TRANSIA® PLATE
DON

Easy-to-use
Rapid screening from 200 ppb
No organic solvents required

BIOCONTROL

Results. Right Now.

TRANSIA® PLATE
DON

Worldwide studies have shown that the intake of deoxynivalenol (DON) via food represents a health risk – especially to children. DON has also been found to cause toxic effects in animals, even when present at low levels in feed. The major source of DON in food and feed is contaminated grain. The European Union has set maximum levels of DON at 200-1750 ppb to protect consumer health. Extensive testing for DON in grain and grain products is vital to meet stricter food safety regulations. A rapid and reliable screening method for DON should offer convenient sample pre-treatment, simple interpretation of results and a ready-to-use format.

TRANSIA PLATE DON

TRANSIA PLATE DON has been developed to provide an effective test method for DON in grain raw materials and food matrices. The method is based on a competitive-type ELISA, enabling accurate quantification of DON within the range 200-2500 ppb. Ready-to-use reagents, direct reading of the results from the standard curve and rapid and effective water extraction make TRANSIA PLATE DON a user-friendly screening method for DON.

TEST MATRICES

- Wheat
- Polenta
- Bread
- Barley
- Pasta
- Corn/maize

- Malted barley
- Beer
- Cornflakes
- Oats and more

ORDERING INFORMATION

MY0800, 1 plate, divisible strips

TECHNICAL ADVANTAGES

- Sensitive test, with documented high recovery of DON
- Rapid assay, with a total incubation time of 15 minutes
- Ready-to-use reagents and standards
- Direct reading of results from the standard curve

FINANCIAL ADVANTAGES

- Rapid and simple pre-treatment of samples
- Efficient screening of a large number of samples
- Reliable quality control of raw materials

ENVIRONMENTAL ADVANTAGES

- Water extraction of samples – no hazardous organic solvents
- Minimal consumption of plastics

Deoxynivalenol

DON is a mycotoxin produced by fungi of the *Fusarium* family, particularly *F.graminearum*. The fungi infect wheat, barley, oats, rye, and corn. Moderate temperatures and moist conditions favour growth of the micro-organisms whereas DON production is favoured by lower temperatures. Chemically, DON belongs to the trichothecene group, which also includes the T-2 and HT-2 mycotoxins. DON is a stable compound – it is not degraded to any large extent during storage or cooking. DON is also called vomitoxin as it is known to cause pigs to vomit. Potential side-effects in humans include vomiting, diarrhea, immunosuppressive effects and reduced growth rate in children.

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