cereal products
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FOOD QUALITY

Other parameters and Multicalibrators

	Reagent	Code
Other parameters	Acetaldehyde	12820
	Glycerol	12812
	Polyphenols (Folin-Ciocalteau)	12815
	Histamine	12829
	Anthocyanins	12831
	Ethanol	12847
Multicalibrators	Multical	12818
	lons Multical	12841
Pretreatments	Carrez Reagent	12837

Ethanol

Ethanol is the type of alcohol produced when any sugars present in a sample are fermented by yeasts, which are generally *Saccharomyces*. These yeasts occur naturally in fruits and can be transferred to the corresponding juices during processing. If ethanol is observed in a juice, then it means the presence of these undesired microorganisms can be indirectly monitored and it offers the opportunity to ensure the total absence of any alcohol, thus guaranteeing product hygiene or a zero alcohol content that is necessary in certain diets, e.g., Halal.

Ethanol in the sample reacts with alcohol dehydrogenase in the presence of NAD+ in a basic media generating a compound measured spectrophotometrically

Kit volume:	60 mL
Method:	Two-reagent differential determination
	reading at 340 nm
Limit of linearity:	2000 mg/L
Limit of detection:	25 mg/L



BioSystems Instruments

Robust, easy-to-use, highly reliable instruments for photometric analysis



Semi-Automatic Analyzer LED Technology

LED range: 280, 340, 405, 420, 505, 520, 620, 635, 750 Preprogrammed enzymatic and chemical methods,

reprogrammed enzymatic and chemical methoc validated by the R&D Department

User friendly software

USB port for data export

Minimal reagent consumption

Can be used in fieldwork

Low maintenance

User configurable accessories: batteries, flow-cuvettes, etc.

Code: **80176**



Random Access Automatic Analyzer

Wavelengths: 340, 405, 420, 520, 560, 600, 620, 635, 670 Preprogrammed enzymatic and chemical methods, validated by the R&D Department User-friendly software

Minimal reagent consumption Innovative design

Code.: 83106











Allergens

ADVANTAGES

ELISA

- · Rapid and standard methods (20' + 20' + 20')
- · Easy handling, low cost
- Reliable results
- · High sensitivity
- · Validated in different matrices
- · Spike solutions available

RAPID TEST

- · Results in 10 minutes
- · Realiable results
- · Easy Handling
- · Low cost
- · High sensitivity

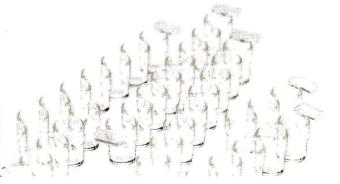
Food allergens are protein substances from different sources that can cause mild-to-severe immune reactions when consumed by sensitive individuals, even at low concentrations. Potentially allergenic foods are listed in Annex II of Regulation (EU) 1169/2011 and in bodies of regulation around the world, and labelling is compulsory.

It is estimated that 2% to 4% of adults and 6% of children have some kind of food allergy, a trend on the rise in recent years. Consequently, these substances must be detected in raw materials and finished products to ensure consumer safety.

The ELISA allergen test kits are a rapid, efficient tool for analyzing the presence of these substances at very low concentrations, due to the specificity of antigen-antibody binding reactions.

Also rapid tests detect the presence of these substances in a fast and reliable way (screening).





	Allergens	Presentation	Code
Allergens ELISA 1,2	Milk (B-lactoglobulin)	96 wells	14112
	Milk (Casein)	96 wells	14113
	Milk Total	96 wells	14123
	Egg White	96 wells	14117
	Ovalbumin	96 wells	14125
٥	Lysozyme	96 wells	14122
	Fish	96 wells	14118
	Crustaceans (Tropomyosin)	96 wells	14116
	Almond	96 wells	14111
	Cashew	96 wells	14114
	Lupine	96 wells	14121
	Hazelnut	96 wells	14120
	Peanut	96 wells	14126
	Walnut	96 wells	14130
	Pistachio	96 wells	14127
	Mustard	96 wells	14124
	Sesame	96 wells	14128
	Soy	96 wells	14129
	Coconut	96 wells	14115
Allergens Rapid Test	Milk	10 test	14210
	Egg White	10 test	14209
	Fish	10 test	14211
	Crustaceans	10 test	14208
	Soy	10 test	14215
	Almond	10 test	14214
	Hazelnut	10 test	14212
	Peanut	10 test	14213
	Mustard	10 test	14216

Sulfite reagent available (see Enzymatic/Chemical reagents)
Spike solutions available for each allergen















ADVANTAGES

ELISA

- · Rapid methods
- · Easy handling, low cost
- · Reliable results
- · High sensitivity

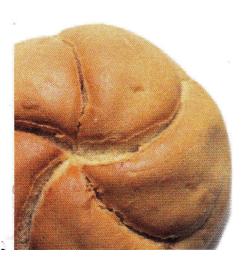
RAPID TEST

- · Results in 15 minutes
- · Easy handling, low cost
- · Reliable results
- · High sensitivity
- · R5 Antibody
- · All items needed for on-site testing, included

Gluten is the protein portion of various cereal grains (wheat, rye, barley and oats). Continuous consumption by people affected by celiac disease will cause the condition to worsen and become chronic. Consequently, it is included in the allergic substances annex of Regulation 1169/2011 and must be listed on the label.

Because the condition is common, a legal limit has been set for the labelling of gluten-free products (20 ppm) to inform consumers and provide products that improve their quality of life.

The ELISA Sandwich kit is used to determine the substance in various raw materials and finished products quickly and efficiently. The rapid kits are used to detect gluten on surfaces and in foods and include all items needed for on-site gluten testing, in accordance with current legislation.





