



FAVORGEN[®]
BIOTECH CORP.

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FavorTest™ Food Allergen Rapid Test Card – Soy

Catalogue Number: FACAR 005

Instructions Manual –Soy

Brief Information

FavorTest™ Soy Food Allergen Rapid Test is an immunochromatographic test for the detection of Soy in food.

Results are interpreted visually.

Sample preparation: homogenization, extraction

Detection limit: 50 ppm Soy

A positive result indicates that the sample has a Soy content of ≥ 50 ppm

Specificity: High Specificity

1. Intended use

FavorTest™ Soy Food Allergen Rapid Test is an immunochromatographic test for the qualitative detection of Soy in food.

The test should be used for the detection of small amounts of Soy (contaminations).

2. Reagents provided

Each test kit contains

- 2.1 Rapid Test Card
- 2.2 Dilution Buffer
- 2.3 Instruction Manual

3. Equipment / materials required (Not provided)

- 3.1 20 – 200 μ L and 200 – 1000 μ L pipettes
- 3.2 1.5mL micro centrifugal and 15 mL centrifugal tubes.
- 3.3 Digital Scale
- 3.4 Grinder or homogenizer

- 3.5 Timer
- 3.6 Vortex (if available)

4. Warnings and precautions for users

- 4.1 The test cards are very sensitive to humidity which could render the test cards useless.
- 4.2 Please keep the test cards away from humidity.

5. Storage instructions

- 5.1 Store the unopened kit at 2 – 8 degrees Celsius. **DO NOT FREEZE.**
- 5.2 Once the seal of the test card container is broken, store the container at room temperature. (20 – 25 degrees Celsius).
- 5.3 No quality guarantee is accepted after the expiration date on the kit label.

