Accepted Manuscript

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PII: S2213-4530(17)30066-6
DOI: https://doi.org/10.1016/j.fshw.2018.04.002
Reference: FSHW 133

To appear in:

Received date: 27-4-2017
Revised date: 15-3-2018
Accepted date: 23-4-2018

Please cite this article as: Suntrarachun S, Chanhome L, Sumontha M, Identification of sea snake meat adulteration in meat products using PCR-RFLP of mitochondrial DNA, *Food Science and Human Wellness* (2018), https://doi.org/10.1016/j.fshw.2018.04.002

Identification of sea snake meat adulteration in meat products using PCR-RFLP of mitochondrial DNA

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Abstract

PCR-RFLP based technique for identification of sea snakes in Thai waters was achieved by developing species-specific markers. To distinguish between sea snake species, the PCR products of cytochrome b (Cyt b), 12S and 16S rRNA were sequenced and cut with different restriction endonuclease, Alu I and Hinf I. Each enzyme generated different - sized fragments which specific to Cyt b of eight sea snake species. However, the identical pattern was found among *Hydrophis* group. This result could be resolved by using these enzymes