

GlutenTox® Pro

Quick and **Reliable**

Designed especially for commercial kitchens and food manufacturers, GlutenTox® Pro is a user-friendly gluten detection kit for foods and on surfaces*. GlutenTox Pro contains the G12 antibody that specifically recognizes the 33-mer peptide, the gluten fraction that triggers a reaction in those with celiac disease.



**GLUTEN
FREE**

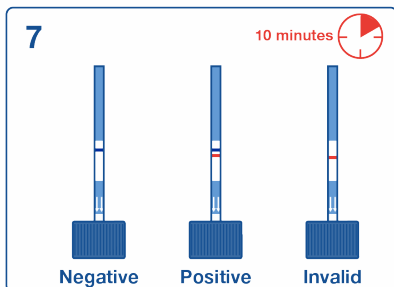
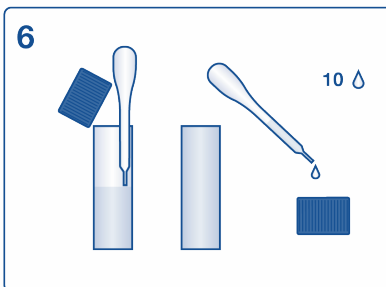
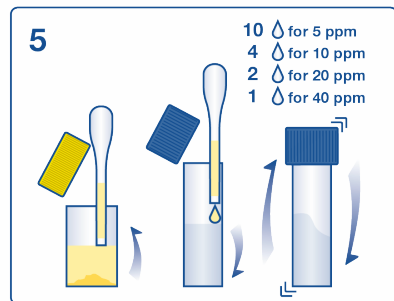
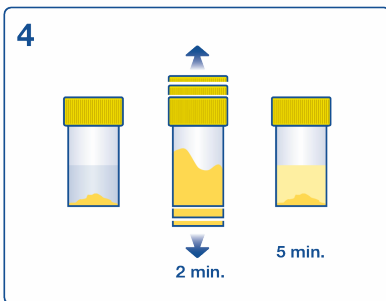
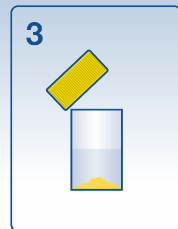
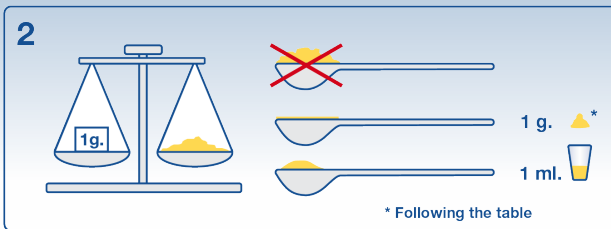
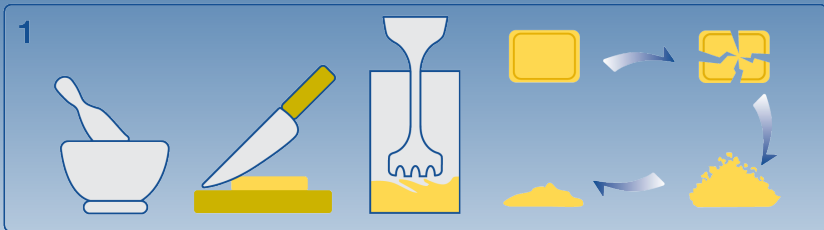
**WITH
GLUTEN**

GlutenTox Pro advantages:

- » Detects gluten from wheat, barley, rye and some rare varieties of oat
- » Adjustable sensitivity: 5 ppm, 10 ppm, 20 ppm, 40 ppm of gluten
- » Results in less than 20 minutes
- » No special equipment required
- » Safe and easy to use
- » AOAC PTM certified for various food matrices and surfaces

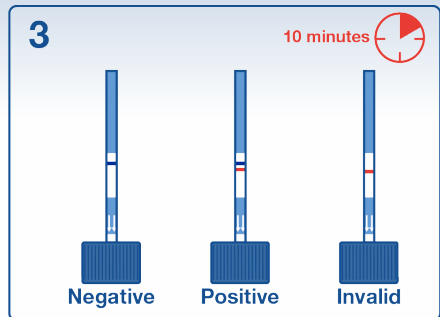
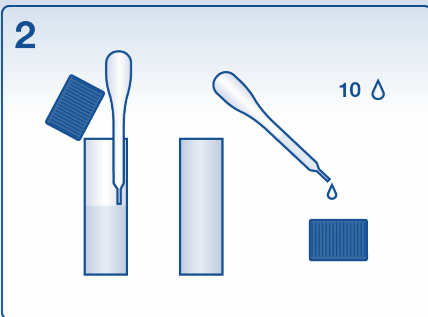
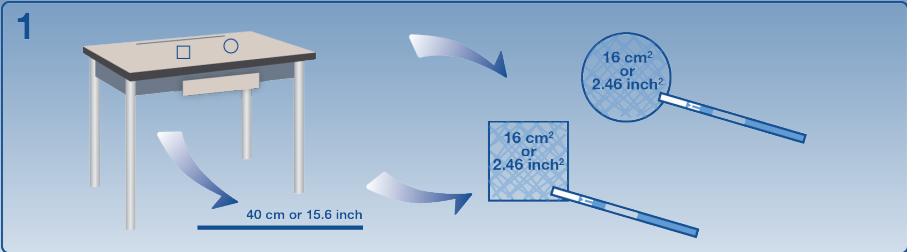
GlutenTox® Pro

Preparation and analysis of samples



GlutenTox[®]•Pro

Procedure for surface analysis



Gluten detection made easy

GlutenTox Pro is a semi-quantitative tool to avoid accidental gluten contamination in foods and on surfaces. Each kit contains 25 single use tests for gluten detection.

To avoid accidental gluten ingestion:

- » from incoming ingredients in manufacturing plants
- » via cooking surfaces and countertops in commercial kitchens, cafeterias and catering
- » within shared facilities
- » in final products



Product Name	Ordering No.	Reference No.	Quantity
GlutenTox® Pro Kit	KIT3000	KT-5660	25

* Matrices validated according to AOAC Performance Tested MethodsSM (PTM) protocols:

- Food matrices: Rice flour, bread, cookies, rolled oat, pâté and yogurt.
- Environmental surfaces: stainless steel, rubber, plastic, food-grade painted wood and sealed ceramic.

NOTE: As with any qualitative or semiquantitative test, results should be periodically validated with a quantitative test performed in an outside laboratory.

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