



Specification sheet

DSM Food Specialties B.V.

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Delvotest® P

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Description Delvotest® P is a standard diffusion test for the detection of residues of antibacterial substances in milk. The test consists of ampoules or plates of 96 wells each containing a solid agar medium seeded a standardised number of spores of *Bacillus stearothermophilus* var. *calidolactis* together with required nutrients for growth purposes and an antifolate trimethoprim. The medium is coloured purple by the pH indicator bromocresol purple. Milk samples which are free from antibacterial substances, or contain them below specified levels will, when added to the test at the level of 0.1 ml and incubated at 64°C allow germination and growth of the bacteria. This will lead to a change in colour of the indicator from purple to yellow. When the milk sample contains antibacterial substances at or above the test sensitivity, growth is inhibited and as a result the colour remains predominantly purple.

Content The Delvotest P is available in the following packaging format:

- Delvotest® P MINI 25 Ampoules
- Delvotest® P 5 Plates

Sensitivity The minimum test duration is defined as the incubation time required for the colour of the test to change from purple to yellow with inhibitor free milk.
The test duration is maximum 2 hours 15min at 64°C +/- 2°C at the time of product release.

The sensitivity after 2hours and 30 minutes test duration is:

	Penicillin G	
Concentration	1ppb	4ppb
Observed colour	Yellow to yellow/purple	Purple

Infection control No microbial growth for 1 week at 30°C.

Storage When stored upright in the original packaging, in the dark and at a constant temperature below 16°C prevented from freezing (preferably between 6-15°C) the shelf life of the Delvotest® P MINI 25 Ampoules is 9 months and of the Delvotest® P 5 Plates is 8 months from the date of manufacture. This date is indicated on the label.

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