



ELISA Technologies, Inc.  
Analytical Testing Services & Test Kits  
A2LA Accredited to ISA 17025 in Meat Speciation and Allergen Testing



## ELISA-TEK<sup>®</sup> PORK MEAT & BONE MEAL THERMAL EVALUATION KIT

### A Qualitative Method for the Determination of Proper Heating of Animal Meat and Bone Meal Feeds

**INTENDED USE:** The ELISA-TEK<sup>®</sup> PORK MEAT & BONE MEAL THERMAL EVALUATION ASSAY qualitatively determines whether meat and bone meals containing  $\geq 10\%$  blood-fed porcine tissues have been thermally processed in accordance with EU guidelines (133°C and 3 bars of pressure for 20 minutes). Insufficient sterilization can result for many reasons such as operator assisted technical fault and insufficient heat-penetration of large batches of feed samples. Early monitoring of feeds can possibly provide early detection of microbial epidemics that can originate from insufficiently heated meat and bone meals, especially when fed to non-ruminant animals.

The test method is based on polyclonal antibodies raised to heat-stable porcine specific, muscle-related glycoproteins that are detectable until heated to 133°C and 3 bars of pressure. The presence of these heat-resistant pork antigens in meat and bone meals in significant amounts indicate the sample has not received adequate thermal processing.

The ELISA-TEK<sup>®</sup> PORK MEAT & BONE MEAL THERMAL EVALUATION KITS have been formatted and refined for portability and ease-of-use and include a specially calibrated Thermal Evaluation Reference Standard (TERS) that is used as an indicator of when a meat & bone meal sample has achieved adequate thermal processing. When tested alongside meat & bone meal samples, the TERS standard allows the user to easily determine samples that have received adequate thermal processing from those that have not. Meat and bone meal samples with signals greater than TERS Standard have not received the required thermal processing conditions. Samples with signals below the level of the Thermal Evaluation Reference Standard may be considered to have received adequate thermal processing.

**Suitable for testing:** Porcine meat and bone meals, and other pork products that must meet EU guidelines.

#### PRODUCT DETAILS

<b>Limit of Detection:</b>	1.0% lean skeletal muscle tissue
<b>Specificity:</b>	Pork specific, no known cross-reactions with non-porcine tissues
<b># Of Test per Kit:</b>	Up to 43 samples in duplicate
<b>Hands-on-time:</b>	90 minutes (for sample preparation/extraction) 3 hours (for immunoassay)
<b>Kit Format:</b>	96 microwell plate system with single strip format (single strips of 8 wells) TERS Standard
<b>Additional equipment:</b>	Micropipettes (50-100 $\mu$ L), wash bottle/plate reader
<b>Shelf life:</b>	12 months from date of manufacture

#### ORDERING INFORMATION

#### CATALOG #

ELISA-TEK<sup>®</sup> Thermal Evaluation Kit

510629

*\* All prices in USD. (\$) – Kit Instructions Available Upon Request \*\*Custom Kit - Made to order, inquire for assembly time.  
- FOB Gainesville, Florida, USA – Volume Discounts Available -*

ELISA-TEK<sup>®</sup> MEAT SPECIES TEST KITS are utilized by the USDA for Animal Species Identification of cooked meat and meat products. Protocol used for these kits are recognized and adopted by the USDA and appears in the USDA-FSIS Microbiology Lab Guidebook. <http://www.fsis.usda.gov/Ophs/Microlab/Mlg17.02.pdf>

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ELISA-TEK<sup>®</sup> Pork Meat & Bone Meal Price Sheet



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