



## HistaStrip™ Test Kits



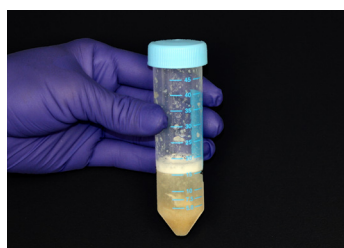
- 4 Minute Results
- Visual Test
- No Instrumentation Required

The HistaStrip™ Test Kit is a convenient dipstick technology for the rapid visual detection of histamine in seafood, fish meal & wine. The test strips can detect unsafe levels of histamine in only 4 minutes without the use of laboratory equipment, organic solvents, or heating steps.

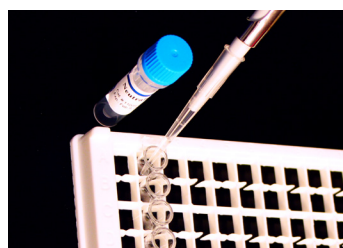
The HistaStrip test strips contain a pad embedded with enzyme that reacts specifically with histamine to reduce a dye indicator, producing a color change for easy visual interpretation of results. When the strips are dipped into samples containing histamine, the pad rapidly changes from white to a color designating the histamine concentration present in the food or drink. Detection capabilities using the strips are well below global action levels. The self-contained, equipment-free, visual test enables easy testing in and out of the laboratory.

Sample:	0	25	50	75	100	150	200
Seafood	0	25	50	75	100	150	200
Milk	0	10	20	30	40	60	80
Fish Sauce	0	125	250	375	500	750	1000
Fish Meal	0	100	200	300	400	600	800

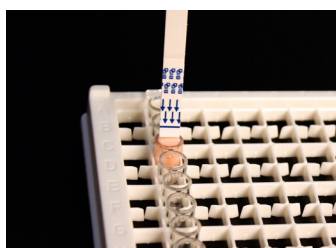
Histamine is a contaminant found in improperly handled seafood. Quality tuna has histamine levels below 50 ppm. High levels of histamine in seafood can cause scombroid poisoning. Traditional histamine testing methods require expensive equipment & time-consuming sample preparation eliminated by the HistaStrip Test Kit.



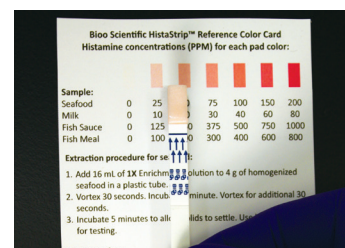
Homogenize Sample



Add Enrichment Solution & Mix



Dip Test Strip into Sample



Read Results

Cat #	Product	Quantity
1100-01	HistaStrip™ Test Kit	25 strips
1100-02	HistaStrip™ Test Kit	100 Strips