



Enterotoxin (SE) is a pathogenic substance that causes Staphylococcus aureus food poisoning. According to its antigenicity, it can be divided into 8 serotypes A-E and G-I, of which SEA is the most common. Enterotoxins in food are not easily inactivated during processing, and can cause symptoms such as vomiting and diarrhea. In severe cases, they can cause multiple organ dysfunction and be life-threatening.

Meizheng provides new generation of Staphylococcus aureus total enterotoxin (SET) detection kit and Staphylococcus aureus enterotoxin typing kit using ELISA technology, which can minimize operating errors and work intensity.

Intended use

Total Staphylococcus aureus Enterotoxin ELISA Test Kit can qualitatively detect the total content of Staphylococcus aureus enterotoxin in raw milk, finished milk, fermented milk, milk beverages, whey powder and milk powder samples.

Staphylococcal Enterotoxins (SEs) Typing Kit is a sandwich enzyme immunoassay for the qualitative analysis of Staphylococcal Enterotoxins in food and bacterial cultures.

Technical data

Technology: Sandwich-ELISA

Format: 96 wells microwell plate

Sensitivity: 0.25-2ppb





Features

High sensitivity and good specificity

Simple sample pre-treatment and short reaction time

Widely used in screening and determination of various kinds of dairy products

Test Procedure



1. Sample preparation



5. Stop reaction



2. Add samples/controls



6. Interpretation



3. Washing



4. Add SET antibody, HRP-conjugate and substrates.

Ordering Information

Product No.	Product Name	Specification
LR50501	Staphylococcus aureus Enterotoxin ELISA Test Kit	96T
LR50511	Staphylococcal Enterotoxins (SEs) Typing Kit	96T