

Test Kit for Sodium Hydrosulfite (Bleaching agent) in Food



Self Food Quality Care

Consumption of sodium hydrosulfite contaminated food is health hazard. At present, sodium hydrosulfite is not permitted for use in foods by Thai FDA, but other sulfites (bleaching agents) such as sulfur dioxide, sodium sulfite, sodium bisulfite and sodium metabisulfite are allowed in accordance with the Public Health Notification No 84 (B.E.2527) regarding food additives. However, sodium hydrosulfite is still detected in many kinds of food.

The Government Pharmaceutical Organization (GPO) has produced the test kit for sodium Hydrosulfite in food which was developed and the technology was transferred to GPO by the Department of Medical Sciences. The test kit can be easily used outside the laboratory with fast and reliable result.

Health Impact

- ◆ Cause dyspnea, lower blood pressure, dizziness.
- ◆ Abdominal pain, vomiting, and diarrhea.
- ◆ For severe allergic person or asthmatic patient may cause shock, coma, and death.

Target Sample

- Coconut sugar, prickled bamboo shoot, preserved fruits.
- Fresh, preserved vegetables / fruits such as bean sprout, shredded ginger, etc.

Number of Test /Kit: 100 tests

Sensitivity of Test Kit: Detection limit 0.05%

Test Kit Tool:

- 1 Plastic cup
- 1 bottle of test reagent

Procedure



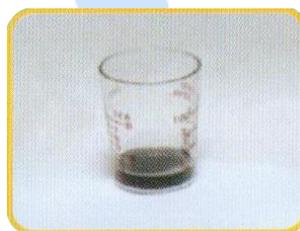
1. For liquid sample, pour 5 ml of sample in the plastic cup. In case of solid sample, put ½ teaspoonful of sample into the plastic cup, add 10ml of clean water and press to break the sample.



2. Add 1-3 drops of test reagent, shake and notice the color.

Evaluation

- ❖ If the liquid is gray or black, such sample contains sodium hydrosulfite (prohibited)
- ❖ If the liquid is light blue or green, such sample contains no sodium hydrosulfite.



Precaution: Keep the test kit out of children reach.

Keeping Age: Keep in room temperature / 2 years



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