

# Validation Report

# **AlerTox ELISA Peanut**

KIT3048/KT-5905

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# 1. Scope

The AlerTox ELISA Peanut is designed for the determination of peanut in food. The present report describes the validation process and its results.

### 2. Precision

### A) Intra-Assay Variation

The intra-assay variation was determined by testing three controls of various concentration levels in 20fold replicates.

Table 1: Intra-assay variation of the AlerTox ELISA Peanut

| Replicate | Level 1 | Level 2 | Level 3 |
|-----------|---------|---------|---------|
| 1         | 2.3     | 12.5    | 41.5    |
| 2         | 2.4     | 12.3    | 46.3    |
| 3         | 2.7     | 11.9    | 43.7    |
| 4         | 2.7     | 13.0    | 44.4    |
| 5         | 2.9     | 12.8    | 49.3    |
| 6         | 2.7     | 12.6    | 42.1    |
| 7         | 3.0     | 12.3    | 43.6    |
| 8         | 3.0     | 12.7    | 39.4    |
| 9         | 2.6     | 11.8    | 41.9    |
| 10        | 2.6     | 12.3    | 42.0    |
| 11        | 3.0     | 11.8    | 43.0    |
| 12        | 3.1     | 12.7    | 46.2    |
| 13        | 3.1     | 10.6    | 45.5    |
| 14        | 2.7     | 10.7    | 38.6    |
| 15        | 3.2     | 11.0    | 38.6    |
| 16        | 3.1     | 10.0    | 37.6    |
| 17        | 2.5     | 11.8    | 37.2    |
| 18        | 3.2     | 12.2    | 38.8    |
| 19        | 3.0     | 12.0    | 38.7    |
| 20        | 3.2     | 12.9    | 39.3    |
| Mean      | 2.9     | 12.0    | 41.9    |
| SD        | 0.29    | 0.84    | 3.37    |
| CV [%]    | 10.1    | 7.0     | 8.0     |

The coefficient of variation is ranging from 7.0% to 10.1% depending on the concentration.



### B) Inter-Assay Variation

The inter-assay variation was determined by testing three controls of various concentration levels in four different test runs of the same kit lot.

Table 2: Inter-assay variation of the AlerTox ELISA Peanut

| Assay No. | Level 1 | Level 2 | Level 3 |     |
|-----------|---------|---------|---------|-----|
| 1         | 2.4     | 12.3    | 46.7    |     |
| 2         | 2.3     | 10.6    | 52.8    |     |
| 3         | 2.4     | 10.0    | 44.0    |     |
| 4         | 2.3     | 10.6    | 40.9    |     |
| Mean      | 2.4     | 10.9    | 46.1    |     |
| SD        | 0.05    | 1.03    | 5.05    | RMS |
| CV [%]    | 2.2     | 9.5     | 11.0    | 8.5 |

The coefficient of variation is ranging from 2.2% to 11.0% depending on the concentration.

# 3. Recovery

For recovery experiments different sample matrices were spiked with peanut to obtain various final concentrations after performing all sample pre-treatment steps. Tested samples and results were as follows.

Table 3: Recovery of various samples tested with the AlerTox ELISA Peanut

### Cornflakes

| Target Value | Actual Concentration | Recovery [%] |
|--------------|----------------------|--------------|
| 5 ppm        | 4.6                  | 92           |
| 15 ppm       | 16.2                 | 108          |
|              | Mean                 | 100          |

### **Cookies**

| Target Value | Actual Concentration | Recovery [%] |
|--------------|----------------------|--------------|
| 5 ppm        | 4.3                  | 85           |
| 15 ppm       | 17.4                 | 116          |
|              | Mean                 | 101          |



#### Chocolate

| Target Value | Actual Concentration | Recovery [%] |
|--------------|----------------------|--------------|
| 5 ppm        | 4.7                  | 94           |
| 15 ppm       | 18.9                 | 126          |
|              | Mean                 | 110          |

