Why test for Food Allergens?

✓ Brand Name Protection
✓ Prevent Costly Product Recalls
✓ Ensure Consumer Confidence
✓ Duty of Care
✓ Comply with Product Labelling Requirements.

Allergens may occur unintentionally in foods for several reasons including:

- Cross-contamination of ingredients
- Food preparation errors
- Improper cleaning of equipment

Kits available:
- Almond, Buckwheat, Beta-Lactoglobulin, Casein, Crustacean, Egg, Gliadin, Hazelnut, Lupin, Mustard, Peanut, Sesame, Soy

How the ELISA SYSTEMS Egg White Residue test works:

Step 1
Sample is added

Step 2
Antigen-Antibody Complex

Step 3
Coloured End-Point

The test sample is added and if Egg White residue is present, it will bind to the specific antibodies.

Enzyme-labelled Conjugate is added and binds to the captured Egg White residue to form a “Sandwich”.

TMB Substrate is added, which is converted in the presence of the Enzyme Conjugate to form a blue colour if Egg White residue is present in the sample. A yellow colour is formed once Acid is added to stop the reaction.

Total test time is approximately 35 minutes on extracted samples. (Three incubation times of 10 minutes each.)
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 10 minutes.**

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 10 minutes.**

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 10 minutes.**

**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.

**Interpretation of Results**

Interpretation is based on the suggested extraction/dilution protocol. Results are for screening purposes. All results should be interpreted as part of a HACCP plan for Food Allergens. Any sample returning a positive result should be regarded as a presumptive result and confirmation or further testing should be performed.

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**Product Code**  | **No. of Wells** | **Max No. of Tests** | **(Depending on the number of samples and controls per run)**
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ESERD-48 | 48 | 46 | as a screening test

**Manufactured by ELISA SYSTEMS Pty Ltd.**

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