FACTS Lab
The Woodmill, Vredenburg Rd, Stellenbosch, 7600

Tel: +27 21 882 9883; Email: info@factssa.com

Food & Allergy Consulting & Testing Services

TEST REPORT –GLUTEN ELISA TESTING

Client details: Gluten Free Goodness
7 Whither Way
Assagay
3610
For Attention: Lee-Ann Freemantle

Date of Report: 9/5/2019
Date of Sample Receipt: 8/30/2019
Date of Analysis: 9/5/2019
Customer Order No: L.Freemantle

Analysis ID.: 20913
Invoice No: 2019/6461
No. of pages 1
Enquiries: Jana Coetzee

Sample details

Client sample identification: Sweet Potato Bread
Sample conditions: bread, Cold Storage
No. of samples submitted: 1x 600g loaf
Sample drawn by: Client

Sample ID No.: 16726
Issue: 1

Known sample deviations: None

Analysis details

Test description: Quantitative Gluten Testing (ELISA)
Additional method information: R5 Mendez, AOAC-OMA (2012.01), certified at AOAC-RI (12061), Codex Method (Type I)
Method cross-reactivity: The ELISA specifically detects gluten prolamins in wheat, barley and rye. No cross reaction with soy, oats, maize, rice, millet, teff, buckwheat, quinoa and amaranth.

Method identification: P5.4_1 (reference available on request)
Deviations from standard method: None
Known factors influencing test results: None

Regulatory Aspects

According to the South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) - Regulations Relating to the Labelling and Advertising of Foodstuffs, No. R. 146 (1 March 2010):

- Gluten must be declared on food product labels when present in the product, its ingredients or in its packaging material.
- The claim 'gluten-free' is not permitted for a food that: contains an ingredients that is or has been derived from any species of the significant cereals; and/or contains equal or more than 20 mg/kg gluten in the end product, when the level is determined by the R5 Mendez Enzyme-Linked Immunosorbent Assay (ELISA) for gluten, or other Codex-recommended methods.

TEST RESULTS

Method:	Method ID:	Method range of quantification:	MoU:	Your sample results (tested in duplicate)				Regulatory limits:
				Lab ref.	Gluten ^:	Unit	Interpretation:	
ELISA	P5.4_1	5.0 – 80.0 mg/kg (ppm) gluten	2.40 ppm	16726	<5.0	mg/kg (ppm)	<LLOQ	^^
				16726	<5.0	mg/kg (ppm)	<LLOQ	

Comments: Results are below the lower limit of quantification of the ELISA. Such results indicate that there may be zero or a very low level of gluten in the sample, too low to be accurately quantified with the ELISA.

<LLOQ = Below lower level of quantification of the method
WROQ = Within range of reliable quantification of the method
>ULOQ = Above the upper limit of quantification of the method

MoU = Measurement of Uncertainty

Method is SANAS accredited

^^ There are currently no specified allowable levels set for gluten in South Africa. Stipulations for 'gluten-free' claims are indicated in R.146/2010 and summarised above.

Approved by:

Report Approved By:
Jana Coetzee
(MSc Genetics, US)

Analysis Completed By:
Hestie Tredoux
(MSc Biochemistry, US)

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