



BioFront MonoTrace™ Milk (casein) ELISA Kit

Store contents at 2-8°C

A Monoclonal Antibody-Based Enzyme-Linked Immunosorbent Assay (ELISA) for the Quantitative and/or Qualitative Detection of Bovine milk (casein) in Food

Read instructions carefully before using kit

TABLE OF CONTENTS

	Page
DESCRIPTION AND INTENDED USE	1
REQUIRED MATERIALS.....	2-3
SPECIFICATIONS	2
KIT CONTENTS.....	2-3
RECOMMENDED EQUIPMENT	3
ASSAY PROCEDURE	3-5
IMPORTANT NOTES.....	3
PREPARATION OF REAGENTS.....	4
PREPARATION OF SAMPLES.....	4
SAMPLE EXTRACTION	4
RECOMMENDED ELISA PROCEDURE	4-5
ANALYSIS OF RESULTS.....	5-6
QUANTITATIVE ANALYSIS.....	5
PERFORMANCE INDICATIONS	5
ASSAY CLAIMS.....	5-6
SHELF LIFE.....	6
MATERIAL SAFETY DATA SHEET INFORMATION.....	6
WARRANTY	6
CUSTOMER SERVICE	6

DESCRIPTION AND INTENDED USE

The BioFront Technologies Milk (casein) ELISA Kit is an enzyme-linked immunosorbent assay (ELISA) for the quantitative or qualitative detection of bovine casein. This monoclonal antibody (MAb)-based assay provides a highly sensitive and specific method for the quantification of bovine casein presence/contamination within a variety of food matrices. It may also be used for simple “yes-no” qualitative assessments. The kit enables a facile and quantitative measure of casein without the cross-reactivity issues often associated with polyclonal antibody (PAb)-based ELISA kits. Casein is a major milk allergen and was selected based on its strong resistance to food processing and high abundance in bovine milk. This kit does not detect beta-lactoglobulin, a protein which represents ~20% of total milk protein, but is enriched to ~65% of total protein within whey.

**SPECIFICATIONS AND CONVERSIONS****Testing Time (post-extraction):** ~30 minutes**Number of Test Wells per Kit:** 96***Limit of Detection:** 0.12 ppm bovine casein

Validation experiments demonstrated that milk products listed below corresponded accordingly:

0.41 ppm non-fat dry milk powder (casein ppm value X 3.38)

0.54 ppm whole milk powder (casein ppm value X 4.48)

4.55 ppm whole milk (casein ppm value X 37.9)

****Range of Quantification:** 1 to 20 ppm bovine casein**Specificity:** Bovine casein**Cross-Reactivity** At concentrations as high as 100,000 ppm, **no cross-reactivity** was observed in a large panel of assayed samples, including: **tree nuts, peas, lentils, beans, legumes, seeds, flour (wheat, corn, oat, rice), egg, beef, fish, and crustacea.****Recovery** Recovery of casein-spiked samples was acceptable, according to current AOAC guidelines (J. AOAC Int. 2012), when the following food matrices were assayed: **juices, wine, wheat flour, rice flour, cake mix, infant soya formula**

Note- calculations of parameters are based on representative data from multiple assays using 10-minute incubation steps at room temperature (20-23.5°C / 68-74.3°F). Higher temperatures may result in elevated absorbance readings for samples and standards.

*The limit of detection (LOD) was determined statistically based on the standard deviation of the response (SD) and assay background according to the formula: $LOD = background + 3X SD$. Bovine casein was purchased from Sigma-Aldrich.

**The range of quantitation (ROQ) was determined experimentally, whereby the lower limit of the ROQ is defined as the lowest concentration at which the assay can reliably and accurately quantify casein in a sample. For quantitation of samples above 20 ppm, samples should be diluted such that the results are in the range of 1 to 20 ppm.

REQUIRED MATERIALS**Kit contents**

Reagent	Amount	Use
Assay plate , one 96-well plate	Twelve 8-well strips	Sufficient to obtain 96 assay values, including necessary standards and blank
10X ExB = 10X extraction buffer	50 mL	Sufficient to extract > 96 100 mg samples
5X SD = 5X sample diluent	50 ml	Sufficient to dilute samples and standards for > 96 assays
Ready-to-use casein standards	2 mL each of 20, 10, 4, 2, 1 and 0 ppm	Sufficient for up to five standard curves
10X WB = 10X wash buffer	50 mL	Sufficient wash buffer for > 96 wells
CON = 1X anti-casein HRP-conjugate	15 mL	Sufficient conjugate for > 96 wells
SUB = high sensitivity TMB substrate	15 mL	Sufficient for > 96 assays
STOP = HRP quench solution	15 mL	Sufficient for > 96 assays



