

No instrumentation required

Histamin Check Swab

for anytime, anywhere, anyone

Simple

Soak the swab in the diluted sample and activate the device

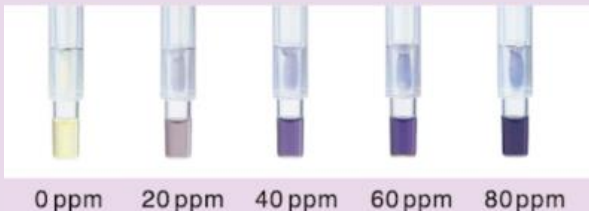
Rapid

About 5 minutes for reagent reaction

Easy

Interpret result of Histamine Level with the color chart

Color Results



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

Principle of Measurement

Histamine

Colorimetric
reagent
Enzyme

Color



Fish Processing Facilities



Katsuobushi



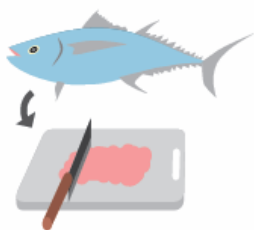
Fish Sauce

HyServe

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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.



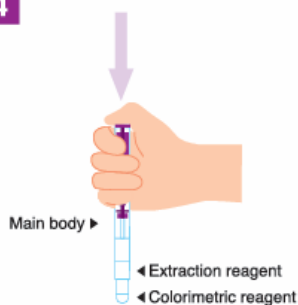
False positive may occur depending on samples. False positive may be prevented by heating the diluted sample.

3



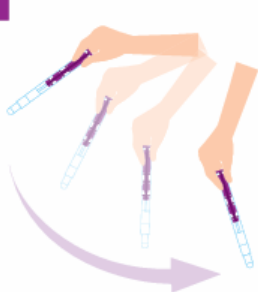
Leave sample about 5min to be prepared. Soak the swab in the diluted sample.
*Avoid solid object.

4



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

5



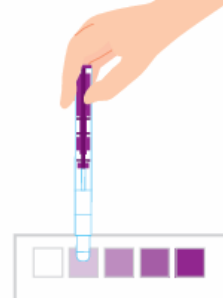
Drop extraction reagent and mix with the colorimetric reagent.

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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