

No instrumentation required

Histamine Check Swab

for anytime, anywhere, anyone

Simple

Soak the swab in diluted sample and activate the device.

Rapid

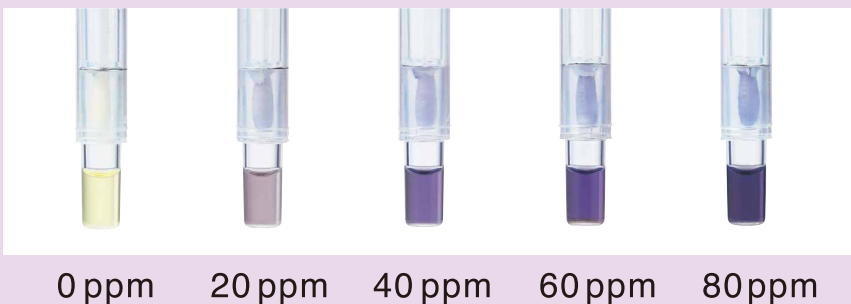
About 5 minutes for reagent reaction.

Easy

Interpret result of histamine level with the color chart.

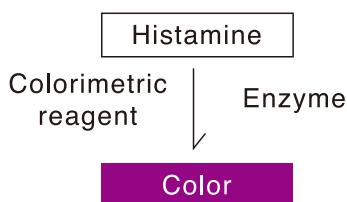


Color Results



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

Principle of Measurement



Fish processing facilities

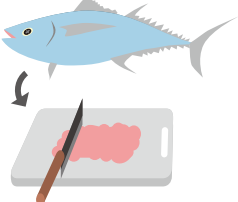
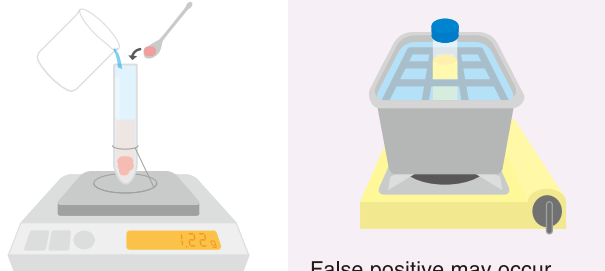
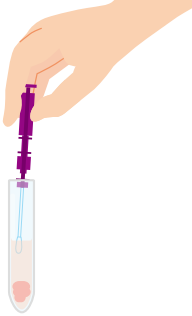
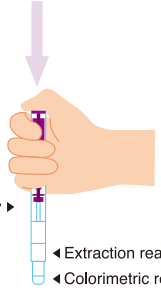
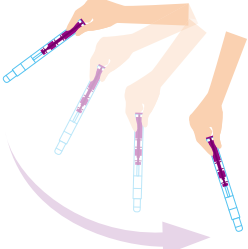
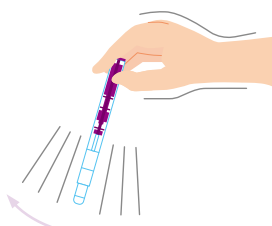
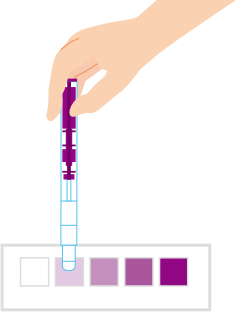


Bonito flakes



Fish sauce

Assay Procedure – raw fish (solid form sample)

<p>1</p>  <p>Mince the fish meat. *Solid form assay samples should be minced.</p>	<p>2</p>  <p>Dilute an assay sample by two to five times.</p> <p>False positive may occur depending on samples. False positive may be prevented by heating the diluted sample.</p>	<p>3</p>  <p>Leave sample about 5min to be prepared. Soak the swab in the diluted sample. *Avoid solid object.</p>	
<p>4</p>  <p>Main body ▶ ◀ Extraction reagent ◀ Colorimetric reagent</p> <p>Push the swab stick all the way into the main body.</p>	<p>5</p>  <p>Drop extraction reagent and mix with the colorimetric reagent.</p>	<p>6</p>  <p>Shake the main body until leftover colorimetric reagent fully dissolve.</p>	<p>7</p>  <p>After 5min, determine histamine concentration by comparing result with the color chart.</p>

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.
- Bring this product up to room temperature(18 - 30°C) prior to use.

Product Specification

- Quantitative Range: 20-80 ppm
*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.



For more information

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kikkoman

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* The contents described in this leaflet are subject to change without notice.