

Rapid Meat Speciation Test

12 minute on-site detection of raw meat adulteration

Intended Use

The Raw Meat FlowThrough™ Test (RMFT) range has been validated for the detection of adventitious contamination/adulteration of raw (uncooked) meat products at about the 1% level. The tests are simple and quick to perform and for ground/minced meats require no additional equipment. Their reliable results provide evidence for effective decision making.



Overview of the Test

The Raw Meat FlowThrough™ Test six part procedure typically takes 12 minutes to perform (includes 2 min. for extraction). Species-specific proteins are extracted from a homogenous sample (e.g. finely ground raw meat) with the yellow solution. The extract is then diluted and added to the test unit so that the proteins bind to a Test spot (T) on the left hand side of the test area. Binding of these proteins is indicated after the addition of a Colour Reagent, which forms a pink spot at 'T'. A pink Control (C) spot will also appear on the right hand side of the test area to indicate the test has worked properly

Test Components

- Push-cap tube with yellow extraction solution
- Sample scoop
- Separation disk
- Self measuring pipette
- Screw-cap tube containing diluent liquid
- RMFT unit in foil pouch with desiccant
- Cotton bud
- Pink colour reagent in coloured cap tube



Sample



Extract



Dilute



Add



Colour



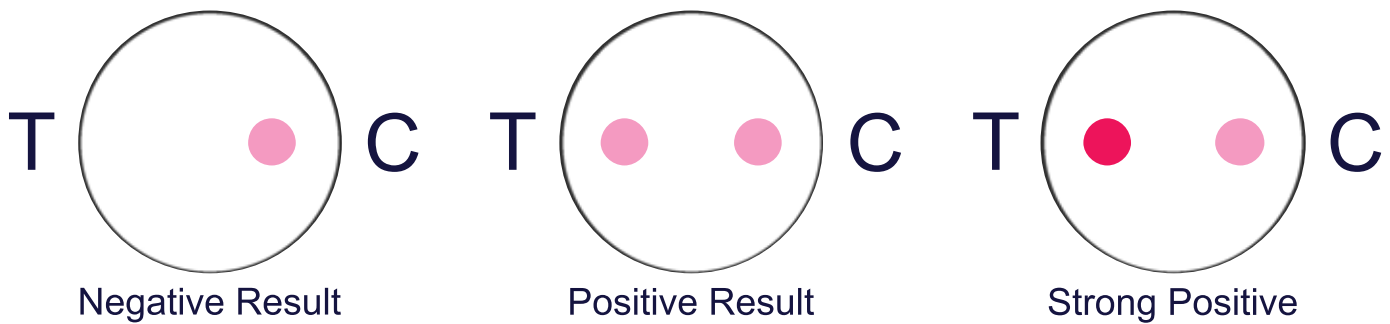
Read

Contact



Read

Read the RMFT result in good light and at your normal reading distance within an hour of finishing the test. The appearance of a clearly visible, pink Test spot on the left of the test area (T) indicates the presence of meat at about 1% or more in the sample being tested.



The darker the test spot the more meat is present in the sample being tested.

A pink Control spot of medium intensity should always appear on the right hand (C) side of the test area; this indicates that the extract is suitable, the test has been performed correctly and all reagents are functional. If a Control spot does not appear, the result is INVALID and must be repeated. The spots are stable for 1-2 hours after completing the test but may discolour as the unit dries out.

Code	Test	Pack Size
R60051	Horse	5
R60053	Pig	5
R60056	Cow	5
R60058	Poultry	5
R60060	Sheep	5



Detection Limit

These qualitative tests utilise highly purified antibodies to detect species-specific animal serum protein (albumin), which is found at high levels in raw meat (e.g. mince), meat products (e.g. burgers) and blood drip. The detection limit (LOD) of the test is somewhat dependent on sample type/quality and extraction efficiency. The 1% LOD in ground raw meats was verified against Laboratory of the Government Chemist (LGC) Reference Materials.



Contact

Tel: 0116 287 9460 | Fax: 0116 287 3293 | Web: www.trafalgarscientific.co.uk | Email: enquiries@trafalgarscientific.co.uk
Angle House, 52 Scudamore Road, Leicester, LE3 1UQ