



# Food Allergen Swab Kit

**Product Code: ESSWB-10** 

For use with ELISA SYSTEMS Food Allergen test kits.

### **Contents:**

10 x Sterile Swabs
10 x Sterile Swab wetting solution

Store at room temperature. 20 - 25°C

#### **Background information**

The monitoring of Food Allergens in production facilities involves several key stages in accordance with HACCP principles. The use of swab samples can be a valuable tool. When used appropriately, they can provide detailed information regarding the presence of detectable allergenic material. This is of particular importance in environmental monitoring situations, such as:

- verification of sanitation procedures
- · raw material storage facilities
- · food preparation facilities.

The ELISA SYSTEMS Swab Residue kit is designed to provide a convenient supply of swab items for use in the collection of swab samples.

A sterile, specially formulated Swab Wetting Solution is provided for each swab in this kit. This is used to wet the swab before swabbing a representative area. After swabbing, the swab is carefully placed back into the correct labelled swab tube. The sealed tube is then promptly sent to the laboratory for analysis. If there is a delay, we recommend refrigerating the sealed swab tube (between 2 - 8°C) until it can be sent to the laboratory.

#### **Precautions**

Do not use solutions if they precipitate or become cloudy.

Residual chemicals used in cleaning processes may cause interference. Avoid taking a swab sample from areas where chemical residues are present.

#### **Storage Conditions**

Swabs (unopened) and bottled components:

Store between 20 - 25°C.

#### **Procedure**

Please refer to the diagram on page three (3).

## Food Allergen/Residue Swab sampling Protocol



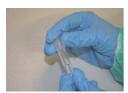
Select a new swab tube.



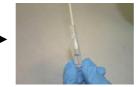
Label the swab tube carefully, to identify the sample.



Place the swab tube in a suitable rack or holder.



Open a tube of swab wetting solution.



Pre-wet the swab by inserting the tip of the swab into the tube of wetting solution.



Remove excess moisture from the swab tip by pressing on the inside of the swab tube.



Swab the surface using a cross-hatch technique or according to your own protocol.



Place the swab tip into the labelled swab tube.



Cap or seal the swab tube.





Store the sealed samples as suggested by the laboratory until ready for collection and the extraction procedure.

**Caution:** Foods can represent a diverse range of components, from simple ingredients to very complex formulations, depending on the nature of the food matrix and the way in which the food has been prepared or processed.

There are many combinations of formulations, additives, processes, treatments etc, that may affect the food sample and even the proteins being tested. This must be considered in the application of these assays for the samples being tested and in the interpretation of the results.

Swab samples should be regarded as an indication of the presence/absence of the allergen protein(s) detected by this kit. Swab samples must not be used to quantify the absolute amount of allergen proteins, but should be used as a general indication for monitoring of the levels present.

Not all samples may be suitable for use with this assay. Please discuss your questions with your ELISA SYSTEMS representative.

#### **DISCLAIMER:**

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In any event, ELISA SYSTEMS' liability for breaching any implied warranty or conditions is limited to the replacement of the Product.

#### Food Allergen Kits available:

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• Almond • Beta-Lactoglobulin • Buckwheat • Casein • Crustacean • Egg
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• Gliadin • Hazelnut • Lupin • Mustard • Peanut • Sesame • Soy

Manufactured by ELISA SYSTEMS Pty Ltd.

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