











Test rapidi per l'identificazione di tracce di allergeni nei prodotti alimentari

- › Dotati di elevata sensibilità, in forma di test immunocromatografici a scorrimento laterale, permettono di identificare una ventina di diversi allergeni in circa 10 minuti.
- › I campioni possono essere costituiti da prodotti alimentari, materie prime o alimenti processati, tamponi ambientali e soluzioni di lavaggio.
- › Pronti all'uso, non richiedono l'impiego di strumentazione.












Descrizione	Cod. catalogo	Descrizione	Cod. catalogo
AgraStrip® Almond Test kit	10002019	AgraStrip® Hazelnut Test kit	10002004
AgraStrip® β-Lactoglobulin Test kit	10002032	AgraStrip® Lupin Test kit	10002047
AgraStrip® Brazil Nut Test kit	10002055	AgraStrip® Macadamia Nut Test kit	10002051
AgraStrip® Casein Test kit	10002040	AgraStrip® Milk Test kit	10002078
AgraStrip® Cashew/Pistachio Test kit	10002044	AgraStrip® Mustard Test kit	10002068
AgraStrip® Coconut Test kit	10002085	AgraStrip® Peanut Test kit	10001988
AgraStrip® Crustacea Test kit	10002074	AgraStrip® Sesame Test kit	10002062
AgraStrip® Egg Test kit	10002058	AgraStrip® Soy Test kit	10002010
AgraStrip® Gluten Test kit	10002000	AgraStrip® Walnut Test kit	10002028
AgraStrip® Gluten G12® Test kit	10001995		

Panoramica sui dati di validazione dei test Agrastrip Allergens

	Mandorla	β -Lactoglobulina	Noce brasiliana	Caseina	Pistacchio	Noce di cocco	Crostacei	Uovo	Glutine	Glutine G12
										
Limite di rilevazione	2 ppm almond	0.5 ppm β -Lactoglobulina	5 ppm brazil nut	1 ppm casein	2 ppm cashew 2 ppm pistachio	10 ppm dried coconut	10 ppm crustacea (wet)	2 ppm dried whole egg	4 ppm gluten	2 ppm gluten*
Specificità (cross-reattività)	no cross-reactivity with samples tested	κ -Casein	100 % rye	no cross-reactivity with samples tested	Pink peppercorn and walnut (pure only)	Slight cross-reactivity to rice flour	100 % squid	no cross-reactivity with samples tested	rye and barley	rye, spelt, barley and some oat varieties
LOD in superfici non regolari	1 ppm protein (5 ppm almond)	0.7 ppm β -Lactoglobulina	2 - 5 ppm protein (14.2 – 35.5 ppm brazil nut)	1 ppm casein	1 ppm protein (5 ppm cashew) 2 - 5 ppm pistachio protein (9.4 - 23.5 ppm pistachio)	1 ppm protein (10 ppm dried coconut)	1 ppm protein (7.1 ppm crustacea)	1 ppm protein (2.5 ppm dried whole egg)	5 ppm gluten	5 ppm gluten
Acqua di lavaggio	neutral pH needed	-	neutral pH needed	neutral pH needed	neutral pH needed	Neutral pH recommended	-	neutral pH needed	neutral pH needed	variation in pH (5 - 9) does not affect result
Recupero da campionamenti (plastica e acciaio inossidabile)	0.2 μ g protein (1 μ g almond)	0.5 μ g β -Lactoglobulina	0.4 μ g protein (2.8 μ g brazil nut)	0.4 μ g casein	0.4 μ g protein (2 μ g cashew, 1.9 μ g pistachio)	1.5 μ g protein (stainless steel, 20 μ g dried coconut) 1 μ g protein (plastic, 10 μ g coconut)	0.2 μ g protein (1.4 μ g crustacea)	0.2 μ g protein (0.5 μ g dried whole egg)	4 μ g gluten	4 μ g gluten

Panoramica sui dati di validazione dei test Agrastrip Allergens

	Nocciola	Lupino	Noce macadamia	Latte	Senape	Arachide	Sesamo	Soia	Noce
									
Limite di rilevazione	5 ppm hazelnut	10 ppm lupin	2 ppm macadamian nut	1 ppm milk protein	2 ppm mustard	1 ppm peanut	5 ppm sesame	2 ppm soy	10 ppm walnut
Specificità	pecan nut and walnut	no cross-reactivity with samples tested	Rye	no crossreactivity with samples tested	wheat flour, rye and rapeseed	slight cross-reactivity with green peas, white beans, soy beans	no cross-reactivity with samples tested	no crossreactivity with samples tested	pecan nuts
LOD in superfici non regolari	1 ppm protein (8 ppm hazelnut)	-	0.5 - 2 ppm protein (5.5 - 21.8 ppm macadamia)	1 ppm milk protein	2 - 20 ppm protein (6 - 60 ppm mustard)	1 ppm protein (4 ppm peanut)	0.5 - 5 ppm protein (2.8 - 27.5 ppm sesame)	2 ppm soy	1.5 - 3 ppm protein (10 - 20 ppm walnut)
Acqua di lavaggio	neutral pH needed	neutral pH needed	neutral pH needed	neutral pH needed	neutral pH needed	neutral pH needed	neutral pH needed	variation in pH (5 - 9) does not affect result	neutral pH needed
Recupero da campionamenti (plastica e acciaio inossidabile)	0.2 µg protein (1.6 µg hazelnut)	-	0.2 µg protein (2.2 µg macadamia)	0.3 µg protein (stainless steel, 1 µg SMP) 0.7 µg protein (plastic, 2 µg SMP)	1 µg protein (3 µg mustard)	0.2 µg protein (0.8 µg peanut)	0.2 µg protein (plastic, 1.1 µg sesame) 0.4 µg protein (stainless steel, 2.2 µg sesame)	2 µg soy	3 µg protein (stainless steel, 20 µg walnut) 7.5 µg protein (plastic, 50 µg walnut)