

## Hydrogen Peroxide Test Kit

Catalog No: E-IA-C004

100T

**Version Number:** V1.0  
**Replace version:** /  
**Revision Date:** 2026.06.02

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](mailto:techsupport@elabscience.com)

Website: [www.elabscience.com](http://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 Hydrogen Peroxide in Hydrated products, dried seafood, meat products, flour products, nata de coco & canned fruits, fresh milk, beverages, etc sample, featuring simple operation and short detection time.

## Technical indicator

**Detection limit:** 5 mg/kg.

## Kits components

Item	Specifications
Test Strip	100T
50 mL Sample Cup	1 pack
5 mL Test Tube	1 pack
Color Comparison Card	1 piece
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 0.01g), Oscillators, EP tubes.

**Micropipette:** Single channel (20-200  $\mu$ L, 100-1000  $\mu$ L)

## Notes

1. FOR RESEARCH USE ONLY. Do not use product out of date.
2. The test tube and sample cup can be reused after rinsing and air-drying.
3. Do not touch the reaction zone of the test strip with hands. Each test strip is for single use only. Do not remove the desiccant.
4. **Each reagent is optimized for use in the E-IA-C004. Do not substitute reagents from any other manufacturer into the test kit. Do not combine reagents from other E-IA-C004 with different lot numbers.**
5. Dispose of solid and liquid waste generated after using this product in accordance with local regulatory requirements to prevent contamination.
6. 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.
7. 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. **Liquid Samples:** Transfer an appropriate amount of sample into the sample cup. Fully immerse the test pad of the test strip in the sample and take it out immediately. Blot off excess liquid from the edge of the strip for dairy samples. Place the test strip horizontally with the test pad facing upward, and compare with the color comparison card after 40 seconds of reaction.
2. **Solid Samples:** Weigh  $5.00 \pm 0.05$  g of chopped sample into the sample cup, add 5 mL purified water, shake thoroughly to homogenize, stand for 10 min and squeeze out the extract liquid. Fully immerse the test pad of the test strip in the sample and take it out immediately. Blot off excess liquid from the edge of the strip for dairy samples. Place the test strip horizontally with the test pad facing upward, and compare with the color comparison card after 40 seconds of reaction.

### **Judgment of result**

1. Compare with the **Color Comparison Card**.
2. Hydrogen peroxide shall not be detectable in food.