

THE OFFICIAL KITCHENER-WATERLOO OKTOBERFEST
5K FUN RUN
 MONDAY, OCTOBER 10, 2016

REGISTER EARLY AND SAVE!
 Click Here To Register Now

Presented by:
 WATERLOO REGION RECORD Community Partnerships Program

Bava
 WINDOW

Click for a Quote

SAT, AUG 13, 2016 | 26 °C
 Light thunderstorm
 Full Text Archive

TV LISTINGS
 COMMUNITY PARTNERSHIPS
 ROAD TO RIO
 DIGITAL PUBLICATIONS
 RECORD AUCTIONS
 READER AWARDS

metrolandmedia
 Connected to your community

The Record.com

2015 TECHNOLOGY SPOTLIGHT
 HOW TO SUBMIT EVENTS
 CONSUMER SHOWS
 MOBILE APPS DOWNLOAD

TO SUBSCRIBE
 TODAY'S E-PAPER
 IN YOUR NEIGHBOURHOOD

What can we find for you?

Waterloo Region

Search All Articles
 Search Entire Site

search

SIGNUP LOGIN

HOME NEWS BUSINESS SPORTS WHAT'S ON OPINION COMMUNITY LIVING OBITUARIES CLASSIFIEDS REAL ESTATE SHOPPING JOBS

gottarent.com
 RENT
 LOOKING TO RENT?
 quickly find and access affordable rentals in cities across Canada
 SEARCH NOW

Your Dream Job Could Be Right Around the Corner!

FIND A LOCAL JOB

We are the premier source for local job opportunities in Ontario's heartland.
 LocalWork.ca
 YOUR BEST SOURCE FOR LOCAL JOBS

Home > News > Local > Food allergy testing device developed in Guelph...

Like 27 Tweet G+ 2 SHARE

Jul 03, 2016 | Vote 0

Food allergy testing device developed in Guelph could save lives

Waterloo Region Record
 By Johanna Weidner

GUELPH — People with serious and potentially deadly food allergies could eat out safely with a handy new tool developed at the University of Guelph.

The device can detect allergens such as peanuts or gluten, allowing diners to learn in just minutes if the foods they're eating are safe.

"Right now, there is no tool or technology to know the results right away," said Prof. Suresh Neethirajan, director of the BioNano Laboratory that developed the apparatus.

"There is a genuine need."

About 400,000 schoolchildren in North America have a peanut allergy and 2.5 million Canadians have a food allergy, he said. A real-time testing device that's convenient and anyone can use would bring peace of mind to many.

"They can know themselves right way, almost immediately," Neethirajan said.

It would also be a boon to manufacturers and food safety inspectors, who now rely on slow and costly laboratory testing.

"There is no user-based, convenient tool," Neethirajan said.

The wallet-sized device's technology uses microfluidics and nano-equipment, requiring only a very small sample to test. Not only can it detect the type of allergen but also the concentration.

Reagents in the coated cartridge bind to the toxins and "the allergen starts glowing," he said. Travelling through a beam of light, a specialized camera picks up the telltale glow in the solution.

The device can now test for peanuts and gluten and the researchers are working to expand that to other food allergens, such as shellfish and shrimp and tree nuts.

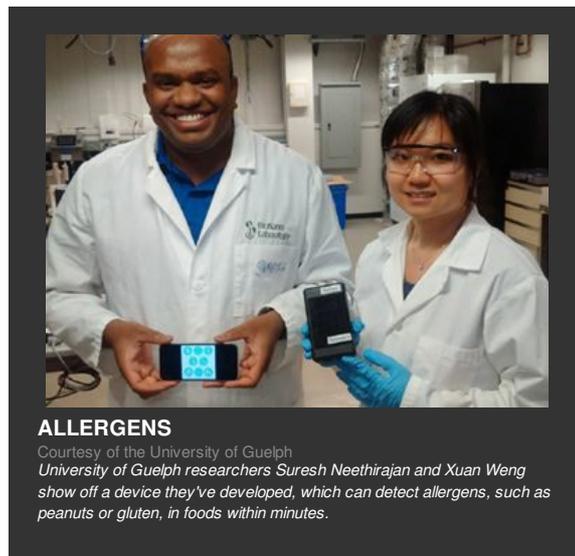
Neethirajan expects it will be available to buy in about two years.

The device also connects with a mobile app, making it easy for the user to access and record the results.

"The invention has the ability to communicate and transmit the data," Neethirajan said.

jweidner@therecord.com , Twitter: @WeidnerRecord

Johanna Weidner can be reached via [Twitter @weidnerrecord](#)



ALLERGENS

Courtesy of the University of Guelph
 University of Guelph researchers Suresh Neethirajan and Xuan Weng show off a device they've developed, which can detect allergens, such as peanuts or gluten, in foods within minutes.

MOST READ

SEE MORE



Belwood Lake stricken with algae bloom



Child abuse: Niagara mom charged with pimping her four-year-old daughter



'God called my bluff': Mom faces fury over a post about her white daughter's marriage to a black man



Viral dash cam video of Brampton crash suggests driver wrongly charged



Reporter who interviewed Aaron Driver 'shocked' by news of his death