

Milk Control

Negative Control

Description

The Milk Controls from DSM Food Specialties are lyophilised samples of commingled cow milk. The Milk Controls can be used for checking and monitoring a number of performance parameters of antibiotic residue test kits that are in use checking milk for the presence of antibiotic residues.

The Negative Control is a Milk Control free of antibiotic residues and can be used as the negative milk control sample within a test run for the indication of correct reading time (test duration) of microbiological inhibition assays such as Delvotest[®] and BR-Test[®]. The Negative Control can also be used in the Delvo-X-PRESS[®] for test run validation purposes as milk control reference sample.

Presentation

Each cardboard box is containing 6 glass vials with approximately 1.5g of lyophilised milk. After reconstitution with 15.0 ml pure distilled or demineralised water it contains approximately 15.5ml of control comparable to cow milk.

Performance specifications

Delvotest[®]

For the Delvotest[®], the test duration is defined by the time required to change from purple to yellow testing antibiotic free milk. Using the reconstituted Negative Control, test duration indicating a negative test result is +/- 5 minutes compared to using raw cow milk as specified for each specific presentation.

BR-Test[®]

For the BR-Test[®], the test duration is defined by the time required to change from purple to yellow testing antibiotic free milk. Using the reconstituted Negative Control, test duration indication a negative test result is +/- 15 minutes compared to using raw cow milk as specified for the each specific presentation.

Delvo-X-PRESS[®]

For the Delvo-X-PRESS[®], the test result is defined by an optical density measurement by the ISR(P)-workstations expressed in Reader Units (RU). Using the reconstituted Negative Control, test results are <00 RU indicating a negative test result.

Storage stability

In un-reconstituted form stored under dark and dry conditions at the recommended temperature of 2-8°C the shelf life of the Negative Control is 3 years from the date of manufacturing. The expiry date is indicated on the label.

Notice

Please, be informed that this product is meant to be used as a tool for reference purposes only and that the correctness of the test results cannot be warranted.

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