














Department of Medical Sciences Test Kits of Food (continued)














Type of test kit	Health impact of target testing parameter	Target sample / Testing time	Price
 1. Test kit for borax in food	<ul style="list-style-type: none"> Toxic to kidney and brain. Irritation in gastrointestinal tract. 15 grams of borax for adults or 5 grams for children can cause hematemesis (blood vomiting) and death. 	<ul style="list-style-type: none"> Meat and meat products (chopped pork, minced fish, fish cake, meatball, raw pork, sausage, etc.), preserved fruits, and local Thai desserts / 10 minutes 	<ul style="list-style-type: none"> 150 Baht / 100 Tests
 2. Test kit for pesticides in food (phosphate and carbamate group)	<ul style="list-style-type: none"> Consumption of food containing pesticide residue can cause weakness and low immunity. Obtaining high concentration of pesticides can cause dizziness, vomiting, dyspnea and cardiac arrest. 	<ul style="list-style-type: none"> Fresh vegetable and fruit Salted or dried fish Grains / 2 hours 	<ul style="list-style-type: none"> 800 Baht/Reagent set (30 tests) 300 Baht/Reagent set a(10 tests) 1,500 Baht/Equipment set
 3. Test kit for formalin in food	<ul style="list-style-type: none"> Consumption of formalin in food can cause severe abdominal pain, vomiting, diarrhea, unconscious or even death. Formalin is a carcinogen. 	<ul style="list-style-type: none"> Immersion of fresh seafood, and various kinds of meat or fresh vegetable / 5 minutes 	<ul style="list-style-type: none"> 200 Baht / 50 Tests
 4. Test kit for salicylic acid (antifungal agent) in food	<ul style="list-style-type: none"> Consuming of salicylic acid in high concentration (25-35 milligrams per 100 milliliters of blood) can cause vomiting, dizziness, fever and death. Consumption of food containing salicylic acid can cause weakness and low immunity. 	<ul style="list-style-type: none"> Pickled vegetable or pickled fruit solution / 5 minutes 	<ul style="list-style-type: none"> 220 Baht / 150 Tests
 5. Test kit for water hardness	<ul style="list-style-type: none"> Hard water forms scale in utensils, boiler and shortens life of water-softener. 	<ul style="list-style-type: none"> Bottled drinking water, tap water, ground water, water from other sources / 5 minutes 	<ul style="list-style-type: none"> 250 Baht / 30 Tests
 6. Test kit for iodine quantity in consumed salt (plus potassium iodate)	<ul style="list-style-type: none"> Less daily consuming of iodine can cause low resistance to disease or other diseases such as mental retardation, hypothyroidism, etc. 	<ul style="list-style-type: none"> Consumed salt with labelling of supplemented with potassium iodate / 10 minutes 	<ul style="list-style-type: none"> 550 Baht / 60 Tests
 7. Test kit for synthetic dye (dye-prohibited food)	<ul style="list-style-type: none"> Synthetic dye which is regularly consumed, can be absorbed through mucosal wall of gas trointestinal tract system, and can disturb secretion of enzyme for digestion, consequently, cause anorexia and stunt growth. 	<ul style="list-style-type: none"> Meatball, sausage, fermented sausage, seasoned meat, noodles, crisps, chili paste, fried fish cake, shrimp paste, preserved fruit and vegetable / 10 minutes 	<ul style="list-style-type: none"> 500 Baht/ 22 Tests
 8. Test kit for peroxide value of cooking oil	<ul style="list-style-type: none"> Consuming deteriorated cooking oil : Cause loss of nutritional value from the destruction of essential fatty acids (eg. linoleic acid) and vitamins (A, D and E). Health effects from toxic substances and some polymers (carcinogens) formation. 	<ul style="list-style-type: none"> Edible fats and oils / 5 minutes 	<ul style="list-style-type: none"> 300 Baht / 15 Tests
 9. Test kit for acid value of cooking oil	<ul style="list-style-type: none"> Long term consumption or inhalation of cooking oil which contained high free fatty acid can cause of irritable throat and related to tumor or cancer at lung and liver. 	<ul style="list-style-type: none"> Edible fats and oils / 5 minutes 	<ul style="list-style-type: none"> 300 Baht / 15 Tests
 10. Test kit for sodium hydrosulfite in food	<ul style="list-style-type: none"> Cause dyspnea, lower blood pressure, dizziness, abdominal pain, nausea vomiting and diarrhea. For severe allergic person or asthmatic patient may cause shock, coma and death. 	<ul style="list-style-type: none"> Fresh, preserved or pickled vegetables/fruits eg. bean sprout, shredded ginger, preserved bamboo shoot, etc. / 3 minutes 	<ul style="list-style-type: none"> 200 Baht / 300 Tests
 11. Test kit for sulfiting agents in food	<ul style="list-style-type: none"> Cause dyspnea, lower blood pressure, dizziness, abdominal pain, nausea vomiting and diarrhea. For severe allergic person or asthmatic patient may cause shock, coma and death. 	<ul style="list-style-type: none"> Fresh, preserved or pickled vegetables/fruits eg. lettuce, bamboo shoot, cucumber, onion, mustard, sauerkraut, olives, etc. / 3 minutes 	<ul style="list-style-type: none"> 150 Baht / 100 Tests



