



## Reveal<sup>®</sup> 3-D Soya Test

For the 'on-site' detection of soya content in food & environmental swabs

The innovative design of the Reveal 3-D Soya gives you the tool to rapidly assess the risks posed by a major food allergen. By identifying cross contamination of ingredient supplies or inadequate cleaning between production batches Reveal 3-D Soya can have a key role as part of a food allergen management system.

### Simple & Reliable

The **Reveal 3-D Soya Test** makes it simple to screen for the presence of low levels of Soya in food products and environmental swabs virtually anywhere. Sample preparation and testing take less than **10 minutes**, making it the only choice for on-site allergen control. Each kit contains everything needed (including swabs) to perform 10 single use tests.

### Increased Sampling & Confidence

Affordability and simplicity of use means the Reveal 3-D test can be implemented more regularly than laboratory food allergen testing. Delivering enhanced confidence and protection through increased sampling and testing of all critical elements of the production process in 'real-time'.

### Reveal 3-D Technology

The unique Reveal 3-D technology ensures the three line test will deliver easily recognisable positive / negative results which can be relied upon for real-time decision making, which is crucial when the decision could mean an expensive delay in production or worse, a product recall.

### Specificity

The test is suitable for the detection of raw and processed Soya content in food products and environmental swabs. It is important that validation work is performed on each sample matrix in order to establish the detection level.

### Reveal 3-D Ordering Information

	Almond	Casein	Egg	Gluten	Hazelnut	Peanut	Shellfish	Soya
								
10 tests	902086G	902075M	902082Q	901031P	902087E	901041L	902081S	902093K

## Reveal 3-D

### WHY?

for real-time decision making

### WHEN?

for process control, auditing inspection, troubleshooting and training

### WHERE?

in all areas of the process and supply chain

### WHO?

by anyone, anywhere, no training or equipment required

### BEST PRACTICE

Reveal 3-D tests are uniquely designed for on-site validation and verification of allergen controls because best practice requires specific detection of food allergen proteins

Make Reveal 3-D an integral part of your Allergen Control Plan

## FOR FURTHER INFORMATION:

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