

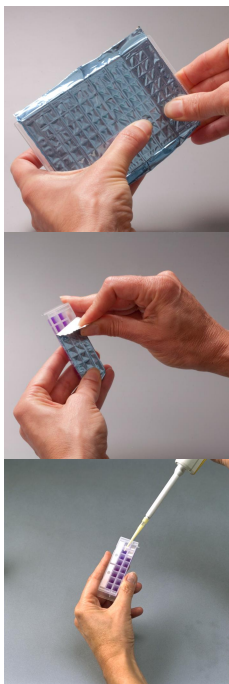


Instruction for use



FMCG Industry Solutions Pty Ltd
 ABN 22 135 446 007
 Factory 11A, 1 - 3 Endeavour Rd, Caringbah NSW 2229
 www.fmcgis.com.au
 sales@fmcgis.com.au
 1300 628 104 or 02 9540 2288

Delvotest® SP NT Plates



1. Determine the number of plates and/or blocks of 16 wells needed and cut them off with a sharp knife or scissors. Be careful not to damage remaining blocks.
2. Remove the aluminum foil completely.
3. Pipette the negative control and the sample to be tested into the wells. Identify the position of each sample by the letters and figures on the edge of multi plates.



4. Seal the blocks with the adhesive strips or sheets supplied with the test kit.
5. Float the blocks in a stirred, lidded water bath or plate incubator - preheated to 64°C ±2°C. Set timer for reading time (3Hours) or check for control time (2h15-2H45)
6. Withdraw the blocks from the water bath after the required incubation time and read the results from the bottom of the blocks



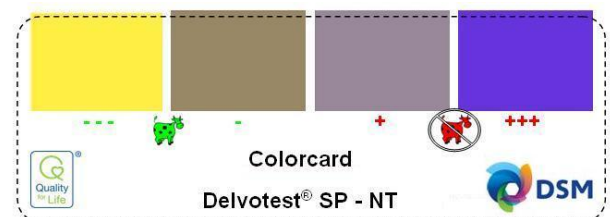
Points of Attention:

- 1- Use the enclosed color card to read the test results.
- 2- The block freshly incubated can be automatically analyzed by the system DelvoScan: Simply remove the plates from the water bath, dry the plates using a towel and place them at the required positions on the scanner. Run the DelvoScan software.
- 3- The control time is the time for the test to become yellow with antibiotic free milk. Refer to the color card for the correct yellow color indicating negative. A too long incubation time reduces the sensitivity of the test.

The incubation time for sheep milk takes about 10 min more than for goat or cow milk.

4- To allow more time for reading after incubation, the tests can be dipped it in a cold bath of water with ice. The cold stops further color change.

5- The 1/3 upper part of the agar gel in the ampoule might remain purple while the 2/3 lower part of the gel is yellow. The test result is then negative.



Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | info.food@dsm.com | Trade Register Number 27235314

Date of issue: November 16, 2011