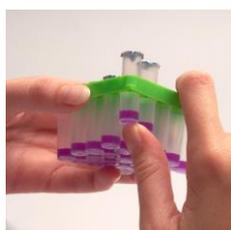


Instruction for use

Not for NCIMS Use

DSM Food Specialties
3502 North Olive Road
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www.dsm.com
www.delvotest.com

Delvotest® SP NT



1. Remove the required amount of ampoules from the frame. Be careful not to damage the foil of remaining ampoules.



5. Transfer the milk sample by gently and totally squeezing the same upper bulb, adding the milk straight onto the agar medium. **Note:** After pipetting, a small amount of milk will remain in the pipette reservoir (the small lower bulb).



2. Open ampoules by punching a hole in the aluminum foil with the corner of the ampoule frame or a pair of scissors. Mark the ampoules with a number for sample identification.



6. Check the temperature of the incubator (64°C +/- 2°C). Put the ampoules into the incubator. Record the time and set timer for 3 hours.



3. Take a fresh disposable pipette for each milk sample. **Do not re-use pipettes.** Do not touch the tip-end, which will be in contact with the milk.



7. Read the colour of the solid agar in the ampoules after the required incubation time.

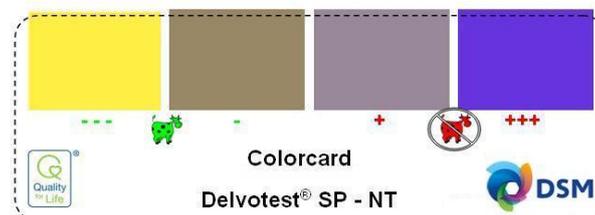


4. Add the milk into the pipette by squeezing the smaller upper bulb **once**, hold it, dip the pipette tip about 1 cm into the milk sample. Then release pressure on the bulb and the pipette (stem) will fill itself with the appropriate volume (0.1 ml) of milk.



Points of Attention:

- 1- Refer to the color card for the correct yellow color indicating negative. The incubation time for sheep milk takes about 10 min more than for goat or cow milk.
- 2- 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 color change.
- 3- 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.
- 4- **Do not use the pipette from the Delvotest BLF test.**



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Date of issue: February 6, 2014