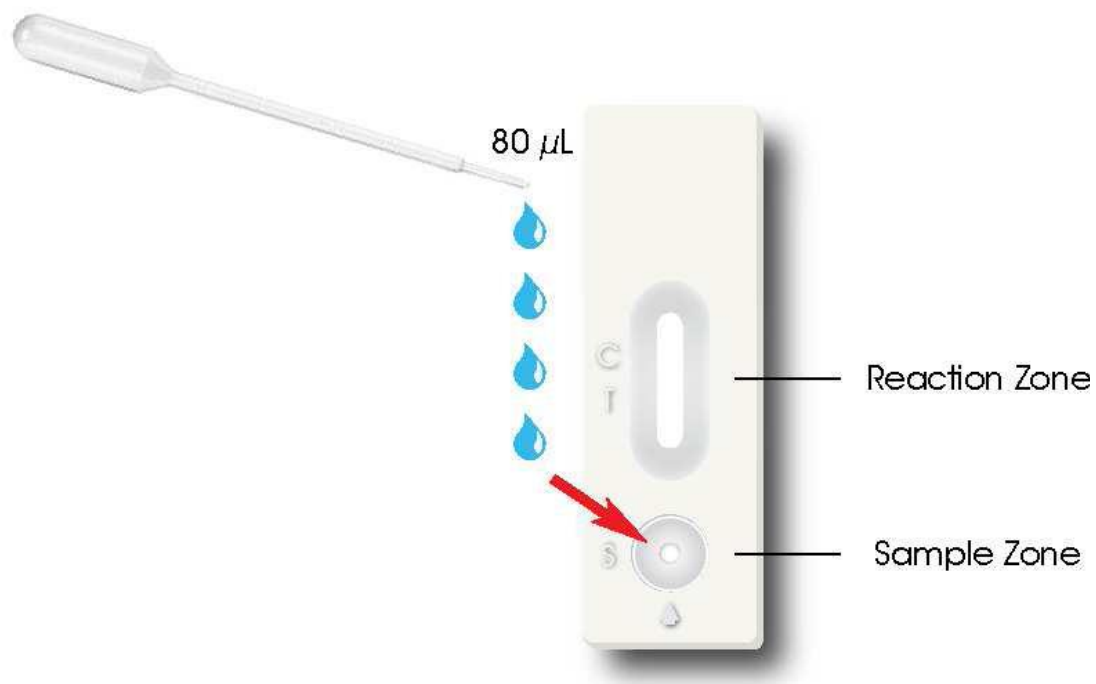
6. Preparation of samples

- 6.1 Initial notes
 - A. With the FavorTest™ Soy Food Allergen Rapid Test Card food samples with a concentration smaller than 50 ppm are found negative.
 - B. Airborne Soy powder and dirty equipment can lead to Soy contamination of the test card. To avoid cross-contamination by Soy powder, please carry out the extraction and test procedures in different rooms. Clean equipment / surfaces with 60% ethanol and wear gloves while performing the test.
- 6.2 Fluid food / drinks.
 - A. Test liquid sample directly.
 - B. If the sample is too viscous or concentrated, it is recommended to dilute the sample.
Dilution by a factor of **2x**:
Measure 200µL of sample with 200µL dilution buffer into a 1.5mL centrifugal tube and mix well.
Dilution by a factor of **10x**:
Measure 50µL of sample with 450µL dilution buffer into a 1.5mL centrifugal tube and mix well.
 - C. Proceed to Test Implementation 7.1.
- 6.3 Solid food.
 - A. Sample mixture: Weigh 0.3g of sample (grind finely) with 3000µL dilution buffer into a 15mL centrifugal tube
 - B. Vortex/mix for 30 seconds
 - C. Leave sample mixture to settle for 1 minute
 - D. Proceed to Test Implementation 7.1.

7. Test implementation

7.1 Test procedure

A. Remove test card from its packet.



B. Add 80µL from the sample supernatant into the **Sample Zone** on the test card.

Wait 15 minutes for the results. Please read the results immediately without further manipulation.

8. Results and sensitivity.



Positive



Negative



Error
Please re-test

8.1 Analysis of raw material and food samples.

A. **Positive result: two coloured bands** (the C and T red test band) are visible within the reaction zone. Food samples with concentration greater than 50 ppm are found positive with the test card.

B. **Negative result: one coloured band** (the C red test band) is visible within the reaction zone. Food samples with concentration less than 50 ppm are found negative with the test card.

C. **Invalid result: no coloured band**

If no coloured bands visible within the reaction zone, the test is considered invalid. “Hook effect”: High concentrated samples overload the test card and no band will be visible.

Please check the following :

- i. if the test card packaging is damaged
- ii. if the test card is damp
- iii. if the sample is too viscous or too concentrated

Please retest with a new test card.

NOTE: Please read test results within 30 minutes to ensure optimum accuracy.

9. Important Notes.

9.1 FavorTest™ products are for food testing only, for In Vitro diagnostic use only

9.2 FavorTest™ products do not contain any hazardous or toxic material

9.3 FavorTest™ Rapid Tests are designed as a one-use test.

9.4 FavorTest™ Rapid Tests are designed for screening purposes. If analysis of ingredients is required, please send your sample to your local laboratory for further analysis.

9.5 If the sample mixture is too viscous, the test card will fail. Please dilute 10x (50µL of sample + 450µL of dilution buffer) and retest using a new test card.

9.6 Please do not use expired test cards.



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FavorTest™ Food Allergen Rapid Test Card – Milk

Catalogue Number: FACAR 002

Instructions Manual –Milk(Casein)

Brief Information

FavorTest™ Casein Food Allergen Rapid Test is an immunochromatographic test for the detection of Casein in food.

All reagents required for the test are included in the test kit.

Results are interpreted visually.

Sample preparation: homogenization, extraction

Detection limit: 5 ppm casein

A positive result indicates that the sample has a casein content of ≥ 5 ppm

Specificity: High Specificity

1. Intended use

FavorTest™ Casein Food Allergen Rapid Test is an immunochromatographic test for the qualitative detection of casein in food. The test should be used for the detection of small amounts of casein (contaminations).

2. Reagents provided

Each test kit contains

- 2.1 Rapid Test Card
- 2.2 Dilution Buffer
- 2.3 Instruction Manual

3. Equipment / materials required (Not provided)

- 3.1 20 – 200 μ L and 200 – 1000 μ L pipettes
- 3.2 1.5mL micro centrifugal and 15 mL centrifugal tubes.
- 3.3 Digital Scale

- 3.4 Grinder or homogenizer
- 3.5 Timer
- 3.6 Vortex (if available)

4. Warnings and precautions for users

- 4.1 The test cards are very sensitive to humidity which could render the test cards useless.
- 4.2 Please keep the test cards away from humidity.

5. Storage instructions

- 5.1 Store the unopened kit at 2 – 8 degrees Celsius. DO NOT FREEZE.
- 5.2 Once the seal of the test card container is broken, store the container at room temperature. (20 – 25 degrees Celsius).
- 5.3 No quality guarantee is accepted after the expiration date on the kit label.

6. Preparation of samples

6.1 Initial notes

- A. With the FavorTest™ Casein Food Allergen Rapid Test Card food samples with a concentration smaller than 5 ppm are found negative.
- B. Airborne milk powder and dirty equipment can lead to casein contamination of the test card. To avoid cross-contamination by milk powder, please carry out the extraction and test procedures in different rooms. Clean equipment / surfaces with 60% ethanol and wear gloves while performing the test.

