



## ELISA for quantitative determination of Thaumatin

### Introduction

The thaumatins is a mixture of proteins isolated from the katemfe fruit (*Thaumatococcus daniellii* Bennett). Some of the proteins in the thaumatin family are natural sweeteners roughly 2000 times more potent than sugar. Thaumatin has been approved as a sweetener in the European Union (E957), Israel, and Japan. In the United States, it is a Generally Recognized as Safe flavoring agent (FEMA GRAS 3732). The CellTrend Thaumatin-ELISA is designed for the quantitative determination of Thaumatin in complex samples.

### Principle of the Assay

The determination of Thaumatin is carried out as direct sandwich ELISA. An antibody specific for Thaumatin has been pre-coated onto a microplate. Standards and samples are pipetted into the wells and any Thaumatin present is bound. After washing away any unbound substances, an enzyme-linked antibody is added. Following a wash, a substrate solution is added to the wells and color develops in proportion to the amount of antibody conjugate. The absorption at 450 nm is proportional to the Thaumatin concentration

### Performance Characteristics

#### Standard curve:

7 Standards between 0,8 ng/ml and 50 ng/ml

#### Sensitivity:

at a 1:100 sample dilution 80 ng/ml

#### Sample materials:

Food after extraction

#### Intraassay precision (CV):

(n=10)

at 6 ng/ml: 6,2%

#### Cross reactivity:

Acesulfamat <0,1%

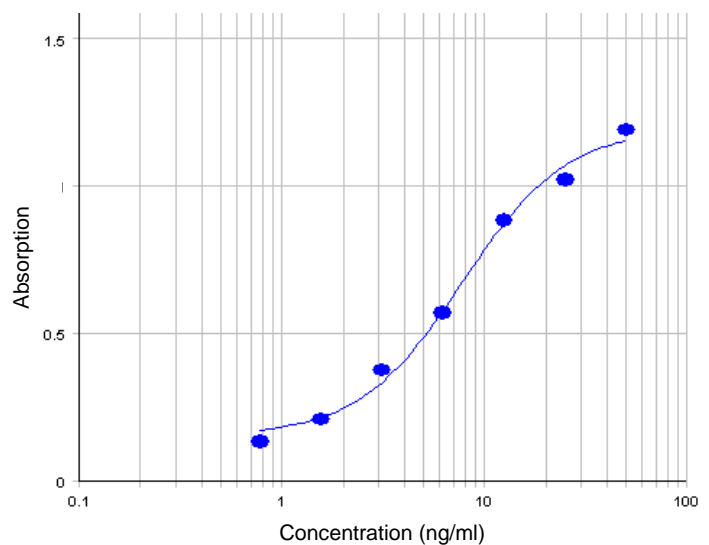
Aspartam <0,1%

Cyclamat <0,1%

Saccharin <0,1%

Saccharose <0,1%

### Typical Standard Curve



### Assay Procedure

Preparing of samples / extraction		< 1 h
Incubation of samples/standards	100 µl/well	2 h
Wash		
Incubation of detection antibody	100 µl/well	2 h
Wash		
Substrate incubation	100 µl/well	15 min
Add stop solution	100 µl/well	
Read at 450 nm		

### Order Informations

Produkt	Catalog number	Price ( € )
ELISA zur Bestimmung von Thaumatin, 1x96 Best.	30100	490.-
Contract analysis: Determination of Thaumatin		please inquire