



FAST PHOSPHATASE

RAPID TEST DETECTING PROPER MILK PASTEURIZATION

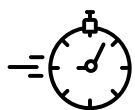


The Fast Phosphatase kit is designed to quickly detect proper milk pasteurization in separate monovials. The assay takes just 10 seconds and each monovial creates a unique color pattern.

These monovials can be used on-site for daily testing or in labs for monitoring batches of processed pasteurized milk samples.

The test is easy to use and doesn't require any sample processing, cleaning or extraction.

BENEFITS



RAPID
Results in 10 seconds



SENSITIVE
Adapted to specific regulation



RELIABLE AND ROBUST

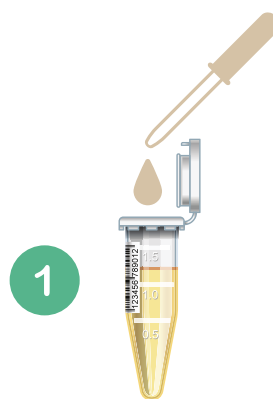


USER FRIENDLY
Easily performed on site or in lab



COST EFFECTIVE

HOW TO USE



1 Add 100 uL milk sample or 2 drops in the monovial



2 Secure the lid and gently blend for a period of 2-3 seconds.



3 Incubate at room temperature for 10 seconds



4 Proper pasteurization



Unsuccessful pasteurization

CHARACTERISTICS

Limit of Detection (mU/L): 3.5

Presentation: 100 tests in monovials + 1 dropper for milk sample

Sample Matrices: Raw milk (e.g. cow, goat, sheep), cream, ice cream, butter, cheese, liquid cheese

*The kit must be stored at 2-8°C, the reagent in the monovials is light sensitive. Avoid prolonged exposure to direct light.

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