



Instruction for use

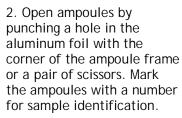
DSM Food Specialties B.V.

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Delvotest® SP NT Ampoules



1. Remove the required amount of ampoules from the frame. Be careful not to damage the foil of remaining ampoules.



3. Take a fresh disposable pipette for each milk sample. Do not re-use pipettes. Do not touch the tip-end, which will be in contact with the milk.



- 5. Transfer the milk samples by gently and totally squeezing the same upper bulb, adding the milk straight onto the agar medium. Note: The little surplus of milk in the lower bulb will remain.
- 6. Check the temperature of the incubator (64°C +/- 2°C). Put the ampoules into the incubator. Use a control sample or record the time and set timer for Delvotest T ampoules at 3 hours.
- 7. Read the colour of the solid agar in the ampoules after the required incubation time.



4. Add the milk into the pipette by squeezing the smaller upper bulb once, hold it, dip the pipette tip about 1 cm into the milk sample. Then release pressure on the bulb and the pipette (stem) will fill itself with the appropriate volume (0.1 ml) of milk.

Note: After pipetting, the little surplus of milk is caught into the pipette reservoir (the small lower bulb). Repeat the pipetting when there is no milk in the reservoir.

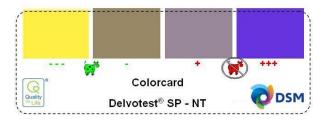


Points of Attention:

- 1- Use the enclosed color card to read the test results.
- 2- The control time is the time for the test to become yellow with antibiotic free milk. Refer to the color card for the correct yellow color indicating negative. A too long incubation time reduces the sensitivity of the test.

The incubation time for sheep milk takes about 10 min more than for goat or cow milk.

- 3- To allow more time for reading after incubation, the tests can be dipped it in a cold bath of water with ice. The cold stops further color change.
- 4- The 1/3 upper part of the agar gel in the ampoule might remain purple while the 2/3 lower part of the gel is yellow. The test result is then negative.



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