



# Product Sheet

DSM Food Specialties B.V.

P.O. Box 1  
2600 MA Delft  
The Netherlands  
[www.dsm.com/food](http://www.dsm.com/food)

## Delvotest® Milk Controls

### Description

The Milk Controls from DSM Food Specialties are lyophilised samples of commingled cow, goat or ewe milk containing different levels of penicillin G or sulpha drugs. Milk Controls 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 farm, truck and process milk for the presence of antibiotic residues.

The following number of Controls are available from DSM Food Specialties:

- 1) Negative Control
- 2) Penicillin 4 ppb Control
- 3) Penicillin 5 ppb Control (cow milk only)
- 4) Sulphonamide Positive Control (cow milk only)

Each of the Controls is offered separately, in a white carton box containing six glass vials with approximately 1,5 g of a specific Control. After reconstitution (see product insert) each vial contains approximately 15,5 ml of Control comparable to cow, goat or ewe milk. Each carton and each vial are adequately labelled.

### Properties

The set of Controls is to be reconstituted (see product insert) before it can be applied to verify the appropriate functioning of antibiotic residue tests that are in use for the detection of inhibitory substances, such as antibiotic residues, in milk. The Negative Control is meant for the indication of the correct reading time of microbiological inhibition assays and for the determination of the test performance with a negative milk sample. The Penicillin 4 ppb Control is aiming at conformity with EU-MRL comparison for Penicillin G. The 5 ppb Penicillin Control is aiming at conformity with FDA-requirements and is meant for the determination of the cut-off level for FDA and AOAC-approved test kits that are in use by the US dairy industry. Therefore, the 5 ppb Penicillin Control is meant to be used to verify the correct sensitivity performance of a test system, especially in the US. The Sulpha Positive Control has been developed to demonstrate the appropriate performance of a test system.

### Specifications

The Negative Control contains antibiotic free milk powder derived from commingled milk (cow or goat or ewe). The 4 ppb Penicillin positive Control (cow or goat or ewe milk) contains 4 +/- 0.5 ppb penicillin G (USP; Reference Standard Penicillin G potassium, catalogue no. 50250). The 5 ppb Penicillin Positive Control (cow milk) contains 5 +/- 0.5 ppb penicillin G (USP; Reference Standard Penicillin G potassium, catalogue no. 50250). The Sulpha Positive Control (cow milk) contains approximately 1000 ppb Sulphadiazine (P.A.). The quality control and product release procedures comprise a number of relevant checks in the broad-spectrum inhibition assays of the Delvotest® range and the beta-lactam receptor assay of Delvotest® BLF. The lyophilised cow Controls have a shelf life of 3 years and the goat and ewe Controls 1 year, under the recommended storage conditions of 2-8°C protected from light, in both cases.

### Technical Service

The product range of tests of the DSM Food Specialties is supported by the use of these Controls. The Sales and Technical Service teams assure the proper application of the product. The Controls can also be used to check performance parameters of other antibiotic residue tests, both commercial and non-commercial.

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