



## Eurofins Technologies Food Allergen Kits

Food allergens are proteins in food which can trigger allergic, sometimes even life-threatening reactions in sensitized individuals. Very low food allergen concentrations at trace levels are sufficient to cause allergic symptoms. 90% of all food allergies are caused by the following 8 foodstuffs: **milk, eggs, peanuts, fish, shellfish, tree nuts, wheat and soy.**

The EU directive 2007/68/CE obliges the food manufacturers to label their products with all ingredients potentially capable to cause allergic reactions, whilst EU Regulation 1169/2011 brings together EU rules on general food labelling (including allergens) and nutrition labelling into one piece of legislation.

Many other countries worldwide follow a similar legislation requiring food manufacturers to **label allergenic ingredients** on food product packaging.



ELISA Kits



LFDs

### SENSISpec Allergen Detection ELISA Kits

Eurofins Technologies offers a full range of food allergen test kits which **reliably detect the presence of potential allergens caused by cross-contaminations.** The kits provide **accurate** and **fast results** and are available for all key allergens.

### SENSIStrip Lateral Flow Tests

Lateral flow assays are well suited for **quick in-process sampling.** With these easy-to-use strip test, allergen proteins can be detected in food samples or by swabbing surfaces. Results are delivered in less than **15 minutes** without the need of instrumentation.

# Eurofins Technologies Food Allergen Kits

## Key Benefits of ELISA Kits

- Quick and sensitive method (low limits of detection)
- Validated protocols for ELISA robots
- Quantitative results, ready-to-use reagents
- High stability, accuracy and reproducibility
- Incubation at room temperature
- Minimum shelf life of 13 months

## SENSISpec Allergen Detection ELISA Kits



| Article no.* | ELISA kits                                  | No. of wells | LOD (ppb) | Quantitation range |
|--------------|---|--------------|-----------|--------------------|
| HU0030001    | SENSISpec ELISA Almond                      | 96           | 200       | 0.4 - 10 ppm       |
| HU0030002    | SENSISpec ELISA Beta-Lactoglobulin          | 96           | 1.5       | 10 - 400 ppb       |
| HU0030003    | SENSISpec ELISA Casein                      | 96           | 40        | 0.2 - 6 ppm        |
| HU0030004    | SENSISpec ELISA Cashew                      | 96           | 200       | 2 - 60 ppm         |
| HU0030005    | SENSISpec ELISA Coconut                     | 96           | 400       | 2 - 30 ppm         |
| HU0030006    | SENSISpec ELISA Crustaceans (Tropomyosin)   | 96           | 0.9       | 20 - 400 ppb       |
| HU0030007    | SENSISpec ELISA Egg White                   | 96           | 50        | 0.4 - 10 ppm       |
| HU0030008    | SENSISpec ELISA Fish (Parvalbumin)          | 96           | 1400      | 4 - 100 ppm        |
| HU0030010    | SENSISpec ELISA Hazelnut                    | 96           | 300       | 1 - 40 ppm         |
| HU0030011    | SENSISpec ELISA Lupin                       | 96           | 200       | 2 - 30 ppm         |
| HU0030012    | SENSISpec ELISA Lysozyme                    | 96           | 2         | 25 - 250 ppb       |
| HU0030013    | SENSISpec ELISA Macadamia nut               | 96           | 100       | 1 - 40 ppm         |
| HU0030014    | SENSISpec ELISA Milk                        | 96           | 50        | 0.4 - 10 ppm       |
| HU0030015    | SENSISpec ELISA Molluscs (Tropomyosin)      | 96           | 1.7       | 10 - 400 ppb       |
| HU0030016    | SENSISpec ELISA Mustard                     | 96           | 1000      | 2 - 60 ppm         |
| HU0030017    | SENSISpec ELISA Ovalbumin                   | 96           | 4         | 25 - 500 ppb       |
| HU0030018    | SENSISpec ELISA Brazil Nut                  | 96           | 200       | 1 - 40 ppm         |
| HU0030019    | SENSISpec ELISA Peanut                      | 96           | 100       | 1 - 40 ppm         |
| HU0030020    | SENSISpec ELISA Pecan Nut                   | 96           | 200       | 2 - 60 ppm         |
| HU0030021    | SENSISpec ELISA Pistachio                   | 96           | 130       | 1 - 40 ppm         |
| HU0030022    | SENSISpec ELISA Sesame                      | 96           | 200       | 2 - 30 ppm         |
| HU0030023    | SENSISpec ELISA Soy                         | 96           | 16        | 40 - 1000 ppb      |
| STP-E01      | NEW! Soy Protein Total ELISA Coming Soon!** | 96           | 2000      | 2 - 20 ppm         |
| HU0030024    | SENSISpec ELISA Walnut                      | 96           | 350       | 2 - 60 ppm         |

