

Low-Quality Soy Sauce Test Kit

Catalog No: E-IA-C066

100T

Version Number: V1.0
Replace version: /
Revision Date: 2026.05.20

This manual must be read attentively and completely before using this product.

If you have any problems, please contact our Technical Service Center for help.

Toll-free: 1-888-852-8623 Tel: 1-832-243-6086 Fax: 1-832-243-6017

Email: techsupport@elabscience.com

Website: www.elabscience.com

Please kindly provide us the lot number (on the outside of the box) of the kit for more efficient service.

Test principle

This product is used for the rapid detection of Low-Quality Soy Sauce in Soy sauce sample, featuring simple operation and short detection time.

Kits components

Item	Specifications
Detection Solution	1 vial
1.5 mL Test Tube	5 pieces
Disposable Dropper	1 pack
Manual	1 copy

Note: All reagent bottle caps must be tightened to prevent evaporation and microbial pollution.

Other materials required but not supplied

Instruments: Homogenizer, Nitrogen Evaporators, Water bath, Centrifuge, Graduated pipette, Balance (sensitivity 0.01 g), Oscillators, EP tubes.

Micropipette: Single channel (20-200 μ L, 100-1000 μ L)

Notes

- FOR RESEARCH USE ONLY. Do not use product out of date.
- The test tubes can be reused after rinsing and air-drying.
- Ensure good ventilation and keep away from open flames during operation. Cover the reagent bottles immediately after use.
- The use of thickeners may also cause precipitation. Smooth precipitate indicates adulteration, while residue-like precipitate indicates genuine product.
- Shake the detection solution well before use and add dropwise, store away from light at all times.
- Each reagent is optimized for use in the E-IA-C066. Do not substitute reagents from any other manufacturer into the test kit. Do not combine reagents from other E-IA-C066 with different lot numbers.**
- Handle with care and avoid skin contact. In case of eye contact, flush immediately with plenty of clean water.
- Dispose of solid and liquid waste generated after using this product in accordance with local regulatory requirements to prevent contamination.
- This method is applicable to on-site rapid testing. Samples whose test results do not comply with standard limits or labeled values shall be measured in triplicate.
- The kit is used for rapid screening of actual samples. If the test result is positive, the instrument method such as HPLC, LC/MS, etc. can be used for quantitative confirmation.

Storage and expiry date

Storage: Store at 2-30°C. With cool and dry environment.

Expiry date: expiration date is on the packing box.

Operating Procedures

1. **Sample pretreatment:** Draw an appropriate amount of soy sauce into the test tube up to the 0.1 mL scale line.
2. Add **Detection Solution** dropwise into the test tube up to the 0.5 mL mark, cover and shake well. Observe the precipitation after 1 to 2 minutes.

Judgment of result

Those forming massive precipitates are high-quality soy sauce, while those with little to no precipitate are inferior soy sauce.