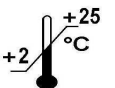


Instructions for use  
**HistaSure™ Fish Rapid Test**

**REF**

**FC L-3200**



## HistaSure™: Histamine Screening Test

### 1. **Intended use**

The HistaSure™ assay kit is intended for the rapid screening of histamine in different scombroid fish types such as tuna, mahi mahi, sardines and for the screening of histamine in fishmeal.

### 2. **Principle of the test**

After a simple and quick water extraction step, the histamine in the sample is quantitatively derivatized into N-acylhistamine. After dilution of the N-acylated histamine in running buffer the Lateral flow device is added to the sample. The amount of immunogold labelled antibody bound to the solid phase histamine is inversely proportional to the histamine concentration in the sample.

*The combination of the unique immunogold labeling technique and the highly specific immunoreagents provides a sensitive and flexible test system: Cut-offs can be adjusted quite easily depending on the requirements. If there is a need for cut-off adjustments please contact the manufacturer directly to get your customized solution.*

Histamine testing in fish is a possible control strategy that can be used by seafood processors in their HACCP program to address the hazard of scombrototoxin formation. Histamine is a product of decomposition of histidine caused by the growth of certain bacteria in seafood. The amount of the amine that forms is a function of bacterial species, the temperature and time of exposure, and may exceed 1,000 ppm (mg/kg). Fish containing high levels of histamine have been associated with many instances of poisoning commonly referred to as "scombroid poisoning," a major health problem for consumers. Scombrototoxic fish usually contain levels of histamine in excess of 200 ppm but such fish may be randomly dispersed within a lot. For large fish, histamine is found at variable levels even within individual fish.

Quality control measures designed to minimize the occurrence of scombrototoxic fish require the determination of histamine levels in the range of approximately 10 to 200 ppm. Good quality fish contain less than 10 ppm histamine, a level of 30 ppm indicates significant deterioration, and 50 ppm is considered to be evidence of definite decomposition. The defect action level (DAL), the level at which regulatory actions are taken for histamine is 50 ppm (P. L. Rogers, W. F. Staruszkiewicz, Journal of Aquatic Food Product Technology, Vol. 9 (2) 2000 p. 5 - 17.)

### 3. **Precautions**

- Follow the test instructions and use the indicated incubation times. Deviations from the protocol may lead to inaccurate results.
- Do not mix reagents and solutions from different lots.
- Do not freeze the test kit or any single reagent.
- Store the unopened or opened kit dry at room temperature (18 – 25 °C / 64 – 77 °F).
- Do not use kit components beyond the expiry dates.
- To avoid any cross-contamination clean pipette tips have to be used for each sample.
- Unused Lateral Flow devices must always be stored in the desiccant container
- Microtiter Wells are for single use only

### 4. **Storage and stability**

The kit and single reagents should be stored dry at room temperature (18 – 25 °C / 64 – 77 °F). Stability of the reagents: at room temperature until expiration date indicated on the labels.

#### 5.1 **Content of the kit**

The HistaSure™ (FC L-3200) contains materials for 24 semi-quantitative determinations of histamine.

<b>FC L-3112</b>	<b>ACYL CAPS</b>	<b>Acylation Caps</b>	1 x 24 pieces	ready for use, <i>blue caps!</i>
<b>FC L-3331</b>	<b>LFA HIS</b>	<b>Lateral Flow Devices</b>	24 pieces	ready for use
<b>FC L-3333</b>	<b>RUN-BUFF-TUBES</b>	<b>Running Buffer Tubes</b>	1 x 24 pieces	ready for use, <i>red caps!</i>
<b>FC L-3234</b>	<b>ACYL-BUFF-TUBES</b>	<b>Acylation Buffer Tubes</b>	1 x 24 pieces	ready for use
<b>FC D-0036</b>	<b>MI</b>	<b>Microtiter Wells</b>	2 x 16 wells	ready for use

## 5.2 **Additional materials and equipment required but not provided in the kit**

Available from LDN:

- 100 µl precision pipette (LDN catalogue# FC L-3560; 1 piece)
- pipette tips (LDN catalogue# FC L-3561; 96 pieces)

Not available from LDN:

- Grinder (mill) or house hold blender
- Graduated plastic cylinder (250 ml)
- Water (deionized, distilled, or ultra-pure)
- Scale (capable of weighing 5 – 50 grams)
- Funnel and filter paper (or alternatively a centrifuge)
- Timer
- Waterproof marker

## 6. **Test procedure**

### 6.1 **Sample preparation**

The following protocols for the sample preparations are based on the **AOAC Official Method 937.07**

Sampling should be performed according to national regulation.

