



## Product Specification Sheet

### Delvotest® Negative Control

Last revision: 18 July 2019

#### Product Information

##### Description

The Delvotest® Milk Controls are lyophilised samples of commingled milk. The product contains negative and Penicillin G contaminated milk from cow, goat or ewe and Sulphadiazine contaminated milk from cow.

The Delvotest® Milk Controls can be used for checking and monitoring the performance parameters of tests for the detection of residues of antibacterial substances in milk.

The Delvotest Negative Milk Control can be used as guidance to determine the control time of the Delvotest microbial tests range and to demonstrate the test performance.

The Penicillin 4 ppb Control (Cow or Goat or Ewe milk) contains 4 +/- 0.5 ppb Penicillin G, aims to show the conformity with EU-MRL for Penicillin G. The Penicillin 5 ppb Control (Cow milk) contains 5 +/- 0.5 ppb Penicillin G, aims to show the conformity with FDA requirements and is meant for the determination of the cut-off level for FDC and AOAC approved test kits. (USP; Reference Standard Penicillin G potassium, catalogue no. 50250).

The Sulphadiazine Milk Control aims to demonstrate the appropriate performance of a test when detecting the presence of Suphonamides. The Sulphadiazine Milk Control (cow milk) contains approximately 1000 ppb Sulphadiazine (P.A.).

The quality control and product release procedures comprise a number of relevant checks in the Delvotest® test range.

##### Appearance

Vials

Each vial contains approximately 1,5 g of lyophilized milk.

##### 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.

#### Regulatory information

Local legislation must always be consulted.



## Packaging & Storage

Packaging	Product number 8184: 6 vials
Transport conditions	Transport condition statement available upon request.
Storage	Store between 2 and 8 °C, protected from light.
Shelf life	Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 5 years

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