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ICS 67.050
CCS X04

SN

INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 1961.3-2012

Detection of allergen compenents infood. Part 3: Protocol of the Enzyme-linked immunosorbent assay for detelting buckwheat protein component

食品中过敏原成分检测方法 第3部分：酶联免疫吸附法检测荞麦蛋白成分

(English Translation)

Issued on: May 7, 2012 **Implemented on: November 16, 2012**

Issued by: General Administration of Customs

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Foreword

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.

The drafting of this section. Jilin People's Republic of China Exit Inspection and Quarantine, People's Republic of China Shanghai Entry-Exit Inspection and Quarantine Bureau, People's Republic of China Jiangsu Entry-Exit Inspection and Quarantine Bureau, Jilin Province Product Quality Supervision and Inspection Institute.

1 Scope

SN/T 1961 provisions of this part of the food allergen protein component of buckwheat ELISA detection method.

This section applies to baked foods (biscuits, bread, cakes, etc.), noodles (wheat, corn) flour, porridge, soybean meal, sushi, rice and other Determination kinds of food allergen buckwheat protein component.

The standard method for quantitative detection of buckwheat protein range. 0.78ng/mL ~ 50ng/mL.

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,

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the latest edition (including any amendments) applies to this document.

Laboratory use specifications and test methods GB/T 6682 Analysis

3 Terms and Definitions

The following terms and definitions apply to this document.

Allergen alergen

Antigenic substances capable of inducing the body's allergic reaction, also known as allergens,.

Food Allergen foodalergen Common food normally present in natural or artificial substance added, after being consumed allergic people can induce allergic reactions.

Principle 4

This principle is used to detect the antigen - antibody binding reaction, the double-antibody sandwich ELISA technique. Microwell coated with special Heterosexual anti buckwheat protein polyclonal antibody was added after the sample extract samples of buckwheat protein can specifically bind to the pores of the anti-egg buckwheat White antibody binding. After the plate was washed to remove unbound ingredients, then add biotinylated antibody to form an antibody - antigen - antibody complex.

Wash away unbound biotinylated antibody, then were added to streptavidin - enzyme conjugate and chromogenic reagent color reaction using a microplate reader in at 450nm wavelength measured absorbance values. The absorbance value of the standard use of the standard concentration calibration curve, and the standard curve Buckwheat protein content of the sample is obtained.

5.1 Water

According to GB/T 6682 provided a water.

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