



## **Product Specification Sheet**

# **Delvotest**® **Fast BT**

Last revision: 04 June 2019



#### **Product Information**

Description This product is a rapid immunochromatographic assay for the qualitative detection of β-lactam

and tetracyclines residues within a few minutes in raw cow, goat and sheep milk.

The test consists of 3 lines, a control line, a test line for detecting beta-lactams, and a test line

for detecting tetracyclines.

Application Antibiotic residue detection in milk.

Appearance Cassettes

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.

#### **Sensitivity**

The sensitivity for raw cow milk is:

Antibiotics Concentration 100% negative Concentration 100% positive

Penicillin G 1 ppb 4 ppb
Tetracycline 10 ppb 100 ppb

For additional sensitivity information, please refer to the Sensitivity List.

### **Regulatory information**

Local legislation must always be consulted.

#### **Packaging & Storage**

Packaging Product number 23727: 100 tests

Transport conditions Transport condition statement available upon request.

Storage conditions Recommended storage temperature 4 - 8 °C.

Shelf life The shelf-life of this product is 12 months after the production date.

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