### Ice-cream

| Target Value | Actual Concentration | Recovery [%] |
|--------------|----------------------|--------------|
| 5 ppm        | 4.2                  | 84           |
| 15 ppm       | 14.3                 | 95           |
|              | Mean                 | 89           |

#### Hazelnut

| Target Value | Actual Concentration | Recovery [%] |
|--------------|----------------------|--------------|
| 5 ppm        | 4.9                  | 98           |
| 15 ppm       | 14.2                 | 95           |
|              | Mean                 | 96           |

Mean recoveries are ranging from 89% to 110% depending on the sample matrix.

# 4. Analytical Sensitivity

For determination of the analytical sensitivity sample diluent was assayed in 24fold replicates. After identification of possible outliers the OD mean and standard deviation was calculated. The corresponding concentration of the OD mean + 3x standard deviation was defined as limit of detection.

This results in limits of detection according to the following table:

Table 4: Matrix-independent analytical sensitivity of the AlerTox ELISA Peanut

| Replicate | Sample<br>diluent<br>[OD] |
|-----------|---------------------------|
| 1         | 0.053                     |
| 2         | 0.051                     |
| 3         | 0.050                     |
| 4         | 0.054                     |
| 5         | 0.049                     |
| 6         | 0.052                     |

| Replicate             | Sample<br>diluent |
|-----------------------|-------------------|
|                       | [OD]              |
| 7                     | 0.056             |
| 8                     | 0.054             |
| 9                     | 0.050             |
| 10                    | 0.051             |
| 11                    | 0.053             |
| 12                    | 0.054             |
| 13                    | 0.049             |
| 14                    | 0.060             |
| 15                    | 0.047             |
| 16                    | 0.047             |
| 17                    | 0.047             |
| 18                    | 0.049             |
| 19                    | 0.054             |
| 20                    | 0.051             |
| 21                    | 0.048             |
| 22                    | 0.053             |
| 23                    | 0.049             |
| 24                    | 0.049             |
| Mean                  | 0.051             |
| SD                    | 0.003             |
| Limit of<br>Detection | 0.1 ppm           |

The limit of detection is 0.1 ppm of peanut. For safety reasons a cut-off was set to **0.3 ppm** for LOD. The lowest positive standard (1 ppm) was defined as limit of quantification (LOQ).

# 5. Linearity

Linearity was determined by spiking cookies, chocolate, cornflakes and ice-cream samples with peanut and testing subsequent dilutions of the resulting extracts. For calculation of the linearity the highest concentration was defined as reference value (100%) and further dilutions were expressed in per cent of this reference after consideration of the dilution factor.

Table 5: Matrix dependent linearity of the AlerTox ELISA Peanut

### Cookies

| Target Value | Concentration [ppm] | Recovery [%] |
|--------------|---------------------|--------------|
| 40 ppm       | 39.25               | 100          |
| 20 ppm       | 18.89               | 96           |
| 10 ppm       | 10.39               | 106          |
| 5 ppm        | 4.61                | 94           |
| 2.5 ppm      | 2.39                | 97           |
|              | Mean [%]            | 98           |

### Chocolate

| Target Value | Concentration [ppm] | Recovery [%] |
|--------------|---------------------|--------------|
| 40 ppm       | 36.55               | 100          |
| 20 ppm       | 15.72               | 86           |
| 10 ppm       | 9.39                | 103          |
| 5 ppm        | 3.89                | 85           |
| 2.5 ppm      | 2.44                | 107          |
|              | Mean [%]            | 95           |

# Cornflakes

| Commakes     |                     |              |  |  |
|--------------|---------------------|--------------|--|--|
| Target Value | Concentration [ppm] | Recovery [%] |  |  |
| 40 ppm       | 33.22               | 100          |  |  |
| 20 ppm       | 14.18               | 85           |  |  |
| 10 ppm       | 7.46                | 90           |  |  |
| 5 ppm        | 3.58                | 86           |  |  |
| 2.5 ppm      | 1.97                | 95           |  |  |
|              | Mean [%]            | 89           |  |  |

