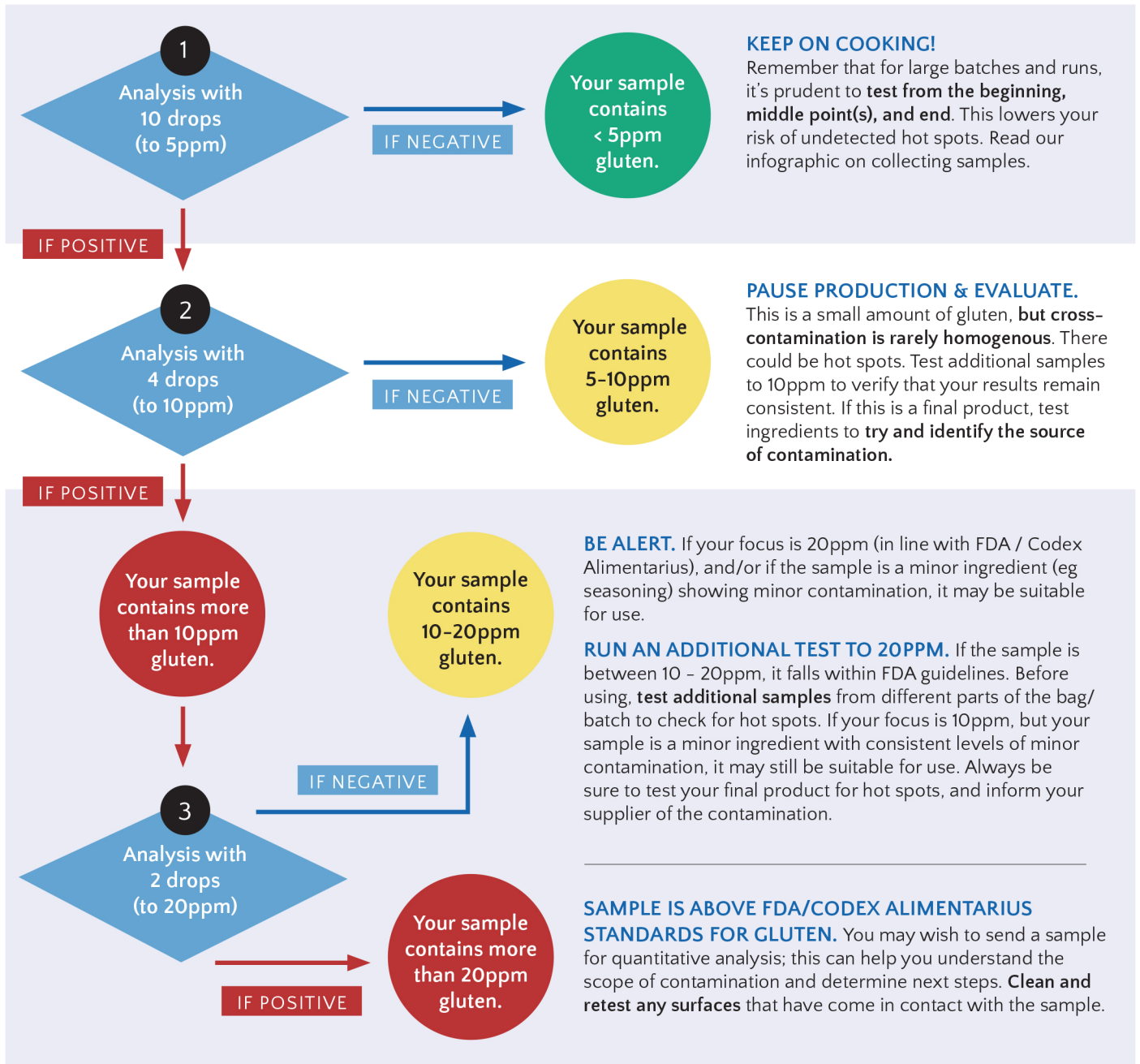


## Recommended Operating Procedures for Commercial Kitchens

**When testing surfaces:** a positive test indicates the presence of gluten. The entire area should be re-cleaned and tested again. **When testing foods or liquids:**



GlutenTox® Pro holds AOAC certification for detecting gluten in foods and on surfaces, license number 061502. Validation studies showed no cross-reactivity (false positives) and no false negatives, as well as **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.