6.2 Fluid food / drinks.

- A. Test liquid sample directly.
- B. If the sample is too viscous or concentrated, it is recommended to dilute the sample.

Dilution by a factor of **2x**:

Measure 200µL of sample with 200µL dilution buffer into a 1.5mL centrifugal tube and mix well.

Dilution by a factor of **10x**:

Measure 50µL of sample with 450µL dilution buffer into a 1.5mL centrifugal tube and mix well.

- C. Proceed to Test Implementation 7.1.

NOTE: If sample contains high milk content, it is recommended to dilute by a factor of 100x.

Add 10µ L of sample with 990µ L of dilution buffer into a 1.5mL tube and mix well.

Proceed to Test Implementation 7.1.

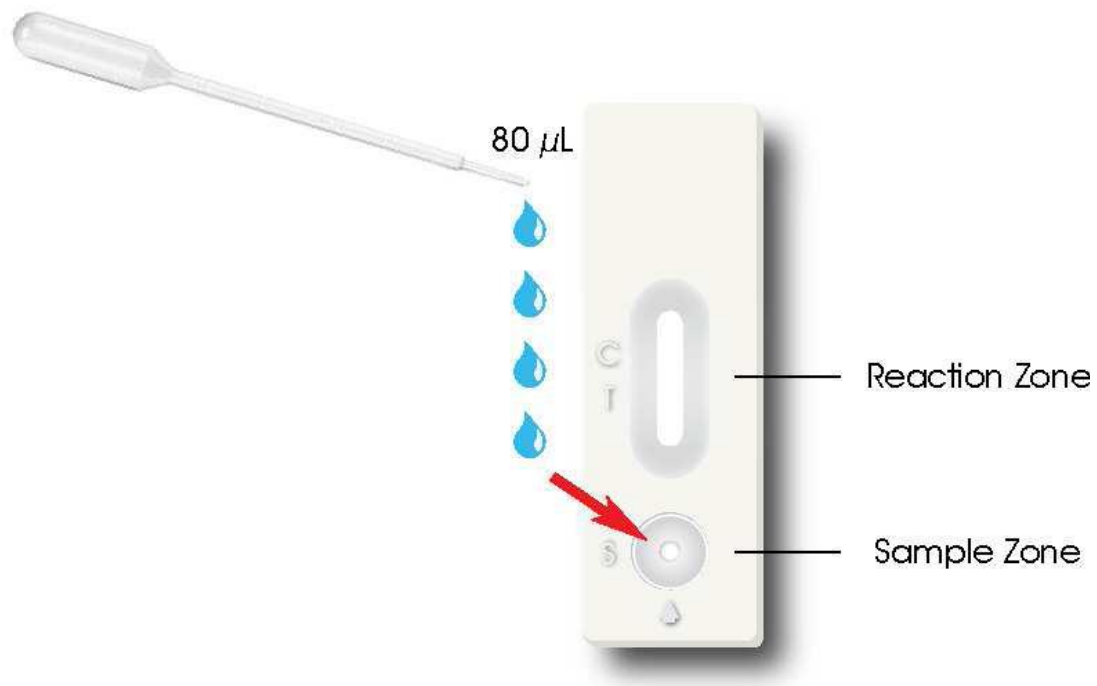
6.3 Solid food.

- A. Sample mixture: Weigh 0.3g of sample (grind finely) with 3000µL dilution buffer into a 15mL centrifugal tube
- B. Vortex/mix for 30 seconds
- C. Leave sample mixture to settle for 1 minute
- D. Proceed to Test Implementation 7.1.

7. Test implementation

7.1 Test procedure

A. Remove test card from its packet.



B. Add 80µL from the sample supernatant into the **Sample Zone** on the test card.

Wait 15 minutes for the results. Please read the results immediately without further manipulation.

8. Results and sensitivity.



Positive



Negative



Error
Please re-test

8.1 Analysis of raw material and food samples.

A. **Positive result: two coloured bands** (the C and T red test band) are visible within the reaction zone. Food samples with concentration greater than 5 ppm are found positive with the test card.

B. **Negative result: one coloured band** (the C red test band) is visible within the reaction zone. Food samples with concentration less than 5 ppm are found negative with the test card.

C. **Invalid result: no coloured band**

If no coloured bands visible within the reaction zone, the test is considered invalid. “Hook effect”: High concentrated samples overload the test card and no band will be visible.

Please check the following :

- i. if the test card packaging is damaged
- ii. if the test card is damp
- iii. if the sample is too viscous or too concentrated

Please retest with a new test card.

NOTE: Please read test results within 30 minutes to ensure optimum accuracy.

