

Dear Customers

Xema Corporate Group is among world leaders in development and production of antibodies and immunoassay for food, agriculture and environmental testing.

Our finished products include ELISA kits and rapid tests for water quality, detection of contaminants, allergens and food constituents.

In the past three years, we have launched new products for detection of massive hygienic rule violations in food industry and environmental control: ELISA kits for rat tissue and rapid tests for human excretions. Microbial transglutaminase (MTG) is an auxiliary component in food industry used to solidify and condense the foods. The cross-linking of the proteins is the potential source of the neo-antigens and allergens. Now, addition of this enzyme may be monitored by our ELISA kit and Rapid test.

In a more traditional field of allergen detection, our list of new items launched in 2019-2020 includes ELISA and rapid tests for detection of lupin, celery, milk and casein.

Please check our catalogue for short descriptions of our products you are interested. All test kits listed in this catalog are intended for *in vitro* research use only and not for *in vivo* applications.

Please feel free to contact us for more details about our products and services. We will be happy to work with you and answer any questions you may have.

Best regards



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Product List

Immunoassays for mycotoxins and antibiotics	3
Enzymatic rapid tests	7
Immunoassays for contaminants.....	7
Immunoassays for food constituents and allergens.....	9
Immunoassays for fungal antigens	23

General information on ELISA kits

Kit format: 96-well microplate, breakable strips, most reagents are liquid and ready-to-use, dispensed in vials with screw caps, chromogen – single component TMB, shelf life – 12 months.

Immunoassays for mycotoxins and antibiotics

REF K902 Chloramphenicol EIA

A solid-phase enzyme immunoassay for the quantitative determination of chloramphenicol in food

Sample type: Meat, seafood, honey, dairy products
Calibrators: 6 (0-15 ppb), 2x
LOQ: 0.075 ppb
Incubation: 1 step /60', 37 °C, shaker
Shelf life: 1 year

Matrix	Dil. Factor	ROQ, ppb
Meat, seafood, honey	1	0.075-7.5
Milk	2	0.15-15

REF K905 Streptomycin EIA

A solid-phase enzyme immunoassay for the quantitative determination of streptomycin in food

Sample type: Honey, meat, poultry, fish, seafood, egg, dairy products
Calibrators: 5 (0-1.4 ppb)
LOQ: 0.2 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 9-1200
ROQ: 1.35-1680
Shelf life: 2 years

REF K906 Tylosin EIA

A solid-phase enzyme immunoassay for the quantitative determination of tylosin in food

Sample type: Meat, egg, honey, dairy products
Calibrators: 5 (0-200 ppb), 2x
LOQ: 4.0 ppb
Incubation: 2 steps /60'+30', 37 °C
Shelf life: 1 year

Matrix	Dil. Factor	ROQ, ppb
Meat, milk, eggs	4	16-400
Honey	1	4-100

REF K909 Quinolones EIA

A solid-phase enzyme immunoassay for the quantitative determination of quinolones in food

Quinolones are broad-spectrum antibiotics used in medical and veterinary care and controlled by authorities in many countries. Quinolones may cause allergic reactions and damage to the tendon.

Coverage of related drugs:

Ciprofloxacin	100%	Ofloxacin	35%
Enrofloxacin	94%	Pefloxacin	32%
Danofloxacin	82%	Norfloxacin	30%
Flumequin	39%	Marbofloxacin	22%

Sample type: Honey, milk, meat
Calibrators: 5 (0-5.4 ppb)
LOQ: 0.2 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor (honey): 40
ROQ (honey): 8-216 ppb
Shelf life: 2 years

REF K913 Bacitracin EIA

A solid-phase enzyme immunoassay for the quantitative determination of bacitracin in food

Sample type: Meat, poultry, fish, seafood
Calibrators: 5 (0-15 ppb)
LOQ: 7.5 ppb
Incubation: 2 step/60'+30', 37 °C
Dilution factor : 15
ROQ: 7.5-225 ppb
Shelf life: 1 year

NEW

REF K930 Sulphonamides EIA**A solid-phase enzyme immunoassay for the quantitative determination of sulphonamides in food****The test has wide coverage of related drugs:**

Sulfathiazole	95%
Sulfachloropyridazine	97%
Sulfamethoxy-pyridazine	105%
Sulfametoazole	100%
Sulfadimethoxine	106%
Sulfamethazin	103%

