Test Kit for Sulfiting Agents in Food
(Bleaching agent)

Self Food Quality Care

Sulfiting agents, commonly used in a variety of foods, are sulfur dioxide, sodium and potassium bisulfite and metabisulfite. These compounds have effectively been used to bleach color and inhibit the growth of yeasts, molds and bacteria for preservation of foods. Sulfiting agents are permitted for use in (B.E.2547). The rapid screening on sulfitating agents should be applied to control the use of these additives.

Health Impact

• Cause abdominal pain, nausea, dizziness, vomiting, diarrhea, and lower blood pressure.
• For severe allergic person or asthmatic patient may cause shock, coma, and death.

Target Sample

• Fresh, Preserved vegetables/fruits such as bean sprout, shredded ginger, preserved bamboo shoot, dried fruits, etc.
• Pickled vegetables/fruits such as cucumber, onion, lettuce, mustard, sauerkraut, cabbage, garlic, lime, ginger, olives, etc.

Number of Tests / Kit

150 Tests
Sensitivity of Test Kit

Limit of detection: 150 mg/kg (ppm) of Sodium sulfite (free sulfite) in food.

Test Kit Tool

• 1 Plastic bottle of test solution

Procedure

1. In case of liquid sample or liquid and solid component mixtures: Pour liquid sample into plastic bottle of test solution (1/3 volume), shake and notice the color.

2. In case of solid sample: Add clean water and shake together for 1-2 minute, pour liquid sample into plastic bottle of test solution (1/3 volume), shake and notice the color.
Evaluation

- Blue color disappear immediately : found sulfating agents.
- Blue color : not found sulfating agents.

Precaution

Keep test kit out of children reach.

Keeping / Age

Keep at room temperature / 1 year