9. Important Notes.

9.1 FavorTest™ products are for food testing only, for In Vitro diagnostic use only

9.2 FavorTest™ products do not contain any hazardous or toxic material

9.3 FavorTest™ Rapid Tests are designed as a one-use test.

9.4 FavorTest™ Rapid Tests are designed for screening purposes. If analysis of ingredients is required, please send your sample to your local laboratory for further analysis.

9.5 If the sample mixture is too viscous, the test card will fail. Please dilute 10x (50µL of sample + 450µL of dilution buffer) and retest using a new test card.

9.6 Please do not use expired test cards.



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FavorTest™ Food Allergen Rapid Test Card – Wheat

Catalogue Number: FACAR 003

Instructions Manual –Wheat(Gluten)

Brief Information

FavorTest™ Gluten Food Allergen Rapid Test is an immunochromatographic test for the detection of Gluten in food.

Results are interpreted visually.

Sample preparation: homogenization, extraction

Detection limit: approx. 10ppm gliadin corresponding to 20 ppm gluten

A positive result indicates that the sample has a Gluten content of ≥ 20 ppm

Specificity: No cross-reaction with buckwheat.

1. Intended use

FavorTest™ Gluten Food Allergen Rapid Test is an immunochromatographic test for the qualitative detection of Gluten in food.

The test should be used for the detection of small amounts of Gluten (contaminations).

The ethanol extraction buffer A should only be used for not heated food samples.

2. General

In the document of Codex Alimentarius (Alinorm 08/31/26) gluten-free foods are defined as foods, which having a gluten content of less than 20ppm. It is differentiated to food products, which have been specially processed to reduce the gluten content to a level above 20 up to 100mg/kg in total.

3. Reagents provided

Each test kit contains

3.1 Rapid Test Card

3.2 Buffer A

3.3 Buffer B

3.4 Instruction Manual

4. Equipment / materials required (Not provided)

- 4.1 Ethanol solution (95 or 99%) for Buffer A.
- 4.2 20 – 200 μ L and 200 – 1000 μ L pipettes
- 4.3 1.5mL micro centrifugal and 15 mL centrifugal tubes.
- 4.4 Digital Scale
- 4.5 Grinder or homogenizer
- 4.6 Timer
- 4.7 Vortex (if available)

5. Warnings and precautions for users

- 5.1 The test cards are very sensitive to humidity which could render the test cards useless.
- 5.2 Please keep the test cards away from humidity.

6. Storage instructions

- 6.1 Store the unopened kit at 2 – 8 degrees Celsius. DO NOT FREEZE.
- 6.2 Once the seal of the test card container is broken, store the container at room temperature. (20 – 25 degrees Celsius).
- 6.3 No quality guarantee is accepted after the expiration date on the kit label.

7. Preparation of samples

7.1 Initial notes

- A. With the FavorTest™ Gluten Food Allergen Rapid Test Card food samples with a concentration smaller than 10 ppm gliadin (or equivalent of 20 ppm gluten) are found negative.
- B. Airborne cereal dust and dirty equipment can lead to Gluten contamination of the test card. To avoid cross-contamination by cereal powder, please carry out the extraction and test procedures in different rooms. Clean equipment / surfaces with 60% (or higher) ethanol and wear gloves while performing the test.

NOTE: Please add 15mL 95% or 99% ethanol to buffer A. This step is only required for the first time operation of this kit.

7.2 Ethanol extraction

- A. This method should be used for not heated and unprocessed food samples.

7.3 Fluid food / drinks.

- A. Test liquid sample directly.
- B. If the sample is too viscous or concentrated, it is recommended to dilute the sample. Dilution by a factor of **2x**:

Measure 200 μ L of sample with 200 μ L dilution buffer into a 1.5mL centrifugal tube and mix well.

Dilution by a factor of **10x**:

Measure 50 μ L of sample with 450 μ L dilution buffer into a 1.5mL centrifugal tube and mix well.

C. Proceed to Test Implementation 8.1.

7.4 Solid food.

A. Sample mixture: Weigh 0.3g of sample (grind finely) with 3000 μ L dilution **buffer A** into a 15mL centrifugal tube

B. Vortex/mix for 30 seconds

C. Leave sample mixture to settle for 1 minute

D. Pipette 450 μ L **buffer B** into the 1.5mL micro centrifugal tube.

E. Pipette 50 μ L sample mixture supernatant into the 1.5mL micro centrifugal tube.

F. Shake / Mix for 10 seconds

G. Proceed to Test Implementation 8.1.

NOTE: If the sample mixture is too viscous, it is recommended to dilute the sample mixture by a factor of 10x.

