

**DETERMINATION of HISTAMINE in
SCOMBROID and NON-SCOMBROID FISH**

Histamine poisoning results from ingestion of fish containing high levels of free histamine. Histamine poisoning is primarily associated with scombroid species of fish, and others, such as bluefish, mahi mahi, and mackerel. Histamine is produced by decarboxylation of free histidine by histidine decarboxylase found in bacteria growing on the fish. Large populations of bacteria are needed for significant histamine production to occur, the presence of high levels of histamine is generally accepted as an indication of decomposition. Histamine formation is reported to be optimal at a temperature of 30°C.