

Product Guide

ELISA Systems

Food Allergen ELISA Kits



Quality
ISO 9001



Food Safety Solutions

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*

<p>1.</p>	<p>2.</p>	<p>3.</p>	<p>4.</p>
<p>Add 100 microlitres of Standards and Samples to their allocated Antibody-coated wells. Mix all wells for 10 seconds by gentle shaking on a flat surface. Incubate for specified time.</p>	<p>Dump liquid from wells.</p>	<p>Wash wells thoroughly five times with wash buffer.</p>	<p>Tap wells firmly onto absorbent paper towel.</p>
<p>5.</p>	<p>6.</p>	<p>7.</p>	<p>8.</p>
<p>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.</p>	<p>Dump liquid from wells.</p>	<p>Wash wells thoroughly five times with wash buffer.</p>	<p>Tap wells firmly onto absorbent paper towel.</p>
<p>9.</p>	<p>10.</p>		<p>11.</p>
<p>Add 100 microlitres of the Substrate Solution to each well. Mix all wells for 10 seconds by gentle shaking on a flat surface. Incubate for specified time.</p>	<p>DO NOT WASH</p>		<p>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.</p>

*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.**

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