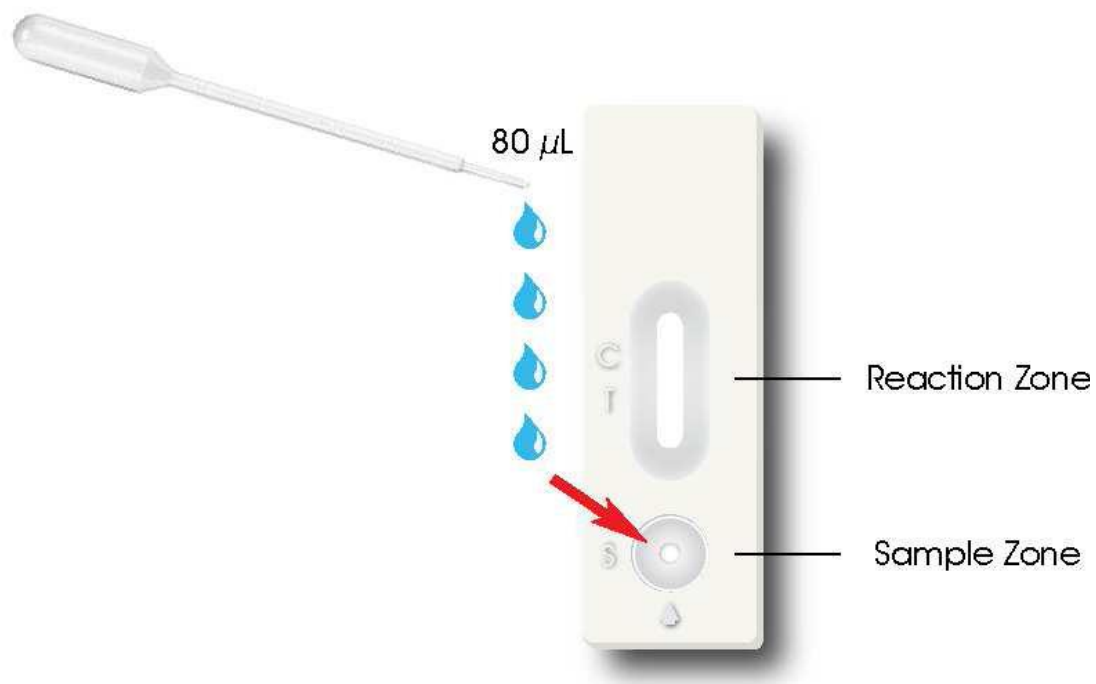
Step A. Pipette 50 μ L sample mixture with 450 μ L buffer A into the 1.5mL micro centrifugal tube and mix well.

Step B. Pipette 50 μ L sample mixture supernatant from the above (step A) with 450 μ L buffer B into the 1.5mL micro centrifugal tube. Proceed to test implementation 8.1.

8. Test implementation

8.1 Test procedure

A. Remove test card from its packet.



B. Add 80µL from the sample supernatant into the **Sample Zone** on the test card.

Wait 15 minutes for the results. Please read the results immediately without further manipulation.

9. Results and sensitivity.



Positive



Negative



Error
Please re-test

9.1 Analysis of raw material and food samples.

A. **Positive result: two coloured bands** (the C and T red test band) are visible within the reaction zone. Food samples with concentration greater than 20 ppm are found positive with the test card.

B. **Negative result: one coloured band** (the C red test band) is visible within the reaction zone. Food samples with concentration less than 20 ppm are found negative with the test card.

C. **Invalid result: no coloured band**

If no coloured bands visible within the reaction zone, the test is considered invalid. “Hook effect”: High concentrated samples overload the test card and no band will be visible.

Please check the following :

- i. if the test card packaging is damaged
- ii. if the test card is damp
- iii. if the sample is too viscous or too concentrated

Please retest with a new test card.

NOTE: Please read test results within 30 minutes to ensure optimum accuracy.

10. Important Notes.

10.1 FavorTest™ products are for food testing only, for In Vitro diagnostic use only

10.2 FavorTest™ products do not contain any hazardous or toxic material

10.3 FavorTest™ Rapid Tests are designed as a one-use test.

10.4 FavorTest™ Rapid Tests are designed for screening purposes. If analysis of ingredients is required, please send your sample to your local laboratory for further analysis.

10.5 If the sample mixture is too viscous, the test card will fail. Please dilute sample as described in the notes of “Sample Preparation”.

10.6 Please do not use expired test cards.



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FavorTest™ Food Allergen Rapid Test Card – Peanuts

Catalogue Number: FACAR 004

Instructions Manual –Peanuts

Brief Information

FavorTest™ Peanuts Food Allergen Rapid Test is an immunochromatographic test for the detection of Peanuts in food.

All reagents required for the test are included in the test kit.

Results are interpreted visually.

