

ARG80793 Crustacean Tropomyosin ELISA Kit

Package: 96 wells Store at: 4°C

Summary

Product Description	ARG80793 Crustacean Tropomyosin ELISA Kit is a Enzyme Immunoassay kit for the quantification of Crustacean Tropomyosin in food (extraction, dilution).
Tested Application	ELISA
Target Name	Crustacean Tropomyosin
Conjugation	HRP
Conjugation Note	Substrate: TMB and read at 450 nm
Sensitivity	0.09 ppb
Sample Type	Food (extraction, dilution).
Standard Range	20 - 400 ppb
Sample Volume	100 μΙ

Application Instructions

Assay Time	20, 20 min (RT), 20 min (RT/dark)

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	Crustacean Tropomyosin
Background	Not only by reason of their cross-reactivity to house dust mites crustaceans represent an important group of food allergens. In this regard tropomyosin, which can be found in all common crustacean species, is the most important protein. In cooked crustacean extracts this protein represents approximately 20% of total protein.
	For crustacean allergic persons hidden crustacean proteins in food are a critical problem. Already very low amounts of the allergen can cause allergic reactions, which may lead to anaphylactic shock in severe cases. Because of this, crustacean allergic persons must strictly avoid the consumption of crustacean containing food. Cross-contamination, mostly in consequence of the production process, is often noticed. This explains why in many cases the existence of crustacean residues in food cannot be excluded. For this reason sensitive detection systems for crustacean residues in foodstuffs are required.
	The Crustaceans (Tropomyosin) ELISA represents a highly sensitive detection system for tropomyosin (from penaeus indicus) and is particularly capable of the quantification of crustacean residues in fish products, soups, dressings, bakery products and meat products.

