

Surfactants Test Kit

Catalog No: E-IA-C061

100T

Version Number:	V1.0
Replace version:	/
Revision Date:	2026.07.09

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.

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Email: techsupport@elabscience.com

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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 Surfactants in edible oil, featuring simple operation and short detection time.

Kits components

Item	Specifications
Detection Solution A	2 vials
Detection Solution B	2 vials
10 mL Test Tube	1 pack
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 0.01g), Oscillators, EP tubes.

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

Notes

1. FOR RESEARCH USE ONLY. Do not use product out of date.
2. The test tubes can be reused after rinsing and air-drying.
3. **Each reagent is optimized for use in the E-IA-C061. Do not substitute reagents from any other manufacturer into the test kit. Do not combine reagents from other E-IA-C061 with different lot numbers.**
4. Dispose of solid and liquid waste generated after using this product in accordance with local regulatory requirements to prevent contamination.
5. 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.
6. 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. Fully homogenize the oil sample. Pipette 15 drops of the oil sample (or weigh 0.5 ± 0.05 g) into a clean **10 mL Test Tube**, add 4 mL distilled water and 1 mL **Detection Solution A**, shake thoroughly for 30 seconds, then add 1 mL **Detection Solution B** and shake thoroughly for another 30 seconds. Let it stand for 2 minutes and observe the color of the lower liquid layer.

Judgment of result

1. **Positive:** If the lower liquid layer in the test tube turns green or blue, it indicates that surfactants are present in the edible oil; the deeper the blue color, the higher the surfactant content.