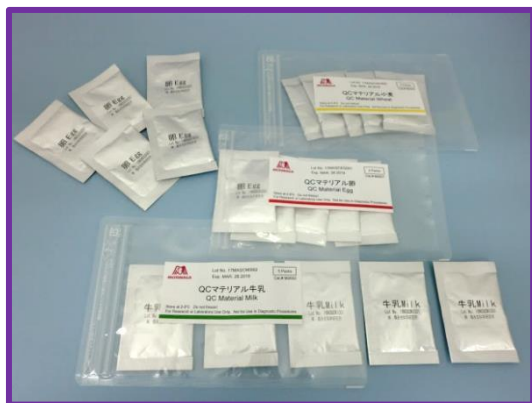


QC Materials for food allergen test

Samples of Quality Control for food allergen test



Item	Cat #	Package unit
QC Material Egg	M2601	Approx. 1.3 g /pack X 5 packs
QC Material Milk	M2602	Approx. 1.3 g /pack X 5 packs
QC Material Wheat	M2603	Approx. 1.3 g /pack X 5 packs

FEATURES

- ★ Most suitable for internal quality control of allergen material examination
- ★ Incurred food containing food allergen proteins
(powder sample made of polysaccharide and sake residue)
- ★ Excellent homogeneity (follows ISO13528.)
- ★ Measurement values by Food Allergen ELISA Kit II can be confirmed on our web site.

INTENDED USE

- Confirming the uncertainty of the test comprising extraction procedure by using QC Materials improves the accuracy of routine tests and the reliability of reports.
- The differences of the test data between different test laboratories such as plants/institutes can be evaluated by reviewing the measurement results of QC Materials.
- Using QC Materials as a skill evaluation and education tool for technicians can alleviate concerns regarding food allergen testing.
- For acquisition (acquirement, approval) and review of the FSSC22000 (Food Safety System Certification), this QC Materials will help to satisfy the internal quality control request.

