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## Czech J. Food Sci.

Leszczyocha M., Pytasz U.

# The histamine content in some samples of food products

Czech J. Food Sci., 22 (2004): 81-86

Histamine level determination in some food products was performed by two known methods: spectrofluorimetric method and ELISA method. The immunoenzymic method enables a rapid and precise determination of histamine in many samples. In spite of that, it does not require any complicated apparatus, is very simple and easy to use. Coefficient of correlation as stablished for these methods equals 0.9539. Samples were investigated of different products, such as: kefir, fruit and natural yoghurt, a kind of sour soup, and tinned fish (tuna and herring). No histamine content exceeding the acceptable level was found.

#### **Keywords:**

histamine; spectrofluorimetric methods; ELISA method; food

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