

Raw Meat FlowThrough™ Tests

For onsite detection of raw meat adulteration

SPECIATION



The deliberate mis-description of food such that it misleads consumers is fraud. It undermines industry standards & brand confidence and potentially exposes consumers to choices or risks that they wish to avoid. The passing off of horse meat as beef which started around March 2012 by a culpable minority was a misleading practice. Legislation may be tightened to ensure that the economic gain of food fraud is more than outweighed by onerous sanctions and penalties that are dissuasive.

The new **Raw Meat FlowThrough™ Tests (RMFT)** reliably detect 1% levels of raw meat adulteration in minutes. Their use will transform the capability for onsite control at meat process operations. Qualitative species-specific tests are available for identification of horse, cow and pig species in raw meats, blood drip and raw meat products. The tests have been validated using LGC Raw Meat Certificated Reference Materials, a panel of shop bought meats and over 50 potentially cross-reacting food ingredients as well as being compared to a confirmatory raw meat ELISA.

Benefits of RMFT

- **Results in minutes** allows immediate onsite decisions
- **Detects 1% levels** of adulteration, comparable with DNA results
- **Simple to use** minimal training & no equipment required

KEY INFORMATION:

Product name:	FlowThrough™
Principle:	Visually assessed immunoassay
Species:	Cow, Horse, Pig
Detection limit	1% (w/w), validated with LGC material
Intended use:	Onsite rapid testing
Suitable for:	Raw, uncooked meats/meat products
Test kit:	2 or more packs; includes all you need
Storage:	2°C/36°F to 8°C/46°F

www.biocheck.uk.com

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Aliquot
diagnostics

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PROCEDURE:

The Raw Meat FlowThrough™ Test six part procedure typically takes 12 minutes to perform (includes 2 min. for extraction). Species-specific proteins are extracted from a homogenous sample (e.g. finely ground raw meat) into a pre-filled extraction solution. The extract is then diluted and added to the test unit so that the species-specific proteins bind to a Test spot (T) on the left hand side. The binding of these proteins is revealed after the addition of a Colour Reagent to the unit, which forms a pink spot at 'T'. A pink Control (C) spot will also appear on the right hand side to indicate that the test has worked properly.



Sample: 0.5g
 Sample prep: grind
 Extraction: 2 min.
 RMFT test: 10 min.
 Total Test time: 12 min.

Optional Items:

- Weighing balance, homogeniser/blender

Customer Support:

Contact us to request our RMFT Validation Report and analytical services

The sample extract can be retained (store at 2°C/36°F to 8°C/46°F for up to 2 days or freeze up to 3 months) for testing by ELISA if required. Samples can also be sent to Bio-Check (UK) for analysis or to your chosen laboratory.

ORDERING DETAILS:

Catalogue Numbers

Tests per pack (#)	Cow (Red)	Horse (Orange)	Pig (Yellow)	Sheep *(Green)	Poultry *(Blue)	Chicken *(Lilac)
5	R6056	R6051	R6053	R6060	R6058	R6062

A test kit contains two or more packs of any species (colour coded)

* In development – please enquire.

Products are available directly from Bio-Check or through a global network of distributors.

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