

Nitrite Dipsticks

CS-DIP-NO2 | Range: 0 - 250 ppm | Sensitivity: 25 ppm

Introduction

Nitrite is used in food preservation, including cured meats. Testing helps investigate unexpected levels or suspected addition, interpreted against the sample and intended process. ReactaStick provides a dedicated nitrite detector with a pink-to-red color comparison at 3 minutes.

Health effects. Excess nitrite can impair the blood's oxygen transport. Symptoms may include headache, dizziness, shortness of breath or blue-gray skin. [\[CDC\]](#)

Benefits

Feature	Practical benefit
Rapid screening	Compare at 3 minutes to promptly flag samples that need further review.
Colorimetric detection	Pink-to-red comparison helps estimate nitrite using the same chart as nitrate.
Simple operation	Dip, develop and compare visually. No electronic reader is required.
Shared sample preparation	Choose one of two preparation routes for food and liquid samples.

Facts About the Tests

Pack sizes	5, 10, 15, 30 or 100 dipstick tests per pack.
Included	Detectors, matching color reference card and illustrated instructions.
Customer provides	Timer, clean sample container, clean water and preparation tools as needed.
Shelf life / storage	Shelf life: 1 year; follow the labeled expiry. Store at room temperature or refrigerate. After opening, reseal airtight. Refrigerated detectors need no special treatment.

Using the Test

Prepare. Test water-like liquids no darker than apple juice directly. Dilute darker liquids with clean water. For thicker liquids or minced solids, first add an equal volume of clean water. Mix thoroughly (solids: at least 1 minute). Let solids settle; test the liquid portion. Add water as needed until water-like and no darker than apple juice.

Test. A and B are printed on the handle. Dip past the sensing area for 5 seconds. Remove; place Side A up and start the timer. Flip to Side B at 2 minutes. Read Side B at 3 minutes or as soon as possible afterward. Readings after 7 minutes are void; retest with a new detector. All times use the same development timer.

Interpretation

					
None	25 ppm	50 ppm	75 ppm	100 ppm	250+ ppm

Semi-quantitative comparison: use your best judgment to estimate the closest color level.

Record the sample ID, result for the prepared or diluted sample, preparation, dilution and reading time.

The reporting basis (nitrite ion or nitrite as nitrogen) is unspecified.

Investigate positive or uncertain results. A negative screen does not establish food safety or absence of other contaminants.

Health effects depend on dose, chemical form and exposure route. Screening does not diagnose poisoning.

Ordering

Select 5, 10, 15, 30 or 100 tests. Order as CS-DIP-NO2x[quantity], for example CS-DIP-NO2x30. Contact ChemSee for pricing, availability and custom packing requests.

Request a quote: info@chemsee.com | +1 919-916-4908