

AllerGiene®: ATP Hygiene Test for Allergen Control

AllerGiene®

THE FIRST RAPID, COST-EFFECTIVE, ALLERGEN AVOIDANCE TEST FOR CROSS-CONTACT SURFACES

AllerGiene is a highly sensitive ATP swab that detects ATP (Adenosine Triphosphate) in allergenic food residues at levels similar to protein levels detected by specific allergen tests.

The AllerGiene ATP hygiene system follows HACCP principles, helping manufactures prevent allergen contamination by verifying the cleaning and removal of food residues from shared processing lines. Immediate results enable remediation, re-cleaning and investigation before the next production cycle begins.

AllerGiene provides manufactures with a cost-effective protection method in the effort to produce allergen-free foods.

FAST, CONVENIENT AND ACCURATE

Speed, versatility and convenience make AllerGiene a valuable tool in preventing food allergens on cross-contact equipment.

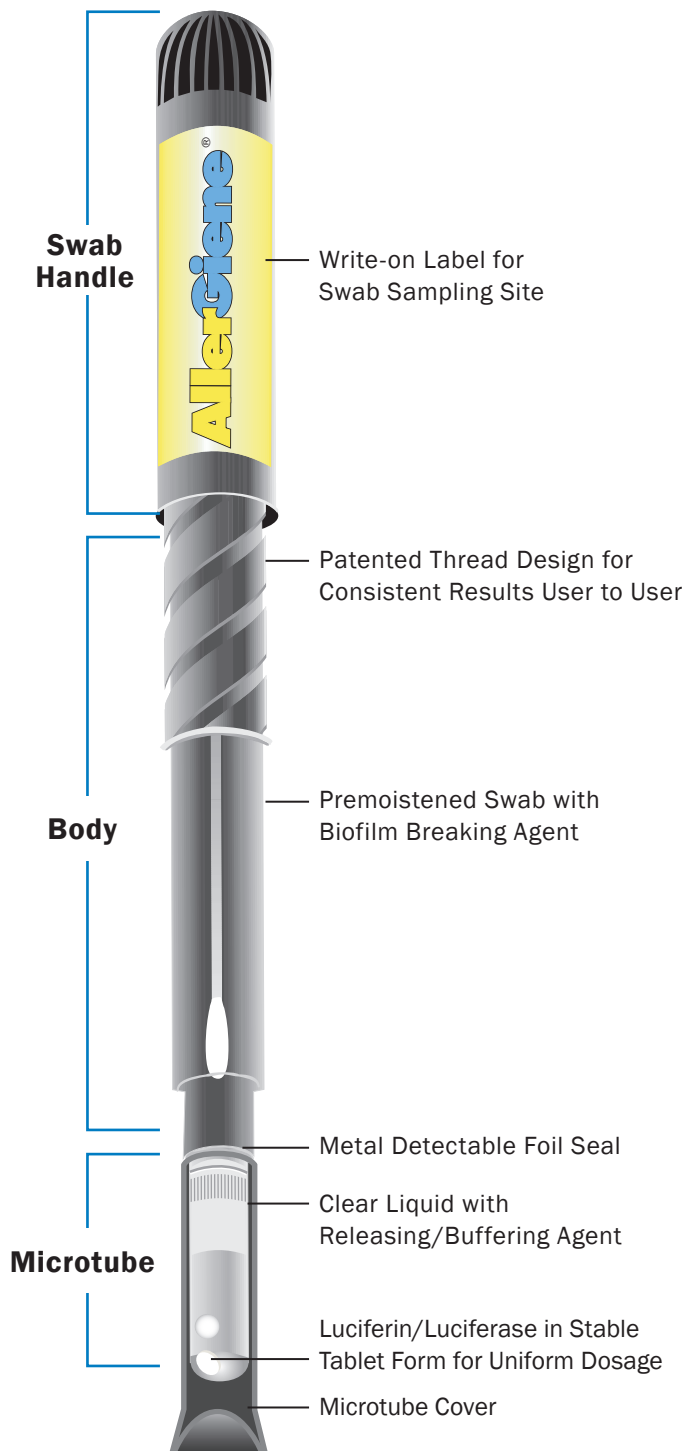
In just 20 seconds, AllerGiene detects surface ATP common to multiple allergenic foods, including peanut butter, egg, soybeans, milk, crustacean shellfish, tree nuts, and wheat.

A simple swab test, AllerGiene can be performed by any plant personnel. There is no reagent preparation or extraction required, just 3 simple steps: Swab, Twist & Shake, Count.

ALLERGENIC FOOD RESIDUES CONTAINING ATP

ATP is found in all food residues including the most common food allergens:

- Peanut Butter
- Soybeans
- Milk
- Egg
- Wheat
- Crustacean (shrimp)
- Tree Nuts
- Sesame



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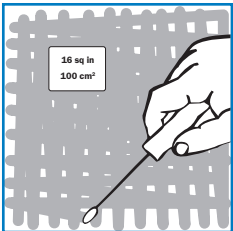
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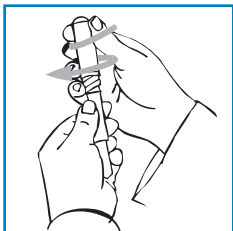
novaLUM®

TEST PROCEDURE

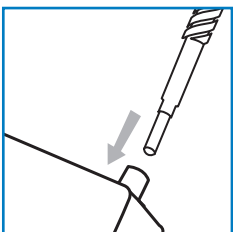
- 1**



Swab a 16 sq inches surface (100 cm²), rotating the handle to achieve full swab contact with surface. For rinse water, place swab in water for 5 seconds while twirling.
- 2**



Reinsert swab into body and engage the threads. Screw the swab all the way down. Shake gently 3 times with Swab upright. Twist swab back up and shake 3 times to bring liquid down to bottom of tube. Twist swab back down.
- 3**



Remove microtube cover. Immediately insert swab into instrument chamber. Press down until swab is fully seated. Select AllerGiene (AG) channel on the novaLUM. Results are displayed in RLUs (Relative Light Units). Passing limits are defined by the user and may vary according to surface type or other parameters.

ALLERGIENE SENSITIVITY COMPARED WITH SPECIFIC ALLERGEN TESTS[§]

Food Type	AllerGiene® Food Residue (ppm)	Specific Allergen Test(s) Food Residue (ppm) [^]
Crustacean (Shrimp)	25	0.6
Egg (Powder, whole egg)*	25	4 - 25
Fish	25	N/A
Peanut Butter*	0.5	0.5 - 5
Non-Fat Milk Powder*	2.5	2.5 - 10
Sesame	5	6
Soybeans	0.5	2 - 5
Tree Nuts (Almond)	5	5 - 10
Wheat Flour	20	7.5-75

[§] Before use, test specific food with AllerGiene and specific allergen tests to ensure comparable sensitivity.

[^] Commercial allergen tests detect protein or multiple proteins. This data was converted to food residue ppm for purposes of comparison in this table (Sensitivity/amounts were sourced from manufacturer web sites - July 2005)

* Prepared from NIST (National Institute of Standards and Technology) food standard.

Charm Sciences, Inc.

659 Andover Street, Lawrence, MA 01843-1032, USA

Tel: +1.978.687.9200 | Fax: +1.978.687.9216 | Email: info@charm.com | www.charm.com

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