

Histamine ELISA kit – HistaSure™ – Any food or beverage sample

Ref: FC-E-3100

This high-sensitive Histamine ELISA kit is tailored for the monitoring of histamine in food and beverage samples, including fish and fish products, sausages, dairy products and wine. Simple and rapid, the test was shown by [Sevim Köse et al., 2011](#) to display high correlation with HPLC. *(Only available for customers outside of France)*

Sample type	1g fish meal; 10g fresh fish, sausage, cheese; 10µl milk; 20µl wine
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Samples/kit	40 samples in duplicate
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Sensitivity	0.15µg/l
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Range	Depends on type of sample
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Assay time	75 min
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Reactivity	Reacts with all species
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Citations	Cited in 1 paper
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INFORMATIONS

Product overview

Product name	Sensitive Histamine ELISA kit – Food & Beverage samples – HistaSure™
Description	Enzyme immunoassay (ELISA) for the quantitative determination of histamine levels in food and beverage samples.
Format	96-well plate
Samples	1g fish meal; 10g fresh fish, sausage, cheese; 10µl milk; 20µl wine
Reactivity	Reacts with all species
Standard range	Depends on type of sample
Sensitivity	0.15µg/l
Specificity	No significant cross-reactivity was observed with Histamine analogs such as 3-Methyl-Histamine, Tyramine, L-Phenylalanine, L-Histidine, L-Tyrosine, Tryptamine, 5-Hydroxy-Indole-Acetic Acid and Serotonin
Assay time	15 min sample acetylation and 60 min ELISA
Storage	Store at 2-8°C for up to 6 months
Datasheets	Instructions for use , Material safety datasheet

PROTOCOLS

Sample preparation

Fish meal: Suspend 1g of fish meal in 200ml of distilled water and stir for 15 minutes. Pipette 1ml of the suspension and centrifuge for 5 minutes at maximum speed. Take 20µl of the supernatant and dilute with 20ml of distilled water. Use 100µl for acylation.

Fresh fish, sausage, cheese: Homogenize 10g of sample in 90 ml of distilled water for 1 – 2 minutes using a food mincer. Pipette 1ml of the suspension and centrifuge for 5 minutes at maximum speed. Remove lipid layer by suction. Take 20µl of the supernatant and dilute with 10ml of distilled water. Use 100µl for acylation.

Milk: Pipette 10µl of milk into a centrifugation tube and add 50µl of precipitator. Vortex mix, incubate for 5 minutes and add 2ml of 0.1 N hydrochloric acid (HCl). Centrifuge for 5 minutes at 3,000 x g and remove the lipid layer by suction. Use 100µl for acylation.

Wine: Dilute 20µl with 10ml of distilled water. Use 100µl for acylation.

Sample acylation

Pipette 100µL of standards, controls and extracts. Add 25µL of Acylation Reagent to all wells and pipette 200µL of Acylation Buffer into all wells. Incubate 15 minutes at room temperature.

ELISA

Histamine antiserum incubation (30 min), revelation and read steps (30min).

Detailed protocol

[Download instructions for use](#)

REFERENCES

Product citation

Product pictures



Contact information

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To order, review, ask for technical support, visit product page at:

<https://www.immusmol.com/shop/histamine-elisa-kit-any-food-or-beverage-sample/>