

Histamine Food ELISA Test

Unique
Solutions for Histamine Testing in FOOD.

ADVANTAGES

- ✓ The most extensive histamine panel on the market
- ✓ Excellent HPLC correlations
- ✓ The ability to test various types of samples
- ✓ High sensitivity



AVAILABLE KITS

- ✓ BA E-5800R HISTAMINE Research for any biological fluid
- ✓ FC E-3100 HISTAMINE in FOOD
- ✓ FC E-3600 HISTAMINE in FISH



CLINICAL AND RESEARCH



Enzyme linked Immunoassay for the quantitative determination of Histamine in different animal species, biological fluids and food.



Common sample preparation for all body fluids. Acylation in liquid phase.

96-well-acylation plate. 12 x 8 single break-apart well ELISA plate. 6 standards, 2 controls, ready for use

REF	PARAMETER	SAMPLE SIZE	STANDARDS	SENSITIVITY	ASSAY TIME
BA E-5800R	Histamine Research	10 µl, various biological fluids	0/0.5 - 50 ng/ml	0.2 ng/ml	Acylation 1 h and ELISA 4 h (or overnight)
FC E-3100	Histamine in food	1g fish meal; 10 g fish; sausage; cheese; 10 µl milk; 20 µl wine	0/0.5 - 50 ng/ml	Varies with kind of sample	Acylation 15 min and ELISA 1 hour
FC E-3600	Histamine in fish	10 g fish	0/3 - 300 ppm	0.44 ppm	Acylation 5 min and ELISA 20 min