



Instructions

A fast and simple test for the detection of pork meat in meats and mixed meat products

Cat. No. 530EZPK

PURPOSE



The EZ Pork test is an easy to use kit for the qualitative detection of pork muscle tissue in cooked meats and mixed meat products.

It is sensitive enough to detect as little as 1% pork muscle tissue in meats and mixed meat products.

This quick test is accurate and fast enough to meet the needs of screening and testing for authenticity of pork-free foods and the detection of adulteration in food manufacturing.



PRECAUTIONS



The EZ Pork test detects the presence of Pork meat from meats and mixed meat products. This assay also cross-reacts with red deer and elk, but not with other Cervides, indicating cross-reactivity is specific to the genus Cervus.

- Uncooked/raw meat samples need to be heated at 95-100°C for 15 min.
- Do not reuse the test strip.
- Valid until expiration date.
- Store the kits at 36-77 °F (2-25 °C); to avoid freezing.
- Allow all kit components to come to room temperature before use.
- Open silver foil pouch just before use.
- Contact of the extraction solution with eyes or skin should be rinsed immediately with plenty of water.
- The test works only when the instructions are precisely followed.

VALIDATION



The EZ Pork test has been validated for detecting pork muscle tissue in a variety of meats and mixed meat products.

This assay is unable to detect organs from pig and does not cross-react with organs from other species.

A full copy of our validation report is available upon request.

Manufactured by:





MATERIALS PROVIDED

1. Test strip in silver foil pouch
2. Vial of extraction solution
3. Test tube (round bottom)
4. Transfer pipette

For more information,
visit our website.

elisa-tek.com

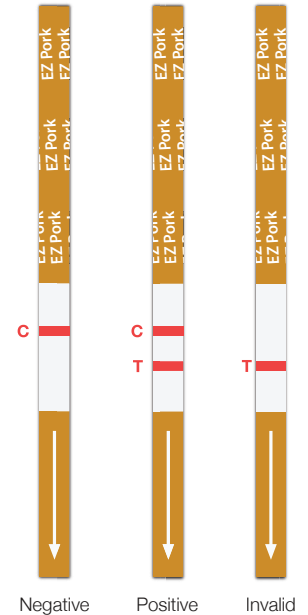
MATERIALS WHICH MAY BE USED, BUT ARE NOT PROVIDED INCLUDE:

- Food processor or other means of chopping samples.
- Scale for weighing out the sample.
- Water bath or pot for heating uncooked/raw samples.



Manufactured by: ELISA Technologies, Inc.
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RESULTS



Additional testing services are available to verify your results. Contact us at elisa-tek.com.

RUNNING YOUR TEST

1 Weigh out 1.0 g of the finely chopped sample. Uncooked or raw sample need to be heated at 95-100°C for 15 min.

Step 1



2 Add 1.0 g of the sample to the vial containing the extraction solution.



Step 2

3 Cap the extraction solution and mix by inversion for 2 min.

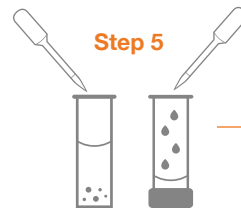


Step 3

4 Place the vial of the extraction solution upright and let the contents settle for 15 min.



Step 4



Step 5



Step 6



Step 7



Step 8

5 Gently invert 2-3 more times, then, use the pipette provided, transfer 10 drops of the extraction solution into the test tube.

** Turn the cap from the vial of extraction solution upside-down to hold the test tube upright. **

6 Remove the test strip from the silver foil pouch and insert it into the test tube, with the arrows pointing down.

7 Leave undisturbed for 10 min.

CAUTION: Removing the test strip sooner may result in an invalid test.

8 Remove the test strip from the test tube. Hold the strip next to the results keys for your test results.

NOTE: The intensity of the test line is not an indication of concentration.