

# Wheat/Gluten (Gliadin) ELISA Kit

*High -performance quantitative assay*



- ★ Superior to detect allergen in highly processed foods by special extraction buffer and antibodies.
- ★ Validated in multi-laboratories (published in *J. AOAC Int.* 2006)
- ★ Announced as a gluten analytical method in Gluten Free Food Labeling Rule established in August 2013 by US-FDA.

## Performance

Sample extraction time	Short Time Extraction: Boiling for 10 min Overnight Extraction method: Shaking overnight
Assay time	120 min
Assay range	Recommended assay: 0.26-17ppm ( $\mu\text{g}$ gluten /g food) High range assay: 1.05-68 ppm ( $\mu\text{g}$ gluten /g food)
Detection limit for food	0.26 ppm ( $\mu\text{g}$ gluten /g food) 0.31 ppm ( $\mu\text{g}$ wheat protein /g food)
Tests / kit	Up to 40 samples

## 【Extraction of food samples】

### Homogenization of food samples



Weigh sample (1 g), and add extraction buffer (19 ml)

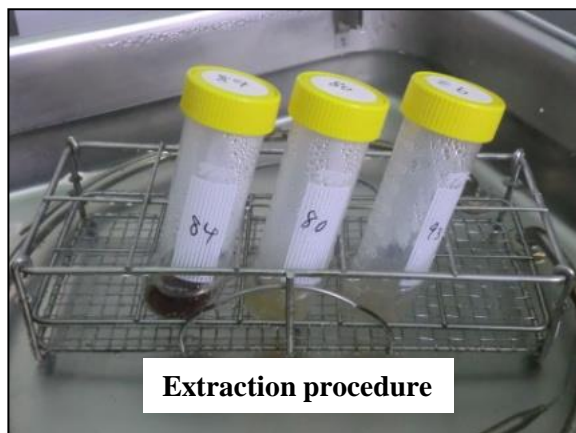


Heat for 10 min at 95°C  
or shake overnight  
(Extraction procedure)

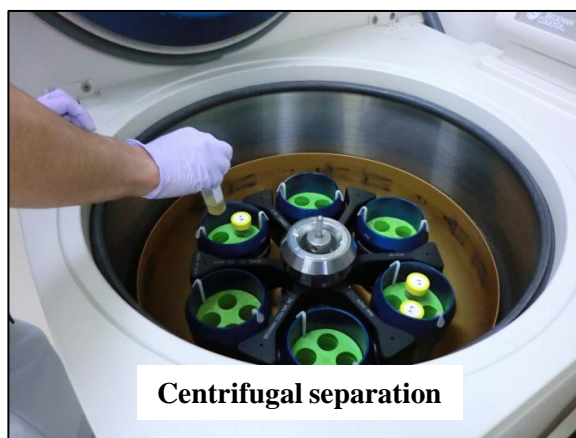
Centrifuge, filtrate the supernatant



Dilute the Sample Extract 20-fold  
with Diluent I



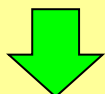
Extraction procedure



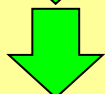
Centrifugal separation

## 【Assay procedure】

Dispense Standard and food extraction

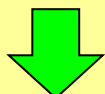


Incubate for 1 hour at 20-25°C  
(First reaction)

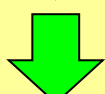


Wash 6 times

Dispense Enzyme conjugated antibody

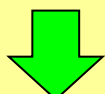


Incubate for 30 min at 20-25°C  
(Second reaction)

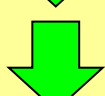


Wash 6 times

Dispense Enzyme Substrate



Incubate for 30 min at 20-25°C  
in the dark (Enzyme reaction)



Dispense Stop solution

Measurement of absorbance



Dispense Standard and food extraction



Dispense Enzyme conjugated antibody