



Peanut allergen in chocolate dessert positive & negative control (DAGS013)

This product is for research use only and is not intended for diagnostic use.

PRODUCT INFORMATION

Antigen Description	The materials were prepared by mixing commercial, dry food ingredients to make a paste. Peanut protein was added to Positive control using a commercial defatted peanut flour (57 g/100 g protein content). Each material was divided into foil sachets with low gas-permeability in 5 g portions, and nitrogen flushed before sealing.
Conjugate	N/A
Applications	The materials are intended for use as quality control materials for analytical methods used in the determination of peanut protein in foods. They are not suitable for establishing method bias.
Reconstitution	<p>The packaged materials are low moisture pastes which should be reconstituted before use according to the instructions given below:</p> <ol style="list-style-type: none"> (1) Before opening, allow the sachet to reach (20±5)°C and then massage the sachet to mix the contents, paying particular attention to the corners. (2) Cut open the sachet along one side and mix the contents well using a metal spatula. (3) Weigh a portion of the mixed paste into a straight-sided, wide-neck container (note: use of glass is not recommended and may lead to low results). The minimum portion to be taken is 1 g paste. (4) Calculate the weight of demineralised water to be added to the paste to keep the ratio of 1 g paste to 2.333 g water, add the water and reweigh the container. Stir the mixture for at least a minute using a spatula until no lumps of paste are visible, and then leave to stand for a minimum of 2 hours, or overnight. The mixing must be carried out thoroughly, but carefully, to avoid loss of water from the container. Note, This amount of reconstituted material is sufficient for 2-3 replicate analyses of 1 g mousse. If more measurements are planned, a larger quantity of mousse can be prepared, but the proportions of paste to water must be kept to 3: 7. (5) The mousse must be stirred again thoroughly before use to mix the material. A minimum portion of 1 g mousse should be taken and extracted for analysis. (6) Any unused mousse should be stored refrigerated and used within 4 days.

Stability	No evidence of instability was found in a 6 months study carried out at a range of temperatures.
Concentration	The concentration of peanut protein in the reconstituted chocolate mousse dessert(Positive Control) is based on the gravimetric preparation data. No peanut protein was added to Negative control, and measurements carried out on the reconstituted material did not detect peanut/peanut protein at a level of 1 mg/kg or above.
Size	2 x 5 g
Storage	This material should be stored at (5±4)°C in its original packaging. The material stability is not affected by short periods of ambient handling during transport or use.
Ship	Ship at room temperature.