



# Technical Bulletin

DSM Food Specialties B.V.

P.O. Box 1  
2600 MA Delft  
The Netherlands

[www.dsm.com](http://www.dsm.com)

## Delvotest® SP NT

### Sensitivity of Delvotest® SP NT

The table presented in this document is an indicative list of the sensitivity of the Delvotest® SP NT 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 (3h for cow milk) can be somewhat decreased.

Antibiotic class	Antibiotic	T/SL	CCB* (ppb)	
			Ampoules	Plates
Penicillins	Amoxicillin	10	2	3
	Ampicillin	10	2	2
	Penicillin G	5	2	2
	Cloxacillin	10	12	12
	Oxacillin	-	4	3
Tetracyclines	Oxytetracycline	-	300	250
	Chlortetracycline	-	300	250
	Tetracycline	300	300	270
	Doxycycline	-	150	120
Sulfonamides	Sulfamethazine	10	75	100
	Sulfathiazole	10	40	40
	Sulfadimethoxine	10	50	50
	Sulfadiazine	10	65	50
Macrolides	Tilmicosin	-	30	30
	Tylosin	50	35	40
	Erythromycin	50	90	90
	Lincomycin	-	170	160
	Rifaximin	-	50	60

Antibiotic class	Antibiotic	T/SL	CCB* (ppb)	
			Ampoules	Plates
Aminoglycosides	Neomycin	150	115	190
	Gentamycin	30	90	90
	Kanamycin	-	1700	1700
	DHStreptomycin	125	700	700
	Spectinomycin	-	2000	2000
Cephalosporins	Cephapirin	20	2	2
	Ceftiofur (pur)*	50	20	20
	Cefoperazone	-	30	30
	Cefalexin	-	45	45
Others	Cefquinome	-	65	75
	Chloramphenicol	-	3000	3000
	Trimethoprim	-	160	160
	Dapsone	-	2	2

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

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

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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

Date of issue: June 1, 2017

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