

# Milk Control

## NEGATIVE CONTROL

### Instructions for use

#### Introduction

The Milk Control sample NEGATIVE CONTROL from DSM Food Specialties is a lyophilised sample of commingled cow milk. The Milk Control can be used for checking and monitoring a number of performance parameters of antibiotic residue test kits that are in use in the dairy industry for checking cow, farm, truck and process milk for the presence of antibiotic residues.

This control can be used in, but is not limited to the following systems: Delvotest<sup>®</sup>, BR-Test<sup>®</sup>, Delvo-X-PRESS<sup>®</sup>.

#### Remarks

- Be careful not to contaminate this product with substances like antibiotics, other drugs, cleaning agents or disinfectants.
- Clean hands, bench etc. with soap and rinse extensively with tap water.

#### Preparation

- Tear off the aluminium seal of the bottle. Carefully remove the stopper from the bottle and place it upside down on the bench.
- Add 15 ml ( $\pm$  0.5 ml) of distilled or demineralised water to the bottle with a clean pipette.
- Replace the stopper. Hold the stopper in place and gently mix the contents by inverting the bottle twenty times. Avoid foaming. Make sure that a homogeneous solution is obtained. Otherwise proceed with the mixing till all particles are dispersed.
- Allow the contents to equilibrate at room temperature for 20 minutes and remix gently.

#### Storage

- Store unopened bottles at 2 – 8°C.
- Keep reconstituted Controls at 2 – 8°C (or on ice) between uses and use only on the day of reconstitution.
- Reconstituted Controls may be portioned out into small volumes and frozen for later use as follows:  
Use clean vials of appropriate size. Label vials with the batch number and date of preparation. Reconstitute as described above and without delay pipette the required amount (e.g. 2 ml) into vials, close the vials tightly and place vials directly in a freezer of  $\leq$  -18°C. Use within 2 months.  
On the day of use, thaw the sample by putting the closed vial for a short time in lukewarm water and mix the contents. Thawed samples may be used on the same day only, if kept on at 2 – 8°C (or on ice).
- Product expiry date is indicated on the label.

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