



Product Specification Sheet

DELVOTEST® T

Product Information

Description

This product is a standard diffusion test for the detection of residues of antibacterial substances in milk samples. The test contains solid agar medium seeded with standardized number of spores of *Geobacillus stearothermophilus var. calidolactis* together with required nutrients for growth purposes and antifolate trimethoprim. The medium is coloured purple by the pH indicator bromocresol purple. Milk samples which are free from antibacterial substances, or contain them below specified levels will, when added to the test at the level of 0.1 ml and incubated at 64°C, allow germination and growth of the bacteria. This will lead to a change in color of the indicator. When the milk sample contains antibacterial substances at or above the test sensitivity, growth is inhibited and as a result the color remains predominantly purple.

Application

Antibiotic residue detection in milk

Appearance

Ampoules and plates

Sensitivity

The limits of detection at control time (CT) reading are:

Antibiotics	Concentration	Observed color
Penicillin G	4ppb	Purple
Sulfadiazine	100 ppb	Predominantly purple
Oxytetracycline	100 ppb	Predominantly purple

Control time (CT) is defined as the incubation time required for the colour of the test to change from purple to yellow with inhibitor free milk. The test duration at control time (CT) reading is 3hours+/- 15 minutes at 64°C +/- 2°C.

If no control time (CT) reading can be is applied, DSM advises to incubate at 64°C +/- 2°C for the fixed time of 3hours and15minutes. This will reduce the test sensitivity.



Sensitivities for various antibiotics as cc β are available on request in a separate Delvotest[®] T Technical Bulletin sensitivity list.

Infection Control

No microbial growth for 1 week at 30°C.

Regulatory information

Local legislation must always be consulted.

Packaging & Storage

Product number 14545: 25 ampoules

Product number 13301: 100 ampoules

Product number 13300: 5 plates

Product number 15459: 20 plates

Product number 24810: 80 plates

Transport conditions

Transport condition statement available upon request.

Storage

Store upright in the original packaging, between 4°C and 8°C, protect from freezing.

Shelf life

Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 12 months after the production date.

For more information please contact your local Sales Representative or e-mail us at: info.food@dsm.com

Head Office: A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111

For further information, additional addresses and our webshop visit www.dsm.com/foodandbeverages

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