

## TEST REPORT –GLUTEN ELISA TESTING

Client details: Wrap Maestro  
C7 Prime Park  
Mocke Road Elfindale  
Cape Town

Date of Report: 2020/07/06  
Date of Sample Receipt: 2020/06/30  
Date of Analysis: 2020/07/03  
Customer Order No: PO - 0003

Analysis ID.: 25153  
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Enquiries: Jana Coetzee

For Attention: Brendan McClean

### Sample details

Client sample identification: Basil & Tomato Pizza Base  
Sample conditions: Pizza Base, Cold Storage  
No. of samples submitted: 1x Packet  
Sample drawn by: Client

Sample ID No.: 20076  
Issue: 1  
Known sample deviations: None

### Analysis details

Test description: Quantitative Gluten Testing (ELISA)  
Additional method information: R5 Mendez, AOAC-OMA (2012.01), certified at AOAC-RI (12061), Codex Method (Type I)  
Method cross-reactivity: The ELISA specifically detects gluten prolamins in wheat, barley and rye. No cross reaction with soy, oats, maize, rice, millet, teff, buckwheat, quinoa and amaranth.

Method identification: P5.4\_1 (reference available on request)  
Deviations from standard method: None  
Known factors influencing test results: None

### Regulatory Aspects

According to the South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) - Regulations Relating to the Labelling and Advertising of Foodstuffs, No. R. 146 (1 March 2010):

• Gluten must be declared on food product labels when present in the product, its ingredients or in its packaging material.

• The claim 'gluten-free' is not permitted for a food that: contains an ingredients that is or has been derived from any species of the significant cereals; and/or contains equal or more than 20 mg/kg gluten in the end product, when the level is determined by the R5 Mendez Enzyme-Linked Immunosorbent Assay (ELISA) for gluten, or other Codex-recommended methods.

### TEST RESULTS

| Method: | Method ID: | Method range of quantification: | MoU:     | Your sample results (tested in duplicate) |                   |             |                 | Regulatory limits: |
|---------|------------|---------------------------------|----------|---|-------------------|-------------|-----------------|--------------------|
|         |            |                                 |          | Lab ref.                                  | Gluten $\wedge$ : | Unit        | Interpretation: |                    |
| ELISA   | P5.4_1     | 5.0 – 80.0 mg/kg (ppm) gluten   | 2.40 ppm | 20076                                     | <5.0              | mg/kg (ppm) | <LLOQ           | ^^                 |
|         |            |                                 |          | 20076                                     | <5.0              | mg/kg (ppm) | <LLOQ           |                    |

**Comments:** Results are below the lower limit of quantification of the ELISA. Such results indicate that there may be zero or a very low level of gluten in the sample, too low to be accurately quantified with the ELISA.

<LLOQ = Below lower level of quantification of the method  
WROQ = Within range of reliable quantification of the method  
>ULOQ = Above the upper limit of quantification of the method

MoU = Measurement of Uncertainty  
Method is SANAS accredited

$\wedge$  There are currently no specified allowable levels set for gluten in South Africa. Stipulations for 'gluten-free' claims are indicated in R.146/2010 and summarised above.

Approved by:

Report Approved By:  
Cheryl Clarke  
(MSc Biochemistry, US)

Analysis Completed By:  
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(MSc Medical Physiology, US)

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Please note that:

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- Due to the deterioration of the samples, perishable samples are not stored for future enquiries, whereas non-perishables will be stored for a period of 10 days after testing has been conducted.
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- End of Report -