



Rapid On-Site Patulin Testing

Patulin is a significant concern due to its potential health risks, particularly in fruits like apples, which are often affected by *Penicillium expansum*. Its stability in acidic environments (such as in apple juice or cider) is one reason it persists even after processing, making it more difficult to eliminate completely. This toxin has been linked to a variety of health issues, including gastrointestinal disturbances and potential carcinogenic effects, especially with long-term exposure.

The ABRAXIS® Patulin Test Strip is a significant step forward in managing patulin contamination in apple juice and other food products. This test strip provides a simple, rapid, and cost-effective way for producers and quality control teams to monitor patulin levels in their products without the need for complex laboratory setups. Empowering food processors to monitor contamination levels at multiple stages of production, from raw materials to finished products.

By enabling in-house testing, the ABRAXIS® Patulin Test Strip allows companies to make faster and more informed decisions regarding product quality and safety, particularly before products reach consumers. This is crucial for minimizing the risk of contamination and preventing potential recalls, which can be costly both in terms of finances and reputation.

This method not only helps with compliance to food safety regulations but also plays a crucial role in maintaining consumer trust by ensuring that products are safe and free from harmful levels of patulin. With increasing awareness of food safety, tools like the **ABRAXIS® Patulin Test Strip** can help prevent the need for large-scale recalls and ensure that products meet regulatory limits for contaminants.

Key Benefits of Patulin Test Strips Analysis

- Rapid, on-site laboratory-based analysis - answers in less than 1.5 hours making it ideal for both routine testing and quick checks in the production line
- Applications for apple juice, apple cider, applesauce, apple puree and pear puree (contact Gold Standard Diagnostics for additional fruit juice/products)
- Test Kit Range - 4.0 ppb to 90 ppb depending on sample matrix
- Meets global regulatory action levels
- Simple sample extraction
- Highest quality antibody with excellent affinity, specificity
- Improves turnaround time by eliminating delays associated with sample shipments for off-site analysis



ABRAXIS® Patulin Test Strips kits include materials and reagents needed for sample derivatization and analysis.

Product Description	Part Nr.
ABRAXIS® Patulin Dipstick, 5-Test	500130
ABRAXIS® Patulin Dipstick, 5-Test, Starter Bundle For Juice	500132
ABRAXIS® Patulin Dipstick, 5-Test, Starter Bundle For Sauce	500133
ABRAXIS® Patulin Dipstick, 20-Test	500135
ABRAXIS® Patulin Dipstick, 20-Test, Starter Bundle For Juice	500137
ABRAXIS® Patulin Dipstick, 20-Test, Starter Bundle For Sauce	500138

Additional materials not provided with test kits	Part Nr.
ABRAXIS® Patulin Dipstick Control Solution, 1 mL	500140
Heating Block, Digital 115V	709003
Heating Block Accessory, Modular Vial Block	709004
Pocket Scale	709049
Timer	709055
Vortex (for Apple Cider/Apple Juice/Pear Juice)	709045
Microcentrifuge (for Applesauce/Pear Puree)	709068

Starter Bundles include the Heater Block, Modular Vial Block, Timer, Scale and either the Vortex or the Mini centrifuge.

Product Description	Part Number
Abrascan® Dipstick Reader III	475025B
RapidScan ST5-W Test Strip Reader	475035
RapidScan ST5 Algal/Glyphosate/Patulin Strip Cassette	475032



The RapidScan ST5-W and AbraScan test strip readers provide more objective interpretation of test strip results than visually comparing test and control line intensities.