



FOOD ALLERGEN

Testing Solutions from Neogen®





Why Neogen® Test Kits?

A recent review showed that more than 32 million people in the United States (about 9% of the population) are known to have a food allergy.

Food manufacturers protect those with food allergies by clearly labeling their products with a list of ingredients. Testing for the presence of food allergens can help ensure food manufacturers that an unlabeled — and potentially dangerous — allergen did not make its way into food products. Neogen has a wide range of antibody-based assays that can help support this effort and are validated for detecting low levels of target allergen in a wide variety of food and environmental samples.

Our qualitative Reveal® and Reveal 3-D tests are suitable for just about any operation. These assays can rapidly detect low levels of allergen in a wide variety of food and environmental samples, utilizing an easy to use methodology. Our quantitative Veratox® and BioKits tests provide numerical measurements and are validated for quantifying low levels of allergen in food and rinse samples. They can also provide qualitative results on environmental swabs

The number one case of global food recalls? Undeclared food allergens.

Have you properly assessed the risks?

Costs of non-compliance can be significant. Testing takes a few minutes and can cost very little.

Do your allergen control systems work?

It is required by law for food manufacturing facilities to ensure food allergens, as a food safety hazard, are properly managed and effectively controlled. Testing can play an important part in validating and verifying food allergen control plans.

Qualitative Testing Solutions

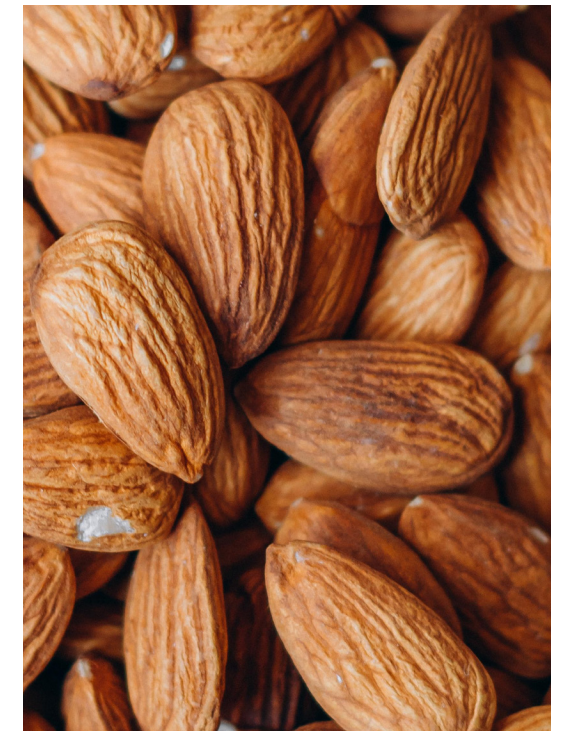
Reveal® 3-D for Food Allergens

Our Reveal 3-D tests can be used to screen for the presence of low levels of allergens in environmental samples (swabs and clean-in-place rinses) virtually anywhere. The Reveal 3-D tests feature a unique overload line designed to prevent over-saturation (hook effect) and alert the user of a high positive result. Sample preparation and testing takes 5 minutes, making them excellent choices for on-site food allergen control. Each kit contains everything needed for testing ten samples. In addition, several Reveal 3-D tests are validated to screen for presence of allergen in food products. This method utilizes a robust sampling protocol to ensure accuracy and consistency, while maintaining a rapid time to result. The food testing method is universal across assay and product types, requiring minimal additional equipment and training. The food extraction testing buffer and additional accessories are sold separately from Reveal 3-D kits. Each buffer bottle contains enough buffer to run ten tests and are listed under the starter, extraction, and sampling kits section of this document. For more questions, please contact a Neogen® representative.

Reveal® for Multi-Treenut

Our Reveal for Multi-Treenut test is a unique and innovative two line flow test for rapid, simultaneous detection of six tree nut allergens. Reveal for Multi-Treenut is designed to screen environmental samples for the presence of any one or a combination of almond, hazelnut, pecan, walnut, cashew, and pistachio. Each kit contains everything needed to run ten single use tests on swabs and/or rinses. The test detects allergen levels at 5–10 ppm and is perfect for on-site use with results available in only ten minutes.

Reveal and Reveal 3-D Products		Limit of Detection
8555	Reveal for Multi-Treenut	0.2–2 ppm
902086G	Reveal 3-D for Almond	0.5 ppm
8565	Reveal 3-D for Coconut	1 ppm
902081S	Reveal 3-D for Crustacea	0.5 ppm
902082Q	Reveal 3-D for Egg	1.2 ppm
8505	Reveal 3-D for Gluten	5 ppm
902087E	Reveal 3-D for Hazelnut	0.4 ppm
8405	Reveal 3-D for Mustard	0.9 ppm
901041L	Reveal 3-D for Peanut	0.7 ppm
8535	Reveal 3-D for Sesame	0.7 ppm
902093K	Reveal 3-D for Soy	0.4 ppm
8479	Reveal 3-D for Total Milk	1.3 ppm



Quantitative Testing Solutions

Veratox® for Food Allergens

Our Veratox food allergen test kits are microwell sandwich ELISA assays that require minimal training and equipment to produce results in 30 minutes following extraction. The tests provide food processors and laboratories with a rapid method for quantifying specific amounts of allergenic residue that may be present in a given sample. Sensitivity is aligned with prominent allergen threshold recommendations, and test procedures are consistent across allergens and sample types. Veratox tests can also be used for qualitative determination with visual interpretation for environmental swabs. Each kit can run up to 36 samples. Please consult the product kit insert for further details.

