



## **Technical Bulletin**

DSM Food Specialties B.V.

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Delvotest® T

Sensitivity of the Delvotest T

The table presented in this document is a list of sensitivity of the Delvotest® T 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 (3hours  $\pm$  15min). 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.

Note: The sensititivy of the test when using a fix incubation time (3 hours and 15 minutes) can be somewhat decreased.

decreased.	Antibiotic	MRL	CCB (ppb) a	
Antibiotic class			Ampoule	Break- Plate
Penicillins	Amoxicillin	4	4	4
	Ampicillin	4	4	3
	Penicillin G	4	1-2	1-2
	Cloxacillin	30	6	5
	Oxacillin	30	30	30
Tetracyclines	Oxytetracycline	100	100	80
	Chlortetracycline	100	150	152
	Tetracycline	100	70	75
	Doxycycline	(0)	50	40
Sulfonamides	Sulfamethazine	100	135	150
	Sulfathiazole	100	40	30
	Sulfadimethoxine	100	40	40
	Sulfadiazine	100	40	50
Macrolides	Tilmicosin	50	60	60
	Tylosin	50	35	35
	Erythromycin	40	160	150

Antibiotic class	Antibiotic	MRL	CCB (ppb)	
			Ampoule	Break- Plate
Aminoglycosidases	Neomycin	1500	60	110
	Gentamycin	100	65	80
	Kanamycin	150	1010	1310
	Streptomycin	200	400	400
	DH Streptomycin	200	800	800
	Spectinomycin	200	2010	1850
Cephalosporins	Cephapirin	60	6	5
	Ceftiofur (pur)*	100	20	20
	Cefoperazone	50	40	40
	Cefalexin	100	30	20
	Cefquinome	20	40	40
Others	Lincomycin	150	220	180
	Chloramphenicol	(0)	4100	3080
	Trimethoprim	50	110	130
	Rifamixin	60	40	30
	Dapson	0	30	35

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

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