#### **A. FRESH FISH • FROZEN FISH**

- Keep (fresh) fish frozen prior to analysis.
- Thaw samples under refrigeration or in cold water. Do **not** thaw the samples in a heated water bath. Discard draining.
- Once thawed, store the samples refrigerated (2-8°C) prior to testing.

#### **WHOLE FISH:**

Clean, scale and eviscerate fish. In case of small fish 6 in. ( $\leq 15$  cm), use 5 – 10 fish. In case of large fish, from each of  $\geq 3$  fish cut 3 cross-sectional slices 1 in. (2.5 cm) thick, 1 slice from just back of pectoral fins, 1 slice halfway between first slice and vent, and 1 slice just back of vent. Remove bone. Blend combined samples until homogenous.

#### **FISH FILET:**

Use entire piece. Blend until homogenous

#### **B. CANNED FISH and OTHER CANNED MARINE PRODUCTS**

Place entire content of the can (meat and liquid) in a blender and blend until homogenous.

#### **C. CANNED MARINE PRODUCTS PACKED in OIL, SAUCE, BRINE or BROTH**

Drain for 2 minutes on number 8 sieve or dab away the fluid with a paper towel. Place the meat in a blender and blend until homogenous.

#### **D. FISHMEAL**

Mix sample until homogenous.

## 6.2 Histamine screening test

The following protocol will provide a **cut-off set at 50 ppm Histamine**. If there is a need for cut-off adjustments please contact the manufacturer directly to get your customized solution.

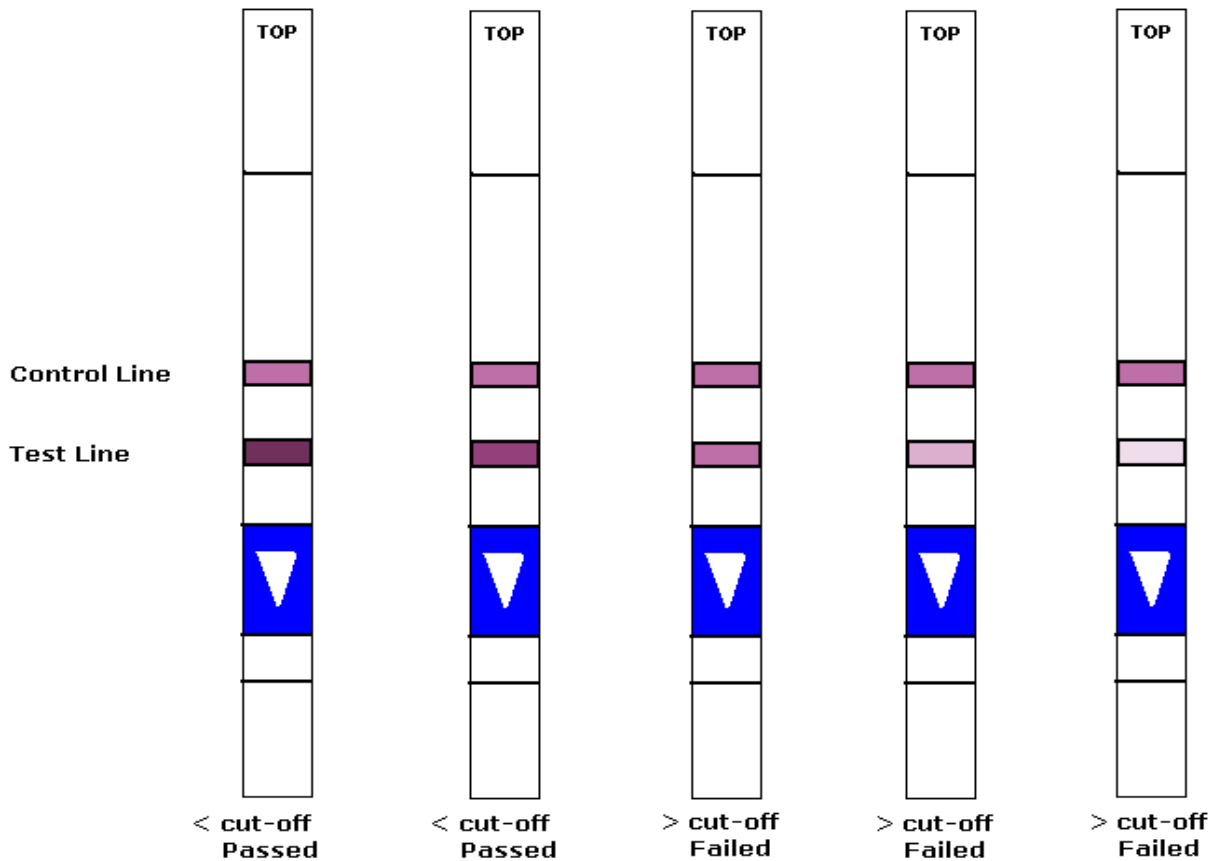
All reagents should have room temperature prior to use (room temperature = 18 – 25 °C / 64 - 77 °F).

