

PEROXTESMO MI

Test paper for the detection of lactoperoxidase in milk

The enzyme lactoperoxidase is always present in raw milk. It will only be deactivated by high temperature heating (UHT-milk) but not through normal pasteurization. So this test paper reacts with UHT-milk lactoperoxidase negative and with pasteurized milk lactoperoxidase positive.

Presentation:

Box of 100 test papers 15 x 15 mm.

Color reaction:

Peroxtesmo MI reacts with lactoperoxidase by a coloration of blue flecks on a white background.

Limit of sensitivity:

3% raw milk in UHT- milk

Instructions for use:

Remove one test paper from the box. Immediately close the box. Apply one drop of milk on the test paper and within 2 minutes the presence of lactoperoxidase will be detected by a blue fleck.

Comment:

Any color change after 2 minutes should be ignored.
The presence of Azidiol leads to a weaker color reaction.

Storage conditions:

Protect from direct sunlight and moisture. Store container in a cool and dry place (storage temperature below 20 °C).

Product data and ordering information

Type	qualitative test paper
Presentation	Pack of 200 strips 20x70 mm
Color reaction	bright yellow to orange
Gradation	250 mg/l (ppm) K ⁺
REF	90627

