

Raw Meat FlowThrough™ Tests

For onsite detection of raw meat adulteration



Raw Meat FlowThrough™ Tests (RMFT) reliably detect 1% levels of raw meat adulteration in minutes. Their use transforms the capability for onsite control at meat processing operations. Qualitative, species-specific tests are available for identification of cow, horse, pig, poultry and sheep species in raw meats, blood drip and raw meat products. The tests have been validated using LGC Raw Meat Certificated Reference Materials (CRMs), a panel of shop bought meats and over 50 potentially cross-reacting food ingredients, as well as being compared to Bio-Check's confirmatory Species-Check ELISA methods for those species.

Intended Use:

Incoming raw meat control, line changeover control.

KEY INFORMATION:

Product name:	Raw Meat FlowThrough™ Tests
Principle:	Visually assessed immunoassay
Species:	Cow, Horse, Pig, Poultry, Sheep
5-test kit contents:	Extraction solution, sample scoop, separation disc, self-measuring pipette, diluent, foil pouched RMFT test unit, cotton bud, colour reagent
Detection limit	1% (w/w), validated with LGC CRMs
Equipment:	Optional; for best results a homogeniser/blender and weighing balance
Suitable for:	Raw, uncooked meats/meat products
Formats:	5 tests per kit; 100 tests per kit
Storage:	2°C/36°F to 8°C/46°F

SPECIATION

The deliberate misdescription of food such that it misleads consumers is fraud. It undermines industry standards and brand confidence and potentially exposes consumers to choices or risks that they wish to avoid. The passing off of horse meat as beef by a culpable minority, which started in early 2012 was a grossly misleading practice. Legislation may be tightened to ensure that the economic gain of food fraud is more than outweighed by onerous sanctions and penalties that are dissuasive.

Key Benefits:

- **Results in minutes** allows immediate onsite decisions
- **Detects 1% levels** of adulteration, an important Action limit
- **Simple to use** minimal training & no equipment required

www.biocheck.uk

Bio-Check (UK)

Spectrum House, Llys Edmund Prys,
St. Asaph Business Park, Denbighshire LL17 0JA United Kingdom

T: +44 (0) 1745 335 165
info@biocheck.uk

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PROCEDURE:

The **Raw Meat FlowThrough™** Test six-part procedure typically takes 12 minutes to perform (includes 2 min. for extraction). Species-specific proteins are extracted from a homogenous sample (e.g. finely ground raw meat) into a pre-filled extraction solution. The extract is then diluted and added to the test unit so that the species-specific proteins bind to a Test spot (T) on the left hand side. The binding of these proteins is revealed after the addition of a Colour Reagent to the unit, which forms a pink spot at 'T'. A pink Control (C) spot will also appear on the right-hand side to indicate that the test has worked properly.



- Sample: 0.5g
- Sample prep: grind
- Extraction: 2 min.
- RMFT test: 10 min.
- Total Test time: 12 min.

Optional Items:

- Homogeniser/blender
- Weighing balance

The sample extract can be retained (store at 2°C/36°F to 8°C/46°F for up to 2 days or freeze up to 3 months) for testing by our Species-Check™ ELISA range, if required. Samples can also be sent to your chosen laboratory for analysis.

Customer Support:

Contact us to request our RMFT Validation Report

ORDERING DETAILS:

Product REF Numbers

Tests per kit (#)	Cow (Red)	Horse (Orange)	Pig (Yellow)	Sheep (Green)	Poultry (Blue)
5	R6056	R6051	R6053	R6060	R6058

A kit contains 5 tests of a single species (colour coded)
Please enquire about the 100 test format for routine testing at high levels

Related products: Raw Meat FlowThrough™ Swab tests for verifying post-clean the removal of species-specific meat residues.

Products are available directly from Bio-Check or through a global network of distributors.

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Bio-Check (UK)

Spectrum House, Llys Edmund Prys,
St. Asaph Business Park, Denbighshire LL17 0JA United Kingdom

For info in the USA and Canada:

EMPORT LLC
412.447.1888
info@emporillc.com
emporillc.com