

No instrumentation required

# Histamin Check Swab

for anytime, anywhere, anyone

**Simple**

Soak the swab in the diluted sample and activate the device

**Rapid**

About 5 minutes for reagent reaction

**Easy**

Interpret result of Histamine Level with the color chart

## Color Results



0 ppm    20 ppm    40 ppm    60 ppm    80 ppm



For the histamine screening test of raw fish, bonito flakes, fish sauce, and incoming inspection.

## Principle of Measurement



Fish Processing Facilities



Katsuobushi



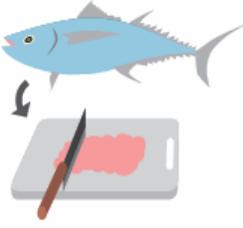
Fish Sauce

# HyServe

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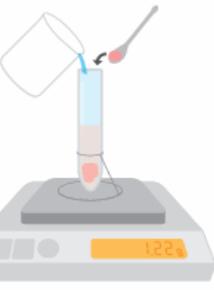
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**1**



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

**2**



Dilute an assay sample by two to five times.



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

**3**



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

**4**



Main body ▶  
◀ Extraction reagent  
◀ Colorimetric reagent

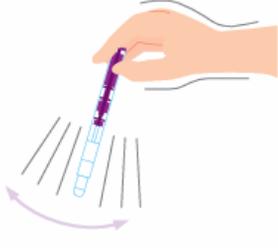
Push the swab stick all the way into the main body.

**5**



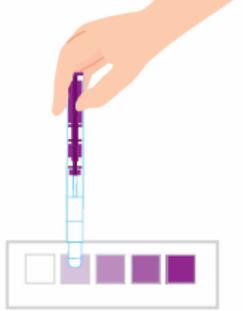
Drop extraction reagent and mix with the colorimetric reagent.

**6**



Shake the main body until leftover colorimetric reagent fully dissolve.

**7**



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

## Precautions for use

- This product is for purpose of in-house screening and research applications. It is neither intended as a precise quantification of histamine or an official analytical method.
- Histamine is prone to adhere to glass; therefore, apparatus made of plastic should be used for preparation.
- 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 make sure to follow the instruction manual attached to the product prior to use.

## Product specification

- Quantitative Range: 20-80ppm
- \*Case of fish sauce: 5 times diluted fish sauce will be 100-400 ppm.
- Reagent Reaction: 5 min
- Detection Method: Visual Reading of colorimetric reaction.

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