Sample type: Meat, seafood, honey, dairy products
Calibrators: 6 (0-54 ppb), 2x
LOQ: 0.3 ppb
Incubation: 2 steps /60'+30', 37 °C
Shelf life: 1 year

Matrix	Dil. Factor	ROQ*, ppb
Milk	10	3-270
Honey	2	0.6-54
Meat, poultry	4	1.2-108

*determined for Sulfathiazole

REF K921B Aflatoxin B1 EIA**A solid-phase enzyme immunoassay for the quantitative determination of Aflatoxin B1 in cereals and nuts**

Sample type: Cereals, nuts, animal feed
Calibrators: 5 (0-1.3 ppb), 2x
LOQ: 0.05 ppb
Incubation: 1 step /60', 37 °C
Dilution factor: 6 (trace amounts) or 24
ROQ: 0.3 – 15.6 ppb
Shelf life: 2 years

REF K922 T-2 toxin EIA**A solid-phase enzyme immunoassay for the quantitative determination of T-2 toxin in cereals, animal feed and nuts**

Sample type: Cereals, nuts, animal feed
Calibrators: 5 (0-40 ppb), 2x
LOQ: 2 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 12 (low amounts) or 24 (high amounts)
ROQ: 24 – 960 ppb
Shelf life: 2 years

REF K923 Zearalenone EIA

A solid-phase enzyme immunoassay for the quantitative determination of zearalenone in cereals, animal feed and nuts

Sample type: Cereals, nuts, animal feed
Calibrators: 5 (0-20 ppb), 2x
LOQ: 0.75 ppb
Incubation: 2 steps/60'+30', 37° C
Dilution factor: 12
ROQ: 9-120 ppb
Shelf life: 2 years

REF K924 Ochratoxin EIA

A solid-phase enzyme immunoassay for the quantitative determination of ochratoxin in cereals and animal feed

Sample type: cereals, animal feed
Calibrators: 5 (0-6.4 ppb), 2x
LOQ: 0.4 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 6
ROQ: 2.4 – 19.2 ppb
Shelf life: 2 years

REF K925 DON EIA

A solid-phase enzyme immunoassay for the quantitative determination of deoxynivalenol in cereals, animal feed and nuts

Sample type: Cereals, nuts, animal feed
Calibrators: 5 (0-270 ppb)
LOQ: 15 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 5
ROQ: 75 – 1350 ppb
Shelf life: 2 years

REF K927 Fumonisin EIA

A solid-phase enzyme immunoassay for the quantitative determination of fumonizin in cereals, animal feed and gluten

Sample type: Cereals, animal feed, gluten
Calibrators: 5 (0-4.8 ppb), 2x
LOQ: 0.3 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 12 or 240 (cornmeal for baby food)
ROQ: 3.6 – 576 ppb
Shelf life: 2 years

Enzymatic rapid tests

REF Y800 XEMAtest Aquascreen-5

Enzymatic test for a semiquantitative determination of total hardness, pH, nitrites, nitrates and chlorine in water

Sample type:	Water	
	Total hardness	4° - 16°d
	pH	5 – 9 pH units
ROD:	Nitrites (NO ₂ -)	0.5 - ≥ 10 mg/l
	Nitrates (NO ₃ -)	10 - ≥ 250 mg/l
	Chlorine (Cl ₂)	1 – 20 mg/l

Incubation: 3', 18-25°C

Shelf life: 2 years

Available as single test and package 50 tests/vial.

REF Y310 XEMAtest Alco

Enzymatic test for a semiquantitative determination of ethyl alcohol in beverages and food

Sample type: Beverages, food, surface wash

ROD: 0.02-> 0.25% vol/vol

Incubation: 3', 18-25°C

Shelf life: 1 year

Available as single test and package 25 tests/vial.

Immunoassays for contaminants

REF X320 XEMAtest Human blood

Rapid immunochromatographic test for qualitative determination of human blood antigen in food, kitchen and production facilities

Sample type: Food, surface wash

ROD: 1-100 000 ppm (fresh blood)

Incubation: 10', 18-25°C

Shelf life: 2 years

Available as dipstick and cassette format.

