

## ARG80804 Lupin ELISA Kit

Package: 96 wells  
Store at: 4°C

### Summary

Product Description	ARG80804 Lupin ELISA Kit is a Enzyme Immunoassay kit for the quantification of Lupin in food (extraction, dilution).
Tested Application	ELISA
Target Name	Lupin
Conjugation	HRP
Conjugation Note	Substrate: TMB and read at 450 nm
Sensitivity	0.2 ppm
Sample Type	Food (extraction, dilution).
Standard Range	2 - 30 ppm
Sample Volume	100 µl

### Application Instructions

Assay Time	20, 20 min (RT), 20 min (RT/dark)
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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	Lupin
Background	<p>Lupin belongs to the legume family. With about 35-45% the fraction of proteins in lupin seed is very high. Some of these proteins, predominantly those in the alpha, beta and gamma-Conglutin fractions are known for being allergenic, due to cross-reaction to allergens of soy and peanut. Because of its convenient nutritional properties the use of lupin flour as a food ingredient is highly increasing. Lupin is often used in dietary products, especially for milk allergic people, vegetarians and patients with celiac disease. In food production three (sweet) lupin species are commonly used: <i>Lupinus albus</i>, <i>Lupinus angustifolius</i> and <i>Lupinus luteus</i>.</p> <p>For lupin allergic persons hidden lupin allergens in food are a critical problem. Already very low amounts of lupin can cause allergic reactions, which may lead to anaphylactic shock in severe cases. Because of this, lupin allergic persons must strictly avoid the consumption of lupin containing food. Cross-contamination, mostly in consequence of the production process, is often noticed. This explains why in many cases the existence of lupin residues in food cannot be excluded. For this reason sensitive detection systems for lupin residues in foodstuffs are required.</p>

The Lupin ELISA represents a highly sensitive detection system for lupin and is particularly capable of the quantification of residues in sausage, bakery products, potato products, ketchup and juices. Due to high cross-reactivity the test is suitable for the detection of all commonly used lupin species.

#### Highlight

Related products:

New ELISA data calculation tool:

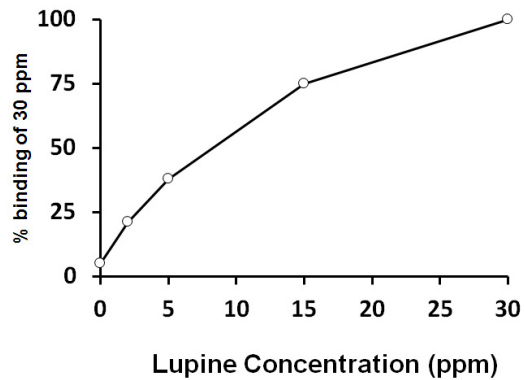
[Simplify the ELISA analysis by GainData](#)

#### Research Area

Immune System kit

## Images

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ARG80804 Lupin ELISA Kit standard curve image

ARG80804 Lupin ELISA Kit results of a typical standard run with optical density reading at 450nm.