



## Instructions

A fast sensitive and simple test for the detection of gluten in food samples  
Cat. No. 510EZG

## When you need to know...

*"This kit was so easy to use!  
Thank you for the great science project!"*

Lily C., Age 11  
Fort Pierce, Florida

### Purpose



The EZ Gluten test is an easy to use kit that will quickly detect the presence of gluten in foods and beverages. It is sensitive enough to detect levels of gluten **as low as 10 ppm.**

This simple test is small and portable enough for use at restaurants or when traveling, and is sensitive and robust enough for use in industry and food manufacturing. It can be used to test individual ingredients in foods, or test finished, raw or cooked products.



### Precautions



A negative result does not necessarily indicate a complete absence of gluten in the product being tested. It is always possible that gluten is present in a portion of the product that was not sampled, or that the level of gluten in the product is below the limit of detection for the test.

- For food and surface testing only.
- Do not reuse the test stick.
- Valid up to expiration date.
- Open the foil pouch just before use.
- Store the kits at 36-77 °F (2- 25°C); avoid freezing.
- The test works only when the instructions are precisely followed.
- Contact of the extraction solution with eyes or skin should be rinsed immediately with plenty of water.

### Validation



The EZ Gluten test has been validated and certified as a Performance Tested Method<sup>SM</sup> (#051101) by the AOAC Research Institute as an effective method for detecting gluten in a wide variety of foods and environmental surfaces.

The EZ Gluten test detects the presence of gluten from wheat, rye, and barley **at 10 ppm.**





## Materials Provided

1. Test tube
2. Transfer pipette
3. Measuring spoon
4. Test strip in foil pouch
5. Vial of extraction solution

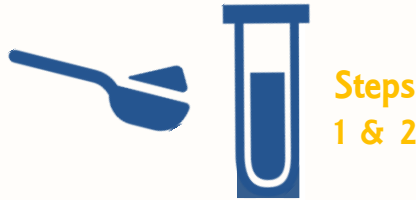


## Materials which may be used, but are not provided include:

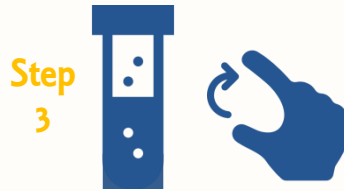
- Food processor or other means of grinding samples (not needed for flours, smooth pastes or liquids.)
- Scale for measuring exactly 0.5 grams of the sample.
- Sterile swabs for surface testing.

## RUNNING YOUR TEST

1. Measure 1 level spoonful of the sample using the **spoon** provided, or weigh out 0.5 grams of the sample on a scale.



2. Add the measured sample to the vial containing **extraction solution**.



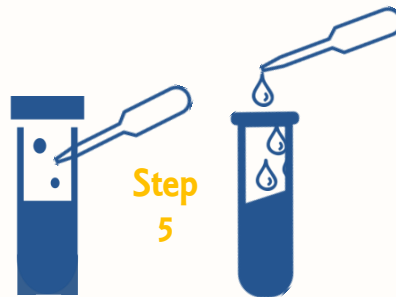
3. Cap the **extraction solution** and gently mix by inversion for 2 min. (DO NOT SHAKE)



4. Place the **vial** upright and let the contents settle for 5 min.



5. Using the **pipette** provided, transfer 10 drops of the **extraction solution** (taken from the top clear layer of the **extraction vial**) into the test tube. (The cap from the **vial of extraction solution** may be turned upside-down and used to hold the **test tube**).



6. Remove the **test strip** from the silver foil pouch and insert it into the test tube, with the arrows pointing down.



7. Leave undisturbed for 10 min. – removing the **test strip** sooner may result in an invalid test.



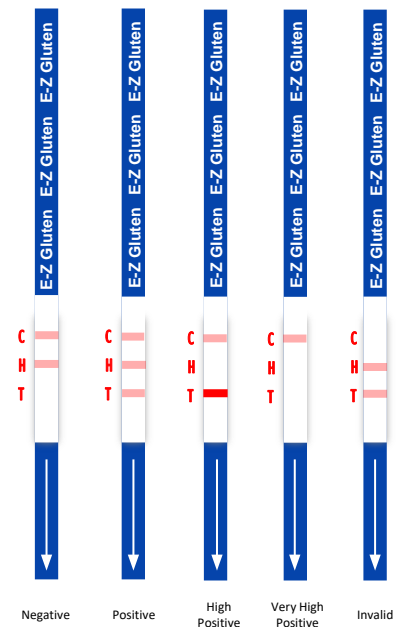
8. Remove the **strip** from the **test tube** and lay flat to dry for 5 min. Hold the **strip** next to the key to the right for your results. The intensity of the test line is not an indication of gluten concentration.



For more information, swabbing instructions, or to view our instructional video, visit our website.

[www.ezgluten.com](http://www.ezgluten.com)

## RESULT KEY



Manufactured by: ELISA Technologies, Inc.  
2501 NW 66<sup>th</sup> Ct, Gainesville, FL USA 32653  
(352) 337-3929 - [info@elisa-tek.com](mailto:info@elisa-tek.com)

[www.elisa-tek.com](http://www.elisa-tek.com)

Canadian Distribution: **Glutenpro Inc.**

