

FAST BROMATE

QUALITATIVE DETECTION OF BROMATE IN BREAD



Potassium bromate, or simply called bromate, is an oxidiser used to strengthen dough and enhance its elasticity. This helps bake uniform and whitened bread.

However, excessive use of potassium bromate results in residual concentrations in bread having potentially harmful effects.

Some people who ingested large amounts of bromate had gastrointestinal symptoms such as nausea, vomiting, diarrhea and abdominal pain. Some individuals who ingested high concentrations of bromate also experienced kidney effects, nervous system effects and hearing loss.

European bread lacks a specific ingredient: Potassium bromate. Food makers in the United States regularly use this chemical compound to strengthen dough. In fact, this additive is present in more than 100 products. But, Europe, China, and India have banned Potassium bromate due to concerns that it may be a carcinogen.

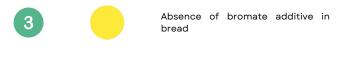
CHARACTERISTICS

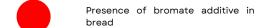
Reference: 82906A
Linearity range: 0.5 - 50 ug/mL. bromate content
Presentation: Chromogen Activator R1 - 10 mL., Substrate R2 - 3 mL.
Sample Matrices: bread, water
Expiry Date: 24 months
*The kit must be stored at 2°-8°C

HOW TO USE









BIBLIOGRAPHY .

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