Sample preparation: homogenization, extraction

Detection limit: 1 ppm Peanuts

A positive result indicates that the sample has a Peanuts content of ≥ 1 ppm

Specificity: High Specificity

1. Intended use

FavorTest™ Peanuts Food Allergen Rapid Test is an immunochromatographic test for the qualitative detection of Peanuts in food.

The test should be used for the detection of small amounts of Peanuts (contaminations).

2. Reagents provided

Each test kit contains

- 2.1 Rapid Test Card
- 2.2 Dilution Buffer
- 2.3 Instruction Manual

3. Equipment / materials required (Not provided)

- 3.1 20 – 200 μ L and 200 – 1000 μ L pipettes
- 3.2 1.5mL micro centrifugal and 15 mL centrifugal tubes.
- 3.3 Digital Scale

- 3.4 Grinder or homogenizer
- 3.5 Timer
- 3.6 Vortex (if available)

4. Warnings and precautions for users

- 4.1 The test cards are very sensitive to humidity which could render the test cards useless.
- 4.2 Please keep the test cards away from humidity.

5. Storage instructions

- 5.1 Store the unopened kit at 2 – 8 degrees Celsius. **DO NOT FREEZE.**
- 5.2 Once the seal of the test card container is broken, store the container at room temperature. (20 – 25 degrees Celsius).
- 5.3 No quality guarantee is accepted after the expiration date on the kit label.

6. Preparation of samples

6.1 Initial notes

- A. With the FavorTest™ Peanuts Food Allergen Rapid Test Card food samples with a concentration smaller than 1 ppm are found negative.
- B. Airborne Peanuts powder and dirty equipment can lead to Peanuts contamination of the test card. To avoid cross-contamination by Peanuts powder, please carry out the extraction and test procedures in different rooms. Clean equipment / surfaces with 60% ethanol and wear gloves while performing the test.

6.2 Fluid food / drinks.

- A. Test liquid sample directly.
- B. If the sample is too viscous or concentrated, it is recommended to dilute the sample.

Dilution by a factor of **2x**:

Measure 200µL of sample with 200µL dilution buffer into a 1.5mL centrifugal tube and mix well.

Dilution by a factor of **10x**:

Measure 50µL of sample with 450µL dilution buffer into a 1.5mL centrifugal tube and mix well.

- C. Proceed to Test Implementation 7.1.

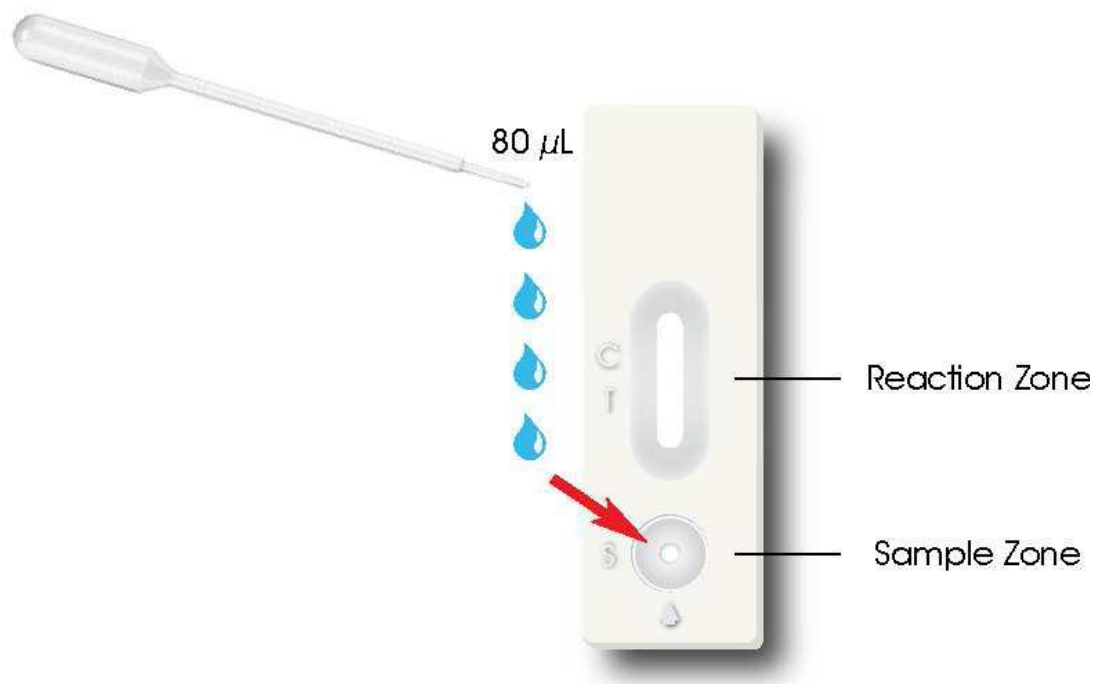
6.3 Solid food.