Department of Medical Sciences Test Kits of Food (continued)



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 12. Test kit for hypochlorite in food	<ul style="list-style-type: none"> • Cause dyspnea, lower blood pressure, dizziness, abdominal pain, nausea vomiting, and diarrhea. • For severe allergic person or asthmatic patient may cause shock, coma and death. 	• Fresh sea foods such as squid, fish, etc. / 3 minutes	• 200 Baht / 50 Tests
 13. Test kit for free mineral acid in vinegar (artificial vinegar)	<ul style="list-style-type: none"> • Consuming free mineral acid can cause severe abdominal pain and gastritis. 	• Vinegar, vinegar with chilly / 3 minutes	• 100 Baht / 100 Tests
 14. Test kit for acetic acid quantity in vinegar	<ul style="list-style-type: none"> • Consuming acetic acid in vinegar higher than standard causes mouth corrosion and gastrointestinal tract damage. 	• Artificial vinegar, distilled vinegar and fermented vinegar / 3 minutes	• 150 Baht / 30 Tests
 15. Test kit for determination of drug residues in milk and milk products	<ul style="list-style-type: none"> • Prolonged consumption of milk, meat and viscera with drug residues can cause drug resistance and allergenicity to sensitive consumers. 	• Raw milk and dairy products / 2 hours and 45 minutes	• 25 Baht / tests for milk reagent set
 16. Test kit for determination of drug residues in meat	<ul style="list-style-type: none"> • Prolonged consumption of milk, meat and viscera with drug residues can cause drug resistance and allergenicity to sensitive consumers. 	<ul style="list-style-type: none"> • Meat and viscera / 3 hours and 30 minutes (3 hours and 45 minutes for shrimp) 	<ul style="list-style-type: none"> • 30 Baht / tests for meat reagent set • 3,500 Baht / Equipment set
 17. Test kit for coliforms in water and ice	<ul style="list-style-type: none"> • Water, ice and food contaminated with excess amount of coliforms or bacteria may be also contaminated with food poisoning bacteria that can cause diarrhea, vomiting, fever, headache or even death. 	• Drinking water, potable water and ice / 24 hours	<ul style="list-style-type: none"> • 140 Baht / 5 Tests • 500 Baht / 20 Tests • 1,200 Baht / 50 Tests
 18. Test kit for detection of coliforms in food	<ul style="list-style-type: none"> • Water, ice and food contaminated with excess amount of coliforms or bacteria may be also contaminated with food poisoning bacteria that can cause diarrhea, vomiting, fever, headache or even death. 	• Ready-to-eat food / 24 hours	• 1,300 Baht / 30 Tests
 19. Test kit for bacterial count in food	<ul style="list-style-type: none"> • Water, ice and food contaminated with excess amount of coliforms or bacteria may be also contaminated with food poisoning bacteria that can cause diarrhea, vomiting, fever, headache or even death. 	<ul style="list-style-type: none"> • Ready-to-cook food, raw food • Ready-to-eat food / 24 hours 	• 900 Baht / 12 Tests
 20. Test kit for yeasts and molds in food and beverage	<ul style="list-style-type: none"> • Toxin from some molds can cause liver cancer. • Some yeasts and molds can cause food spoilage. 	<ul style="list-style-type: none"> • Ready-to-eat food • Beverage in tightly sealed containers / 3 days 	• 450 Baht / 5 Tests
 21. Test kit for cleanliness of food-contact articles and hands	<ul style="list-style-type: none"> • Consuming food which contact unclean hands or utensils may cause diarrhea, nausea, vomiting, fever or headache. 	<ul style="list-style-type: none"> • Food-contact articles or utensils (spoon, glass, chopping board, chopsticks, etc.) • Food handler's hands • Food / 1-3 days 	<ul style="list-style-type: none"> • 110 Baht / 5 Tests • 200 Baht / 10 Tests • 400 Baht / 20 Tests
 22. Test kit for lead in ceramic wares	<ul style="list-style-type: none"> • Consumption of high amount of lead can damage the brain, nervous system, kidney, causing forgetfulness, depression and memory loss. In children continued exposure to low amounts of lead can result in lower growth, leaving disabilities and reduced intelligence. 	• Ceramic wares for used in contact with food / 20 minutes	• 200 Baht / 20 Tests