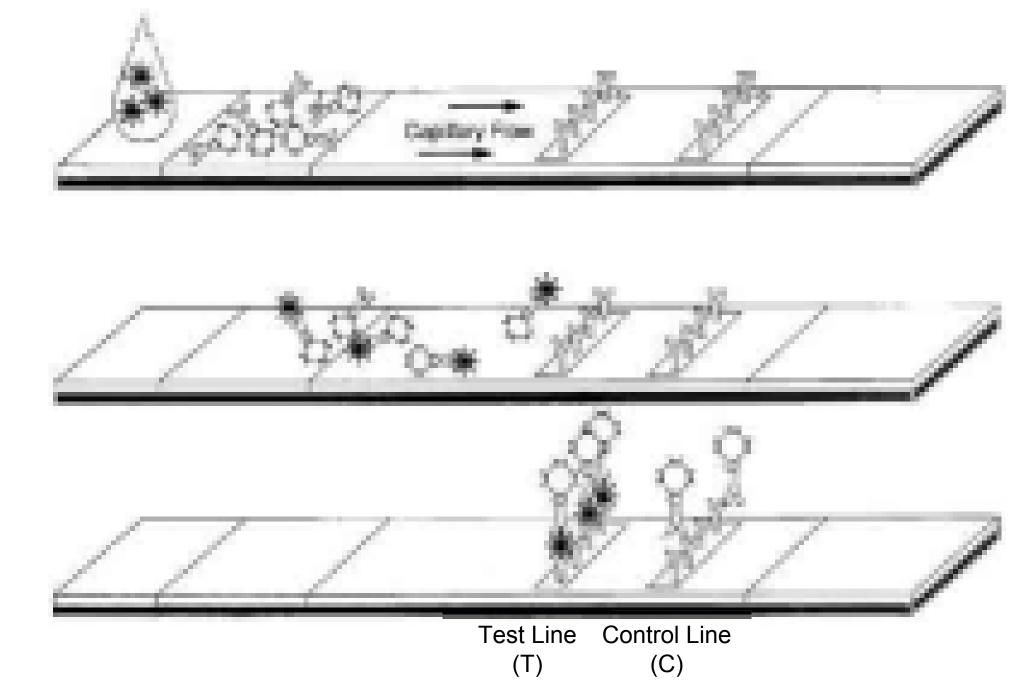








Testing the Lateral Flow Assay



Developed Operating Procedure: -Tap water works as the solvent

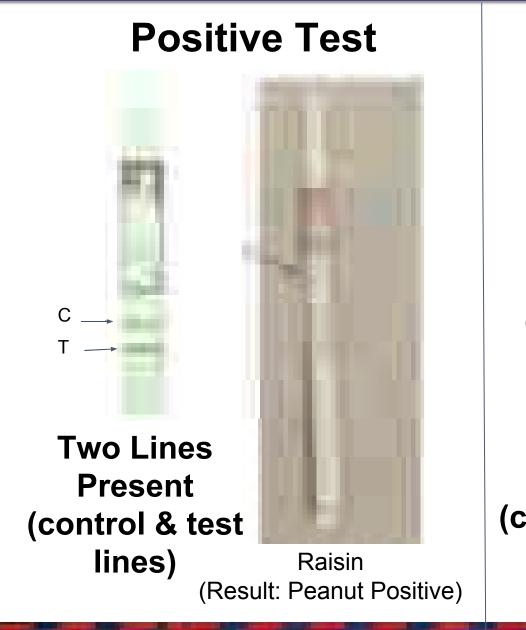
- -Coffee filter works to remove food particles
- -Bleach works as allergen neutralizer

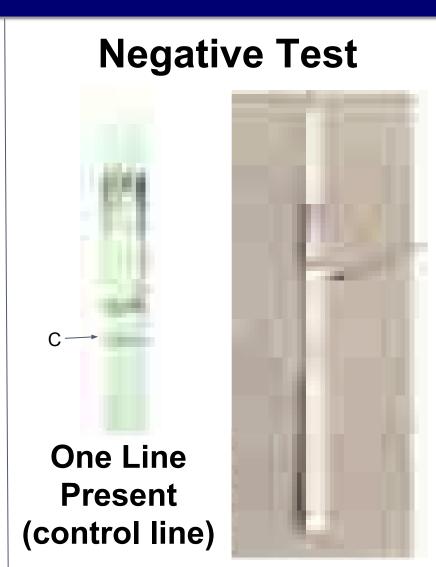
Food Items Succesfully Tested: Trail mix components, tomato, Special K cereal, Butterfinger, Rice Krispies, bread crumbs

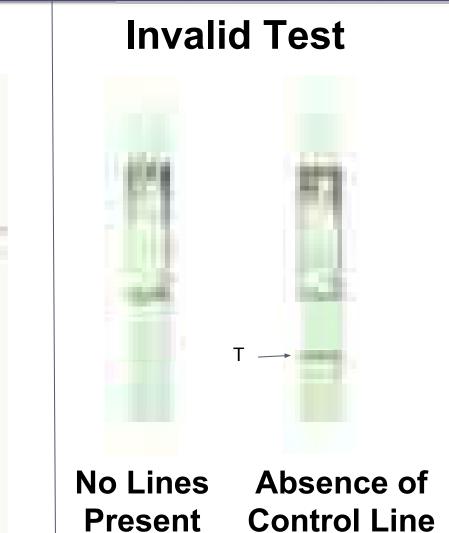


Limitations: Won't detect a 100% peanut sample; qualitative not quantitative result

Reading the Results







(Result: Peanut Negative)

Novelty

- Currently no devices on the market made for portable peanut allergen detection.
- Nima uses a similar process to detect traces of the gluten allergen.
- \$279 starting price
- Starting R&D for a peanut allergen detector

Our Device



Estimated Manufacturing Cost

One time device cost: \$2.48

Recurring cost per test strip: \$8.80

Accounts for:

- Individual parts bought in 5000 unit bulk orders
- Assembly and quality assurance

Regulatory Pathway

Anticipated to be a 510(k) submission

- Comparable devices on the market in terms of risk level.
 - Allows for the user to make a decision that could harm them if the information provided is incorrect.
- No predicate device for detecting peanut allergens

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