

Ensure purity in durum wheat products

Reliable detection of soft wheat DNA with real-time PCR





Specific detection:

Targets soft wheat (Triticum aestivum)



Dual system:

Includes reference gene (Triticum spp.)



Quantitative control:

Positive control corresponds to 3 % soft wheat







SureFood® QUANT SOFT WHEAT

Applications

In the food industry, especially in pasta production, maintaining the purity of durum wheat is essential for quality assurance and regulatory compliance. Our real-time PCR kit offers a precise and sensitive method to detect soft wheat (*Triticum aestivum*) DNA in durum wheat products.

EU regulation (EC) No 1222/94

Pasta is defined as impure when the common wheat (*Triticum aestivum*) level exceeds 3 %.



Key features



High specificity:

The kit uses two PCR systems: One targets a gene specific to soft wheat (*Triticum aestivum*). The other targets a general wheat gene (*Triticum* spp.) as a reference.



Quantitative analysis:

The included Positive Control corresponds with a 3 % soft wheat contamination, enabling threshold setting.



Validated for pasta samples:

Optimized for processed food matrices such as pasta, ensuring robust performance even in complex samples.

Applications

- · Quality control in pasta manufacturing
- Raw material verification for durum wheat suppliers
- Compliance with food labeling regulations
- Contract laboratories offering authenticity testing

Product overview

Product	Description	No. of tests/amount	Art. No.
DNA preparation			
SureFood® PREP Basic	DNA preparation of food and feed	100 preparations	S1052
SureFood® PREP Advanced	DNA preparation of highly processed food and feed	50 preparations	S1053
SureFast® Mag PREP Food	Autmated DNA extraction of food and feed	96 preparations	F1060
SureFood® QUANT SOFT WHEAT	The kit contains two PCR systems, one for detection of a wheat- specific gene (<i>Triticum aestivum</i>) and one for the detection of a wheat gene (<i>Triticum</i> spp., reference gene)	2 x 50 reactions	S7010