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Validation Report

Wheat/Gluten (Gliadin) ELISA Kit II (Cat.# M2114)

Sandwich enzyme immunoassay for the quantitative determination of wheat / gluten proteins in processed and unprocessed foods

Limit of Detection: 0.31 µg wheat protein/g food
Standard Range: 0.31-20 µg wheat protein/g food

Limit of Detection: 0.26 µg gluten/g food
Standard Range: 0.26-17 µg gluten/g food

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1. Scope

The **Wheat/Gluten (Gliadin) ELISA Kit II** is sandwich enzyme immunoassay for the quantitative determination of wheat/gluten proteins in processed and unprocessed foods.

2. Precision

2.1. Intra-Assay Variation

The intra-assay variation was determined by testing three controls in 5-fold replicates.

Extraction : Overnight Extraction Method

Replicate	control 1	control 2	control 3
1	8.72	9.60	9.70
2	8.84	9.96	10.28
3	8.61	9.62	10.38
4	8.93	9.99	10.40
5	9.02	9.51	9.51
Mean	8.82	9.74	10.05
SD	0.16	0.22	0.42
CV(%)	1.8%	2.3%	4.2%

2.2. Inter-Assay Variation

The inter-assay variation was determined by testing three controls in three different test runs of the same lot of kit.

Extraction : Overnight Extraction Method

Assay No.	control 1	control 2	control 3
1	9.10	9.30	11.23
2	9.08	9.27	10.72
3	8.41	8.55	10.52
Mean	8.86	9.04	10.82
SD	0.39	0.42	0.37
CV(%)	4.4%	4.7%	3.4%

3. Recovery

Incurred foods

For recovery experiments, wheat incurred foods were prepared with 10ppm protein of wheat contamination.

Extraction : Overnight Extraction Method

Food samples	Heating condition	Actual Concentration (ppm)	Recovery (%)
Orange Juice	Heated at 90°C for 10min	9.8	98%
Jelly	Heated up to reach 90°C	8.7	87%
Cake	Heated for 2min in a microwave oven	11.8	118%
Porridge	Cooked by rice cooker	10.8	108%

For another experiment, two sample matrices were spiked with wheat to obtain various final concentrations before extraction.

Extraction : Overnight Extraction Method

Jelly

Target Value (ppm)	Actual Concentration (ppm)	Recovery (%)
10	8.7	87%
5	4.3	86%
1	0.8	80%

Cooked rice

Target Value (ppm)	Actual Concentration (ppm)	Recovery (%)
10	11.0	110%
5	5.7	114%
1	1.3	130%

4. Analytical Sensitivity

For determination of the analytical sensitivity, sample diluent was assayed in 4-fold replicates.

After identification of possible outliers the OD mean and standard deviation was calculated.

The corresponding concentration of the OD mean + 3 x standard deviation was defined as - limit of detection and OD mean + 10 x standard deviation was defined as limit of quantification.

Replicate	0ng/mL(OD)
1	0.021
2	0.020
3	0.022
4	0.018
Mean	0.020
SD	0.002
Limit of Detection	0.31µg wheat protein/g food
Limit of Quantification	0.31µg wheat protein/g food

5. Cross-Reactivity

Reactivity data were showed on the following list.

Unit: μg wheat protein/g food

Egg	<0.31
Milk	<0.31
Skim milk	<0.31
Wheat	>20
Barley	>20
Rye	>20
Oats	>20
Soy bean	<0.31
Corn flour	<0.31
Peanut	<0.31
Almond (Roasted)	<0.31
Cashew (Roasted)	<0.31
Macadamia (Roasted)	<0.31
Pistachio (Roasted)	<0.31
Walnut (Roasted)	<0.31
Sesame (Roasted)	<0.31
Black pepper	<0.31
Red pepper	<0.31
Cumin	4.50
Coriander	<0.31
Poppy seed	<0.31
Shrimp	<0.31
Crab	<0.31
Squid	<0.31
Beef	<0.31
Pork	<0.31
Chicken	<0.31

* The latest food reactivity data is listed on our web page: <http://www.miobs-e.com/index.html>

6. Criteria for the standard curve

	Criteria
1) the blank absorbance value	≤ 0.1
2) the absorbance value of 50ng/mL $\times 1$	≥ 1.0
3) R^2 value $\times 2$	≥ 0.99
4) B/B_0 (= 50ng/mL absorbance value / blank absorbance value)	≥ 10

$\times 1$ The incubation temperature of ELISA is all 25°C.

$\times 2$ R^2 value by using 4-parameter analysis on ELISA data.

4-Parameter fit: $Y = (A - D) / (1 + (X/C)^B) + D$