

Halal Food Pork Lateral Flow Assay Kit

Catalog No: E-FS-C143

20T/40T/80T

Version Number:	V1.0
Replace version:	/
Revision Date:	2026.06.15

This manual must be read attentively and completely before using this product.

If you have any problems, please contact our Technical Service Center for help.

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Email: techsupport@elabscience.com

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Please kindly provide us the lot number (on the outside of the box) of the kit for more efficient service.

Test principle

This kit uses the principle of Immunochromatography assay for the qualitative detection. It can detect Halal Food Pork in samples, featuring simple operation and short detection time. This product is applicable for the rapid detection of porcine-derived components in tissue, such meat surface liquid, meat chunks atc, both on-site and in laboratory settings.

Kits components

Item	Specifications
Detection Card	20 T/kit
Extraction Buffer	20 vials
Cotton Swabs	2 packs
Manual	1 copy

Note: All reagent bottle caps must be tightened to prevent evaporation and microbial pollution.

Other materials required but not supplied

Instruments: Homogenizer, Nitrogen Evaporators, Water bath, Centrifuge, Graduated pipette, Balance (sensitivity 0.01g), Oscillators, EP tubes, Scissors.

High-precision transferpettor: Single channel (20-200 μ L, 100-1000 μ L).

Notes

1. FOR RESEARCH USE ONLY. Do not use product out of date or in a broken aluminum foil. This detection card is for single use only, do not reuse it.
2. The detection card should be adjusted to room temperature after removed from the refrigerator before opening. The opening detection card should be used as soon as possible so as not to be invalid because of moisture.
3. This test card is only applicable to raw meat or simply processed non-cooked food samples.
4. Ensure samples are fresh. The tested sample should be clear, no turbidity particle and no bacterial pollution, otherwise it is easy to result in abnormal phenomena such as obstruction, unobvious color, etc., which affect the judgment of the experiment result.
5. Use processed samples within 30 min. Re-prepare samples if delayed.
6. Improper sample volume (excessive or insufficient) will affect the color development. Please follow the instructions strictly.
7. Do not use water or other liquids as negative control samples.
8. Avoid direct sunlight and direct airflow from electric fans during testing.
9. Thoroughly clean all cutting tools for sample preparation before use to prevent cross-contamination.
10. Dispose of solid and liquid waste generated after use in accordance with local regulations to prevent environmental pollution.
11. The reagents of this product are safe. They contain no carcinogenic, highly toxic, flammable, explosive or strongly corrosive substances.

12. Wear lab coat, mask and gloves throughout the test. Avoid of contacting the white membrane at the middle of the sample well.
13. If the samples are not indicated in the manual, a preliminary experiment to determine the validity of the kit is necessary.
14. **Each reagent is optimized for use in the E-FS-C143. Do not substitute reagents from any other manufacturer into the test kit. Do not combine reagents from other E-FS-C143 with different lot number.**
15. The kit is used for rapid screening of actual samples. If the test result is positive, the instrument method such as HPLC, LC/MS, etc. can be used for quantitative confirmation.

Storage and expiry date

Storage: Store at 2-30°C. With cool and dry environment.

Expiry date: expiration date is on the packing box.

Sample pretreatment

Restore all reagents and samples to room temperature before use.

1. Sample pretreatment Notice:

Experimental apparatus should be clean, and the disposable dropper should be disposable to avoid the experiment result be interfered by the contamination.

2. Sample pretreatment procedure:

2.1 Sample pretreatment of surface fluid of meat tissue sample:

- (1) Use a swab to collect tissue fluid from the surface of the test sample. Immerse the swab in the **Extraction Buffer** for 10 seconds, then agitate thoroughly in all directions for 10-20 seconds to fully dissolve the sample.
- (2) Remove the cotton swab. The remaining solution is the **test solution**.

2.2 Sample pretreatment of meat tissue chunks sample:

- (1) Use self-supplied scissors to cut a meat piece of 0.1 ± 0.05 g (about the size of a soybean). Place the meat piece into the **Extraction Buffer** and soak for 10 seconds. Squeeze the meat piece with a swab 5 to 6 times, then stir thoroughly in all directions for 10-20 seconds.
- (2) The resulting solution is the **test solution**.

Experiment procedure

1. Tear the aluminum foil bag of the detection card and take out the detection card, and put it on a smooth, clean table.
2. Take the **test solution** with the matching disposable dropper, add 100 μL (about 3 drops) of sample to the sample well (S) vertically and slowly (Avoid foaming). Start timing immediately.
3. Incubate for 5 to 10 minutes at room temperature and then judge the results immediately. Results invalid after 15 minutes.

Judgment of result

1. **Negative:** The control line region (C) show color, the test line region (T) shows no color. It indicates the sample absent porcine-derived components.
2. **Positive:** The control line region (C) show color, the test line region (T) shows equal than line C. It indicates the sample contains porcine-derived components.
3. **Invalid:** The control line region (C) shows no color. It indicates operation process is wrong or the test card is invalid.

