

Enzyme-linked aptamer kits for rapid, visual and sensitive determination of lactoferrin in dairy products

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Table S1. The comparison of ELISA and ELAA.

LOD (nM)	Detection strategy	Detection duration (h)	reference
1.25	Indirect competition(ELISA)	1	[26]
5.25	Direct Competition(ELISA)	1	[36]
40.38	Sandwich method(ELISA)	2.75	[37]
225	Direct Competition(ELISA)	2.5	[38]
14.01	Indirect competition(ELAA)	1	this work