



Technical Bulletin

DSM Food Specialties B.V.

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Delvotest® P

Sensitivity of Delvotest® P

Delvotest® P is a system to control milk for the presence of antibacterial substances. The table presented in this document is an indicative list of the sensitivity of the Delvotest® P for the most used antibiotics in the world, the duration of the test is 2h30.

Antibiotic class	Antibiotic	T/SL	CCβ** (ppb)	
			Ampoules	Plates
Penicillins	Amoxicillin ¹	10	7.7	4.6
	Ampicillin ¹	10	5.1	4
	Dicloxacillin	-	20	15
	Cloxacillin ²	10	25	30
	Penicillin ¹	5	3.1	2.1
Tetracyclines	Oxytetracycline	-	300	400
	Chlortetracycline	-	200	250-300
	Tetracycline	300	300	300
Sulfonamides	Sulfamethazine	10	>100	>100
	Sulfathiazole	10	>100	>100
	Sulfadimethoxine	10	>100	>100
	Sulfadiazine	10	>100	>100
Macrolides	Tylosin	50	100	100
	Erythromycin	50	500	250
	Lincomycin	-	400-100	400-100

Antibiotic class	Antibiotic	T/SL	CCβ** (ppb)	
			Ampoules	Plates
Aminoglycosides	Neomycin	150	1000-5000	1000-5000
	Gentamycin	30	1000	1000
	Streptomycin	-	30	30
	DH Streptomycin	125	5000	5000
Cephalosporins	Cephapirin ¹	20	7	8.2
	Ceftiofur (pur) [*]	50	>100	>100
	Cefalexin	-	60-100	60-100
Others	Bacitracin	5000	>1000	>1000
	Novobiocin	100	600	600
	Pirlimycin	400	80	80
	Hetacillin	-	5	5
	Polymixin B	-	30	30

^{*}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.

¹ Sensitivities based on evaluations of raw commingled bovine milk samples by test sponsors, independent laboratories, and FDA and reported FDA memo M-a-85 revision #15 and FDA memorandum (8/29/16)

² 90/95% concentrations were not determined for sensitivities significant above the tolerance/safe level

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