



Technical Bulletin



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Delvotest® Milk Controls Negative Control - Instructions

Description

The Delvotest® Milk Controls are lyophilised samples of commingled milk (cow, goat or ewe). The Delvotest® Milk Controls can be used for checking and monitoring the performance parameters of standard diffusion tests for the detection of residues of antibacterial substances in milk.

Remarks

- Be careful not to contaminate this product with substances like antibiotics, other drugs, cleaning agents or disinfectants.
- Clean hands, bench etc. with soap and rinse extensively with tap water.

Preparation

- Tear off the aluminum seal of the bottle. Carefully remove the stopper from the bottle and place it upside down on the bench.
- Add 15 ml (\pm 0.5 ml) of distilled or demineralized water to the bottle with a clean pipette.
- Replace the stopper. Hold the stopper in place and gently mix the contents by inverting the bottle twenty times.

Avoid foaming. Make sure that a homogeneous solution is obtained. Otherwise proceed with the mixing till all particles are dispersed.

Allow the contents to equilibrate at room temperature for 20 minutes and remix gently.

Storage

- Store bottles between 2 - 8°C.
- Keep reconstituted Controls at 2 - 8°C (or on ice) between uses, and use only on the day of reconstitution.
- Reconstituted Controls may be portioned out into small volumes and frozen for later use as follows:
Use clean vials of appropriate size. Label vials with the batch number and date of preparation. Reconstitute as described above and without delay pipette the required amount (e.g. 2 ml) into vials, close the vials tightly and place vials directly in a freezer of -18°C. Use within 2 months.
On the day of use, thaw the sample by putting the closed vial for a short time in lukewarm water and mix the contents. Thawed samples may be used on the same day only, if kept at 2 - 8°C (or on ice).

Shelf-life

The cow milk controls have a shelf life of 5 years, goat and ewe milk controls have a shelf life of 1 year, under the recommended storage conditions of 2-8°C, protected from light.

Technical Service

The DSM Food Specialties tests product range is supported by the use of these Controls. The Technical Sales Team can support you with the correct use of the product.

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