Delvotest® SP – NT
Standard diffusion test for the detection of antibacterial substances in milk

Description
Delvotest® SP - NT is a test system to test milk for the presence of antibacterial substances such as antibiotics and sulphonamides. It has been developed for a variety of applications ranging from a single test for testing the milk of an individual cow at the farmhouse to large-scale routine analysis in milk quality payment schemes and milk control laboratories. The test device, consisting of single test ampoules or wells combined into multi-test plates with 96 wells (6 blocks of 16 wells), contains a solid and buffered agar medium including all required nutrients, a standardised number of spores of the test organism *Bacillus stearothermophilus var. calidolactis*, an antifolate trimethoprim and a purple coloured pH indicator bromocresol purple. The test kits contain all the necessary items (except incubating device) for the execution of the test within the specific application together with a product insert with instructions for use in different languages. The principle of the test is based on the diffusion of possible inhibitory substances that may be present in the milk sample into the agar. This reduces growth and acid production by the test organism and delays or prevents the agar-changing colour from purple to yellow.

Properties
The Delvotest® SP - NT features a reliable, broad spectrum and accurate antibiotic residues screening system which is recognised as an international standard. In many countries around the world this test serves as the arbiter for the determination of the absence or presence of inhibitory substances in milk, both for the industry and government. The test is being used throughout the whole milk processing chain thereby facilitating standardisation and trade of milk and dairy products. It also minimises interpretation problems with regard to differences between detection levels of each of the antibiotics. The tests are of consistent quality, having limited batch-to-batch variation and minimum variations within each individual batch. The test is sensitive to a broad spectrum of antibiotic residues for instance, beta-lactams, sulphonamides, tetracyclines, aminoglycosides and macrolides. The use of the test can therefore be integrated into existing milk quality control and milk quality payment schemes. Delvotest® SP - NT is simple to perform and has an adequate shelf life. The test may be used to control all types of milk and milk products as long as appropriate controls are applied.

Technical Service
Delvotest® SP - NT from DSM is supported by an experienced Technical Service Team to assure the proper application of the product. The team also provides access to DSM’s scientific knowledge and international regulatory and application experience collected both on products in the DSM range as well as on other test systems in use by the dairy industry. Services further include staff training, participation in co-development work or application studies and troubleshooting.

Quality Assurance
DSM applies advanced quality management systems and the test production has been organised in accordance with the guidelines of ISO: 9001: 2000. Delvotest® SP - NT is manufactured to meet the highest quality standards and can be supplied with a certificate of analysis, a Specification Sheet and Technical Bulletins which include information on sensitivity and an indication of the spectrum of the test.
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Distribution and Storage
Packaging of the products in the DSM range of antibiotic residue tests is of high quality, designed to withstand the rigours of international transport. Delvotest® SP - NT test kits should be stored upright in the original packaging in the dark and at a constant temperature below 15°C prevented from freezing (preferably between 4 -15°C). Test kits are coded providing information on the batch (five characters) and test type (two characters). The expiry date is indicated on the package.

For more information please contact: DSM Food Specialties B.V.
P.O. Box 1, 2600 MA Delft
The Netherlands
Tel.: +31 15 279 4001
info.dairy-ingredients@dsm.com
www.dsm-foodspecialties.com | www.delvotest.com