REF X331 XEMAtest Human Urine

Rapid immunochromatographic test for qualitative determination of human urine antigen in food and environment

Sample type: Food, surface wash

ROD: 50-10000 ng/g (ppb) for human uromodulin

Incubation: 10', 18-25°C

Shelf life: 2 years

Available as dipstick and cassette format.

A current version of the IFU may be modified. Available on request.

REF K333 Human Excretions EIA

A solid-phase enzyme immunoassay for the quantitative determination of common excretions antigen in food, beverages and environment

Excretions EIA detects heat resistant epitope of IgA alpha chain present in saliva, nasal secretion, tears, sputum, genitourinary discharge, seminal fluid and feces. Antigen is stable in liquid state, after drying (as surface spots), heating to >150C and repeated freeze-thaw. Calibrated by saliva (neat human saliva is assigned as 1 Mio Units).

Sample type:	Food, beverages, surface wash
LOQ/ROQ:	1/1-10000 ppm for average human saliva
Incubation:	1 step/60', 37 °C
Shelf life:	1 year

A current version of the IFU may be modified. Available on request.

REF X333 XEMAtest Human Excretions

Rapid immunochromatographic test for qualitative determination of common excretion antigen in food, beverages and environment

Sample type:	Food, beverages, surface wash
LOD:	1:1000 for average human saliva
Incubation:	10', 18-25°C
Shelf life:	2 years

Available as dipstick and cassette format.

A current version of the IFU may be modified. Available on request.

REF K369R Rat tissue antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of rat tissue antigens in food and environment

Presence of rat antigen in food is a sign of poor hygienic conditions in production and/or storage of food. Rat tissue EIA is based on immunological determination of rat-specific proteins by highly specific antibodies. The test is highly sensitive (<0.5 ppm) and detects trace amounts of rat tissues in raw and processed food.

Sample type:	Food, surface wash
Calibrators:	6 (0-1000 U/ml), 1 U/ml corresponds to ca. 1 ppm for wet weight
LOQ:	0.5 U/ml
ROQ:	0.5 – 1000 U/ml
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	1 year

Immunoassays for food constituents and allergens

REF K350 Crustacean antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of crustacean antigen in food

Crustacean antigen EIA cross reacts also with the antigens of other *Arthropodae* (insects, mites and spiders).

Sample type:	Food, surface wash
Calibrators:	5 (0-5 U/ml), 1 U/ml corresponds to ca. 1 ppm for wet weight
LOQ:	0.02 U/ml
Dilution factor:	10
ROQ:	0.2 – 50 U/ml
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

REF X350 XEMAtest Shrimp

Rapid immunochromatographic test for qualitative determination of crustacean antigen in food, kitchen and production facilities

Sample type:	Food, surface wash
LOD/ROD:	2-10000 ug/g (ppm) for dry weight of boiled shrimp flesh
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K358 Amphibian antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of amphibian antigen in food

Sample type:	Food, surface wash
LOQ/ROQ:	5/5 - 5000 ppb for target protein (tropomyosin)
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

A current version of the IFU may be modified. Available on request.

REF X358 XEMAtest Frog

Rapid immunochromatographic test for qualitative determination of amphibian antigen in food, kitchen and production facilities

Sample type:	Food, surface wash
LOD/ROD:	25/25 - 50 000 ug/g
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K360 Ovalbumin EIA

A solid-phase enzyme immunoassay for the quantitative determination of hen's egg ovalbumin food

Sample type:	Food
LOD/ROD:	0.1/0.1-10 000 µg/g (ppm) for dry weight of purified ovalbumin
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

A current version of the IFU may be modified. Available on request.

REF X360 XEMAtest Ovalbumin

Rapid immunochromatographic test for qualitative determination of ovalbumin in food, kitchen and production facilities

The test is specific for hen ovalbumin (*Gallus* species).

Sample type:	Food
LOD/ROD:	1/1 - 10 000 µg/g (ppm) for egg dry weight
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K361 Egg antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of egg antigen in food

Egg antigen EIA is based on mono/mono antibody pair recognizes heat resistant epitopes of avian egg antigen (conalbumin) that are localized in egg white. Conalbumin (ovotransferrin, *Gal d 3* allergen) is more heat resistant than ovalbumin frequently used as egg marker, therefore kit is designed for quantitative measuring in heated/processed products.

