



Eurofins Technologies Total Soy Protein Detection Kit

Soy is one of the "Big Eight" allergens, along with cow's milk, eggs, peanuts, tree nuts, wheat, fish, and shellfish. A soy allergy occurs when the immune system reacts against the soy proteins, releasing substances that cause an allergic reaction, which in severe cases may lead to anaphylactic shock.

Management of soy allergy implies the elimination of the soy proteins from the diet, requiring labeling and traceability throughout the food production process, from raw material to the final product.

Soybeans are found, sometimes unexpectedly, in many processed foods, such as flavourings, meat substitutes, frozen meals etc. Consequently, a sensitive detection systems for soy residues in foodstuffs is required for efficient allergen risk management.

Total Soy Protein ELISA Kit

The Total Soy Protein assay is based on the ELISA (Enzyme Linked Immunosorbent Assay) method, using monoclonal antibodies conjugated with enzymes. The high specificity and sensitivity of this technique proves to be ideal to cover the needs of the food industry. It also provides rapid results and is easy to use.

Eurofins Technologies offers a comprehensive range of allergens detection ELISA kits.

The **SENSISpec Total Soy Protein** is a suitable assay for the quantification of processed protein residues.

As an additional advantage, compared with competitors ELISA kits, the **assay shows no cross-reactivity with any other legumes**.

Eurofins Technologies

Total Soy Protein Detection Kit



SENSISpec Total Soy Protein ELISA

The SENSISpec Total Soy Protein ELISA kit is based on antibodies raised against hydrolyzed soy protein, which represent the most common form of soy proteins in manufacturing processes. As such, it is a suitable assay for the quantification of processed protein residues in baby food, cookies, cereals, ice cream, chocolate etc.

With its **limit of quantification of 2 ppm**, the SENSISpec Total Soy Protein ELISA Test Kit is one of the most sensitive test kits in the market, creating additional safety for consumers with soy allergy.

This new and enhanced kit is a key component of Eurofins Technologies allergen management product line, which covers a very comprehensive range of parameters.



Article No.	Product	No. of wells
HU0030075	SENSISpec Total Soy Protein ELISA	96
HU0030076	SENSISpec Total Soy Protein ELISA	48

Shelf life: 13 months (stored at 4°C)

Eurofins Technologies ELISA kits portfolio for Allergens detection

SENSISpec INgezim Gluten R5	SENSISpec ELISA Macadamia nut
SENSISpec INgezim Gluten Quick R5	SENSISpec ELISA Lupin
SENSISpec INgezim Hydrolyzed Gluten R5	SENSISpec ELISA Lysozyme
SENSISpec INgezim Gluten SemiQ R5	SENSISpec ELISA Milk
SENSISpec ELISA Almond	SENSISpec ELISA Mollusc
SENSISpec ELISA β -lactoglobulin	SENSISpec ELISA Mustard
SENSISpec ELISA Casein	SENSISpec ELISA Ovalbumin
SENSISpec ELISA Cashew	SENSISpec ELISA Brazil nut
SENSISpec ELISA Coconut	SENSISpec ELISA Peanut
SENSISpec ELISA Crustacean	SENSISpec ELISA Pecan nut
SENSISpec ELISA Egg White	SENSISpec ELISA Pistachio
SENSISpec ELISA Fish	SENSISpec ELISA Sesame
SENSISpec ELISA Hazelnut	SENSISpec ELISA Walnut

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