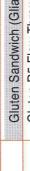










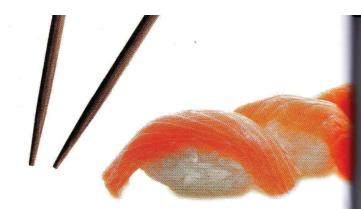


Gluten R5 Rapid Test

Gluten ELISA



Histamine



ADVANTAGES

ELISA

- · Rapid and sensitive methods
- · Validated in different matrices
- · Easy handling, low cost
- · Reliable results
- Detection limits in compliance with current legislation

Biogenic amines are produced by microorganism action on amino acids present in foods. The substances cause some odors and can trigger adverse effects for health at high concentrations.

Histamine – a biogenic amine present in fish, wine and cheese – is the result of bacterial decarboxylation of histidine, an amino acid which causes headaches, vasodilation and increased temperature at high concentrations, an effect also known as histamine shock. The maximum limit for histamine in fish has been set at 100 to 200ppm, according to the body of legislation.

The histamine kits provide efficient histamine testing in a variety of matrices, using different formats (rapid tests, ELISA and enzymatic kits).

	Histamine	Presentation	Code
Histamine	Histamine Enzymatic*	100 mL	12829
	Histamine High Sensitivity	96 wells	FCE3100
	Histamine Fast	48 wells	FCE3600
	Histamine Rapid Test	24 tests	FCL3200

*Automation in BioSystems Instruments

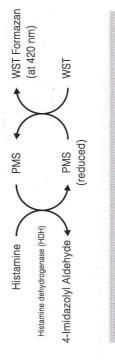




Histamine Enzymatic

CODQUALI HISTAMINE REF 12829 40 m

Histamine in the sample originates, by means of the coupled reactions described below, acoloured complex that can be measured by spectrophotometry



Kit volume:	100 mL
Method:	Two-reagent differential determination reading at 420 nm
Limit of linearity:	200 mg/Kg
Limit of detection	1,43 mg/Kg

Histamine Enzymatic has been validated by ANFACO-CECOPESCA in front of official method HPLC-UV

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Mycotoxins

ADVANTAGES

ELISA

- · Rapid and standard methods
- · Easy handling, low cost
- · Reliable results
- · High sensitivity
- · Validated in multiple matrices

RAPID TEST

- · Results in 10 minutes
- · All items needed for on-site testing, included
- · Easy handling, low cost
- · Reliable results
- · Cut-off in compliance with current regulation

Mycotoxins are toxins produced by fungi from the Fusarium, Aspergillus and Penicillium genera. These molds colonize a wide variety of products, such as cereals, nuts, dried fruits, grapes, coffee and cocoa, and have carcinogenic or neurotoxic effects. They are highly stable to processes used in the food industry and pose a high risk to health and, therefore, must be tested, as established in current regulations.

Mycotoxins are highly stable to food industry treatments and represent a huge risk to human health. Regulation UE 1881/2006 and other legislation around the world stablish the maximum level permitted in different foodstuff.

ELISA kits and rapid tests to determine mycotoxins are a rapid, efficient tool to analyze the presence of these substances at the levels required by the legislation and have been validated in various matrices.











Mycotoxins	Cereals	VairQ	stuM	Feed	əəlloO	Вечегадеѕ	Spices	Honey
Mycotoxins ELISA								
Aflatoxin B1	•		0	•				0
Aflatoxin B1 Sensitive	•		•	•			•	
Total Aflatoxin					en eigen			
Aflatoxina M1								
Deoxynivalenol (DON)	•							•
Fumonisine B1								
Ochratoxin A	•					•		
T-2 Toxin								
Zearalenone		•		•			35	
Mycotoxins Rapid Test								
Aflatoxin B1	•		•					•
Aflatoxin Total	•		0					
Ochratoxin A								
Zearalenone							e dia managamenta di	
Deoxynivalenol (DON)								

FOOD QUALITY

	Mycotoxins	Tests	Code
Mycotoxins ELISA	Aflatoxin B1	96 wells	14100
	Aflatoxin B1 Sensitive	96 wells	14101
	Total Aflatoxin	96 wells	14104
	Aflatoxin M1 Fast	96 wells	14102
	Aflatoxin M1 Sensitive	96 wells	14103
	Deoxynivalenol (DON)	96 wells	14105
	Fumonisin	96 wells	14106
	Ochratoxin A	96 wells	14108
	T-2 Toxin	96 wells	14109
	Zearalenone	96 wells	14110
Mycotoxins Rapid Test	Aflatoxin B1	10 tests	14200
,	Total Aflatoxin	10 tests	14201
	Ochratoxin A	10 tests	14202
	Ochratoxin A in wine	10 tests	14203
	Zearalenone	10 tests	14204
	Deoxynivalenol (DON)	10 tests	14205





ELISA Instruments





Robust, easy-to-use, highly reliable equipment for ELISA plate washing and reading

50TS: ELISA plate washer

The Bio-Tek plate washer automates plate washing processes and includes a dispensing mode.

Cód.: **E76159**

800TS: ELISA plate reader&SW Gen5

The reader comes with user-friendly advanced software (Gen5) to facilitate data management as well as to obtain and The Bio-Tek plate reader is based on absorbance reading at the wavelengths used in ELISA assays (405, 450, 490, 630) adjust concentrations to various calibration curves.





reader, Gen5 optimizes time and allows the management of Software Gen5 data management (included): Flexible, robust and efficient software. Used together with ELISA the obtained data.

Cód.: **E76158**