



AgraQuant®

Histamine ELISA Test Kits

The AgraQuant® Histamine and AgraQuant® Histamine Rapid test kits are competitive enzyme-linked immunosorbent assays (ELISA) for the sensitive and quantitative analysis of histamine in a variety of food products.

AgraQuant® Histamine

The AgraQuant® Histamine ELISA Test kit combines an acylation process with a competitive ELISA assay designed for the quantification of histamine in fish meal, fresh fish, milk, cheese, sausage and wine.

By use of the acylation reagent, any histamine present in the sample is derivatized into N-acylhistamine, which can subsequently be quantified with the ELISA method.

The sample preparation and extraction procedure have been optimized for the determination of histamine in some of the most common matrices.



Matrix	Quantitation Range
Fish meal	100 – 10000 ppm
Fish, cheese, susage	2.5 – 250 ppm
Milk	0.1 – 100 ppm
Wine, champagne	0.25 – 25 ppm

AgraQuant® Histamine Rapid

The AgraQuant® Histamine Rapid ELISA Test kit employs a competitive ELISA assay for the quantitative determination of histamine in fresh, canned and salted fish, as well as in fish meal and fish in oil.

The workflow of this assay has been optimized for the analysis of histamine in fish and therefore allows for a much faster assay procedure.

With only 15 minutes necessary for the sample preparation and a total incubation time of 20 min for the ELISA assay, the results can be obtained as fast as in 35 minutes.

Matrix	Quantitation Range
Fish meal	3 – 300 ppm
Fresh and other fish	3 – 300 ppm

Features and Benefits

Highly specific and sensitive

- Complies with regulatory limits of histamine in food

Easy

- Simple sample preparation and ready-to-use reagents

Cost effective

- Minimizes waste and maximizes value



AgraQuant® Histamine Test Kits

Carefully read the product manual before performing any test.

3-Step Procedure

1 Extraction

Extract your sample with distilled water by following the simple step-by-step instructions given in the product manual. There are clear descriptions for each matrix.

2 Acylation

By use of the acylation reagent, histamine in the food extracts is quantitatively derivatized into N-acyl-histamine. All required materials are supplied within the kit.

3 ELISA Assay

The competitive Histamine ELISA kit uses the microtiter plate format. Histamine is coated to the solid phase of the microtiter plate. Acylated histamine and solid-phase-coated histamine compete for the antiserum binding sites. When the system is in equilibrium, free antigen and free antigen-antiserum complexes are removed by the washing step. The antibody bound to the solid-phase coated histamine is then detected by anti-goat IgG conjugated with peroxidase (enzyme conjugate). An enzyme substrate is added and blue color develops. A stop solution is then added to change the color from blue to yellow. The microwells are measured optically using a microwell reader with a reading filter of 450 nm and a differential filter between 620 nm to 650 nm.

Ordering Information

Item	Description	Quantitation Range	Item No.
AgraQuant® Histamine	96 wells	see front page*	10002017
AgraQuant® Histamine Rapid	48 wells	see front page*	10002018

*matrix-dependent