- A. Sample mixture: Weigh 0.3g of sample (grind finely) with 3000µL dilution buffer into a 15mL centrifugal tube
- B. Vortex/mix for 30 seconds
- C. Leave sample mixture to settle for 1 minute
- D. Proceed to Test Implementation 7.1.

7. Test implementation

7.1 Test procedure

A. Remove test card from its packet.



B. Add 80µL from the sample supernatant into the **Sample Zone** on the test card.

Wait 15 minutes for the results. Please read the results immediately without further manipulation.

8. Results and sensitivity.



Positive



Negative



Error
Please re-test

8.1 Analysis of raw material and food samples.

A. **Positive result: two coloured bands** (the C and T red test band) are visible within the reaction zone. Food samples with concentration greater than 1 ppm are found positive with the test card.

B. **Negative result: one coloured band** (the C red test band) is visible within the reaction zone. Food samples with concentration less than 1 ppm are found negative with the test card.

C. **Invalid result: no coloured band**

If no coloured bands visible within the reaction zone, the test is considered invalid. “Hook effect”: High concentrated samples overload the test card and no band will be visible.

Please check the following :

- i. if the test card packaging is damaged
- ii. if the test card is damp
- iii. if the sample is too viscous or too concentrated

Please retest with a new test card.

NOTE: Please read test results within 30 minutes to ensure optimum accuracy.

9. Important Notes.

9.1 FavorTest™ products are for food testing only, for In Vitro diagnostic use only

9.2 FavorTest™ products do not contain any hazardous or toxic material

9.3 FavorTest™ Rapid Tests are designed as a one-use test.

9.4 FavorTest™ Rapid Tests are designed for screening purposes. If analysis of ingredients is required, please send your sample to your local laboratory for further analysis.

9.5 If the sample mixture is too viscous, the test card will fail. Please dilute 10x (50µL of sample + 450µL of dilution buffer) and retest using a new test card.

9.6 Please do not use expired test cards.



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FavorTest™ Food Allergen Rapid Test Card – Egg

Catalogue Number: FACAR 001

Instructions Manual – Egg

Brief Information

FavorTest™ Egg Food Allergen Rapid Test is an immunochromatographic test for the detection of Egg in food.

All reagents required for the test are included in the test kit.

Results are interpreted visually.

Sample preparation: homogenization, extraction

Detection limit: 0.1 ppm Egg

A positive result indicates that the sample has a Egg content of ≥ 0.1 ppm

Specificity: High Specificity

1. Intended use

FavorTest™ Egg Food Allergen Rapid Test is an immunochromatographic test for the qualitative detection of Egg in food. The test should be used for the detection of small amounts of Egg (contaminations).

2. Reagents provided

Each test kit contains

- 2.1 Rapid Test Card
- 2.2 Dilution Buffer
- 2.3 Instruction Manual

3. Equipment / materials required (Not provided)

- 3.1 20 – 200 μ L and 200 – 1000 μ L pipettes
- 3.2 1.5mL micro centrifugal and 15 mL centrifugal tubes.
- 3.3 Digital Scale

- 3.4 Grinder or homogenizer
- 3.5 Timer
- 3.6 Vortex (if available)

4. Warnings and precautions for users

- 4.1 The test cards are very sensitive to humidity which could render the test cards useless.
- 4.2 Please keep the test cards away from humidity.

5. Storage instructions

- 5.1 Store the unopened kit at 2 – 8 degrees Celsius. **DO NOT FREEZE.**
- 5.2 Once the seal of the test card container is broken, store the container at room temperature. (20 – 25 degrees Celsius).
- 5.3 No quality guarantee is accepted after the expiration date on the kit label.

6. Preparation of samples

6.1 Initial notes

- A. With the FavorTest™ Egg Food Allergen Rapid Test Card food samples with a concentration smaller than 0.1 ppm are found negative.
- B. Airborne Egg powder and dirty equipment can lead to Egg contamination of the test card. To avoid cross-contamination by Egg powder, please carry out the extraction and test procedures in different rooms. Clean equipment / surfaces with 60% ethanol and wear gloves while performing the test.

6.2 Fluid food / drinks.

- A. Test liquid sample directly.
- B. If the sample is too viscous or concentrated, it is recommended to dilute the sample.

Dilution by a factor of **2x**:

Measure 200µL of sample with 200µL dilution buffer into a 1.5mL centrifugal tube and mix well.