Sample type:	Food, surface wash
Calibrators:	6 (0-1000 U/ml), 1 U/ml corresponds to ca. 1 ppm for wet weight
LOQ:	2.5 U/ml
Dilution factor:	10
ROQ:	25 – 10 000 U/ml (0,07 – 280 ppm for dry weight of boiled egg white)
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

REF X361 XEMAtest Egg

Rapid immunochromatographic test for qualitative determination of egg-specific antigen in food, kitchen and production facilities

Target antigen is conalbumin (ovotransferrin).

Sample type:	Food, surface wash
LOD/ROD:	2/2 - 200 000 µg/g (ppm) for egg wet weight
Dilution factor:	10
Incubation:	10', 18-25°C
Shelf life:	2 years

REF X362 XEMAtest Milk

Rapid immunochromatographic test for qualitative determination of milk antigen in food, kitchen and production facilities

Target antigen is beta-lactoglobulin.

Sample type:	Food, surface wash
LOD/ROD:	1/1 - 50 000 µg/g (ppm) for powdered milk, and 10/10-50 000 ppm for liquid milk
Dilution factor:	10
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K362 beta-Lactoglobulin EIA

A solid-phase enzyme immunoassay for the quantitative determination of beta-lactoglobulin in food

Sample type:	Food, surface wash
Calibrators:	6 (0-100 ng/ml), 1 ng/ml corresponds to 1 ppm of beta-lactoglobulin
LOQ:	1 ng/ml
Incubation:	2 steps /30', 37 °C +30', 18-25 °C
Dilution factor:	25
ROQ:	25 – 2500 ng/ml
Shelf life:	18 months

REF K362B Cow's milk EIA

A solid-phase enzyme immunoassay for the quantitative determination of cow's milk casein in food

Sample type:	Food, surface wash
Calibrators:	5 (0-155 ppm)
LOQ:	0.75 ppm
Incubation:	2 steps /30' +30', 37 °C
Dilution factor:	100 (liquid and paste-like samples), 500 (solid samples)
ROQ:	75 – 77 500 ng/ml
Shelf life:	18 months

REF X362B XEMAtest Cow's milk

Rapid immunochromatographic test for qualitative determination of cow's milk antigen in food, kitchen and production facilities

A current version of the IFU may be modified. Available on request.

Coming soon, please inquire.

Both tests designed to detect adulterations of milk from species other than cow with cheaper cow's milk. Target antigen is species-specific epitope of casein.

REF K362Z Casein EIA

A solid-phase enzyme immunoassay for the quantitative determination of milk casein in food

Applicable for milk of different species as well for heated (UHT), fermented, dried milk.

Sample type:	Food, surface wash
Calibrators:	5 (0-25 ppm)
LOD:	0.1 ppm
Incubation:	2 steps /30'+30', 37 °C
Dilution factor:	100 (liquid and paste-like samples), 500 (solid samples)
ROD:	10 – 12 500 ppm
Shelf life:	18 months

REF X362Z XEMAtest Casein

Rapid immunochromatographic test for qualitative determination of milk casein in food, kitchen and production facilities

Coming soon, please inquire.

Both tests designed to detect adulterations of milk from species other than cow with cheaper cow's milk. Target antigen is species-specific epitope of casein.

REF K362D Dried milk antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of dried milk antigen in food

The kit is based on monoclonal antibodies that recognize a neopeptide of milk serum proteins generated by drying. Applicable for milk of different species as well for processed milk (sour milk, yoghurt, ice cream). Fresh milk, as well as milk processed by modern sterilization technologies (including UHT), show negative result. The test can be used for detection of adulteration of fresh milk by dried milk. In production of dried milk, the content of heat-generated neopeptide depends strongly on duration and temperature of drying, and therefore can be used for monitoring of drying procedure.

