

# Food Allergen ELISA Kit

*High -performance quantitative assay*



Cat.# M2101: Egg (Ovalbumin)

Cat.# M2102: Casein

Cat.# M2103: Wheat/Gluten

Cat.# M2104: Peanut

- ✓ Superior to detect allergen in highly processed foods by special extraction buffer and antibodies
- ✓ High sensitivity (0.31ppm)
- ✓ High specificity (Low false negative and positive)
- ✓ Wheat/Gluten ELISA Kit (Cat.# M2103) was approved by AOAC Performance Tested Methods<sup>SM</sup> Program and was assigned PTM Certification No. 01184 by the AOAC Research Institute

Performance	
Sample extraction time	Short Time Extraction: Boiling for 10 min Overnight Extraction method: Shaking overnight
Assay time	120 min
Assay range	0.31 – 20 ppm ( $\mu\text{g}$ protein /g food)
Limit of detection for food	0.31 ppm ( $\mu\text{g}$ protein /g food)
Tests / kit	96 wells of Microplates (12 strips with 8 wells)



## 【Extraction of food samples】

**Homogenization of food samples**



**Weigh sample (1 g), and add extraction buffer (19 ml)**



Heat for 10 min at 100°C  
or shake overnight  
(Extraction procedure)

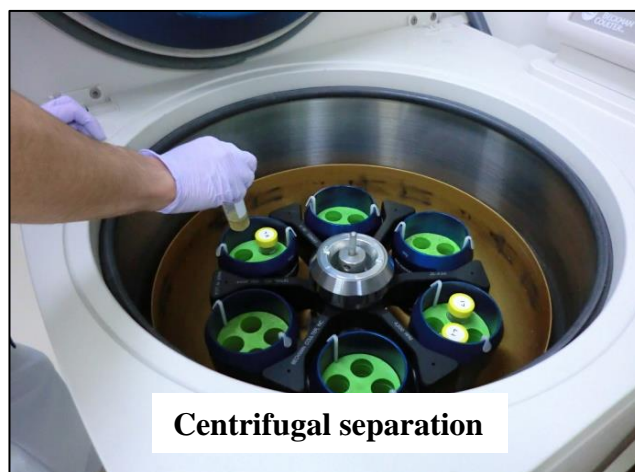
**Centrifuge, filtrate the supernatant**



**Dilute the Sample Extract with Diluent I**



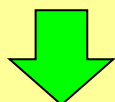
Extraction procedure



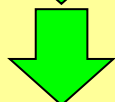
Centrifugal separation

## 【Assay procedure】

**Dispense Standard and food extraction**

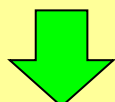


Incubate for 1 hour  
(First reaction)

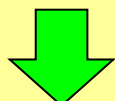


Wash 6 times

**Dispense Enzyme conjugated antibody**

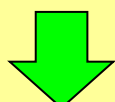


Incubate for 30 min  
(Second reaction)

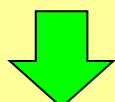


Wash 6 times

**Dispense Enzyme Substrate**



Incubate for 30 min  
in the dark (Enzyme reaction)



Dispense Stop solution

**Measurement of absorbance**



Dispense Standard and food extraction



Dispense Enzyme conjugated antibody