### Ice-cream

| Target Value | Concentration [ppm] | Recovery [%] |
|--------------|---------------------|--------------|
| 40 ppm       | 32.84               | 100          |
| 20 ppm       | 18.12               | 110          |
| 10 ppm       | 7.62                | 93           |
| 5 ppm        | 4.10                | 100          |
| 2.5 ppm      | 2.36                | 115          |
|              | Mean [%]            | 105          |

For different matrices the mean linearity is ranging from 89% to 105%. The linearity is independent of the specific concentration and may only be affected by the intra-assay and inter-assay variation.

# 6. Cross-Reactivity

For the following foods no cross-reactivity (results < LOQ) could be detected:

Table 6: Non-cross-reactive food matrices in the AlerTox ELISA Peanut

| Wheat     | Pea            | Cashew        | Chestnut     |
|-----------|----------------|---------------|--------------|
| Barley    | Chickpea       | Sesame        | Cacao        |
| Rye       | Bean           | Hazelnut      | Milk         |
| Oats      | Soy            | Walnut        | Gluten       |
| Buckwheat | Poppy seed     | Coconut       | Soy lecithin |
| Corn      | Sunflower seed | Brazil nut    | Gelatin      |
| Rice      | Pumpkin seed   | Pistachio     | Apple        |
| Egg       | Pine seed      | Macadamia nut |              |

### 7. Robustness

Robustness was determined by variation of different handling parameters as defined in the instruction manual. The results were compared with the results of samples analyzed according to the intended method. An un-spiked cookie sample and a sample spiked with 10 ppm of peanut were analyzed respectively.

### A) Variation of extraction temperature

The extraction temperature, defined as 60 °C, was changed to 40° C and 70 °C, respectively.

Table 7: Variation of extraction temperature in the AlerTox ELISA Peanut

| Sample         | Result 60 °C | Result 40 °C | Result 70 °C |
|----------------|--------------|--------------|--------------|
| Cookies 0 ppm  | 0 ppm        | 0 ppm        | 0 ppm        |
| Cookies 10 ppm | 11.3 ppm     | 12.5 ppm     | 9.1 ppm      |

Under consideration of the intra-assay and inter-assay variations, the results do not differ significantly.

### B) Variation of extraction time

The extraction time, defined as 15 min, was changed to 5 min, 10 min and 20 min, respectively.

Table 8: Variation of extraction time in the AlerTox ELISA Peanut

| Sample         | Result 15 min | Result 5 min | Result 10 min | Result 20 min |
|----------------|---------------|--------------|---------------|---------------|
| Cookies 0 ppm  | 0 ppm         | 0 ppm        | 0 ppm         | 0 ppm         |
| Cookies 10 ppm | 11.3 ppm      | 14.5 ppm     | 13.0 ppm      | 11.1 ppm      |

Under consideration of the intra-assay and inter-assay variations, the results do <u>not</u> differ significantly.

### C) Drift

In contrast to the test procedure as defined in the instruction manual the incubation time of the samples was extended and reduced by 4 minutes compared to the calibrators (20 min).

Table 9: Drift in the AlerTox ELISA Peanut

| Sample         | Result 20 min | Result 16 min | Result 24min |
|----------------|---------------|---------------|--------------|
| Cookies 0 ppm  | 0 ppm         | 0 ppm         | 0 ppm        |
| Cookies 10 ppm | 9.7 ppm       | 7.9 ppm       | 10.8 ppm     |

Under consideration of the intra-assay and inter-assay variations, the results do <u>not</u> differ significantly. Anyway drift in extensive test runs should be avoided by pipetting calibrators once before the samples and once after the samples, using the mean value for calculation.

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