AlerTox® Sticks Crustacean

Validation Report

Cat No.	KIT 3036 (10 tests)
Test Name	AlerTox Sticks Crustacean
Description	Immunochromatographic rapid test for qualitative detection of crustacean antigen in food, kitchens and production facilities
Specificity and Sensitivity	The LOD (limit of detection) of AlerTox Sticks Custacean is 10 ppm of dried raw shrimp protein. The range of detection (ROD) is 10-10,000 ppm; above this range, the test can present a hook effect. AlerTox Sticks Crustacean uses a combination of monoclonal antibodies against a major antigen found in crustacean muscle, tropomyosin, known as allergen Met e 1 of *Metapenaeus ensis* (shrimp), Cra c 1 of *Crangon crangon* (North Sea shrimp), and similar proteins of other species. The test is non-reactive to fish, mollusks, and all sorts of meats. AlerTox Sticks Crustacean is able to detect the antigens of Arthropodae (insects, mites and spiders) at a much lower (100 to 1000 times) sensitivity, and can be used for detection of gross contamination of foods (for example grains or flour) by insects.
Storage	Store at 10-30 °C (50-86 °F)

Assay Procedure
Solid, liquid and surface samples: According to manual of use INS3019

Validation Protocol

11 samples were analyzed separately to determine the correlation between AlerTox Sticks Crustacean and a commercially available ELISA against crustacean antigens. The following data was obtained:

	Sample	Brand	AlerTox Sticks Crustacean	ELISA
1	Red grouper fillet	Agama	negative	negative
2	Peeled scallops	Emborg	negative	negative
3	Giant tiger prawn	Polar	positive	positive
4	Seafood Cocktail	Polar	positive	positive
5	Peeled shrimp	Polar	positive	positive
6	Tuna fillet	Agama	negative	negative
7	Assorted seafood	Vici	positive	positive
8	Oyster sauce	Santa Maria	negative	negative
9	Crab pieces	Vici	positive	positive
10	Mashed potatoes with salmon	Semper	negative	negative
11	Prawn Crackers	Zanuy	positive	positive

According to these results, the correlation between both techniques is 100% in the samples tested.