# Product Guide ELISA Systems





## Food Allergen ELISA Kits



#### **Almond**

Code: ESARD-48

**Target Protein:** Heat-stable specific Almond Protein

**Range of Kit (ppm):** 0.5 - 5.0

Almond Protein

**Incubation Time:** 30 min



## **Beta-Lactoglobulin**

Code: ESMRDBLG-48

Target Protein: Bovine Beta-

Lactoglobulin

**Range of Kit (ppm):** 0.1 - 1.0

Beta-Lactoglobulin

**Incubation Time:** 40 min



#### **Buckwheat**

Code: ESBWPRD-48

Target Protein: Buckwheat Flour

Protein

Range of Kit (ppm): 2.5 - 25.0

Buckwheat Flour Protein

Incubation Time: 40 min



#### Casein

Code: ESCASPRD-48

Target Protein: Bovine Casein

Range of Kit (ppm): 1.0 - 10.0 Skim Milk Powder

**Incubation Time:** 40 min



## Crustacean Tropomyosin

Code: ESCRURD-48

Target Protein: Crustacean

(Shrimp) Tropomyosin

Range of Kit (ppm): 0.05 - 0.5

Tropomyosin

**Incubation Time:** 55 min



## Enhanced Egg/ Processed Egg

ELISA Systems offers two egg kits, including one for the detection of

processed egg.

Code: ESEGG-48 (enhanced)
Code: ESEGGPR-48 (processed)
Target Protein: Ovomucoid
Range of Kit (ppm): 1.0 - 10.0

Egg Powder

**Incubation Time:** 40 min



#### Gluten

Code: ESGLUT-48

Target Protein: Wheat Gliadin

(similar to R5)

**Range of Kit (ppm):** 1.0 - 20.0 Gliadin (2.0 - 40.0 Gluten)

**Incubation Time:** 50 min



#### Hazelnut

Code: ESHRD-48

**Target Protein:** Heat-stable specific Hazelnut Protein

**Range of Kit (ppm):** 0.5 - 5.0

Hazelnut Protein

**Incubation Time:** 30 min



## Lupin

Code: ESLUP-48

Target Protein: Lupin Protein Range of Kit (ppm): 2.5 - 25.0

Lupin Flour Protein

**Incubation Time:** 40 min



#### **Mustard**

Code: ESMUS-48

Target Protein: Mustard Seed

Proteins

Range of Kit (ppm): 1.0 - 10.0

Mustard Seed Protein **Incubation Time:** 75 min



#### Oat

Code: ESOAT-48

Target Protein: Avenin

Range of Kit (ppm): 2.5 - 25.0

Oat Protein

**Incubation Time:** 40 min



#### **Peanut**

Code: ESPRDS-48

Target Protein: Ara h2

Range of Kit (ppm): 0.25 - 2.5

Peanut Protein

**Incubation Time:** 30 min



#### Sesame

Code: ESSESE-48

Target Protein: Heat-stable 2S

Albumin

Range of Kit (ppm): 0.25 - 2.5

Sesame Seed Protein

Incubation Time: 40 min



#### Soy

Code: ESSOYPRD-48

**Target Protein:** STI & other Soy

Proteins

Range of Kit (ppm): 2.5 - 25.0

Soy Flour Protein

**Incubation Time:** 75 min



#### **Total Milk**

Code: ESTMLK-48

**Target Protein:** Bovine Casein

and Beta-Lactoglobulin

Range of Kit (ppm): 0.25 - 2.5

Milk Protein

**Incubation Time:** 40 min

## **Milk Alternative Drinks**

'Vegetable Milk' drinks present analytical challenges to allergen detection methods. The manufacturing process can significantly alter the allergenic proteins from their native form. Specifically tailored assays are needed for optimal detection.



### **Almond Drink**

Code: ESALMK-48

**Target Protein:** Heat-stable

Almond Protein

Kit Range (ppm): 0.4 - 4.0 Almond Drink Protein Incubation Time: 30 min



### **Hazelnut Drink**

Code: ESHZMK-48

**Target Protein:** Heat-stable

Hazelnut Protein

Kit Range (ppm): 1.0 - 10.0 Hazelnut Drink Protein Incubation Time: 30 min



## **Soy Drink**

Code: ESSMLK-48

Target Protein: Heat-stable Soy

Protein

Kit Range (ppm): 1.0 - 10.0

Soy Drink Protein

**Incubation Time:** 40 min

#### **Additional Items**



#### **Food Allergen Swab Kit**

This kit contains sterile swabs and wetting solution to collect samples from equipment and environmental surfaces.

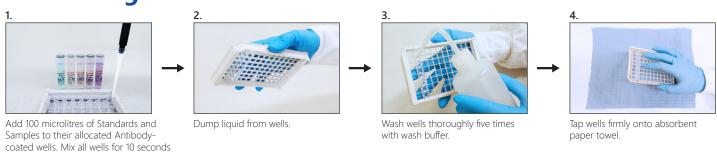
Code: ESSWB-10



#### **Enhanced Extraction Solution**

A special extraction solution for samples containing Polyphenols, such as Dark Chocolate, Wine, Fruit Juices, Herbs and Tannins. **Code:** ESADDSOL

## Food Allergen Residue ELISA Protocol\*



by gentle shaking on a flat surface. **Incubate for specified time.** 



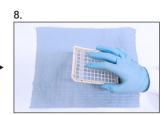
Add 100 microlitres of the Green Conjugate Solution to each well. Mix all wells for 10 seconds by gentle shaking on a flat surface. Incubate for specified time.



Dump liquid from wells.



Wash wells thoroughly five times with wash buffer.



Tap wells firmly onto absorbent paper towel.



Add 100 microlitres of the Substrate Solution to each well. Mix all wells for 10 seconds by gentle shaking on a flat surface.

## DO NOT WASH



Add 100 microlitres of the Stop Solution to each well. Mix all wells for 10 seconds by gentle shaking on a flat surface.



Read results visually, comparing with the colour of the Standards. The results can be read on a microplate/strip reader. Results must be read within 30 minutes.

#### Incubate for specified time.

\*Some assays require additional steps. Always refer to the current kit procedural insert.

ELISA SYSTEMS is a world leader in the development of Food Allergen test kits. Our developmental program allows us to stay at the forefront of this field and provide expert technical support for our products. We understand the needs of the Food Industry and work closely with all our customers.

Please contact us with your questions and allow us to work with you in your testing requirements for Food Allergens. ELISA SYSTEMS is proudly dedicated to Food Safety. **ELISA SYSTEMS Food Allergen ELISA Kits are manufactured in a facility that maintains a quality management system certified to ISO9001**.

February 2022

Telephone: +61 7 3625 9000
Facsimile: +61 7 3857 8700
Email: sales@elisasystems.com
Website: www.elisasystems.com