

Technical Manual

Histamine Quick Test Strips

Catalogue Code: BA0199

Pack Size: 10 strips per pack

Research Use Only

DESCRIPTION

HISTAMINE (C₅H₉N₃) is a biogenic amine naturally present in many foods and body cells in amounts without toxicological significance. It is also a contaminant mostly found in Scombridae family fishes, such as tuna and mackerel, as well as other seafood products when they are improperly handled or stored. The consumption of foods containing high levels of histamine may lead to an allergy like food poisoning known as scombroid poisoning.

The Assay Genie Histamine Quick Test Strips are based on histamine dehydrogenase catalyzed oxidation of histamine in which the formed electron mediator reduces a formazan (MTT) reagent. The intensity of product color is directly proportional to histamine concentration in the sample.

Product Information

Catalog No: BA0199

Number of Tests: 10 per package (other sizes available upon request).

Contents:

- Ten Test Strips
- Extraction Buffer: 8 mL
- Sample Tubes: 10x
- Instruction Manual

Shipping/Storage: The kit is shipped and stored at room temperature. Keep strips dry and out of direct sunlight. For long term storage (> 30 days), we recommend keeping the Sample Development Tubes at 4°C or below.

Expiry: 6 months upon receipt.

Product Accessories

Sample dilutions can be performed either with a pipettoman if available or transfer pipettes can be purchased separately. We offer the following:

- Ten 1 mL Transfer Pipettes,
- Ten 400 µL Transfer Pipettes,
- Ten 200 µL Transfer Pipettes

Fish and red wine samples require centrifugation. A centrifuge can be purchased separately. We offer the following:

- Mini Centrifuge

Red wine samples must be cleared with PVPP powder. We also offer the following:

- Ten tubes with 40 mg PVPP

SAMPLE PREPARATION

SEAFOOD

1. Weigh 500 mg of fish and place it in a Sample tube. Then, use a pipetteman to add 500 μL of Extraction Buffer to the Sample tube and homogenize sample. Note: If a balance, pipetteman, or homogenizer is not available, an alternative approach is available: Use a 1 mL transfer pipette to fill an empty Sample tube with Extraction Buffer until the liquid reaches the 0.5 mark on the tube. Add a small piece of fish (about the size of the sample tube cap) to the tube. Enough fish should be added so that the level of liquid rises to the 1 mL mark on the tube. If a homogenizer is not available, briefly mash the fish until it breaks apart and vigorously shake the tube for 2 minutes.
2. Centrifuge the Sample tube for 5–10 minutes at full speed. Dilution Factor=2

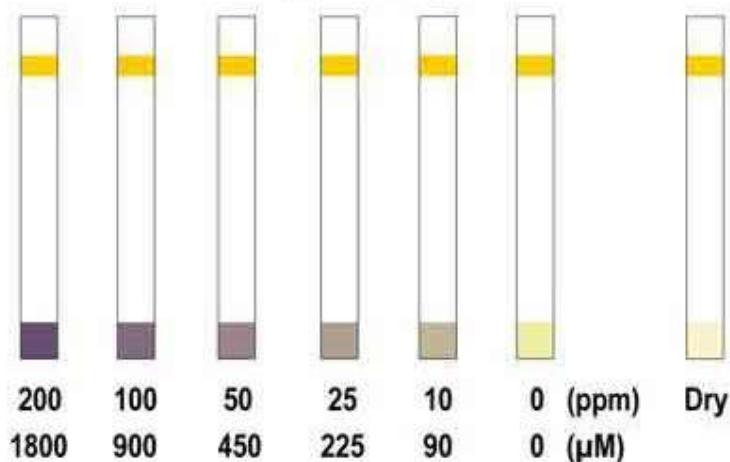
RED WINE

1. Weigh 40 mg of PVPP powder in an Eppendorf tube or obtain a pre-weighed tube of PVPP. Use a 400 μL transfer pipette or pipetteman to transfer 400 μL of wine to the PVPP tube. Shake tube for 5 minutes. Then, centrifuge for 5–10 minutes at full speed.
2. Use a 200 μL transfer pipette and transfer 200 μL of Extraction Buffer to a Sample tube. Then, use a new transfer pipette to carefully transfer 200 μL of the wine supernatant from step 1 to the Sample tube.
3. Replace cap, securely close the vial and invert the Sample tube a couple of times to mix the diluted sample.
Dilution Factor=2

TEST PROCEDURE

1. Dip one of the test strips into the Sample tube. Make sure to fully submerge the reaction pad at the end of the strip. Leave submerged for 5 seconds and then take out and shake a couple times to remove any drops or debris clinging to strip.
2. Let color develop on strip for 5 minutes.
3. Compare the color of the reaction pad of the strip with the Histamine Chart provided below. Multiply the Concentration in the chart by the dilution used (i.e. 2).

Preparation protocols for samples other than fish and red wine can be provided upon request. Please contact Technical Support at www.assaygenie.com



Contact Details

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