

Alert Procedure for Sulfites

Note: Please read kit instructions completely before performing test.
Questions? Call 800/234-5333 or 517/372-9200.



1. Apply one drop of activator solution (orange cap) to the exposed meat.



2. Add one drop of the dye reagent (blue cap) to the moistened meat.



Results after 60 seconds

3. If the blue dye has not changed color then the shrimp was not treated with sulfiting agents.

If the blue dye has turned a violet color the shrimp was treated with sulfiting agents.

If no color remains from the dye, sulfite levels exceed 100 ppm.

Product Specifications

- 200 tests per kit
- Semiquantitative results
 - <10 ppm
 - >10 ppm to <100 ppm
 - ≥100 ppm
- Accuracy:
 - Greater than 95% at >10 and <100
 - 84% at >100



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