

Instructions for Use

Delvotest® T Plates

20231205



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.



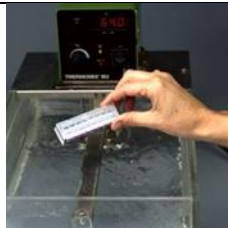


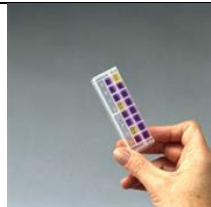


2. Remove the aluminum foil completely.



3. Pipette the negative control and the sample to be tested into the wells (100 µl). Identify the position of each sample by the letters and figures on the edge of multi plates.

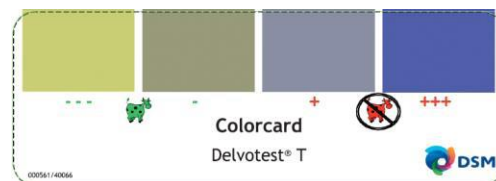


4. Seal the plates/or blocks with the adhesive strips or sheets supplied with the test kit.

5. Incubate with the plate/ or blocks following one of the recommended procedures:		
5A. Water bath	5B. Delvotest® Microplate Incubator	5C. Delvotest® Accelerator Smart
		
Float the plate/or blocks in a stirred lidded water bath - preheated to 64 °C ± 2 °C. Set timer to end incubation to read at Control Time when the sensitivity is optimal (see Points of Attention).	Place the plate/or blocks in the Delvotest® Microplate Incubator - preheated to 64 °C ± 2 °C. Set timer to end incubation to read at Control Time when the sensitivity is optimal (see Points of Attention).	Place the plate/or blocks in Delvotest® Accelerator Smart - preheated to 64 °C ± 2 °C. The Control Time is automatically determined, and the results are read when sensitivity is optimal. The incubation stops automatically.
6. Read the results following one of the recommended procedures:		
6A/B. Visual reading		C. Delvotest® Accelerator Smart
		
Withdraw the freshly incubated plate/ blocks from the water or dry plate incubator and read visually the results from the bottom of the blocks. Use the provided color card reference (see Points of Attention).		6C. Automatically with DAS The plate/or blocks are read automatically during the incubation and the results are determined at control time. A detailed report is saved at the end of the incubation. Refer to the related DAS manual.
6A/B. Alternatively Read with Delvo®Scan		
		
6A. Delvo®Scan – after water bath Alternatively, remove excess water from the plate with a (paper) towel. Place the freshly incubated plate/or blocks in the system Delvo®Scan. (ver. 5.08, scanner EPSON V600, cutoff 0). Scan to read and save a report of the results. Refer to the related Delvo®Scan manual.	6B. Delvo®Scan after dry plate incubation Alternatively, remove the plate/or blocks from the Delvotest® Microplate Incubator and place in the system Delvo®Scan (ver. 5.08, scanner EPSON V600, cutoff 0). Scan to read and save a report of the results. Refer to the related Delvo®Scan manual.	

Points of Attention: (Refer to the DSM Technical Bulletin Best Practice Advice)

- Use the enclosed color card to read the test results.
- The control time (CT) is the incubation time for the test to become yellow with antibiotic free milk (color card between --- and -). At control time the sensitivity of the test is optimal. Refer to the color card for the correct yellow color indicating negative. When incubated longer than CT the sensitivity of the test is decreased. The incubation time for sheep and goat milk takes about 10-30 min more than for cow milk.
- To allow more time for reading after incubation, the tests can be dipped in a cold bath of water with ice. The cold stops further changes of the color.
- The 1/3 upper part of the agar gel in the well can be sometimes not entirely yellow. Read the test plates or blocks result from the bottom.



For more information, please contact your local Sales Representative or e-mail us at: info.food@dsm.com.

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