Sample type:	Food
LOQ/ROQ:	0.025/0.025 – 20% by weight for powdered milk in fresh milk
Incubation:	2 steps/30', 37° C +15', 20-25°C
Shelf life:	18 months

REF K363 Common bone fish antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of common bone fish antigen in food

Sample type:	Food, surface wash
Calibrators:	5 (0-1000 U/ml), 1 U/ml corresponds to ca. 0.04 ppm for muscle tissue wet weight
LOQ:	5 U/ml
ROQ:	5 – 1000 U/ml
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

REF X363 XEMAtest FISH

Rapid immunochromatographic test for qualitative determination of common bone fish antigen in food, kitchen and production facilities

Sample type:	Food
LOD/ROD:	1/1 - 10 000 µg/g (ppm) for wet weight of codfish (<i>Gadus</i>) muscle tissue
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K363Y Sturgeon Antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of sturgeon antigen in food

Sturgeon fishes belong to the family *Acipenseridae*. There are four genera in the family originally common to seas, rivers and lakes from Arctic to subtropical zones. These fishes were harvested mostly for their roe (caviar), and high quality meat (flesh). During last decades, most of sturgeons are legally prohibited to catch due to status of endangered species. The detection of sturgeon components is essential for control of illegal operations.

Sample type:	Food, surface wash
Calibrators:	5 (0-1000 U/ml), 1 U/ml corresponds to ca. 0,42 mg/kg (ppm) for wet weight of raw fish mass
LOQ:	1 U/ml
ROQ:	1 – 1000 U/ml
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

A current version of the IFU may be modified. Available on request.

REF K366 Pork EIA

A solid-phase enzyme immunoassay for the quantitative determination of pork meat antigen in food

Pork EIA test is based on immunological determination of porcine muscle (meat) specific ultra high temperature resistant glycoprotein by species specific antibodies. The test is highly sensitive and detects trace amounts of pork meat in raw and processed food, including canned meats.

Sample type:	Food, surface wash
Calibrators:	5 (0-300 U/ml), 1 U/ml corresponds to ca. 4 ppm for meat wet weight
LOQ:	5 U/ml
Dilution factor:	10 (for soft meat products – mince, boiled sausage, chops, etc.) or 1 (meat, smears, smoked sausage, hard meat products, broth, etc.)
ROQ:	5 – 3000 U/ml
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

REF X366 XEMAtest PORK

AOAC license Nr 041702

Rapid immunochromatographic test for qualitative determination of pork meat antigen in food, kitchen and production facilities

Sample type:	Food, surface wash
LOD:	0.5% (g/g) pork in beef by wet weight
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K316 Porcine albumin EIA

A solid-phase enzyme immunoassay for the quantitative determination of porcine albumin in food

Porcine albumin EIA test is based on immunometric determination of porcine albumin by species specific monoclonal antibodies. The test detects trace amounts of pork blood, innards and fat. The present version of test is only applicable for food, raw materials and cosmetics which did not undergo high temperature cooking.

Sample type:	Food, surface wash
Calibrators:	5 (0-500 U/ml), 1 U/ml corresponds to ca. 0.5 ppb for porcine whole blood, and 2.5 ppb – for dried blood
LOQ:	10 U/ml
Dilution factor:	1 or 10 (for soft products)
ROQ:	10 – 5 000 U/ml
Incubation:	2 steps /30'+30', 37 °C
Shelf life:	18 months

REF X316 XEMAtest PORK FAT/BLOOD

Rapid immunochromatographic test for qualitative determination of porcine fat/blood antigen in food, kitchen and production facilities

Sample type:	Food, surface wash
LOD/ROD:	1/1 - 10 000 µl/l (ppm) for fresh porcine whole blood
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K371 Walnut antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of walnut antigen in food

Sample type:	Food, surface wash
LOD/ROD:	1-100 µg/g (ppm)
Incubation:	1 step /60', 37 °C
Shelf life:	18 months

A current version of the IFU may be modified. Available on request.

REF X371 XEMAtest WALNUT

Rapid immunochromatographic test for qualitative determination of walnut antigen in food, kitchen and production facilities

Sample type:	Food, surface wash
LOD/ROD:	10/10 - 500 000 ppm for ground nuts dry weight
Incubation:	10', 18-25° C
Shelf life:	2 years

REF K372 Hazelnut antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of hazelnut antigen in food

Sample type: Food, surface wash
Calibrators: 5 (0-100 U/ml), 1 U/ml corresponds to ca. 0.5 ppm w/w
LOQ: 1 U/ml
ROQ: 1 – 100 U/ml
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

REF X372 XEMAtest HAZELNUT

Rapid immunochromatographic test for qualitative determination of hazelnut antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 5/5 - 50 000 µg/g (ppm) for ground raw nuts
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K373 Peanut antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of peanut antigen in food