Recommended equipment

- Chamber or waterbath for 60°C incubation
- Timer
- Balance or scale capable of measuring milligram quantities
- 1.5 or 2.0 mL microfuge tubes and tube racks
- 15 or 50 mL conical tubes
- Distilled water or equivalent
- Pipet-Aid (or equivalent) and serological pipettes, capable of measuring 5-50 mL
- *Single and multichannel pipettes, capable of measuring 1-1,000 µL
- *96-well assay blocks
- *Reagent reservoirs
- **Absorbent paper or ELISA plate washer
- Centrifuge, capable of 2,000 x g
- Vortex
- Microplate reader, capable of reading absorbance at 450 nm

**Note- It is recommended that assay blocks, reagent reservoirs (boats) and a multichannel pipette be used in order to obtain the most accurate results. For assays in which more than 16 samples will be tested, this is required in order to insure the incubation time of all samples is universal.*

***Note- If an automatic plate washer is used, please be sure all heads are cleaned prior to use. Carryover from previous runs in which matrices containing milk products were analyzed can lead to false positive readings.*

MonoTrace™ MILK (CASEIN) ASSAY PROCEDURE

It is important for the user to read all instructions carefully before performing the assay.

Important notes

Extraction

The milk (casein) ELISA assay is extremely sensitive, capable of detecting minute amounts of casein. Careful consideration should be given for the preparation of food matrices to ensure several important parameters:

1. The equipment used to prepare samples must be thoroughly cleaned to prevent the contamination of subsequent samples.
2. Disposable plasticware (tubes, pipette tips, etc.) are used wherever possible.
3. The samples are homogenized completely to prevent excessive intra-sample variation.
4. The supplied extraction buffer is sufficient for \geq fifty 1 gram or 1 milliliter samples. If other quantities are used, a 10:1 buffer/sample ratio should be maintained (9 volumes of extraction buffer to 1 part sample).
5. Food matrices containing high concentrations of solid fats, such as chocolate, may require additional heating to completely melt the sample before adding preheated extraction buffer.
6. If performance issues with a certain matrix are suspected, please contact a BioFront representative.

Spike control preparation (optional)

Some food matrices may alter the recovery and sensitivity of the ELISA. If suspected, unspiked and milk-spiked control matrices can be tested. Values obtained on test samples can then be adjusted accordingly. Ready-to-use standards provided with kit are meant to serve as calibrators for the assay and are NOT to be used as spiking agents. For help with setting up your matrix validation through the testing of spiked samples or to request that a unique matrix be validated by BioFront Technologies, please contact one of our representatives.



Preparation of reagents (extraction buffer, sample diluent, and wash buffer)

Determine the amounts of reagents needed. Dilute the concentrated extraction buffer (**10X ExB**), sample diluent (**5X SD**), and wash buffer (**10X WB**) using distilled water or equivalent. Preheat diluted extraction buffer to 60°C (140°F) prior to use. Maintain diluted sample diluent and wash buffer at room temperature until after use, at which time all working solutions (1X) can be refrigerated (2-8 °C) and used for future assays. If solutions are not equilibrated to room temperature prior to use, they may appear cloudy. If cloudiness remains after working solutions are warmed to room temperature, they should be discarded.

Preparation of samples

To insure adequate sampling, it is important that the samples be thoroughly homogenized and the particle size rendered as small as possible. Blending/grinding to a fine powder/flour is strongly recommended. Small particle size also enhances extraction efficiency.

Solid/Liquid sample extraction (read 'important notes' section prior to this step)

1. Transfer 1 gram of finely ground food matrix or 1 mL of liquid sample to a ≥ 15 mL tube.
2. Add 9 mL of preheated 1X extraction buffer (diluted **ExB**) to mixture and briefly vortex to suspend the contents. If other starting quantities are used, a 10:1 buffer/sample ratio should be maintained.
3. Incubate tubes at 60°C (140°F) for 10 minutes, mixing vigorously every ~2 minutes.
4. Spin extraction samples at 2,000 x g for 10 minutes at room temperature and transfer the aqueous phase into a fresh tube for testing.

Swab sample extraction

1. Collection of environmental swab samples from surfaces should be carried out according to the manufacturer's protocol. For assistance with swab sample collection, please contact a BioFront Technologies representative.
2. Add 1 mL of collected swab sample to 1 mL of preheated 1X extraction buffer (diluted **ExB**) and briefly vortex to suspend the contents. If other starting quantities are used, a 2:1 buffer/sample ratio should be maintained.
3. Incubate tubes at 60°C (140°F) for 10 minutes, mixing vigorously every ~2 minutes.
4. Transfer the aqueous phase into a fresh tube for testing.

