



## Product Specification Sheet

### Delvotest® P

Last revision: 20 April 2021

#### Product Information

Description	<p>Delvotest® P is a standard diffusion test for the detection of residues of antibacterial substances in milk. The test contains solid agar medium seeded with standardised number of spores of <i>Bacillus stearothermophilus var. calidolactis</i> together with required nutrients for growth purposes and antifolate trimethoprim. The medium is coloured purple by the pH indicator bromocresol purple. The nutrients for growth are supplied in tablets form in a bottle.</p> <p>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. 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.</p>
Application	Antibiotic residue detection in milk.
Appearance	Ampoules
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.

#### Sensitivity

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

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

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 15mins at 64°C +/- 2°C at the time of product release.

#### Infection Control

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

#### Regulatory information

Local legislation must always be consulted.



## Packaging & Storage

Packaging	Available in multiple packaging formats in ampoules and/or plates. Please contact your local sales representative for further information.
Transport conditions	Transport condition statement available upon request.
Storage	Store upright in the original packaging below 16 °C, protect from freezing (preferably between 6-15 °C).
Shelf life	Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 9 months.

**Head Office:** A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111  
For further information, additional addresses and our webshop visit [www.dsm.com/food-specialties](http://www.dsm.com/food-specialties)

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

©DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | [info.food@dsm.com](mailto:info.food@dsm.com) | Trade Register Number 27235314