

Technical Datasheet

Analysis Name:	Almond Traces by ELISA			
Method Number:	NQA-00.8328			
Scope of Application:	Cookies, crackers, chocolate bars, ice cream, beverages, cereals, and environmental swabs			
Description:	This method is based on the use of a Veratox commercial almond traces detection kit available from Neogen, MI. Almond proteins are extracted from the sample with a buffered salt solution (PBS) and an extraction additive. Almond proteins are detected by a sandwich ELISA, using antibodies specific to almond proteins. The almond proteins present in the sample will bind to the immobilized capture antibodies. An enzyme-linked detector antibody attaches to the bound almond protein residue and the addition of a substrate causes a blue coloration to develop when in the presence of the enzyme-linked detector antibody. Addition of stop solution changes the color from blue to light pink when the almond antigen concentration is low, to purple/blue when there are detectable antigen amounts and remains dark blue if the antigen concentration falls outside the calibration curve. The color intensity is measured using a spectrophotometer.			
Sample Weight Required:	50 g			
	50 g Plate reader spectrophotometer			
Required:				
Required: Analytical Platform:	Plate reader spectrophotometer			
Required: Analytical Platform:	Plate reader spectrophotometer Original container needed. Method reports a quantitative result for testing of food products as described in method scope and reports a qualitative result for			

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*Source: USDA National Nutrient Database for Standard Reference, #12061 – Nuts, almonds, whole, raw.

Analyte	Alias	Unit of	Limit of Quantification/	Reproducibility
Reported		Measure	Theoretical Limit of Detection	
Almond	Almond	mg/kg	2.5	15%
Almond	Almond_Swabs	μg	0.5	N/A