Emport

Quality & Allergen Control Kits for Foods & Surfaces

AlerTox-Sticks Test ingredients, finished foods & surfaces for Nuts, Casein, Crustacean, Egg, Fish, Soy & More!

AlerTox Sticks kits are specially designed to help food manufacturers monitor levels of common allergenic proteins at every step of production and in a variety of matrices. Kits are user-friendly, accurate, and robust: a must-have for any manufacturer or commercial kitchen that wants to ensure food allergen safety.

Allergen	Strips/kit	LOD*
AlerTox Sticks Almond	10 strips	10 ppm
AlerTox Sticks Casein	10 or 25 strips	2.5 ppm
AlerTox Sticks Crustacean	10 strips	7 ppm (dry) / 33 ppm (wet)
AlerTox Sticks Egg	10 or 25 strips	1 ppm
AlerTox Sticks Fish	10 strips	0.35 ppm (dry) / 1 ppm (wet)
AlerTox Sticks Hazelnut	10 strips	1 ppm
M AlerTox Sticks Mustard	10 Strips	1 ppm
AlerTox Sticks Peanut	10 strips	10 ppm
AlerTox Sticks Soy	10 strips	1 ppm

AlerTox Sticks are:

- Quick: A reliable answer in less than 10 minutes
- Easy: No special equipment required; everything is included in the kit
- Reliable: Shelf-stable and long-lasting
- Cost efficient: competitive pricing and volume discounts available
- No cross-reactivity

*AlerTox Sticks are designed to detect trace contamination. At very high concentrations of allergen, a hook effect may be present. Inquire for details.



Ready to order? Contact Emport LLC:

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