2025

FOOD & ENVIRONMENT CONTROL

Catalogue

XEMA

Tests for Food and Environment control

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.

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FOOD CONTROL

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: 5 (0 – 5 ppb), 2x
LOQ: 0.1 ppb
Incubation: 1 step/ 70', 37°C
Shelf life: 1 year

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

REF K903M Furaltadone (AMOZ) EIA

A solid-phase enzyme immunoassay for the quantitative determination of furaltadone (AMOZ) in food

Sample type: Meat, fish, honey, liver, egg
Calibrators: 5 (0-6.4 ppb)
LOQ: 0.24 ppb or 0.48 ppb (honey)
Incubation: 1 step /60', 37°C
Shelf life: 1 year

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: 1.35 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 – 30 ppb), 2x
LOQ: 6.4 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 8 - 16
Shelf life: 1 year

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: 0.8 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 4-32
Shelf life: 2 years

REF K913 Bacitracin EIA *NEW*

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 : 15-50
Shelf life: 1 year

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%
Sulfamethoxypyridazine	105%
Sulfametoxazole	100%
Sulfadimethoxine	106%
Sulfamethazin	103%

Sample type: Meat, seafood, honey, dairy products
Calibrators: 6 (0-54 ppb), 2x
LOQ: 2 ppb
Incubation: 3 steps/15', shaker + 15' + 30', 37°C
Dilution factor: 2 – 10
Shelf life: 1 year

Mycotoxins

REF K921 Aflatoxins EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of Total Aflatoxins B1, B2, G1, G2 in crops, feed and nuts

Sample type: Crops, feed, nuts
Calibrators: 5 (0-1,3 ppb)
LOQ: 0.3 ppb
Incubation: 1 step /60', 37°C
Shelf life: 2 years

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: 0.3 ppb
Incubation: 1 step /60', 37 °C
Dilution factor: 6-24
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: 24 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 12 (low amounts) or 24 (high amounts)
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: 9 ppb
Incubation: 2 steps/60'+30', 37° C
Dilution factor: 12-240
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: 2.4 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 6
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: 100 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 5
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: 3.6 ppb
Incubation: 2 steps /60'+30', 37 °C
Dilution factor: 12-720
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 (NO2-)	0.5 - ≥ 10 mg/l
	Nitrates(NO3-)	10 - ≥ 250 mg/l
	Chlorine (Cl2)	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 for 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.

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
LOD: 10 ppm
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
LOD: 1000 ppm
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 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: 1 U/ml
Incubation: 2 steps /30'+30', 37 °C
Shelf life: 1 year

REF K850 Insects EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of Insects' protein in food, feed and surface smears

Sample type: Food, feed, smears
Calibrators: 5 (0-5%)
LOQ: 0.2%
Incubation: 1 step /60', 37°C, shaker
Shelf life: 2 years

Food Constituents and Allergens

REF K350 Crustacean antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Crustacean Antigen in food and surface smears

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

Sample type: Food, surface wash
LOD: 0.22 ppm
Dilution factor: 1:1 – 1:10
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: 1 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

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: 25 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K360X Bird Egg Antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Bird Egg Antigen in food and surface smears

Sample type: Food, surface smears
LOD: 0.5 ppm
Dilution factor: 1:1 – 1:10
Incubation: 2 step /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: 0.1 ppm
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, G*al 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: 5 U/ml
Dilution factor: 10
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: 0.1 ppm
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
Shelf life: 18 months

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: 1 ppm
Dilution factor: 10
Incubation: 10', 18-25°C
Shelf life: 2 years

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 (0-38 ppm)
LOQ: 2 ppm
Incubation: 2 steps /30'+30', 37 °C
Dilution factor: 1:100 – 1:500
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

Sample type: Food, surface wash
LOD: 100 ppm
Dilution factor: 10
Incubation: 15', 18-25°C
Shelf life: 24 months

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

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 K362X Milk EIA

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

Sample type: Food, surface smears
LOD: 0.1 ppm
Dilution factor: 1:1 – 1:10
Incubation: 2 step /30'+30', 37°C
Shelf life: 18 months

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: 1:100 – 1:500
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 qualitative determination of Dry Milk Antigen in food

The kit is based on monoclonal antibodies that recognize a neoepitope 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 neoepitope depends strongly on duration and temperature of drying, and therefore can be used for monitoring of drying procedure.

