

Food Test Kits

Key Benefits

- On-the-spot screening for pork in other types of meat
- Fast, easy-to-use, and cost-effective tool with high sensitivity
- Two detection kits available – raw and processed meat



Porcine Detection Kits

Consumers should be aware of every aspect of their food, including the ingredients, processing and handling. Thus, there is a need for testing to ensure peace of mind. PerkinElmer’s advanced testing solutions can help in this effort.

PerkinElmer’s Porcine Detection Kits provide rapid, on-the-spot screening for pork in other types of meat, before sending samples to the laboratory for confirmatory analysis. Two Porcine Detection Kits are available – raw and processed meat – delivering quick results with high sensitivity. Certifying agencies, contract laboratories and food manufacturers will find this helpful in assessing the purity of meat products.

Figure 1 shows how the Porcine Detection Kit’s immunochromatography process works. It is a well-proven process used in test kits. The strip is designed with a control to add a measure of confidence to each test performed.

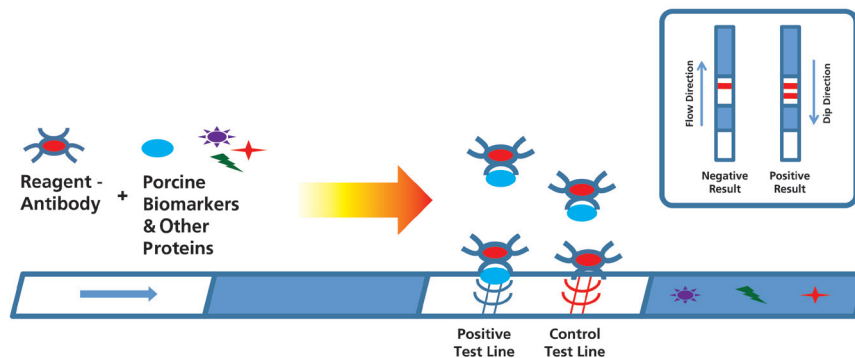


Figure 1. Schematic of Porcine Detection Kit’s immunochromatography process.

Demonstration and Results

The Porcine Detection Kit is a fast and easy-to-use screening tool, and Figure 2 shows a kit in use, with each step clearly described.

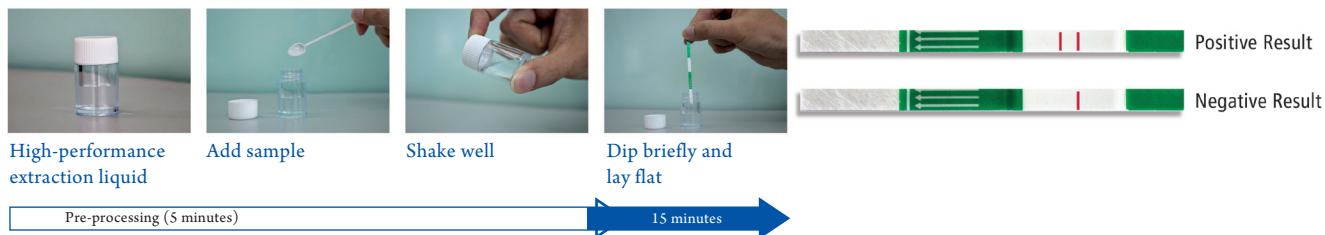


Figure 2. Demonstration of the Porcine Detection Kit in use.

Test Results

Results were validated by multiple testing replications in which lamb and chicken samples were spiked with pork at different concentrations.

Table 1 expresses the test results of three repeated tests. The results obtained from the test solutions containing 0.05% of pork (the minimum pork concentration) were stable. Therefore, the sensitivity of the test sample (the lowest measurable concentration) was as low as 0.05% for raw meat and 0.5% for processed meat, depending on the matrix. Further additional tests confirmed the product's performance under the stated conditions: temperature of 20 °C and 50% humidity, temperature of 20 °C and 80% humidity, and temperature of 40 °C and 50% humidity.

Test Solution Pork Concentrate	Test Result			Positive Rate
	1	2	3	
Negative Control (Chicken)	–	–	–	0/3
1%	+	+	+	3/3
0.50%	+	+	+	3/3
0.25%	+	+	+	3/3
Negative Control (Lamb)	–	–	–	0/3
1%	+	+	+	3/3
0.50%	+	+	+	3/3
0.25%	+	+	+	3/3

Ordering Information

Part No.	Description
N9300291	Porcine Detection Kit – Raw Meat (Pkg. 50)
N9300292	Porcine Detection Sample Pack – Raw Meat (Pkg. 5)
N9300293	Porcine Detection Kit – Processed Meat (Pkg. 50)
N9300294	Porcine Detection Sample Pack – Processed Meat (Pkg. 5)

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