\*All kits are available in 48 wells size

\*\* High sensitivity for hydrolyzed samples; detects Total soy protein (not only the Soy Trypsin Inhibitor)

## SENSISpec Allergen Spike Solutions

Our **SENSISpec Allergen Spiking Solutions** can be used to produce positive control samples suitable for validation of all SensiSpec Allergen ELISA kits, such as determination of recovery rate in a spike/recovery assay and matrix interference in a linearity assay. Since no international or even industry wide reference materials are available for food allergens, spike solutions provide reference samples. The procedures for spiking samples are available upon request. **SENSISpec Spike Solutions are available for all allergen ELISA kits.**

# Eurofins Technologies Food Allergen Kits

## SENSISpecGluten Detection ELISA Kits



Gluten intolerance is characterized by adverse reactions to gluten, a protein found in wheat, barley and rye. People with celiac disease or gluten sensitivity need to avoid foods and other products that trigger symptoms. The European Directive 2007/68/CE implies a strict control by the food industry, and the traceability of the food production process, from the raw material to the final product; identifying all the food ingredients, components and additives, as well as controlling any potential cross-contamination.

Eurofins Technologies through its subsidiary Ingenasa offers a comprehensive range of gluten detection kits using the **R5 monoclonal antibody**. Our Gluten ELISA Kits ensure **simple, economical** and **rapid analysis** with **high sensitivity** rates.



*Eurofins Technologies Gluten Kits are under the last step of the AOAC certification process*

| Article no. | ELISA kits                          | No. of wells | LOD (ppb) | Quantitation range |
|-------------|-------------------------------------|--------------|-----------|--------------------|
| 30.GLU.K.2. | SENSISpec INgezim Gluten R5         | 96           | 3000      | 3 - 200 ppm        |
| 30.GL2.K.2. | SENSISpec INgezim Gluten Quick      | 96           | 3000      | 3 - 200 ppm        |
| 30.GLH.K.2. | SENSISpec INgezim Hydrolyzed Gluten | 48           | 250       | 0.25 - 200 ppm     |
| 30.GSQ.K.2. | SENSISpec INgezim Gluten Semi Q     | 32           | 10000     | 10 - 800 ppm       |

## Automation Solutions

We offer a broad menu of innovative, fully-automated, user friendly and compact instruments from a proprietary instrument manufacturer to simplify laboratory experience. These industry-leading instruments are the standard platforms for our ELISA-based food testing kits.

Fully-automated ELISA processing robots, with validated protocols for:



Almond



Mustard



Casein



Peanut



Egg White



Soy



Milk



β-Lactoglobulin



### ThunderBolt®

#### 2-plate ELISA Analyzer

- Intelligent Racks
- On-Board Camera
- Intuitive, Open, Flexible Software
- Built-in Reader
- High Precision Micro-Syringe



### The Bolt™

#### 1-plate ELISA Analyzer

- Intuitive User Interface
- Space Saving Device
- Low Consumable Costs
- High Precision Syringes
- Competitive Pricing