Detection of Animal Species in Food

qPCR-based screening for halal compliance of food extracts

Outstanding Sensitivity, Reliable Results

- qPCR-based assay for the detection of pork and donkey DNA in food-derived extracts down to a threshold level of 0.5 %.
- Combined with our optimized DNA extraction system, the qPCR assay delivers fast and consistent results for a broad range of food matrices.

Simple, Rapid and Monitorable Workflow

- Internal Control DNA to monitor the performance of both DNA extraction and qPCR.
- Lyophilized and pre-aliquoted (25 reactions) components simplify logistics and storage.
- Ready-to-use products and straightforward protocols.

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Background

Meat authenticity testing in animal-derived products and food represents a serious issue from the point of view of food safety as well as from an ethical perspective, for example when food has to meet particular dietary or religious (e.g. halal) needs. Authentication of forbidden or not declared ingredients such as pork, or substandard meat (e.g. horsemeat) is essential to ensure confidence in the supply chain and regulatory compliance. Meat ID™ Halal combined with our optimized DNA extraction system, ExtractNow™ Meat ID, provides a comprehensive system to test meat products for the presence of forbidden or not declared ingredients (e.g. pork or donkey meat) in halal-labeled food.

ExtractNow™ Meat ID

Spin column-based DNA extraction method for a broad range of meat-derived starting materials and other food. Using a cutting-edge chemistry, the duration of the DNA purification is reduced to a minimum.

Principle
Spin column -based separation

Type of Sample
For extraction of genomic DNA from up to 50 mg from meat-derived starting materials and other food.

Content
Spin filter columns, collection tubes, different buffers, proteinase K.

Specifications
Time for extraction: approx. 45 minutes.
Average purity: 1.8 - 2.0

Required Consumables & Lab Devices
Ethanol > 96 % abs., water, microcentrifuge, heat block, pipettes and filter tips.

Storage and Shelf Life
The unopened components can be stored at room temperature until the expiry date indicated on the label.
Store the Proteinase K at +2 to +8 °C.

Meat ID™ Halal

qPCR-based screening system for fast and reliable identification of pork and donkey in meat and other foods.

Principle
The assay is based on the TaqMan® principle and works with FAM™ and HEX™ labeled probes.

Target
The target sequence is a mitochondrial multi-copy gene (cytochrome b). Therefore, even very small amounts of DNA can lead to positive results.

Content
Master mix including lyophilized Taq polymerase, nucleotides, probes, and primers for the species to be tested; Rehydration Buffer; Internal Control DNA; Positive Control DNA; PCR Grade Water.

Sensitivity
It is possible to detect the target meat type in a complex environment (e.g. with other meat types) down to a threshold level of 0.5 % when used in combination with ExtractNow™ Meat ID kit.

Recommended Use
For research use only! Not for use in diagnostic procedures.

Time to Result
Approx. 90 minutes.

Cyclers
Any qPCR cycler with FAM™ and HEX™ filters and compatible with high profile tubes.

Storage
The unopened components can be stored at +2 to +8 until the expiry date indicated on the label.
After rehydration, store at ≤ 18 °C.

Ordering Information

ExtractNow™ Meat ID			Meat ID™ Halal		
Cat. No.	608-1010	10 extractions	Cat. No.	370-1025	25 reactions
Cat. No.	608-1050	50 extractions	Cat. No.	370-1100	100 reactions

How to order

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