

ARG80802 Hazelnut ELISA Kit

Package: 96 wells
Store at: 4°C

Summary

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| Product Description | ARG80802 Hazelnut ELISA Kit is a Enzyme Immunoassay kit for the quantification of Plant Hazelnut in food (extraction). |
| Tested Reactivity | Plnt |
| Tested Application | ELISA |
| Target Name | Hazelnut |
| Conjugation | HRP |
| Conjugation Note | Substrate: TMB and read at 450 nm |
| Sensitivity | 0.3 ppm |
| Sample Type | Food (extraction). |
| Standard Range | 1 - 40 ppm |
| Sample Volume | 5 g |

Application Instructions

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

Properties

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|---------------------|--|
| 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

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|----------------|---|
| Gene Full Name | Hazelnut |
| Background | <p>Hazelnut (<i>Corylus avellana</i>) belongs to the birch plants. With 13 % the fraction of proteins in hazel-nuts is high. Many of these proteins are known for being allergenic, such as Cor a 9 and Cor a 11. Most of them are very heat resistant making them stable to different production processes. For this reason hazelnut represents an important food allergen. For hazelnut allergic persons hidden hazelnut allergens in food are a critical problem. Already very low amounts of hazelnuts can cause allergic reactions, which may lead to anaphylactic shock in severe cases. Because of this, hazelnut allergic persons must strictly avoid the consumption of hazelnuts or hazelnut 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 hazelnut residues in foods cannot be excluded. For this reason sensitive detection systems for hazelnut residues in foodstuffs are required.</p> |

The Hazelnut ELISA represents a highly sensitive detection system and is particularly cap-able of the

quantification of hazelnut residues in cookies, cereals, ice cream and chocolate.

Highlight

Related products:

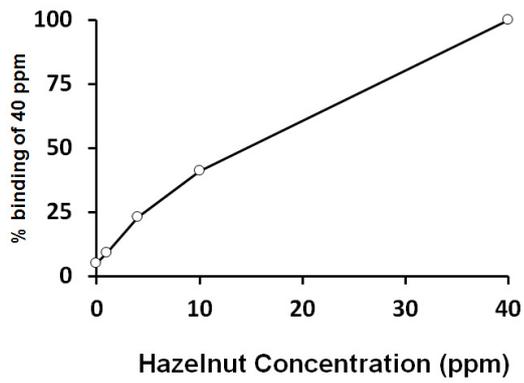
New ELISA data calculation tool:

[Simplify the ELISA analysis by GainData](#)

Research Area

Immune System kit

Images



ARG80802 Hazelnut ELISA Kit standard curve image

ARG80802 Hazelnut ELISA Kit results of a typical standard run with optical density reading at 450nm.