<b>1.</b>	<b>Weigh 10 g</b> of prepared fish sample / fish meal, <b>add 240 ml distilled water</b> and <b>homogenize*</b> for 1-2 minutes in a grinder or blender.  *): Instead of homogenization <b>fish meal samples</b> are stirred for 10 minutes at room temperature.
<b>2.</b>	<b>Filter</b> the homogenate through folded filter paper (alternatively an aliquot of the homogenate can be centrifuged for 5 minutes at maximum speed). <i>If a <b>lipid layer</b> forms remove it by suction!</i>
<b>3.</b>	Pipette <b>100 µl</b> of the <b>filtered homogenate</b> into the <b>Acylation Buffer Tubes</b> .
<b>4.</b>	<b>Screw down</b> the <b>Acylation Buffer Tubes</b> with the <b>Acylation Caps</b> (FC L-3112, <i>blue caps!</i> ) and mix <b>vigorously</b> by hand.
<b>5.</b>	<b>Incubate</b> the tubes for <b>5 minutes</b> at <b>room temperature</b> .
<b>6.</b>	Pipette <b>100 µl</b> of the <b>acylated samples</b> into the <b>Running Buffer Tubes</b> ( <i>red caps!</i> ). Cap the tubes and mix gently.
<b>7.</b>	Pipette <b>100 µl</b> from the Running Buffer Tubes into the <b>Microtiter Wells</b> and add the <b>Lateral Flow Device</b> (Blue part, arrow down).
<b>8.</b>	Incubate for <b>5 minutes</b> and remove the lateral flow device from the microtiter well.
<b>9.</b>	<b>Read</b> the results <b>visually</b> within <b>5 minutes</b> .

## 7. Results and Interpretation

1. The control line (upper line) should be visible. This is the confirmation that the test has operated correctly. In case the control line is not visible, test is invalid and must be repeated.
2. Compare the intensity of the test line to the intensity of the control line.
3. In case the test line has higher signal intensity than the control line the sample is below the cut-off (sample has passed).
4. In case the test line has a lower signal intensity than the control line the sample is above the cut-off (sample has failed).
5. In case signal intensity of the test line and control line is equal then the sample is above the cut-off (sample has failed).

Examples of results and interpretation:



**8. Application lists for different kind of fish samples**

The **HistaSure™ Fish Rapid Test** has been validated for the below presented fish species (other fish species are applicable, please contact the manufacturer directly).













Fish Species	Presentation
Tuna	- canned chunk light - fresh/frozen yellow fin
Mahi Mahi	- fresh/frozen
Sardines	- canned in oil
Fishmeal	

**8. Warranty**

This test kit was produced according to the latest developments in technology and subjected to stringent internal and external quality control checks. Any alteration of the test kit or the test procedure as well as the usage of reagents from different charges may have a negative influence on the test results and are therefore not covered by warranty. The manufacturer is not liable for damages occurring during transit.

 **For updated literature or any other information please contact your local supplier.**

**Symbols:**

	Storage temperature		Manufacturer		Contains sufficient for <n> tests
	Expiry date		Batch code		For in-vitro diagnostic use only!
	Consult instructions for use		Content		CE labelled
	Caution		Catalogue number		For research use only!