Sample type: Food
LOD: 0.025%
Dilution factor: 1:10
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 qualitative determination of Common Bone Fish Antigen in food

Sample type: Food, surface wash
LOD: 0.1 ppm
Dilution factor: 1:1 - 1:10
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: 10 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

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 glycoprotei 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.)
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 speces 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)
Incubation: 1 step/ 60', 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: 10 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K371P Pekan Antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Pecan Antigen in food

Sample type: Food, surface smears
LOD: 0.4 ppm
Dilution factor: 1:1 – 1:10
Incubation: 2 step /30'+30', 37°C
Shelf life: 18 months

REF K371W Walnut Antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Walnut Antigen in food

Sample type: Food, surface smears
LOD: 5 ppm
Dilution factor: 1:1 – 1:10
Incubation: 2 step /30'+30', 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: 1 ppm
Incubation: 10', 18-25° C
Shelf life: 2 years

REF K372 Hazelnut antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Hazelnut Antigen in food

Sample type: Food, surface wash
LOD: 0.003 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 1 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K373 Peanut antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Peanut Antigen in food

Sample type: Food, surface wash
LOD: 0.005 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 1 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K374 Almond antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Almond Antigen in food

Sample type: Food, surface wash
LOD: 0.006 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 10 ppm
Incubation: 10', 18-25°C
Shelf life: 2.5 years

REF K375 Macadamia nut antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Macadamia Antigen in food

Sample type: Food, surface wash
LOD: 1 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 1 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K376 Cashew nut antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Cashew Antigen in food

Sample type: Food, surface wash
LOD: 1 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 10 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K377 Pistachio antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Pistachio Antigen in food

Sample type: Food, surface wash
LOD: 1 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 1 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K378 Brazil nut antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Brasil Nut Antigen in food

Sample type: Food, surface wash
LOD: 1 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 1 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K379 Coconut antigen EIA

A solid-phase enzyme immunoassay for the qualitative determination of Coconut Antigen in food

Sample type: Food, surface wash
LOD: 1 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30'+30', 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: 10 ppm
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 (0-80 ppb)
LOD: 2 ppb
Dilution factor: 500
Incubation: 2 steps /30'+30', 37 °C + 18-25°C
Shelf life: 18 months

REF K380L Gliadin LMW EIA *NEW*

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
Calibrators: 5 (0 – 80 ppb)
LOD: 2 ppb
Dilution factor: 1:500
Incubation: 1 step /45', 37°C, shaker
Shelf life: 18 months

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: 2 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K381 Durum EIA

A solid-phase enzyme immunoassay for a semi-quantitative detection of gliadin from soft wheat species (Triticum aestivum) in flour and pasta

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: 0.5%
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: 2.5 ng/ml
Dilution factor: 100
ROQ: 25 – 5000 ng/g (ppb)
Incubation: 2 steps/ 30' +30', 37°C
Shelf life: 18 months

REF K384T 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: 0.5 ng/ml
Dilution factor: 1:1 - 1:10
ROQ: 10 – 2500 ng/g (ppb) for SBTI
Incubation: 2 steps/ 30' +30', 37°C
Shelf life: 18 months

REF X384 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: 1 ppm
Incubation: 10', 18-25°C
Shelf life: 2.5 years

REF K385 Lupin antigen EIA

A solid-phase enzyme immunoassay for a qualitative determination of Lupin Antigen in food

Sample type: Food, surface wash
LOD: 0.32 ppm
Dilution factor: 1:1 - 1:10
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

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

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

REF K389 Sesame seed antigen EIA

A solid-phase enzyme immunoassay for a qualitative determination of Sesame Antigen in food

Sample type: Food, surface wash
LOD: 0.14 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30' + 30', 37°C
Shelf life: 18 months

REF X389 XEMAtest SESAME SEED

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

Sample type: Food, surface wash
LOD: 10 ppm
Dilution factor: 10
Incubation: 15', 18-25°C
Shelf life: 2 years

REF K392 Celery antigen EIA

A solid-phase enzyme immunoassay for a qualitative determination of Celery Antigen in food

Sample type: Food, surface wash
LOD: 0.4 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30' + 30', 37°C
Shelf life: 18 months

IFU available on request.

REF X392 XEMAtest CELERY

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

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

REF K395 Mustard antigen EIA

A solid-phase enzyme immunoassay for a qualitative determination of Mustard Antigen in food

Sample type: Food, surface wash
LOD: 0.1 ppm
Dilution factor: 1:1 - 1:10
Incubation: 2 step /30' + 30', 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: 5 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

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: 20 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF K947 17-Methyl-Testosterone EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of 17-Methyl-Testosterone in fish and meat

Sample type: Fish, meat
Calibrators: 6 (0 – 10 ppb)
LOD: 0.2 ppb
Dilution factor: 2
Incubation: 1 step /60', 37°C
Shelf life: 1 year

REF K949 19-Nortestosterone EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of 19-Nortestosterone in meat and fish

Sample type: Meat, fish
Calibrators: 5 (0 – 20 ppb)
LOD: 3.6 ppb
Dilution factor: 80
Incubation: 1 step /60', 37°C
Shelf life: 18 months

REF K952 Melamin EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of Melaminin food and feed

Sample type: Food, feed
Calibrators: 6 (0 – 81 ppb)
LOD: 0.1 ppb
Dilution factor: 18 - 100
Incubation: 1 step /30', 18-25°C
Shelf life: 18 months

REF K961 MTG EIA

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

Sample type: Food
LOD: 10 ppm
Dilution factor: 10
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: 1 ppm
Incubation: 10', 18-25°
Shelf life: 2 years

Halal Control

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 glycoprotei 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.)
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 speces 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)
Incubation: 1 step/ 60', 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: 10 ppm
Incubation: 10', 18-25°C
Shelf life: 2 years

REF Y310 XEMAtest Alco

Enzymatic test for a for 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.

