


**A fast & sensitive test to detect the presence of cereal **GLUTEN** in food samples & swabbing solutions.**



  
**GLUTEN FLOW TEST**  
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**The NEW**

**HAVen**

**GLUTEN FlowThrough (GFT) Test**

- **FAST:** GFT tests take as little as 15 minutes to perform
- **SENSITIVE:** Detects **10-20PPM** gluten (food samples)
- **0.25PPM** in swabbing solutions
- **CLEAR**, easy to interpret test results (pink/red test spot)
- Designed for "**ON-SITE**" use by non-technical operators
- Test **CANNOT BE OVERLOADED** by very high gluten levels
- GFT Test materials/reagents **ALL INCLUDED & READY TO USE**



The FSA's "Guidance on Allergen Control and Consumer Labelling" is due to be published in June 2006. Since EC legislation does not cover the unintended presence of gluten and FSA believes that excessive use of warning labels (e.g. "may contain") restricts choice and devalues a valuable message, the guidance will recommend that HACCP techniques are employed to reduce gluten contamination. The guidance also covers the more onerous task of ensuring that the claims of "free from" products are valid. During the development of a formal Control Plan, the identification of Critical Control Points can be simplified and hastened by the judicious use of rapid gluten tests, particularly when allied to swabbing techniques. Kit manufacturers are responding with swabbing kits & simplified test formats that can be performed "on site" by non-technical staff with simple equipment but these methods can be tricky to interpret, or unable to cope with very high levels of gluten in food. HAVen's Gluten Flow-Through test is a novel, credit-card sized format that is easy & quick to perform, simple to read and copes with extreme ranges of gluten in a wide range of food raw materials, products & surface swabs.

### Sample Preparation

- **Fine powders, flours, smooth pastes and liquids:** need no preparation
- **Unprepared samples:** chop/grind/mill to homogeneous consistency
- **Swabs (e.g. HAVen-Environmental/Surface Swabs):** add 1mL to (or fill) the test well

### Carrying out the GFT test



- ① Weigh or estimate sample & add to extraction tube
- ② Shake tube for 1 minute; stand for 2 minutes; shake again for 1 minute



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← 3 Centrifuge extract or allow to settle; use pipette to remove extract.

→ 4 Add five drops of extract to diluent tube; mix gently.



← 5 Pour diluted extract/swab solution onto test area & allow to absorb then clean & dry test area.

→ 6 Add visualisation solution to test area; allow to absorb into GFT card



→ 7 Read GFT test result – see examples (Gluten free starches/baking mixes) below:



NEGATIVE result



← POSITIVE TEST results →  
(Left to right: a. >0<10 PPM; b. 25 PPM; c. 40 PPM; d. 200 PPM; e. 400 PPM)

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**GLUTEN FlowThrough Test Kits:**

Cat. No. <b>AGFKIT2</b>	(2 Tests)	<b>£15.00</b>
Cat. No. <b>AGFKIT5</b>	(5 Tests)	<b>£35.00</b>
Cat. No. <b>AGFKIT10</b>	(10 Tests)	<b>£65.00</b>

Equipment set (blender; balance; mini centrifuge) for GFT & **HAVen** High Sensitivity Laboratory ELISA Assay kits also available

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**GLUTEN Quality Control Packs:**

Cat. No. <b>FGEKIT8</b>	(Low/borderline biscuit)	<b>£21.00</b>
Cat. No. <b>FGEKIT9</b>	(Low/medium bread)	<b>£21.00</b>

**Environmental/Surface SWABBING Kits:**

Cat. No. <b>ASWKIT1</b>	(48 Swabs)	<b>£53.00</b>
Cat. No. <b>ASWKIT2</b>	(24 Swabs)	<b>£32.00</b>



Also available: **Elisa Systems Allergen Residue Detection** laboratory testing kits for: almond, buckwheat, crustacea, egg, hazelnut, milk (casein; whey), peanut, sesame & soya