

“Histamine Check Swab”

-for anytime, anywhere, anyone-

We hereby release our new item “Histamine Check Swab” is an integrated test reagent that includes a swab, histamine extraction reagent, and coloring reagent. Now we are ready to provide “Histamine Check Swab” for histamine screening test of raw fish, bonito flakes, fish sauce, and incoming inspection.

Products Detail

Code	60448
Product Name	Histamine Check Swab
Contents	Total 40 assays (20 x 2 aluminum bags) User's manual
Storage	2-8 (Do not freeze)
Total Weight	355g
Expiry	End of month after 18 months from manufacturing date.

Seal Label



Feature

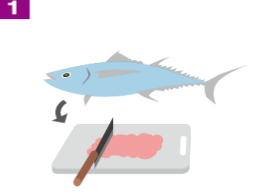
Simple : Soak the swab in diluted sample and activating the device.

Rapid : About 5 minutes for reagent reaction.

No instrumentation required : Interpret result of histamine level with the color chart.

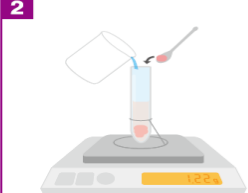
Assay Procedure – raw fish (solid form sample)

1



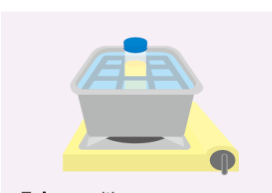
Mince the fish meat.
*Solid form assay samples should be minced.

2




Dilute an assay sample by two to five times.

3



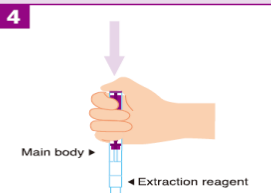
False positive may occur depending on samples. False positive may be prevented by heating the diluted sample.

4



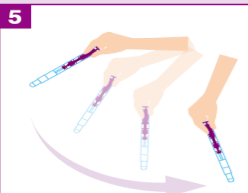
Leave sample about 5min to be prepared. Soak the swab in the diluted sample.
*Avoid solid object.

5



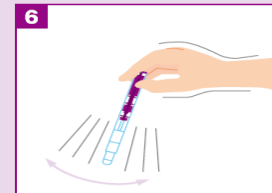
Main body ▶
◀ Extraction reagent
◀ Colorimetric reagent
Push the swab stick all the way into the main body.

6



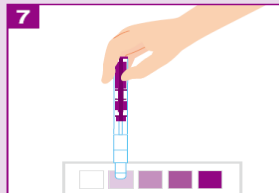
Drop extraction reagent and mix with the colorimetric reagent.

7



Shake the main body until leftover colorimetric reagent fully dissolve.

8



After 5min, determine histamine concentration by comparing result with the color chart.

Notice:

False positive and inaccuracy in histamine content assay may occur depending on assay samples and pretreatments.

Please use another assay method if accurate histamine content must be identified.

Please refer to the instruction manual for full procedures.