

## Test Kit for Borax in Food

Consumption of borax-contaminated food is health hazard. According to the Ministry of Public Health's Act No.151 (B.E.2536), borax is prohibited in food. However, borax is still detected in many kinds of food. The test kit can be easily used outside the laboratory with fast and reliable result.

### Health Impact

- Toxic to Kidney
- Irritating gastrointestinal tract
- 15 grams of borax for adults and 5 grams for children can cause hematemesis (blood vomiting) and death.

### Target Sample

Meat and meat products (minced meat, minced fish, fish cake, meatball, pork, beef, sausage, etc) preserved fruits, Thai desserts, etc.

### Sensitivity of Test Kit

Detection limit: 100 mg/kg (100 ppm)

Number of Test / Kit 50 Tests

### Test Kit Tool



- 1 Plastic cup
- 1 Plastic dropper
- 1 Plastic spoon
- 1 Bottle of curcumin papers (50 sheets)
- 1 Bottle of Borax test reagent

## Procedure



1 Chop sample to small pieces (Match-head size).



2 Put one Spoonful of sample into the plastic Cup.



3 Add borax test reagent onto sample until completely wet, stir with the spoon.



4 Wet half of the curcumin paper with the treated sample. Place the curcumin paper on a porcelain plate or a piece of glass and leave in sunlight for 10 minutes.



### Evaluation



If the curcumin paper turns red or orange color, such sample contains borax

### Precaution

1. Borax test reagent is acid, wash with running water and soap when contact the body.
2. Keep the test kit out of children reach.

### Keeping / Age

- Keep at room temperature / 2 years.
- Keep pack of curcumin paper sealed and out of light.

### Place to Order

Asianmedic Co., Ltd

E-mail: [foodtest@asianmedic.com](mailto:foodtest@asianmedic.com)

[www.asianmedic.com](http://www.asianmedic.com)

## HAND BOOK OF FOOD TEST KITS

### BORAX IN FOOD

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