



Technical Bulletin

DSM Food Specialties B.V.

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Delvotest[®] SP NT

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Sensitivity of the Delvotest SP NT

The table presented in this document is a list of sensitivity of the Delvotest SP NT for the most used antibiotics in the world. This list is not exhaustive. The test is sensitive to many more antibiotic drugs and sulfonamides.

The sensitivity corresponds to the concentration for which 95% of the samples analyzed are positive.

The best test sensitivity is reached when using the control time (CT). To measure at control time, use one test with negative control milk and stop the incubation of the test when the test with the control milk as turned yellow. Read then the result of the unknown samples.

For convenience, a fix incubation time of 3 hours can be used.

There are no significant differences between plates and ampoules.

Delvotest SP-NT		plates		ampoules	
Antibiotics	MRL EU	CT	3h	CT	3h
B-lactam					
<i>Penicillin</i>					
amoxicillin	4	3	3	2	3
ampicillin	4	2	2	2	3
cloxacillin	30	12	13	12	16
dicloxacillin	30	6	7	6	8
penicillin	4	2	2	2	2
nafcillin	30	3	4	4	5
<i>Cephalosporin</i>					
cefalonium	20	5	8	6	8
cefoperazone	50	30	40	30	45
cefquinome	20	75	>100	65	>100
cephalexin	100	45	60	45	70
Aminosides					
dihydrostrepto.	200	700	1200	700	1200
neomycine	1500	190	390	115	340
streptomycin	200	1100	1800	950	1800
Macrolides					
erythromycin	40	90	180	90	180
lincomycin	150	160	300	170	300
novobiocin	50	800	>1500	750	>1500
rifaximin	60	60	>100	50	>100
spiramycin	200	400	700	280	540
tylosin	50	40	50	35	50
Tetracycline					
tetracycline	100	270	550	320	700
oxytetracycline	100	250	570	300	680
Sulfonamides					
Sulfadiazine	100	50	150	65	170
sulfadoxine	100	160	>300	130	>300
sulfathiazol	100	40	80	40	90
Others					
bacitracin	100	580	820	580	750

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