Sample type: Food, surface wash
Calibrators: 5 (0-100 U/ml), 1 U/ml corresponds to ca. 1 ppm w/w
LOQ: 0.5 U/ml
ROQ: 0.5 – 100 U/ml
Incubation: 1 step, 60'/15', 37°C
Shelf life: 18 months

REF X373 XEMAtest PEANUT

Rapid immunochromatographic test for qualitative determination of peanut antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 10/10 - 100 000 µg/g (ppm) for gently roasted nuts
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K374 Almond antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of almond antigen in food

Sample type: Food, surface wash
Calibrators: 6 (0-100 U/ml), 1 U/ml corresponds to ca. 5 ppm w/w
LOQ: 0.2 U/ml
ROQ: 0.2 – 100 U/ml
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

REF X374 XEMAtest ALMOND

Rapid immunochromatographic test for qualitative determination of almond antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 5/5 - 100 000 µg/g (ppm) for roasted nuts
Incubation: 10', 18-25°C
Shelf life: 2.5 years

REF K375 Macadamia nut antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of macadamia nut antigen in food

Sample type: Food, surface wash
Calibrators: 5 (0-200 U/ml), 1 U/ml corresponds to ca. 1 ppm w/w
LOQ: 1 U/ml
ROQ: 1 - 200 U/ml
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

REF X375 XEMAtest MACADAMIA

Rapid immunochromatographic test for qualitative determination of macadamia nut antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 2/2 - 100 000 µg/g (ppm) for roasted nuts
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K376 Cashew nut antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of cashew nut antigen in food

Sample type: Food, surface wash
LOD/ROD: 1-100 ug/g (ppm) for roasted nut
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

A current version of the IFU may be modified. Available on request.

REF X376 XEMAtest CASHEW

Rapid immunochromatographic test for qualitative determination of cashew nut antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 10/10 - 100 000 µg/g (ppm) for roasted nuts
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K377 Pistachio antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of pistachio antigen in food

Sample type: Food, surface wash
LOD/ROD: 1-100 ng/g (ppm)
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

A current version of the IFU may be modified. Available on request.

REF X377 XEMAtest PISTACHIO

Rapid immunochromatographic test for qualitative determination of cashew nut antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 12/12 - 100 000 ppm for ground roasted nuts
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K378 Brazil nut antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of Brazil nut antigen in food

Sample type: Food, surface wash
LOD/ROD: 1-100 ng/g (ppm)
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

A current version of the IFU may be modified. Available on request.

REF X378 XEMAtest BRAZIL NUT

Rapid immunochromatographic test for qualitative determination of Brazil nut antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 20/20 - 200 000 µg/g (ppm) for roasted nuts
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K379 Coconut antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of coconut antigen in food

Sample type: Food, surface wash
LOD/ROD: 1-10000 ug/g (ppm) by dry weight for raw coconut
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

A current version of the IFU may be modified. Available on request.

REF X379 XEMAtest COCONUT

Rapid immunochromatographic test for qualitative determination of coconut antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 1/1 - 100 000 µg/g (ppm) for raw coconuts
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K380 Gliadin EIA

A solid-phase enzyme immunoassay for the quantitative determination of gliadin in food

Sample type: Food, surface wash
Calibrators: 5 (0-60 ppb)
LOQ: 2 ppb
Dilution factor: 500
ROQ: 1 – 30 ppm for gliadin
Incubation: 2 steps /30'+30', 37 °C + 18-25°C
Shelf life: 18 months

REF K380L Gliadin LMW EIA

A solid-phase enzyme immunoassay for the quantitative determination of low molecular weight gliadin in food

This test is designed to detect low molecular weight gliadin fragments in beverages (eg beer) or hydrolyzed food.

Sample type: Food, surface wash

Coming soon, please inquire.

REF X380 XEMAtest GLUTEN ULTRASENSITIVE

Rapid immunochromatographic test for qualitative determination of gluten (gliadin) in food, kitchen and production facilities

This test can be used for sensitive (LOD = 2 ppm) or screening (LOD = 20 ppm) detection with standard extraction protocol.