Dilution by a factor of **10x**:

Measure 50µL of sample with 450µL dilution buffer into a 1.5mL centrifugal tube and mix well.

- C. Proceed to Test Implementation 7.1.

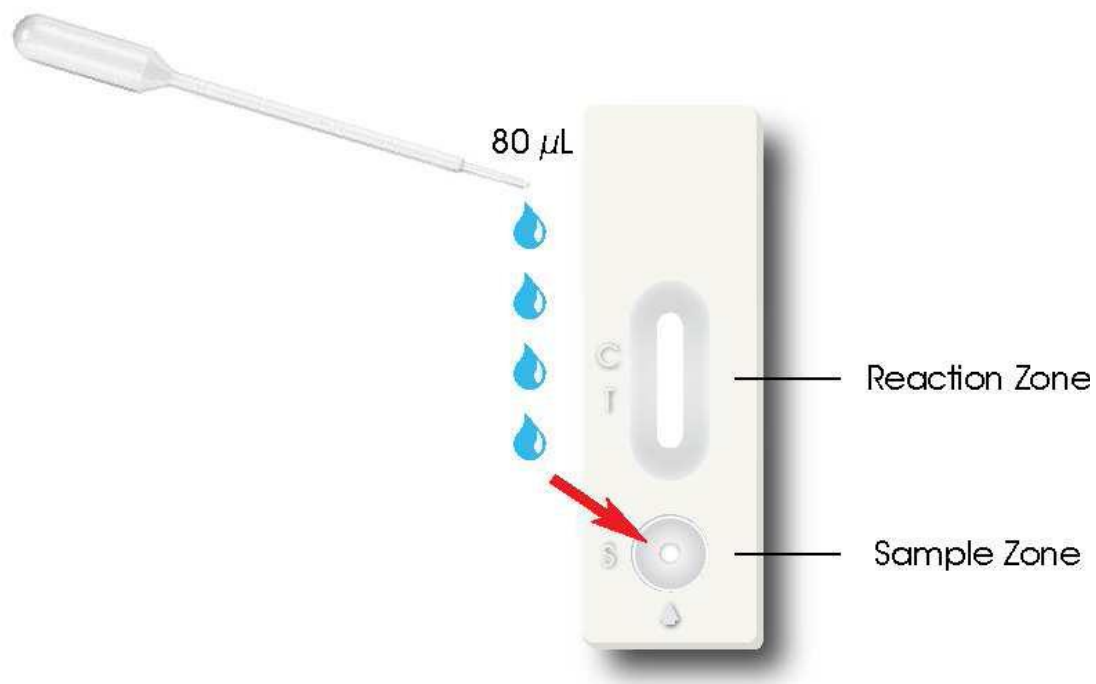
6.3 Solid food.

- A. Sample mixture: Weigh 0.3g of sample (grind finely) with 3000µL dilution buffer into a 15mL centrifugal tube
- B. Vortex/mix for 30 seconds
- C. Leave sample mixture to settle for 1 minute
- D. Proceed to Test Implementation 7.1.

7. Test implementation

7.1 Test procedure

A. Remove test card from its packet.



B. Add 80µL from the sample supernatant into the **Sample Zone** on the test card.

Wait 15 minutes for the results. Please read the results immediately without further manipulation.

8. Results and sensitivity.



Positive



Negative



Error
Please re-test

8.1 Analysis of raw material and food samples.

- A. **Positive result: two coloured bands** (the C and T red test band) are visible within the reaction zone. Food samples with concentration greater than 0.1 ppm are found positive with the test card.
- B. **Negative result: one coloured band** (the C red test band) is visible within the reaction zone. Food samples with concentration less than 0.1 ppm are found negative with the test card.
- C. **Invalid result: no coloured band**

If no coloured bands visible within the reaction zone, the test is considered invalid. “Hook effect”: High concentrated samples overload the test card and no band will be visible.

Please check the following :

- i. if the test card packaging is damaged
- ii. if the test card is damp
- iii. if the sample is too viscous or too concentrated

Please retest with a new test card.

NOTE: Please read test results within 30 minutes to ensure optimum accuracy.

9. Important Notes.

- 9.1 FavorTest™ products are for food testing only, for In Vitro diagnostic use only
- 9.2 FavorTest™ products do not contain any hazardous or toxic material
- 9.3 FavorTest™ Rapid Tests are designed as a one-use test.
- 9.4 FavorTest™ Rapid Tests are designed for screening purposes. If analysis of ingredients is required, please send your sample to your local laboratory for further analysis.
- 9.5 If the sample mixture is too viscous, the test card will fail. Please dilute 10x (50µL of sample + 450µL of dilution buffer) and retest using a new test card.
- 9.6 Please do not use expired test cards.