

Instruction for use

DSM Food Specialties B.V.

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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.



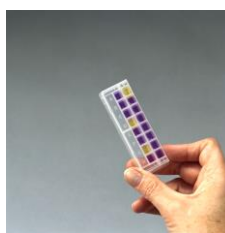
3. Pipette the negative control and the sample to be tested into the wells. Identify the position of each sample by the letters and figures on the edge of multi plates.



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 to end incubation to read at Control Time (see point of attention 3) or read at fixed time (3 hours).



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.

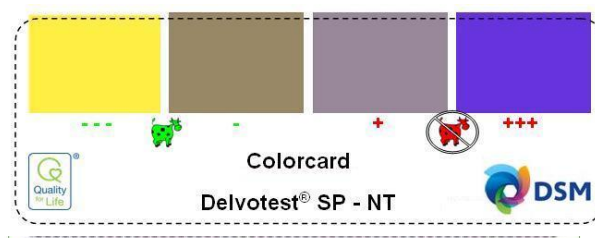
2- The block freshly incubated can be automatically analyzed by the system DelvoScan: Simply remove the plates from the water bath, dry the plates using a towel and place them at the required positions on the scanner. Run the DelvoScan software.

3- The control time is the time for the test to become yellow with antibiotic free milk. At control time the sensitivity of the test is optimal. 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 and goat milk takes about 10-30 min more than for 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 can be somehow not yellow. Refer to the lower 2/3 parts to evaluate the test result.



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