Sample type:	Food, surface wash
LOD/ROD:	2/2 - 2000 µg/g (ppm) for wheat gliadin
Incubation:	10', 18-25°C
Shelf life:	2 years

REF K381 Durum EIA

A solid-phase enzyme immunoassay for the quantitative determination of soft wheat gliadin in pasta and powder

Due to a specific spectrum of gliadins (the major reserve protein of cereals), pasta produced from durum wheat species (*Triticum durum*) flour preserve its form during cooking. That is why, only durum wheat flour is used for this purpose. Flour obtained from soft wheat species (*Triticum aestivum*) is not suitable for pasta production. If flour intended for pasta production contains admixture of flour obtained from soft wheat, this admixture may significantly impair the quality of the final product. Mixing of different wheat species may take place during harvesting, transportation, storage and milling of grains. Maximum acceptable content of soft wheat flour for pasta production is set by local regulations.

Sample type:	Food
Calibrators:	5 (0-25% soft wheat/durum wheat)
LOQ:	0.2%
ROQ:	0.2 – 25% soft wheat/durum wheat
Incubation:	3 steps/ 30' + 30' +30', 20-25°C
Shelf life:	18 months

REF K384N Soy conglycinin EIA

A solid-phase enzyme immunoassay for the quantitative determination of soy beta-conglycinin in food

The kit is designed for quantitative measuring of percentage content of soybean derivatives in processed meat products. The kit may be also used to detect semi- quantitatively the massive adulterations of mixed and/or processed food by soy proteins.

Sample type:	Food, surface wash
Calibrators:	6 (0-50 ng/ml)
LOQ:	0.25 ng/ml
Dilution factor:	100
ROQ:	25 – 5000 ng/g (ppb)
Incubation:	2 steps/ 30' +30', 37°C
Shelf life:	18 months

REF X384T Soybean trypsin inhibitor EIA

A solid-phase enzyme immunoassay for the quantitative determination of soybean trypsin inhibitor in food

Sample type: Food, surface wash
Calibrators: 6 (0-25 ng/ml)
LOQ: 0.1 ng/ml
Dilution factor: 100
ROQ: 10 – 2500 ng/g (ppb) for SBTI
Incubation: 2 steps/ 30' +30', 37°C
Shelf life: 18 months

REF X384T XEMAtest SOY

Rapid immunochromatographic test for qualitative determination of soy antigen in food, kitchen and production facilities

Target antigen: soybean trypsin inhibitor (STI).

Sample type: Food, surface wash
LOD/ROD: 1/1 - 50 000 µg/g (ppm) for soy flour
Incubation: 10', 18-25°C
Shelf life: 2.5 years

REF X385 Lupin antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of lupin antigen in food

Sample type: Food, surface wash
LOD/ROD: 1-100 ng/g (ppm)
Incubation: 1 steps/60', 37°C
Shelf life: 18 months

A current version of the IFU may be modified. Available on request.

REF X385 XEMAtest LUPIN

NEW

Rapid immunochromatographic test for qualitative determination of lupin antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 50/50 - 100 000 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K389 Sesame seed antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of sesame seed antigen in food

Sample type: Food, surface wash

REF X389 XEMAtest SESAME SEED

Rapid immunochromatographic test for qualitative determination of sesame seed antigen in food, kitchen and production facilities

REF K392 Celery antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of celery antigen in food

Sample type: Food, surface wash

IFU available on request.

REF X392 XEMAtest CELERY

NEW

Rapid immunochromatographic test for qualitative determination of celery antigen in food, kitchen and production facilities

Sample type: Food, surface wash

LOD/ROD: 100/100 - 100 000 µg/g (ppm) by dry weight for celery root

Incubation: 10', 18-25°C

Shelf life: 2 years

REF K395 Mustard antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of mustard antigen in food

Sample type: Food, surface wash

Calibrators: 4 (0-100 ng/ml)

LOQ: 1 ng/ml

Dilution factor: 10

ROQ: 10 – 1000 ng/g (ppb)

Incubation: 1 step /60', 37 °C

Shelf life: 18 months

REF X395 XEMAtest MUSTARD

Rapid immunochromatographic test for qualitative determination of mustard antigen in food, kitchen and production facilities

Sample type: Food, surface wash

LOD/ROD: 1/1 - 5 000 µg/g (ppm) by dry weight for mustard seed powder

Incubation: 10', 18-25°C

Shelf life: 2 years

REF K396 Garlic antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of garlic antigen in food

Sample type: Food, surface wash
LOD/ROD: 0.5-50000 ug/g (ppm) by dry weight for whole garlic
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

A current version of the IFU may be modified. Available on request.

