



GlutenTox® Pro



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GlutenTox® Pro

Quick and Reliable

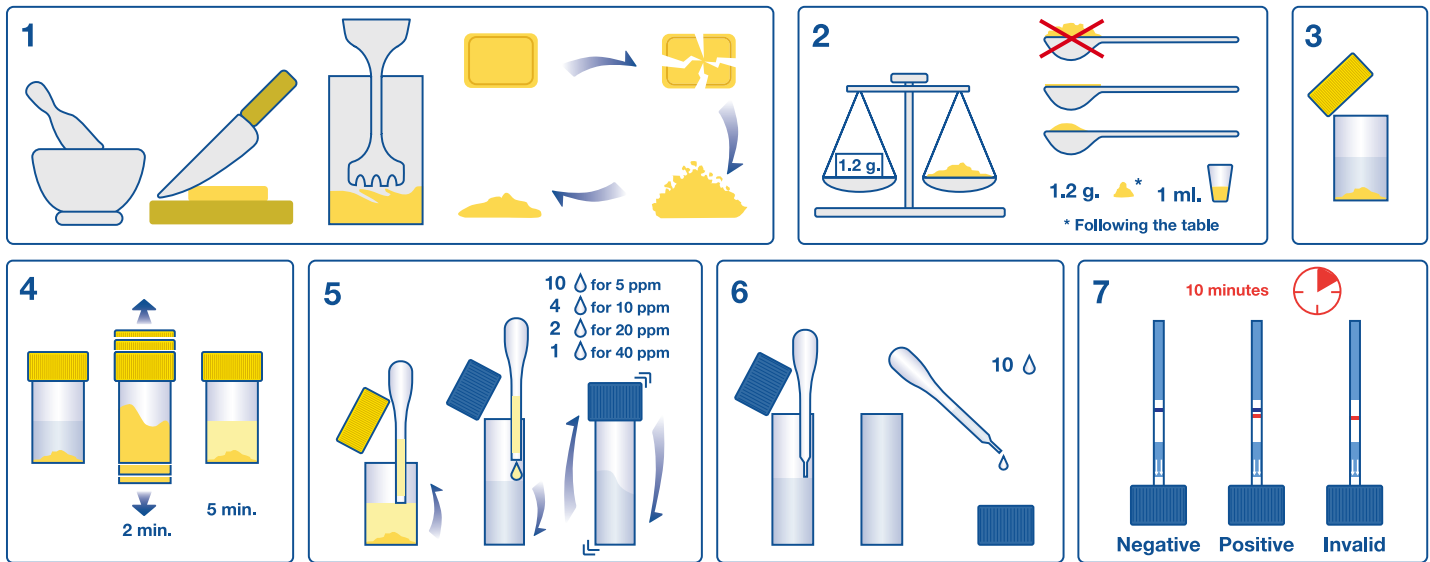
Designed especially for commercial kitchens and food manufacturers, GlutenTox Pro is a user-friendly gluten detection kit for foods and on surfaces*. GlutenTox Pro contains the G12 antibody that specifically recognizes the 33-mer peptide, the gluten fraction that triggers a reaction in those with celiac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

GlutenTox Pro advantages:

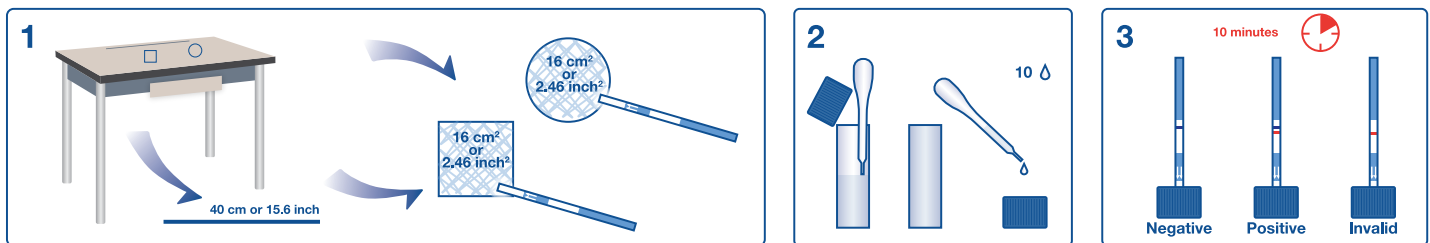
- Detects gluten from wheat, barley, rye and some rare varieties of oat
- Adjustable sensitivity: 5 ppm, 10 ppm, 20 ppm, 40 ppm of gluten
- Results in less than 20 minutes
- No special equipment required
- Safe and easy to use
- AOAC PTM certified for various food matrices and surfaces



Food and Drink Analysis



Surface Analysis



Find training videos on [youtube.com/hygienatv](https://www.youtube.com/hygienatv) or [vimeo.com/hygienatv](https://www.vimeo.com/hygienatv)

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
- Within shared facilities
- Via cooking surfaces and countertops in commercial kitchens, cafeterias and catering
- In final products

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

* Matrices validated according to AOAC *Performance Tested Methods*SM (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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