

# Product Specification Sheet

## Delvotest<sup>®</sup> SP NT

Last revision: 05 March 2022

### 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 <i>Geobacillus stearothermophilus</i> together with required nutrients for growth purposes and antifolate trimethoprim. The medium is colored 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 Plates
Status	The product is not a food-stuff or a food-contact material therefore Regulation (EC) No 1829/2003 of the European Parliament and of the Council (22 September 2003) on genetically modified food and feed is not applicable for this product.

### Sensitivity

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

<b>Antibiotics</b>	<b>Concentration</b>	<b>Observed color</b>
Penicillin G	4 ppb	Purple
Sulfadiazine	100 ppb	Predominantly purple

Control time (CT) is defined as the incubation time required for the color of the test to change from purple to yellow with inhibitor free milk. The test duration at control time (CT) reading is 2 hours and 30 minutes +/- 15 minutes at 64°C +/- 2°C.

If no control time (CT) reading can be applied, DSM advises to incubate at 64°C +/- 2°C for the fixed time of 3 hours. This will reduce the test sensitivity. Sensitivities for various antibiotics as ccβ are available on request in a separate Delvotest<sup>®</sup> SP NT 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

Packaging	Product number 12148: 100 AMP USA Product number 11772: MINI 25 AMP USA Product number 13323: 100 AMP Product number 13321: MINI 25 AMP Product number 8422: 5 plates Product number 8421: MCS 20 plates Available in multiple packaging formats in ampoules and/or plates. Please contact your local sales representative for further information.
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.

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