



Product Specification Sheet Delvotest[®] PEN 4

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Product Information



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Description	The Delvotest ${ m I}$ 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.
	The Delvotest ${f {f 8}}$ Milk Controls can be used for checking and monitoring the performance
	parameters of tests for the detection of residues of antibacterial substances in milk.
	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.
	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).
	The Sulphadiazine Milk Control aims to demonstrate the appropriate performance of a test
	when detecting the presence of Suphonamides. The Sulphadiazine Milk Control (cow milk)
	contains approximately 1000 ppb Sulphadiazine (P.A.).
	The quality control and product release procedures comprise a number of relevant checks in
	the Delvotest® test range.
Appearance	Vials
	Each vial contains approximately 1,5 g of lyophilized milk.
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.

Regulatory information

Local legislation must always be consulted.







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Packaging & Storage

Packaging	Product number 8185: 6 vials
Transport conditions	Transport condition statement available upon request.
Storage	Store between 2 and 8 $^\circ$ 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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