

No instrumentation required

# Histamine Check Swab

for anytime, anywhere, anyone

Simple

Soak the swab in diluted sample and activate the device.

Rapid

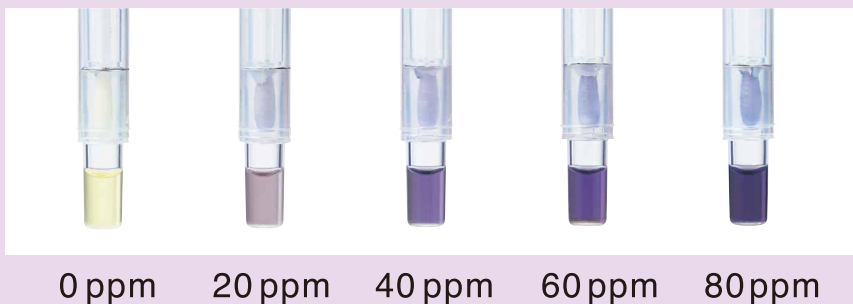
About 5 minutes for reagent reaction.

Easy

Interpret result of histamine level with the color chart.

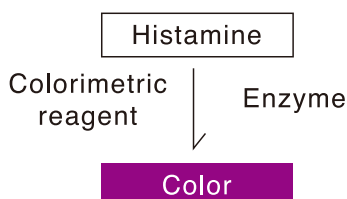


## Color Results



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

## Principle of Measurement



Fish processing facilities



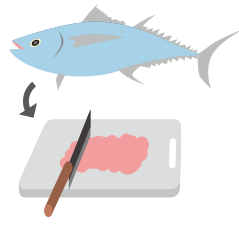
Bonito flakes



Fish sauce

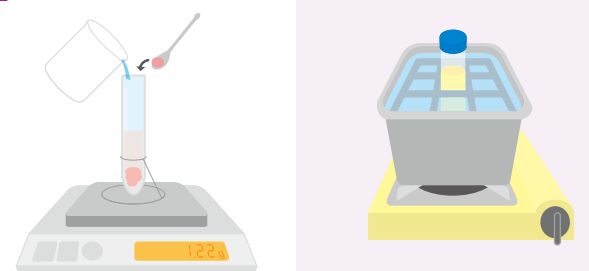
## Assay Procedure – raw fish (solid form sample)

**1**



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


**2**



Dilute an assay sample by two to five times.

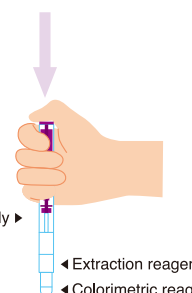
False positive may occur depending on samples. False positive may be prevented by heating the diluted sample.

**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

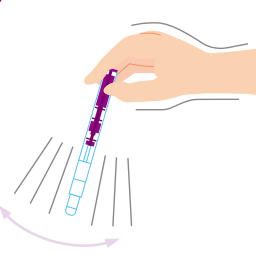
Push the swab stick all the way into the main body.

**5**



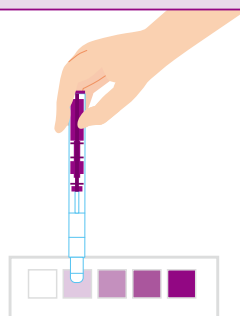
Drop extraction reagent and mix with the colorimetric reagent.

**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.
- 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

Manufacturer:

**kikkoman**

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



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