

Illinois Food Allergy Education Association

How to remove peanut allergen residue from hands and tables.

What's really needed?

In 2004, a study was conducted to determine the effectiveness of different cleaning agents for removal of allergens. The study was limited to removing peanut allergen. Source: Perry T, Conover-Walker M, Pomes A, Chapman M, Wood R, "Distribution of Peanut Allergen in the Environment," J. Allergy Clin. Immunol. 2004;113(5):973-976. Here are the results:

I. FOR HANDWASHING

THE BEST:

Liquid soap;
Bar soap; and
Commercial wipes.

All left no detectable allergen.

THE WORST:

Plain water left detectable allergen on 3 of 12 hands.

Antibacterial hand sanitizer left detectable allergen on 6 of 12 hands.

II. FOR CLEANING TABLES

THE BEST:

Common household cleaning agents removed peanut allergen from tabletops. Examples are: Formula 409[®], Lysol[®].

THE WORST:

Dishwashing liquid left traces on 4 out of 12 tables.

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