

Histamine Assay Kit (Colorimetric)

Cat. No. Kit-1005 **Lot. No.** (See product label)

SPECIFICATION

Product Overview

Description

Histamine is a biogenic amine with considerable biological relevance. As a signaling molecule histamine plays manifold roles in the body, ranging from local immune responses to neurotransmission. Histamine is also frequently encountered in food, particularly fish and fermented food products such as sauerkraut and aged cheeses. This is because some bacteria generate histamine from histidine via the enzyme histidine decarboxylase. Elevated levels of bacterial fermentation can lead to elevated histamine in raw meat and food products. Histamine levels thus can be used as an indicator of spoilage. While the body is accustomed to exposure to low levels (30-50 ppm, or mg/l) of histamine, ingestion of food containing levels higher than several hundred parts per million can lead to adverse effects. This is known as histamine poisoning. Histamine Assay Kit can thus be used to identify dangerous levels of histamine in various fish and meat products, as well as other fermented food and sauces/beverages. With our kit, histamine can be detected in samples at concentrations as low as 100 μ M, or 10 μ g/ml (10 ppm).

Applications

Estimation of histamine in various biological samples

Storage

-20°C

Shipping

Gel Pack

Size

100 assays

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Kit Components	Histamine Assay Buffer; Histamine Enzyme Mix; Histamine Probe; Histamine Standard (50 mM)
Detection method	Colorimetric (OD: 450 nm)
Features & Benefits	Simple, rapid & convenient assay; Limit of detection: 10 μ M; Very specific, does not interact with other bioamines

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