Pasta Quality Control

REF K381 Durum EIA

A solid-phase enzyme immunoassay for a semi-quantitative detection of gliadin from soft wheat species (Triticum aestivum) in flour and pasta

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: 0.5%
Incubation: 3 steps/ 30' + 30' +30', 20-25°C
Shelf life: 18 months

ENVIRONMENT CONTROL

Fungal Antigens

REF K024 *Mucorales* EIA *NEW*

A solid-phase enzyme immunoassay for the qualitative determination of *Mucorales* antigen in biological material

Sample type: BAL fluid, nasal wash, pleural effusion, sputum, fungal culture
LOD: Species-dependent, see IFU
Incubation: 2 step /30′ + 30′, 37°C
Shelf life: 18 months

REF X82XD XEMAtest DERMATOPHYTES

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

Sample type: Surface wash
LOD: 0.25 µg/ml
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
Incubation: 1 step /60′, 37 °C
Shelf life: 18 months

REF K827C1 *Fusarium* "Cultural" Antigen EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of *Fusarium* Antigen in cell culture

Sample type: Culture fluid
Calibrators: 5 (0 – 50 U/ml)
LOD: 0.25 U/ml
Dilution factor: 10
Incubation: 2 step /30′ + 30′, 37°C
Shelf life: 18 months

REF K827G1 *Fusarium* "Grain" Antigen EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of *Fusarium* Antigen in grain, food and soil

Sample type: Soil, crops, food, surface smears
Calibrators: 4 (0 – 250 U/ml)
LOD: 10 U/ml
Dilution factor: 10
Incubation: 2 step /30′ + 30′, 37°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: 90 U/ml
Incubation: 10′, 18-25°C
Shelf life: 2 years

REF K829 *Phytophtora* Antigen EIA *NEW*

A solid-phase enzyme immunoassay for the quantitative determination of *Phytophtora* Antigen

Sample type: Soil, crops, food, surface smears
Calibrators: 5 (0 – 1000 U/ml)
LOD: 10 U/ml
Dilution factor: 10
Incubation: 2 step /30′ + 30′, 37°C
Shelf life: 18 months

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

REF K847 *Microdochium* Antigen EIA

NEW

A solid-phase enzyme immunoassay for the quantitative determination of *Microdochium* Antigen in soil and plants

Sample type:	Soil, plants
Calibrators:	5 (0 – 1000 U/ml)
LOD:	10 U/ml
Dilution factor:	10
Incubation:	2 step /30' + 30', 37°C
Shelf life:	18 months

REF K851 *Dermatophagoides* EIA

NEW

A solid-phase enzyme immunoassay for the quantitative determination of *Dermatophagoides spp.* antigens in house dust

Sample type:	House dust
Calibrators:	5 (0-500 ug/ml)
LOQ:	0.25 ug/ml
Dilution factor:	10
Incubation:	2 steps /30'/30'/15', 37°C
Shelf life:	1 year

Water Control

REF Y800 XEMAtest Aquascreen-5

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

Sample type:	Water	
ROD:	Total hardness	4° - 16°d
	pH	5 – 9 pH units
	Nitrites (NO2-)	0.5 - ≥ 10 mg/l
	Nitrates(NO3-)	10 - ≥ 250 mg/l
	Chlorine (Cl2)	1 – 20 mg/l
Incubation:	3', 18-25°C	
Shelf life:	2 years	

Available as single test and package 50 tests/vial.

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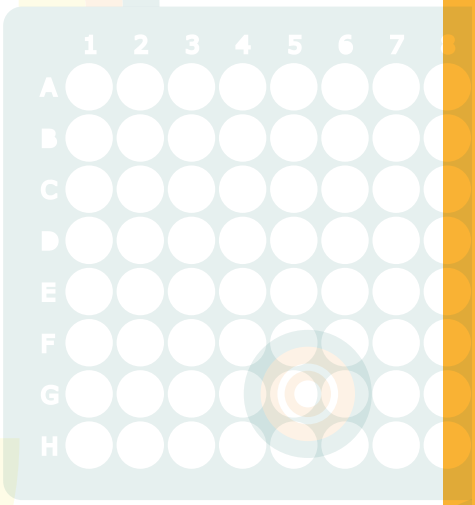

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