



Product Specification Sheet

Delvotest[®] Negative Control

Last revision: 18 July 2019



Product Information

Description	<p>The Delvotest[®] Milk Controls are lyophilised samples of commingled milk. The product contains negative and Penicillin G contaminated milk from cow, goat or ewe and Sulphadiazine contaminated milk from cow.</p> <p>The Delvotest[®] Milk Controls can be used for checking and monitoring the performance parameters of tests for the detection of residues of antibacterial substances in milk.</p> <p>The Delvotest Negative Milk Control can be used as guidance to determine the control time of the Delvotest microbial tests range and to demonstrate the test performance.</p> <p>The Penicillin 4 ppb Control (Cow or Goat or Ewe milk) contains 4 +/- 0.5 ppb Penicillin G, aims to show the conformity with EU-MRL for Penicillin G. The Penicillin 5 ppb Control (Cow milk) contains 5 +/- 0.5 ppb Penicillin G, aims to show the conformity with FDA requirements and is meant for the determination of the cut-off level for FDC and AOAC approved test kits. (USP; Reference Standard Penicillin G potassium, catalogue no. 50250).</p> <p>The Sulphadiazine Milk Control aims to demonstrate the appropriate performance of a test when detecting the presence of Sulphonamides. The Sulphadiazine Milk Control (cow milk) contains approximately 1000 ppb Sulphadiazine (P.A.).</p> <p>The quality control and product release procedures comprise a number of relevant checks in the Delvotest[®] test range.</p>
Appearance	<p>Vials</p> <p>Each vial contains approximately 1,5 g of lyophilized milk.</p>
Status	<p>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.</p>

Regulatory information

Local legislation must always be consulted.



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Packaging & Storage

Packaging	Product number 8184: 6 vials
Transport conditions	Transport condition statement available upon request.
Storage	Store between 2 and 8 °C, protected from light.
Shelf life	Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 5 years

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