

## BioSystems

# Get hooked on the best analytical system

Fish analysis

Food & Beverage analysis



# We help you ensure food quality and safety

Our system provides rapid low-cost, high-sensitivity analysis of key substances in fish and seafood products.

### Sulfites

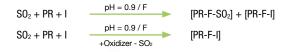
## Histamine

The reagent for sulfite assay in crustaceans allows highly sensitive analysis of this substance and avoids interference by using the **pararosaniline** method.

The analysis consists of a simple validated extraction in crustaceans and a rapid reaction with minimal reagent use. The kit includes the extraction buffer and calibrator, making it very easy to use compared with other methodologies, and shows excellent correlation with the official method (Monier-Williams). The reagent specifically detects the presence of histamine in fish and fishery products with high sensitivity (**histamine dehydrogenase** method).

The analysis consists of a simple validated extraction and a rapid reaction with minimal reagent use. The system includes calibrators and is more economical and easier to use than expensive methodologies, such as immunoassay or HPLC.

Method:	Two-reagent differential determination reading at 560 nm	Method:	Two-reagent differential determination reading at 420 nm
Limit of linearity:	500 mg/Kg	Limit of linearity:	200 mg/Kg
Limit of quantification:	5.22 mg/Kg	Limit of quantification:	10 mg/Kg









Histamine Kit for automated procedure has been certified as AOAC Performance Tested Method<sup>sM</sup> #072001.



- Random Access Analyzer
- High Sensitivity
- Multiparametric

The reagents have been designed to work together with the **Y15 Automatic Analyzer and the Y350 Manual Analyzer**, ensuring optimized performance and providing a unique and complete system to the market. The reagents have been validated for each food matrix.

Products	Code
Histamine	12829
Histamine Spike Solution	12891
Sulfite	12845
Phosphate	12877
Ascorbic Acid	12828
Allergens and Gluten*	
* Immunoassay	





#### **Biosystems Instruments**



#### Semi-Automatic LED Technology Analyzer Code: 80176

- LED range: 280, 340, 405, 420, 505, 520, 620, 635, 670, 750 nm
- Preprogrammed methods, validated by the R&D Department
- User friendly software
- USB port for data export
- Minimal reagent consumption
- Can be used in fieldwork
- Low maintenance
- User configurable accessories: batteries, flow-cuvettes, etc.







#### Random Access Automatic Analyzer Code: 83106 / 83106C

- 150 test/hour
- Wavelengths: 340, 405, 420, 520, 560, 600,

620, 635, 670 nm

- Preprogrammed methods, validated by the R&D Department
- User-friendly software
- Minimal reagent consumption
- Innovative design
- Cooling system included (only in Y15c)









Manufactured by: **BioSystems S.A.** Costa Brava 30, 08030 Barcelona (Spain) t. +34 933 110 000 www.biosystems.es foodquality@biosystems.es

