Emport LLC

GlutenTox® Pro AlerTox® Sticks

Quality & Allergen Control Kits for Foods & Surfaces

Recommended Operating Procedures for Commercial Kitchens, 08/2017

Allergen testing should be conducted on an ongoing basis, to validate the outcomes of your quality control plan. GlutenTox and AlerTox test kits are easy to use, and require no lab equipment. Since they are highly portable, tests can be conducted at any point within the facility.

Whether you are sourcing from a new vendor or a longtime supplier, it is important to test incoming ingredients for consistent safety.

Verify that equipment and surfaces have been cleaned to meet quality control expectations and do not pose an allergen contamination risk.

Using tested ingredients on clean, validated surfaces should result in gluten-free foods - however it's wise to run a final test for confirmation.

How do I collect a "good" sample?

How much material should I pull?

You only need 1g/1mL to run a GlutenTox test, but we suggest pulling approx. 100g/100mL. This allows you to easily run additional tests or send samples for lab testing, from a consistent base-sample.

How should I collect the sample?

Representative samples are key to accurate results whether testing ingredients or finished product. Pull smaller samples from several places and mix thoroughly to create one uniform 100g/100mL sample. This is true for every type of matrix, whether liquid or solid, and can mean pulling from:

- beginning, middle, and end of production
- several bags of the same lot of ingredient (or top, middle, and bottom if it's one large bag)
- multiple locations of a single batch

How do I ensure my sample is well mixed?

Powders and flours can be whisked thoroughly. Dry or hard items like nuts, candies or cookies should be crushed. You can use a grinder, mortar and pestle, or even a baggie and a mallet. The ground sample should be whisked and utensils thoroughly cleaned. **Note!** It can be difficult to tell if dough or pastes have been thoroughly blended. One trick: add a few drops of food coloring to your sample. Once it is evenly dispersed, the sample is well-mixed.

How do I measure out the sample for GlutenTox Pro?

Use the provided measuring spoon

Most materials can be measured with the provided disposable spoons. Follow the manual to determine whether your matrix requires one or two spoonfuls. In both cases, spoonfuls should be level, not heaped.

Test material weight and density

Is the material you're testing a heavy dough, or an airy puffed rice? It may be better to weigh the sample instead of relying on the spoon. Use a scale sensitive to the tenth or hundredth of a gram. It's a good idea for everyone to do this at least once, to confirm that the spoons are appropriate for their items.

How many environmental tests must I do?

Developing your SSOP

When developing your procedure test every surface your ingredients come in contact with. This will help you refine procedures and understand what areas are likely to require special attention.

Day to day maintenance and validation

Once your SSOP is in place you need only test a few areas, including those likely to accumulate residues. You may wish to test the first product off the line as an additional environmental validation.

PERFORMANCE TESTED AOAC RESEARCH INSTITUTE LICENSE NUMBER 061502

GlutenTox® Pro holds AOAC certification for detecting gluten in foods and on surfaces, license number 061502. Validation studies showed **100% specificity and 100% sensitivity for food testing.** GlutenTox® Pro has been validated by the AOAC for more matrices than any other LFD kit: bread, rice flour, paté, rolled oat, yogurt, food-grade painted wood, plastic, rubber, sealed ceramic, and stainless steel.

AlerTox® Sticks detect traces of common FALCPA allergens: almond, eggs, fish, hazelnut, soy, casein, egg, fish, peanut and mustard! The kits are easy to use, require no equipment, and can test ingredients, finished foods, rinse water and environmental surfaces.

Questions or Orders?: orders@emportllc.com · 412-447-1888 · 866-509-4482 · EmportLLC.com · GlutenTox.com