



Technical Bulletin

DSM Food Specialties B.V.

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Delvotest® T

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Sensitivity of Delvotest® T

The table presented in this document is an indicative list of the sensitivity of the Delvotest® T at control time (CT) for the most used antibiotics in the world. This list is not exhaustive; the test is sensitive to many more antibiotic drugs and sulfonamides.

You can reach the best sensitivity by testing at control time (CT). To test at control time, additionally to the milk you would like to sample, perform one additional test with negative control milk, when the test containing the negative control milk turns yellow, read the test result of the sample milk. The sensitivity of the test when reading at fixed incubation time (3h15 for cow milk) can be somewhat decreased.

Antibiotic class	Antibiotic	T/SL	CCβ* (ppb)	
			Ampoules	Plates
Penicillins	Amoxicillin	10	4	4
	Ampicillin	10	4	3
	Penicillin G	5	1-2	1-2
	Cloxacillin	10	6	5
	Oxacillin	-	3	3
Tetracyclines	Oxytetracycline	-	100	80
	Chlortetracycline	-	150	152
	Tetracycline	300	70	75
	Doxycycline	-	50	40
Sulfonamides	Sulfamethazine	10	135	150
	Sulfathiazole	10	40	30
	Sulfadimethoxine	10	40	40
	Sulfadiazine	10	40	50
Macrolides	Tilmicosin	-	60	60
	Tylosin	50	35	35
	Erythromycin	50	160	150
	Lincomycin	-	220	180
	Rifaximin	-	40	30

Antibiotic class	Antibiotic	T/SL	CCβ* (ppb)	
			Ampoules	Plates
Aminoglycosides	Neomycin	150	60	110
	Gentamycin	30	65	80
	Kanamycin	-	1010	1310
	DHStreptomycin	125	500	800
	Spectinomycin	-	2010	1850
Cephalosporins	Cephapirin	20	6	5
	Ceftiofur (pur)*	50	20	20
	Cefoperazone	-	40	40
	Cefalexin	-	30	20
	Cefquinome	-	40	40
Others	Chloramphenicol	-	4100	3080
	Trimethoprim	-	110	130
	Dapsone	-	30	35

*Ceftiofur with metabolites has a detection limit about 4 times higher.

*CCβ (detection capability) is the lowest concentration where substance can be detected 95% of the time.

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