

# AlerTox<sup>®</sup> ELISA

Specific for wine

Highly specific and sensitive **ELISA Sandwich kits** for quantitative determination of allergens **in wine**

- » **AlerTox<sup>®</sup> ELISA** Ovalbumin
- » **AlerTox<sup>®</sup> ELISA** Lysozyme
- » **AlerTox<sup>®</sup> ELISA** Casein

- » **Specific for Wine Analysis**
- » **ELISA Sandwich (96 or 48 wells)**
- » **Validated for any kind of wine matrices**  
(rosé, white and red wines)
- » **Method Conform with O.I.V.**  
**Requirements**  
(International Organization of Vine and Wine)



	Recovery rate	Target Protein	Detection Limit (LOD)	Quantific. Limit (LOQ)	Quantific. Range
<b>AlerTox Ovalbumin</b> (Ref. KT-5759)	93% - 102%	Ovalbumin (Egg white)	4 ppb	2 ppm	25 ppb - 500 ppb
<b>AlerTox Lysozyme</b> (Ref. KT-5757)	91% - 100%	Lysozyme (Egg white)	2 ppb	2 ppm	25 ppb- 250 ppb
<b>AlerTox Casein</b> (Ref. KT-5761)	102% -103%	Casein (Milk)	0,05 ppm	0,20 ppm	0,20 ppm - 5 ppm

**Shelf Life:** 12 months from date of production (even after opening the kit).

# Special for allergens detection **in wine**



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## Wine Manufacturing

The exemption for the wine labeling regarding casein and ovalbumin, according to the European Directive 2003/89/EC, has been revoked following the negative Scientific Opinion of the European Food Safety Authority. EFSA concludes that wines fined with casein / caseinate / milk products / egg derivatives may trigger adverse reactions in susceptible individuals. Thereby, allergen labeling of wines becomes compulsory from June 2012. **In the wine manufacturing process, casein and egg albumin are frequently used as fining agent proteins for the fining of white, red wines and rosé.**

The European Regulation 1266/2010 (EC) establishes that all wines, placed on the European market or labeled after 30 June 2012, shall comply with the labeling rules.

Commission Implementing Regulation (EU) No 579/2012 of 29 June 2012 amending Regulation (EC) No 607/2009 laying down certain detailed rules establishes the requirement to indicate any potentially allergenic ingredient on the labelling of any beverages containing more than 1.2 % by volume of alcohol, and especially egg-based or milk-based products used in making wines.



## O.I.V. Conformity:

The O.I.V. (International Organization of Vine and Wine) through the OIV-COMEX 502-2012 RESOLUTION: REVISION OF THE LIMIT OF DETECTION AND LIMIT OF QUANTIFICATION RELATED TO POTENTIALLY ALLERGENIC RESIDUES OF FINING AGENT PROTEINS IN WINE establishes the following requirements for ELISA test systems: **LOD = 0,25 ppm and LOQ = 0,5 ppm.** **AlerTox kits fulfill, therefore, the requirements of this intergovernmental organization for the detection of ovalbumin, lysozyme and casein residues in wine.**

# WORKING ON **FOOD SAFETY**



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