BR-Test[®] AS Brilliant Multi-well plates format 1x96, 12x8 and 96x1

Description

BR-Test® AS Brilliant is a brilliant black reduction test for the detection of antibiotic and sulfonamide residues in milk. The test consists of an agar medium with nutrients seeded with a standardized number of spores of *Bacillus stearothermophilus*, an antifolate, and is colored blue by the redox indicator brilliant black. Milk samples that are free from antibiotic and/or sulfonamide residues, or milk samples containing inhibitory substances below the specified sensitivity levels, added to the test in an amount of 0.1 ml will upon incubation at 64°C, allow germination and growth of the bacteria leading to a change in color of the indicator from blue to yellow. If the milk sample is containing antibiotic residues at or above the test sensitivity, growth is inhibited and the color remains blue.

Presentation

Polystyrene multi-well presentation;

- 1x96 ; multiplate consisting of 1x 96 test wells.
- 12x8 ; multiplate consisting of 12 strips of 8 test wells. The strips may be separated depending on the number of tests to be executed.
- 96x1 ; multiplate consisting of 96 individual test wells. The test wells may be separated depending on the number of tests to be executed.

Incubation requirements and sensitivity at product release :

Test duration:

The test duration is defined as the incubation time required for the color of the test to change from blue to yellow with inhibitor free milk.

The test duration is 2 hours+/-15 minutes at 64 +/- 0.5°C at the time of product release.

Sensitivity specification:

The sensitivity at the required incubation time of color change of inhibitor free milk is:

Penicillin G		Sulfadiazine	
Concentration (milk)	Observed color	Concentration (milk)	Observed color
4 μg/Kg	Yellow/blue to blue	100 µg/Kg	Yellow/blue to blue

Infection control:

Requirement :

No microbial growth by test.

Storage stability:

When stored unopened in the dark at a **constant** temperature below 15°C, prevented from freezing (preferably 6-15°C), the best before dating of the BR-Test® AS Brilliant plate presentations is 14 weeks from the date of manufacture. This date is indicated on the packaging.

This specification may be subject to change in the future without notice. You are advised to contact DSM Food Specialties for the latest version.