



## Instruction for use

DSM Food Specialties B.V.

P.O. Box 1  
2600 MA Delft  
The Netherlands  
www.dsm.com

### Delvotest® Fast BL



1. Take the strip container out of refrigeration (4-8°C recommended storage conditions) and allow the container to warm up to room temperature.



5. Transfer the milk sample by gently and totally squeezing the same upper bulb, adding the milk straight in the ampoule. Note: The little surplus of milk in the lower bulb will remain. Shake for +/- 30 secs. until all reagents are dissolved.



2. Detach one or more ampoules. Take care that the aluminum foil from the remaining tests is not damaged. Perforate the ampoules carefully.



6. Check the temperature of the incubator (64°C +/- 2°C) and the set incubation time (7 minutes). Put the ampoules into the incubator.



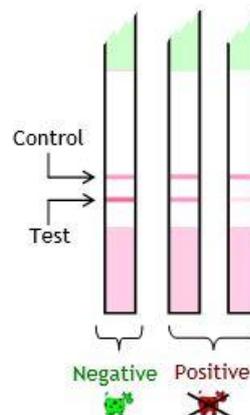
3. Take a fresh disposable pipette for each milk sample. Do not re-use pipettes. Do not touch the tip-end, which will be in contact with the milk.



7. Take one test strip; immediately close the container containing the strips. Hold the test strip from the upper side (green area). Insert one test strip per ampoule. Once inserted start the incubator timer.



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 (0.25 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 or there are air bubbles in the stem.



8. After 7 minutes incubation take out the strip and remove the sample pad via the edge of the ampoule. Do not touch the pad with your hands and do not damage the strip membrane. Read the result with Delvotest® Reader or visual.

Control < Test → Negative

Control ≥ Test → Positive  
(It contains antibiotics)

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | info.food@dsm.com | Trade Register Number 27235314



Points of Attention:

- 1- As this test is extremely sensitive to antibacterial substances ( $\beta$ -lactams) any contamination with these substances should be prevented. It is advisable to thoroughly wash and dry hands before starting the test procedure. Use a clean table.
- 2- Do not handle the test roughly since this may damage the test strips. This may also affect the quality of the test during reading of the test results.
- 3- After removing the test strips from their container, immediately close the container and return it to the recommended storage conditions to avoid possible effects from humidity which shortens the strip shelf life.

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | [info.food@dsm.com](mailto:info.food@dsm.com) | Trade Register Number 27235314

Date of issue: September 20, 2018

© DSM Food Specialties B.V.

Page 2 of 2

HEALTH • NUTRITION • MATERIALS