

## Who We Are

LDN was established in 1996 with a vision of developing and marketing high quality in-vitro diagnostics. This vision and exclusive dedication to immunodiagnostics, has made LDN one of the worldwide leaders in biogenic amine analysis. The HistaSure™ dipstick test for histamine in fish and wine is a new technology from LDN. This state-of-the-art test for histamine will redefine the world of histamine testing by introducing the world's fastest, easiest and most flexible test for the determination of histamine.

For more information:

### World-Wide

Am Eichenhain 1  
Nordhorn, Germany 48531  
Tel: +49 5921 8197 101  
Fax: +49 5921 8197 222  
www.ldn.de  
manz@ldn.de

### The Americas

703 N. Tejon Suite C  
Colorado Springs, CO 80903  
Tel: 1-877-477-0039  
Fax: 719-477-0307

A photograph of a fisherman in a red shirt carrying a large fish on his back. The fish is a large, dark-colored fish, possibly a salmon or trout, and is the central focus of the image. The background shows a harbor with several colorful boats and buildings.

## Three Solutions: Histamine in Food

## Histasure™

The world's first production histamine dipstick assay for the determination of fresh fish or fish meal.

### Assay Characteristics

Catalog No.	FC L-3300
Format	Common water extraction and acylation; 24 cassettes for lateral flow
Tests	24 / kit
Assay Time	15 Min.
Sensitivity	Adjustable cut-off preset at 50 ppm
Samples	Fresh fish, canned fish, and fish meal
Storage	Room temperature

### Advantages

- Uncompromised simplicity!
- Adjustable cut-off (pre-set at 50 and 15 ppm)
- Easily read Pass/Fail
- Results in just minutes
- A great HACCP or dockside solution
- Water-based extraction
- Outstanding sensitivity

Also Available:

FC L-3400 Immuno Dipstick Assay for 24 determinations of Histamine in wine

## Hisquick

HisQuick Colorimetric test for the quantitative determination of Histamine in Fish Meal

### Assay Characteristics

Catalog No.	FC P-3000
Format	Colorimetric test with 6 standards. 96 well break-apart microtiter plate
Tests	48 wells
Assay Time	< 15 Min.
Sensitivity	125 ppm
Samples	2g fish meal
Storage	2-8°

### Advantages

- Shortest assay times in the industry!
- Fully quantitative or qualitative determinations
- Easy sample preparation (could be performed dockside)
- Colorimetric
- Small sample volumes
- Water-based extraction
- High correlation with HPLC

## Histamine in Food

Enzyme Immunoassay for the quantitative determination of Histamine in food

### Assay Characteristics

Catalog No.	FC E-3100
Format	Direct assay with an easy acylation step. Contains 6 standards and 2 controls.
Tests	96 wells
Assay Time	1.5 hours
Sensitivity	0.15 µg/l
Samples	1g fish meal; 10g fresh fish. sausage. cheese; 10 µl milk; 20 µl wine
Storage	2-8°

### Advantages

- Short assay time
- Fully quantitative measurement
- Easy sample preparation
- Small sample volumes
- Convenient ELISA format
- Water-based extraction
- High correlation with HPLC

***Coming Soon:***

**Fast ELISA and HistaScreen!**