Recommended ELISA procedure

1. Determine the number of assay wells needed for test samples and for standards. Carefully remove the strips that are **not** to be used by gently pushing them from beneath the plate until they pop out and return to Mylar bag. Seal and store at 2-8°C.
2. Dilute sample extracts 1:2 in 1X sample diluent (1 volume of extracted sample to 1 volume diluted **SD**).
3. Add 200 μ L of diluted samples and ready-to-use standards to the appropriate wells.
4. Incubate plate at room temperature for 10 minutes.
5. Discard well contents, blot onto absorbent paper with a slapping action (or autowash). Wash a total of 3X with 1X wash buffer (diluted **WB**) using ≥ 200 μ L per wash and blot dry.
6. Add 100 μ L of 1X anti-casein antibody-conjugate (**CON**) to each well.



7. Place plate in dark environment and incubate at room temperature for 10 minutes.
8. Discard well contents, wash, and blot dry as described in step #5.
9. Add 100 μ L of HRP substrate (**SUB**) per well.
10. Incubate plate in dark for 10 minutes.
11. Add 100 μ L of quench solution (**STOP**) to each well and mix by gently pipetting so as to prevent bubbles that could interfere with absorbance readings.
12. Read the absorbance of the wells using a plate reader programmed with a primary absorbance filter of 450 nm and a differential filter of 630 nm. For some plate readers, the differential filter may be automatically accounted for and reading only at 450 nm will be required. Please consult your reader manual for more information.
13. Plot the standard curve. Interpolate unknown data using the standard curve and appropriate dilution factor. If the recommended ELISA procedure above is followed, the resulting dilution factor would be two (2). Background may be subtracted to normalize data if desired.

ANALYSIS OF RESULTS

A qualitative assessment can be made using one or more of the provided assay standards. Any of these standards can be used to define a specific threshold at which the unknown sample can be compared. Samples with normalized absorbance values above the threshold are determined to be positive, whereas those samples below the threshold are determined to be negative.

For swab samples, quantification of the target protein is generally not performed as the assay is instead intended to provide a qualitative indication as to whether or not casein is present or absent in the test sample.

Quantitative analysis of assay results

A **standard curve** should be generated from the averaged ODs of the 0-20 ppm standards after subtracting the 0 ppm averaged background values. A third order polynomial (cubic) curve fit is recommended for this evaluation. The ppm concentration of test samples can be determined by plotting OD values onto the curve and multiplying the calculated concentration by the appropriate dilution factor (if used). Note that the ppm designations on the provide standards are intended to allow the direct calculated ppm of casein in an original food sample. BioFront Technologies also offers users a MonoTrace ELISA calculation template in excel format which can be used to simplify sample quantitation. Please contact a representative for more information.

Performance indications

The standards prepared from the supplied milk (casein) concentrate and subsequently used in the assay should yield OD values in line with those indicated on the accompanying lot specific quality control document. Significant deterioration in signal may indicate expiration of the reagents. If quantification is required and the OD of the test sample is above that of the 20 ppm casein standard, further dilution of the sample should be performed prior to repeating the assay to ensure results fall within the assays ROQ.



Assay Claims

When performed as instructed, the assay is capable of a simple yes/no qualitative assessment of milk (casein) presence in food samples or a quantitative determination of casein content. Extracted food samples that generate a colorimetric readout can be compared to the linear portion of a standard curve, allowing the interpolation of casein content in ppm. The assay is capable of quantifying casein content between 1 and 20 ppm.

A negative result by this or any other immunological assay does not assure the complete absence of casein within the sample. The sample may contain casein below the limit of detection of this kit. The milk (casein) ELISA kit **does not claim** that food is safe for consumption based upon a determination of casein content.

SHELF LIFE

Each plate is packed in a vacuum-sealed Mylar™ pouch with desiccant and oxygen absorbing packets to extend the shelf life of the product to a minimum of six (6) months from the date of manufacture, if stored at 4°C. The stability of the ready-to-use standards may slightly deteriorate over time, as indicated in the certificate of analysis accompanying each kit. BioFront Technologies is happy to provide fresh standards at the customer's request. The performance of the plates can be adversely affected by excessive exposure to light, moisture, and air. It is recommended that the foil pouch and contents be brought to room temperature before removing the contents to avoid condensation.

MSDS INFORMATION

Material safety data sheets are available on the BioFront website, www.biofronttech.com.

WARRANTY

These products are warranted to perform as described herein. All returns must be pre-approved for refund or credit by a BioFront technical representative and are subject to inspection and verification of contents. Failure to comply may result in a delayed or voided refund.

CUSTOMER SERVICE

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