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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 1961.15-2013

**Detection of allergen components in food for export. Part 15:
Real time PCR method for detecting celery components
(English Translation)**

Issued on: January 1, 1970

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Foreword

SN/T 1961 "export of food allergens detection" is divided into 19 parts.

- Part 1. enzyme-linked immunosorbent assay peanut ingredients;
- Part 2. real-time PCR was used to detect peanut ingredients;
- Part 3. enzyme-linked immunosorbent assay buckwheat protein component;
- Part 4. real-time PCR method for detection of cashew component;
- Part 5. real-time PCR method to detect pistachios ingredients;
- Part 6. real-time PCR method to detect walnut ingredients;
- Part 7. real-time PCR method to detect carrot ingredient;
- Part 8. real-time PCR method for detecting hazelnut ingredients;
- Part 9. real-time PCR method for detection of almond ingredients;
- Part 10. real-time PCR method to detect shrimp/crab ingredients;
- Part 11. real-time PCR method to detect gluten ingredients;
- Part 12. real-time PCR method for detection of sesame ingredients;
- Part 13. real-time PCR method to detect wheat component;
- Part 14. real-time PCR method to detect fish ingredients;
- Part 15. real-time PCR method for detection of celery ingredients;
- Part 16. real-time PCR method for detection of mustard ingredients;
- Part 17. real-time PCR method for detection of lupine ingredient;
- Part 18. real-time PCR method for detecting buckwheat ingredients;

--- Part 19. real-time PCR method to detect soy ingredients.

This section SN/T 1961 Part 15.

This section drafted in accordance with GB/T 1.1-2009 given rules.

Please note that some of the content of this document may involve patents. Release mechanism of the present document does not assume responsibility for the identification of these patents.

This section proposed and managed by the National Certification and Accreditation Administration Committee.

This section drafted by. China Inspection and Quarantine Science Research Institute, People's Republic of China Liaoning Exit Inspection and Quarantine, Shenzhen University.

1 Scope

This section SN/T 1961.15 provides for real-time PCR detection of celery in food allergen ingredients.

This section applies to food and raw materials in the qualitative detection of allergens raw celery component.

This part in the determination of celery raw product reference measurement limit of detection (LOD) of 1mg/kg, a reference in the determination of plant-derived food Determination of detection limit (LOD) of 10mg/kg.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

Laboratory use specifications and test methods GB/T 6682 Analysis GB/T 27403 laboratory quality control of food molecular biology standardized testing

3 Terms and Definitions

The following terms and definitions apply to this document.

Ct values cyclethreshold the number of cycles when fluorescence signal of each reaction tube reaches a set threshold experienced.

Celery allergen ingredients alergenCelerycompound Also known allergen or allergens allergen, is the ability to make people allergic antigens. Celery is a vegetable photosensitivity, excessive consumption After the body of the photosensitive material reaches a certain concentration, through the sunlight, it is easy to lead to metabolic

disorders photosensitive material, induced dermatitis. this Standard component refers celery allergens specific DNA fragments.

4 Method summary

The samples were milled to extract DNA, DNA as a template, use celery housekeeping genes (Mtd) specific detection primers and probes into Line real-time PCR amplification, real-time PCR was observed increase in the phenomenon, the existence of allergen component celery judgment sample.

5 Reagents and materials

Unless otherwise specified, reagents were analytical grade or biochemical reagents, test water line with GB/T 6682 requirements.

5.1

CTAB buffer. 55mmol/LCTAB, 1400mmol/LNaCl, 20mmol/LEDTA, 100mmol/LTris, with 10% hydrochloric acid, pH adjusted to 8.0, 121 °C, autoclave 20min, standby.

5.2

TE buffer (Tris-Cl, EDTA buffer). 10mmol/LTris-HCl (pH8.0), 1mmol/LEDTA (pH8.0).