



## User's Manual

# soy protein ELISA Kit



DEIA298-1



96T



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

For illustrative purposes only. To perform the assay the instructions for use provided with the kit have to be used.

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## PRODUCT INFORMATION

### Intended Use

A high quality enzyme immunoassay for the quantification of Soy protein in processed and unprocessed food.

### Principles of Testing

Most test kits cannot accurately measure soy protein in processed foods after they are subjected to heat, denaturing the allergens. The Soy Protein ELISA kit is able to overcome this challenge by intentionally denaturing the allergens present in the sample and then using antibodies against the denatured allergens, resulting in significantly higher recovery.

Soy protein extracted from raw and processed food binds to polyclonal antibodies bound to the surface of a microplate. After incubation and washing, an enzymed labeled antibody is added to form a complex on the surface. A substrate for the enzyme is added, and the concentration of soy protein is determined by color intensity.

### Storage

2-8°C

### Specimen Collection And Preparation

#### Summary of extraction

The soy protein must first be extracted from the food sample by adding 19mL of extraction solution to 1g of ground food. The mixture is then heated, at boiling for 10mins or the mixture shaken for 12 hours at room temperature. The mixture's pH then needs to be adjusted to 6-8. The supernatant is removed and then diluted 20 fold after centrifuging the sample at 3000g for 20 minutes.

### Assay Procedure

#### Summary of protocol

1. Add 100 µL of extracted sample or standard into the desired microplate wells
2. Incubate 1 hour at room temperature
3. Wash plate
4. Add 100 µL of enzyme conjugate
5. Incubate 30 minutes at room temperature
6. Wash plate
7. Add 100 µL of substrate solution
8. Incubate 20 minutes at room temperature
9. Add 100 µL of stop solution
10. Measure OD at 450/630 nm

## Performance Characteristics

1. Detects allergens in raw and processed foods
2. Very sensitive (0.31 ppm)
3. High recovery and specificity

## Precision

CV < 10%

## Detection Range

0.31 -20 ppm

## Sensitivity

0.31 ppm

## Specificity

Beta-conglycinin