

Wine Validation on Veratox for Egg and Milk Allergen Test Kits

Concern over testing wine for the presence of milk and egg residue has been expressed due to the process for filtering and storing wines. An in-house validation study for wine was performed on both the Veratox for Egg and Milk Allergen test kits.

The Veratox for Egg Allergen test kit was optimized by concentrating the extraction procedure. The normal extraction ratio is 1:25 (5 g + 125 mL). It was determined that a 1:10 (5 g + 50 mL) ratio will better report the concentration of egg present in wine (greater sensitivity). The extraction procedure is listed below. The values of the standard curve will now be 0, 1, 2, 4, and 10 ppm. It is recommended that you reprogram your Awareness reader or Veratox software before interpreting the results. Contact your Neogen sales representative with questions on this validation or reprogramming your reader.

The Veratox for Milk Allergen test kit has been validated using the existing extraction method.

Veratox for Egg Extraction Procedure on Wine

1. Prepare extraction solution as described in the test kit's insert.
2. Preheat extraction solution to 60°C (140°F) by immersing the bottle containing the solution into the water bath and allowing it to reach 60°C.
3. Using your sampling and collection procedure, obtain a representative sample.
4. Transfer **5 mL** of liquid sample (wine) into a 250 mL Erlenmeyer flask or extraction bottle.
5. Add one level scoop of the extraction additive to the sample container.
6. Pour **50 mL** of the 60°C (140°F) extraction solution into the sample container.
7. Cover or cap the sample container with PARAFILM or lid to prevent contents from splashing during the extraction.
8. Extract by shaking (150 rpm) in a water bath at 60°C (140°F) for 15 minutes. Remove the container from the bath.
9. Allow extract to cool to room temperature before beginning analysis.
10. Use the extract as the sample.
11. Discard extracts after completion of analysis.