

ARG80788 Almond ELISA Kit

Package: 96 wells Store at: 4°C

Summary

Product Description	ARG80788 Almond ELISA Kit is a Enzyme Immunoassay kit for the quantification of Almond in food (extraction, dilution).
Tested Application	ELISA
Target Name	Almond
Conjugation	HRP
Conjugation Note	Substrate: TMB and read at 450 nm
Sensitivity	0.2 ppm
Sample Type	Food (extraction, dilution).
Standard Range	0.4 - 10 ppm
Sample Volume	100 μl

Application Instructions

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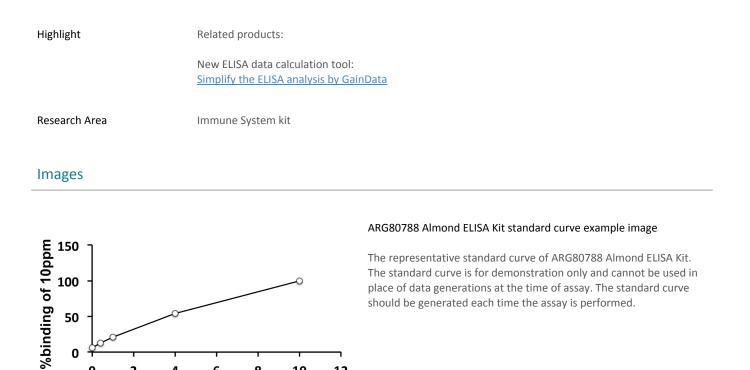
Properties

Form	96 well
Storage instruction	Store the kit at 2-8°C. Keep microplate wells sealed in a dry bag with desiccants. Do not expose test reagents to heat, sun or strong light during storage and usage. Please refer to the product user manual for detail temperatures of the components.
Note	For laboratory research only, not for drug, diagnostic or other use.

Bioinformation

Gene Full Name	Almond
Background	Almond (Prunus dulcis) belongs to the rosaceae. With 25 % the fraction of proteins in almond is high. Some of these proteins are known for being allergenic. In addition to profilin which is known to be cross- reactive to grass pollen, the almond major protein AMP has the greatest relevancy. AMP is known to be heat resistant making it stable to different production processes. For this reason almond represents an important food allergen. For almond allergic persons hidden almond allergens in food are a critical problem. Already very low amounts of almond can cause allergic reactions, which may lead to anaphylactic shock in severe cases. Because of this, almond allergic persons must strictly avoid the consumption of almonds or almond containing food. Crosscontamination, mostly in consequence of the production process is often noticed. The chocolate production process is a representative example. This explains why in many cases the existence of almond residues in foods cannot be excluded. For this reason sensitive detection systems for almond residues in foodstuffs are required.
	The Almond ELISA represents a highly sensitive detection system and is particularly cap-able of the quantification of almond residues in cookies, cereals, ice cream and chocolate.

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Almond Concentration (ppm)