Delvotest® Fast BT
The test you can rely on

Delvotest® Fast BT is an innovative cassette method, based on rapid immunochromatography – helping to detect β-lactams and tetracyclines residual antibiotics in raw milk. Delvotest® Fast BT forms part of the new Delvotest® Fast portfolio, the latest addition to DSM's global Delvotest® portfolio, widely recognized as the industry gold-standard of microbial tests.

Benefits

- Consistently accurate results
- Innovative one-piece cassette test method
- Clean and easy to handle in one simple step
- Reliable automated test readings

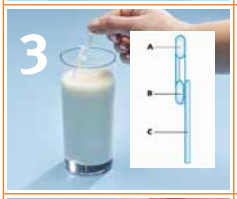
New to the DSM dairy portfolio: Delvotest® Fast

Continued consumer demand for transparency across the food supply chain means dairy manufacturers need accurate and fully traceable antibiotic testing methods with results that can be available immediately in their central quality systems.

DSM Food Specialties, as a leading global, science-based producer of specialty food ingredients and solutions to the food industry, serves the complete dairy chain from farm to consumer, offering residual antibiotic tests, specialty dairy enzymes, cultures for yogurt and cheese, ripening solutions for cheese as well as bio-preservation, and sugar reduction solutions for all dairy applications.

To better serve dairy manufacturers, DSM introduces Delvotest® Fast: three accurate, cost-effective, and easy-to-use residual antibiotic fast tests and two automated readers enabling real-time result sharing and full traceability.

Instructions for use

	• Turn on the Delvotest® Fast Start III Incubator.It will take at least 15 minutes for the incubator to reach the required temperature of 50°C (±2.0°C). Always refer to the Delvotest® Fast Start III Incubator manual. • Take the required amount of test cassette pouches out of refrigeration. Allow the test pouch to warm up to room temperature for a period of 10-15 minutes before opening the pouch. After removing the test cassette from the pouch, use it immediately.		• Place the cassette on the heating block of Delvotest® Fast Start III. • Squeeze the upper bulb (A) to drop the milk into the sample loading well – do not touch the bottom of the sample well with the stem (C) of the pipette. • The volume of milk required for the test is 150µl (the amount contained in the pipette stem). For each sample, use a new, clean pipette. Be careful to avoid contaminating the remaining pipettes with milk or your hands.
	• Use one of the provided pipettes to add milk to the sample loading well. Milk samples should be well- stirred to reflect the milk to be tested.		• Close the lid(s) and incubate for seven minutes. Always refer to the Delvotest® Fast Start III Incubator manual.
	• Take a pipette from one of the sachets and squeeze the upper bulb (A) of the pipette tightly. Introduce the pipette tip into the milk sample and release the upper bulb (A).		• After seven minutes, remove the cassette from the incubator.
	• A milk surplus is drawn into the pipette reservoir (B). If there is no milk in the reservoir (B), or air bubbles in the stem (C), squeeze the upper bulb (A) to empty the pipette into the milk sample and repeat pipetting step.		• Insert the cassette into the Delvotest® Fast Go Max. Always refer to the equipment's respective manuals for precise instructions.

Visit our website for further information and to watch the how-to video.

Important

- As this test is extremely sensitive to ß-lactams and tetracyclines, any contamination with these substances should be prevented. Thoroughly wash and dry hands before starting the test procedure and work in a clean environment.
- Do not use abnormal-looking milk, such as clotted milk, colostrum milk or mastitic milk.
- Do not use product that has expired.
- Do not handle the test roughly to avoid damaging the test cassettes. Rough handling may affect the quality of the test result readings.
- The test cassette should remain in the sealed pouch until use.
- The temperature of the tested milk should be between 4-10°C.

Sensitivity lists

The sensitivity of Delvotest® Fast BT for Penicillin G in raw cow's milk is 2 to 3 ng/g (ppb) and 60 to 80 ng/g (ppb) Tetracycline.
For full detection sensitivity and selectivity information, contact your local DSM representatives.

DSM Food Specialties - Enabling Better Food for Everyone

At DSM Food Specialties, Enabling Better Food for Everyone is our purpose. We provide ingredients and solutions that enable our customers to make healthier and more sustainable consumer food and beverage products. We are driven to partner with our customers to create food choices that people around the world can truly enjoy.

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