

## G9-Test Kit for Formalin in food



Consumption of formalin contaminated food is health hazard. The Ministry of Public Health issued Act No. 15 (B.E. 2536) that specified prohibition of the use of formalin in food. However, formalin 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

Consuming formalin contaminated food causes abdominal pain, unconsciousness, vomiting, diarrhea or even death.

### Target Sample

- Fresh vegetables / fruits
- Fresh sea foods such as squid, fish, etc.

### Number of Test / Kit

30Test/box/ standard Packing 300kits/carton

### Sensitivity of Test kit

Detection limit: 0.5 mg/kg (0.5 ppm)

### Test Kit Tool

- 1 Bottle of Formalin test reagent 1
- 1 Bottle of Formalin test reagent 2
- 1 Bottle of Formalin test reagent 3

**Storage:** Store at room temperature

**Shelf-life:** 2 years

## Instructions

1. For liquid sample, pour the sample into the bottle of Formalin test reagent 1 up to 1/3 of the bottle. In case of solid sample, rinse the sample with sufficient clean water and transfer the rinsed water into the Formalin test reagent 1, close the cup and shake to completely dissolve the solid reagent.



2. Transfer the content from the bottle of Formalin test reagent 1 into the bottle of Formalin test reagent 2, close the cap and shake.



3. Transfer the content from the bottle of Formalin test reagent 2 into the bottle of Formalin test reagent 3, close the cap and gently swirl to mix the content, notice the color.



## Evaluation

If the liquid is pink or red, such sample contains formalin.



## Precaution

1. Formalin test reagent 3 is acid. Wash with running water and soap when contact the body.
2. Keep the test kit out of children reach.

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