

AlerTox® Sticks



Rapid kits for allergens detection on foodstuff and surfaces

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

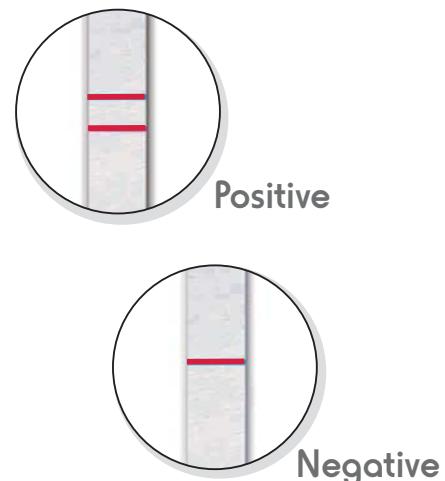
AlerTox® Sticks Characteristics

- » 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**

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