NQAC
Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Chloramphenicol In Food By ELISA Kit

Method Number: LI-00.170

Scope of Application: Meat, honey, fresh and powdered milk, shrimps and seafood powder.

Description: CAP is extracted from food with ethyl acetate. After centrifugation of the extract, the supernatant is evaporated and diluted with an appropriate buffer. CAP standard solution or sample extract and CAP enzyme conjugate are added to the microwells. These microtiter wells are coated with capture antibodies directed against chloramphenicol. The free CAP eventually present in the sample extract or in the standard solution, and the CAP enzyme conjugate, compete for the CAP binding sites (competitive enzyme immunoassay). Any unbound enzyme conjugate is then removed by washing. Substrate is added to the wells and incubated. Bound enzyme conjugate converts the colorless chromogen into a blue product. The addition of the stop reagent then leads to a color change from blue to yellow. The measurement is made photometrically at 450 nm. The absorption is inversely proportional to the CAP concentration in the sample.

Sample Weight Required: 25 g

Analytical Platform: Microplate Reader

Special Information: Beeswax, royal jelly, and flavor powders cannot be processed by this method.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Chloramphenicol	N/A	µg/kg	0.15	N/A

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