

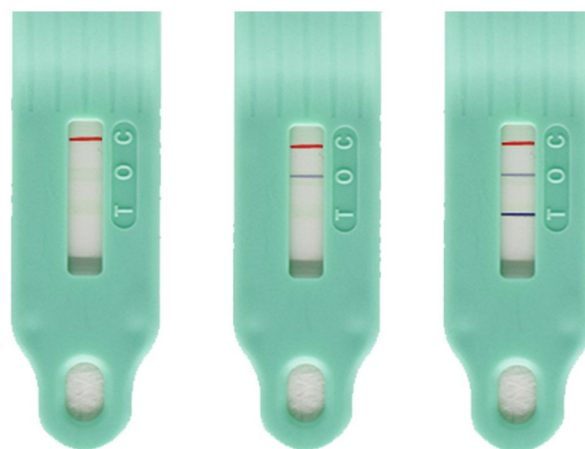
Allergen Testing made quick & easy-to-use



Neogen's Reveal 3-D tests are uniquely designed with 3 lines of detection and can be used to screen for the presence of low levels of allergens in rinses, environmental swabs and validated food products virtually anywhere, providing results in 10 minutes or less.

Eliminating the Hook Effect in Allergen Testing

When testing for allergens with rapid methods such as lateral flow test kits, there is always a risk that a grossly contaminated sample returns a false negative result by overloading the strip. Known as the hook effect, this occurs when the amount of target allergen exceeds the amount of colour-labelled antibody material present in the strip's reagent pad.



Overloaded Result.
High positive result - "hook effect"

Negative Result.
No allergen detected in sample

Positive Result.
Allergen detected in sample



Allergen	Cat. No.	Packing	Limit of Detection/Sensitivity	
			Food Sample	CIP Rinse/Swab Sample
Crustacea	902081S	10 tests/kit	1.0 ppm	40 ug/100 cm ²
Egg	902082Q	10 tests/kit	2.4 ppm	10 ug/100 cm ²
Gliadin	8519	20 tests/kit	5.0 ppm	1 ug/100 cm ²
Gluten	901031P	10 tests/kit	5.0 ppm	80 ug/100 cm ²
Gluten/Gliadin NEW	8505	10 tests/kit	5.0 ppm	5 ug/100 cm ²
Total Milk	8479	10 tests/kit	1.8 ppm	20 ug/100 cm ²
Mustard	8405	10 tests/kit	1.3 ppm	20 ug/100 cm ²
Peanut	901041L	10 tests/kit	1.3 ppm	3-4 ug/100 cm ²
Sesame	8535	10 tests/kit	0.84 ppm	5 ug/100 cm ²
Almond	902086G	10 tests/kit	0.53 ppm	1 ug/100 cm ²
Hazelnut	902087E	10 tests/kit	0.74 ppm	10 ug/100 cm ²
Soy	902093K	10 tests/kit	2.58 ppm	2 ug/100 cm ²
Coconut NEW	8565	10 tests/kit	1.0 ppm	1 ug/100 cm ²

Now, you can do direct testing of food samples with Neogen Reveal 3-D food tests



Neogen's new **Reveal 3-D Food Buffer** allows for the rapid screening of food and ingredient samples as low as 0.53 parts per million (ppm) with selected Reveal 3-D products.



This new method is available for tests for **Almond, Gluten, Coconut, Egg, Hazelnut, Peanut & Soy**".

Cat. No.	Item Description
8503	Reveal 3-D Food Buffer for Gluten
8504	Reveal 3-D Food Buffer for Almond, Coconut, Egg, Soy, Peanut, Hazelnut

Know the difference allergenic food vs. allergenic protein

An allergenic food could contain multiple types of allergenic protein and is measured collectively. Meanwhile, an allergenic protein in an allergenic food is the culprit responsible for causing allergic reactions.



to detect food allergen



to detect protein

Reveal 3-D

AccuClean Advanced

Used to screen environmental swabs & rinses

Used to detect presence of protein residues

Specific allergen swab

General protein swab

Detection limit as low as 1ug protein/100cm²

Detection limit as low as 10ug protein/100cm²

Suitable for label claim verification (able to give results in ppm or ug/cm²)

Not suitable for label claim verification (unable to give results in ppm)

3 lines detection ensures greater reliability

Notable color changes detection