Veratox Products		
8440	Veratox for Almond	Quantitative range of 2.5–25 ppm almond
8460	Veratox for Casein	Quantitative range of 2.5–15 ppm non-fat dried milk
8560	Veratox for Coconut	Quantitative range of 1–25 ppm coconut protein
8520	Veratox for Crustacea	Quantitative range of 2.5–25 ppm crustacea
8450	Veratox for Egg	Quantitative range of 2.5–25 ppm egg
8480	Veratox for Gliadin	Quantitative range of 5–50 ppm gliadin
8510	Veratox for Gliadin R5	Quantitative range of 2.5–40 ppm gliadin
8420	Veratox for Hazelnut	Quantitative range of 2.5–25 ppm hazelnut
8400	Veratox for Mustard	Quantitative range of 2.5–25 ppm mustard
8430	Veratox for Peanut	Quantitative range of 2.5–25 ppm peanut
8530	Veratox for Sesame	Quantitative range of 2.5–25 ppm sesame
8410	Veratox for Soy	Quantitative range of 2.5–25 ppm soy
8470	Veratox for Total Milk	Quantitative range of 2.5–25 ppm non-fat dried milk

Veratox VIP for Food Allergens

In addition to the existing Veratox line, we've launched an additional line of quantitative ELISA assays. Veratox VIP (Veratox Improvement Platform) utilizes optimized antibody combinations and sample extraction methods, leading to enhanced sensitivity and sample robustness. This allows users to detect extremely low levels of target allergen in a wide variety of sample types, including heat-processed samples. These assays maintain the same 36-sample testing methodology as Veratox, including a 30-minute time to result. Please consult product kit inserts for further details.

Veratox VIP Products		
8570	Veratox VIP for Cashew	Quantitative range of 0.2–5 ppm cashew protein (1–25 ppm cashew)
8430M	Veratox VIP for Peanut	Quantitative range of 0.25–5 ppm peanut protein (1–20 ppm peanut)

BioKits for Food Allergens

Our BioKits food allergen test kits are microwell sandwich ELISA assays, with the exception of BLG, which is an indirect competitive ELISA assay. Like Veratox, they require minimal training and standard laboratory equipment to quantify low levels of allergenic residue that may be present in a given sample. Each kit can run between 43 and 91 samples, depending on the specific kit being used. Please consult the product kit insert for further details.

BioKits Products		
902061Y	BioKits BLG	Quantitative range of 2.5–40 ppm BLG
902072T	BioKits Egg	Quantitative range of 0.5–10 ppm egg white protein
902085J	BioKits Walnut	Quantitative range of 2.4–120 ppm walnut

Accessories and Other Kit Components

Veratox®/BioKit Accessories

- 8428** Allergen Wash Buffer (ten bottles of concentrate)
 - 8429** Veratox Allergen Extraction Kit (contains 20 extraction bottles and transfer pipettes)
 - 8432** Veratox Allergen Environmental Swabbing Kit (contains 25 swabs and tips)
 - 8432S** Veratox Allergen Environmental Swabbing Kit (contains 100 swabs and tips)
 - 8482** Gliadin Extraction Additive (for testing chocolate samples on #8480 Veratox Gliadin)
 - 8483** Gliadin Renaturing Additive (for testing heat processed samples on #8480 Veratox Gliadin) 125 mL
 - 8515** Gliadin Renaturing Cocktail Solution (for testing heat processed samples on #8510 Veratox Gliadin R5. Available in sizes of 25 mL (8515S), 100 mL (8515) and 500 mL (8515B))
 - 901042J** BioKits Allergen Swabbing Kit (contains 20 swabs, tubes, and buffer)
- ## Reveal®/Reveal 3-D Accessories
- 8425** PBS Packets (pack of five)
 - 8503** Reveal 3-D for Gluten Food Buffer (for use in testing food products with #8505 Reveal 3-D for Gluten)
 - 8504** Reveal 3-D Food Extraction Buffer (for use in testing food products on Reveal 3-D for Almond, Coconut, Egg, Hazelnut, Peanut, and Soy)
 - 901044** Reveal 3-D Swabs (pack of ten)



Polyscientific Enterprise Sdn Bhd
百利企业有限公司 152064 D

Melaka (HQ)
272, Taman Asean,
Jalan Malim,
75250 Melaka

T +606 3350690 F +606 3351631

Shah Alam
14, Jalan Serendah 26/39,
Kawasan Perindustrian HICOM,
40400 Shah Alam, Selangor

T +603 51036920 F +603 51036980

Penang
16, Jalan Sungai Tiram 7,
11900 Bayan Lepas,
Penang

T +604 6371500 F +604 6371600

Johor
No. 365 Jalan Ekoperniagaan 11,
Taman Ekoperniagaan 2,
Senai Airport City, 81400 Senai,
Johor

T +607 5955243 F +607 5955745

info@polyscientific.com.my

www.poly.my