



Food Nitrite Content Assay kit

In food, nitrite becomes more stable when bonding with myoglobin. It can be used as color preserving reagent to maintain good appearance of meat products and prevent producing clostridium botulinum toxin. It can improve the safety of meat products. It also may cause cancer of digestive system if body intakes too much for long time. In acidic condition, nitrite can react with P-aminobenzene sulfonic acid and form diazo-compound, which can react with N-1-naphthalene ethylenediamine to form purple-red azoic-compound. It has a characteristic absorption peak at 540 nm.

Catalog No.	250149
Size	50 Assays / 100 Assays
Product Category	Colorimetric Assay
Detection Method	Spectrophotometry / Micro-Plate Reader
Storage/Stability	2-8°C/6 months
Shipping	Gel Packs