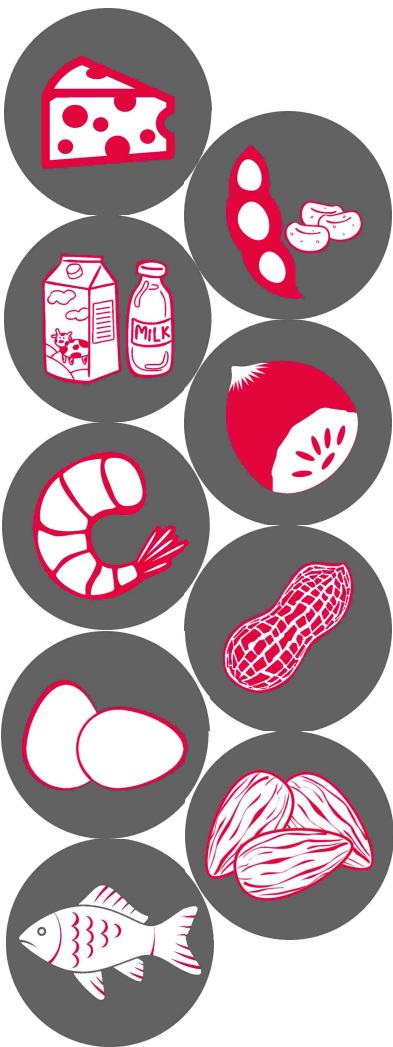


AlerTox

AlerTox® Sticks



Rapid kits for allergens detection
on foodstuff and surfaces

- » Casein » Almond » Soy
- » β -Lactoglobulin » Hazelnut » Egg
- » Crustacean » Peanut » Fish

AlerTox® Sticks Characteristics

» Quick and Reliable

» Results in 10 minutes

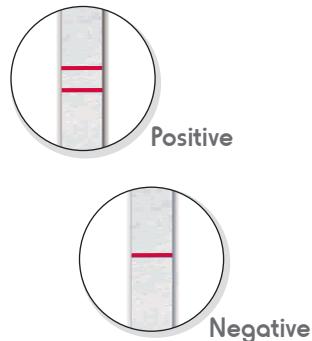
» No cross-reactivity

» High Sensitivity

AlerTox® Sticks is a practical tool for the control of allergen content in raw materials, final products, working surfaces, etc.

Industrial application

- » Semi-quantification of allergens in food
- » Food quality control
- » Trace allergen contamination in food and working surfaces
- » Implementation and fulfillment of HACCP, ISO 22000, BRC, and IFS compliance



Kit	Reference	LOD	Format
AlerTox® Sticks Casein	KT-5781	2.5 ppm	10 sticks
	KT-5772	2.5 ppm	25 sticks
AlerTox® Sticks β-Lg	KT-5782	2.5 ppm	10 sticks
	KT-5783	2.5 ppm	25 sticks
AlerTox® Sticks Egg	KT-5899	1 ppm	10 sticks
AlerTox® Sticks Peanut	KT-6128	1 ppm	10 sticks
AlerTox® Sticks Hazelnut	KT-6129	1 ppm	10 sticks
AlerTox® Sticks Almond	KT-6127	10 ppm	10 sticks
AlerTox® Sticks Soy	KT-6125	1 ppm	10 sticks
AlerTox® Sticks Crustacean	KT-6126	7 ppm (dry) 33 ppm (wet)	10 sticks
AlerTox® Sticks Fish	KT-6131	0.35 ppm (dry) 1 ppm (wet)	10 sticks

**WORKING ON
FOOD
SAFETY**

