

## **Abecterac**

Histamine poisoning is the most common disease of consuming seafood in the world. The aim of this study was to determine the amount of Skipjack tuna histamine available in Chabahar factories with using ELISA method. For this purpose, 25 Skipjack tuna fish cans from Chabahar factories prepared and transported to the laboratory of chabahr maritime university, then 10 g of flesh of tuna was added 90 ml of distilled water and homogenized. Subsequently 1 ml of flesh solution was added to centrifuge tube and centrifuged for 5 min and 2500 rpm at room temperature 25° c. and then take 20 micro liter of solution and diluted with 10 ml of distilled water according to kit Instruction and were tested using ELISA the amount of histamine. The results show histamine levels in skipjack tuna cans of Chabahar factories has differences. Most of amount was at the Mahyabeh factory 66/5 mg per 100 grams and 22.3 mg per 100 gram and the lowest amount was in Fanoos factory, according to current standards, histamine of None of the factories that produce tuna was not more than the limit (20 mg per 100 g) and no significant difference was observed ( $p > 0/05$ ).



University of Zabol  
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**The Thesis Submitted for the Degree of M.Sc  
Of Fish Product Processing**

Subject:

**Determination of histamine in *Katsuwonus pelamis*  
*linnaeus's* canned tuna by Elisa's method**

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