REF X396 XEMAtest GARLIC

Rapid immunochromatographic test for qualitative determination of garlic antigen in food, kitchen and production facilities

Sample type: Food, surface wash
LOD/ROD: 20/20 – 20 000 µg/g (ppm) by dry weight for whole garlic
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K961 MTG EIA

A solid-phase enzyme immunoassay for the qualitative determination of Microbial transglutaminase in food

Sample type: Food
LOD: 10 ppm
Incubation: 2 steps /30' +30', 37°C
Shelf life: 18 months

REF X961 XEMAtest Transglutaminase

NEW

Rapid immunochromatographic test for qualitative determination of Microbial transglutaminase in food

Sample type: Food
LOD: 15 µg/g (ppm) by the target antigen
Incubation: 10', 18-25°
Shelf life: 2 years

Immunoassays for fungal antigens

[REF] X82XD XEMAtest DERMATOPHYTES

Rapid immunochromatographic test for qualitative determination of the antigens of dermatophytic fungi in the environment

Sample type: Surface wash
LOD/ROD: app. 1:10,000 - 1:10 dilution of *T.rubrum* cultural fluid
Incubation: 10', 18-25°C
Shelf life: 1 year

A current version of the IFU may be modified. Available on request.

[REF] K821F *Aspergillus fumigatus* antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of *Aspergillus fumigatus* antigen in food and production facilities

Sample type: Food, surface wash
Calibrators: 5 (0-1000 U/ml)
LOQ: 5 U/ml
Dilution factor: 10
ROQ: 50 – 10 000 U/g
Incubation: 1 step /60', 37 °C
Shelf life: 18 months

[REF] X821F XEMAtest *FUMIGATUS*

Rapid immunochromatographic test for qualitative determination of *Aspergillus fumigatus* antigen in food and production facilities

Coming soon, please inquire.

[REF] K824 *Mucor* antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of *Mucor spp.* and *Rhizopus spp.* antigens in food

IFU available on request.

[REF] K825 *Phoma* antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of *Phoma spp.* antigens in food

IFU available on request.

[REF] K826 *Alternaria* antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of *Alternaria spp.* antigens in food and production facilities

Sample type: Food, surface wash
LOD/ROD: 0.1-250 U/ml (arbitrary units)
Incubation: 1 steps /60', 37 °C
Shelf life: 18 months

A current version of the IFU may be modified. Available on request.

REF K827 *Fusarium* antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of *Fusarium spp.* antigens in food and production facilities

Sample type: Food, surface wash
Calibrators: 5 (0-50 U/ml)
LOQ: 0.2 U/ml
Dilution factor: 10 or 100 (for beer)
ROQ: 2 – 500 U/g, for beer – 20-5000 U/ml
Incubation: 1 steps /60', 37 °C
Shelf life: 18 months

REF K827L *Fusarium* LMW antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of *Fusarium spp.* LMW antigens in food and production facilities

Sample type: Food, surface wash
Calibrators: 5 (0-250 U/ml)
LOQ: 1.0 U/ml
Dilution factor: 1 (liquid samples) or 10 (solid samples, beer)
ROQ: 1 – 2500 U/g
Incubation: 2 steps /30'+30', 37 °C + 18-25°C
Shelf life: 18 months

REF X827 XEMAtest *FUSARIUM*

Rapid immunochromatographic test for qualitative determination of *Fusarium spp.* antigen in food and production facilities

Sample type: Food, cereals, legumes, soil.
LOD/ROD: 20/20 – 50 000 U/ml (arbitrary units)
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K844 Ergot antigen EIA

A solid-phase enzyme immunoassay for the quantitative determination of *Claviceps* antigens in grain

Ergot fungi (*Claviceps spp.*) are well known contaminant of cereals and very dangerous for humans. Mass ergot intoxications were being common in history, now only rare cases of this contamination can be observed. Control of trace amounts of *Claviceps* mycelium antigens in powder and grains should be useful for ergot monitoring and prevention of poisoning.

Sample type: Food
Calibrators: 5 (0-500 U/ml)
LOQ: 1 U/ml
Dilution factor: 10
ROQ: 10 – 5000 U/g
Incubation: 2 steps /60'+30', 37 °C
Shelf life: 18 months