

Soya ELISA Kit II

High -performance quantitative assay



★ Superior to detect allergen
in highly processed foods
Special extraction buffer & Antibodies.

★ High sensitivity (0.31ppm)

★ High specificity
(Low false negative and positive)

Performance

Sample preparation time	30 min
Assay time	110 min
Assay range	0.31 ~ 20 ppm
Limit of quantification	0.31mg/kg (ppm) Soya protein in Food
Tests / kit	96 wells of Microplates (12 strips with 8 wells)



【Extraction of food samples】

Homogenization of food samples



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

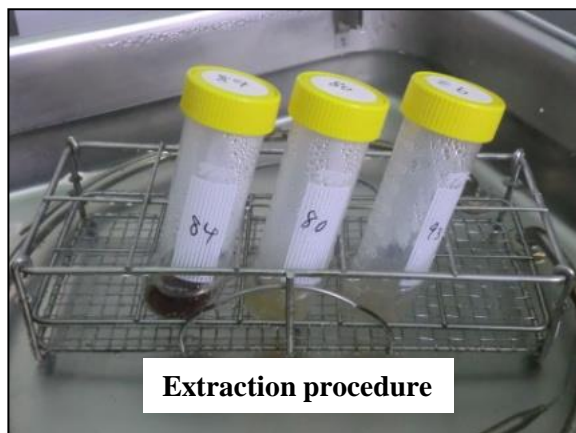


Heat for 10 min at 100°C or shake overnight
(Extraction procedure)

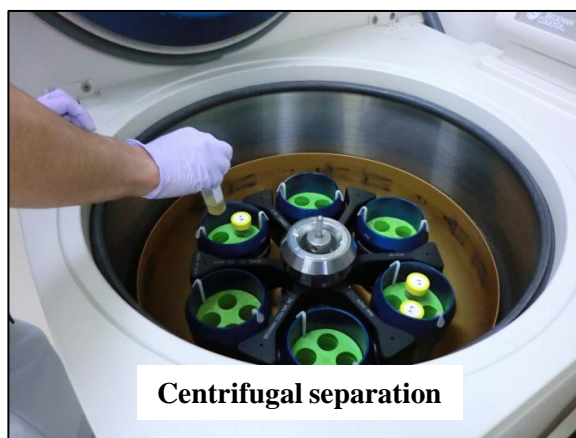
Centrifuge, filtrate the supernatant



Dilute the Sample Extract 20-fold with Diluent I



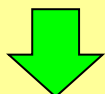
Extraction procedure



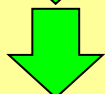
Centrifugal separation

【Assay procedure】

Dispense Standard and food extraction

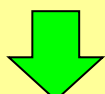


Incubate for 1 hour at 20-25°C
(First reaction)

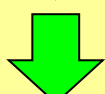


Wash 6 times

Dispense Enzyme conjugated antibody

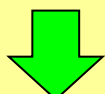


Incubate for 30 min at 20-25°C
(Second reaction)

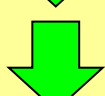


Wash 6 times

Dispense Enzyme Substrate



Incubate for 20 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