

AlerTox Ovalbumine ELISA

AlerTox Lysozyme ELISA

AlerTox Casein ELISA

ELISA test for the quantitative determination of allergens (either ovalbumin, lysozyme and casein) in wine

KT-5759 AlerTox Ovalbumin ELISA

KT-5757 AlerTox Lysozyme ELISA

KT-5761 AlerTox Casein ELISA

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1. Product Description

ELISA test for the quantitative determination of allergens (either ovalbumin, lysozyme and casein) in wine.

AlerTox Ovalbumine, AlerTox Lysozyme and AlerTox Casein are immunoabsorbent test (ELISA Sandwich) for the detection and quantification of the allergenic proteins ovalbumine, lysozyme and casein respectively.

Since July 1st 2012, according to the European Regulation 1266/2010 (EC) all wines placed on the European market shall comply with the labeling rules. The 2003/89/EC directive requests allergen labeling for wine if egg and milk protein were used during the winemaking process and are present at levels of 0.25 mg/L (0.25 ppm) or higher.

2. Sensitivity/Reliability/Specificity

- Limit detection (LOD):

- AlerTox Ovalbumin: 0.004 ppm (mg of ovalbumin per litre of sample).
- AlerTox Lysozyme: 0.002 ppm (mg of lysozyme per litre of sample).
- AlerTox Casein: 0.05 ppm (mg of casein per litre of sample).

- Limit of quantification (LOQ):

- AlerTox Ovalbumin: 0.025 ppm (mg of ovalbumin per litre of sample).
- AlerTox Lysozyme: 0.025 ppm (mg of lysozyme per litre of sample).
- AlerTox Casein: 0.25 ppm (mg of casein per litre of sample).

- Recovery rate:

- AlerTox Ovalbumin:
 - Red wines: 96%
 - Rosé: 101%
 - White wines: 102%
- AlerTox Lysozyme:
 - Red wines: 91%
 - Rosé: 90%
 - White wines: 102%
- AlerTox Casein:
 - Red wines: 89%
 - Rosé: 80%
 - White wines: 102%

3. Reagents

- Microtiter strips (8 wells each) coated with anti-allergen antibodies. Ready to use.
- AlerTox Standards. Ready to use.
- Anti-allergen HRP conjugate. Ready to use.
- Substrate solution (TMB). Ready to use.
- Stop Solution, containing H₂SO₄. Ready to use.
- Extraction Solution.
- Washing Solution.

4. Storage/Stability

- Store all reagents of the kit at a temperature between 2 and 8° C. Do not freeze. Do not open until the moment of use. Reagents are stable up to the indicated expiration date if they are stored and handled correctly.
- Unused strips must be returned to the aluminum bag containing desiccants closed hermetically and stored between 2 and 8° C.
- The diluted Wash Solution is stable for four weeks at 2 to 8° C.
- The diluted Extraction Solution is stable for one week at 2 to 8 °C. If crystalline precipitates appear during storage, heat the solution at 37 °C for 15 minutes before use.
- The extracted samples are stable for at least 24 hours if stored at 2-8 °C.

5. Applications

- Precise and reliable method for casein, lysozyme and ovalbumine quantification.
- Can be used to comply with labeling rules. The 2003/89/EC directive requests allergen labeling for wine if egg and milk protein were used during the winemaking process and are present at levels of 0.25 mg/L (0.25 ppm) or higher.

