



Technical Bulletin

DSM Food Specialties B.V.

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Delvotest® SP NT

Sensitivity of Delvotest® SP NT

The table presented in this document is an indicative list of the sensitivity of the Delvotest® SP NT at control time (CT) for the most used antibiotics in the world. This list is not exhaustive; the test is sensitive to many more antibiotic drugs and sulfonamides.

You can reach the best sensitivity by testing at control time (CT). To test at control time, additionally to the milk you would like to sample, perform one additional test with negative control milk, when the test containing the negative control milk turns yellow, read the test result of the sample milk. The sensitivity of the test when reading at fixed incubation time (3h for cow milk) can be somewhat decreased.

Antibiotic class	Antibiotic	MRL (EU)	CCβ* (ppb)	
			Ampoules	Plates
Penicillins	Amoxicillin	4	2	3
	Ampicillin	4	2	2
	Penicillin G	4	2	2
	Cloxacillin	30	12	12
	Oxacillin	30	4	3
Tetracyclines	Oxytetracycline	100	300	250
	Chlortetracycline	100	300	250
	Tetracycline	100	300	270
	Doxycycline	(0)	150	120
Sulfonamides	Sulfamethazine	100	75	100
	Sulfathiazole	100	40	40
	Sulfadimethoxine	100	50	50
	Sulfadiazine	100	65	50
Macrolides	Tilmicosin	50	30	30
	Tylosin	50	35	40
	Erythromycin	40	90	90
	Lincomycin	150	170	160
	Rifaximin	60	50	60

Antibiotic class	Antibiotic	MRL (EU)	CCβ* (ppb)	
			Ampoules	Plates
Aminoglycosides	Neomycin	1500	115	190
	Gentamycin	100	90	90
	Kanamycin	150	1700	1700
	DHStreptomycin	200	700	700
	Spectinomycin	200	2000	2000
Cephalosporins	Cephapirin	60	2	2
	Ceftiofur (pur)*	100	20	20
	Cefoperazone	50	30	30
	Cefalexin	100	45	45
	Cefquinome	20	65	75
Others	Chloramphenicol	(0)	3000	3000
	Trimethoprim	50	160	160
	Dapsone	0	2	2

*Ceftiofur with metabolites has a detection limit about 4 times higher.

*CCβ (detection capability) is the lowest concentration where substance can be detected 95% of the time.

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Date of issue: June 1, 2017

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