



## Frequently asked questions about Delvotest® T

Question	Answer
Can I use <b>Delvotest® T</b> for testing <u>both</u> individual cows <u>and</u> my bulk tank?	Yes! The Delvotest®T is ideal if you are regularly testing your bulk tank and individual cows.
Where should the tests be stored between uses?	Your tests should be stored in the fridge in the original packaging with temperatures between +4°C and +8°C
What is the correct incubation time for the tests?	3¼ hours (3 hours 15 minutes). Your Delvotest incubator should be programmed to count down from 195 minutes. Once the incubator switches off, please read results as soon as possible.
My tests are showing a positive although it should not?	The Delvotest® are <u>fail safe</u> . If your samples are testing positive when you feel they shouldn't. We advise to run a 'control test' on a know negative and known positive sample, this will provide you with a colour comparison to confirm that it is working perfectly. If you are still in doubt, please contact the team at Millwood Products
What is the most common mistake users make with this test?	Not washing your hands before handling tests pipettes: the tests are extremely sensitive, and you don't want to be detecting residues left on the pipettes from dried milk on your fingers!
For how long can a frozen milk sample be stored before testing?	For about 3 months, but it must be thawed slowly (in a water bath).
Can I take a milk sample from a dump bucket?	This is not advisable: the risk of cross-contamination with another cow's milk is too high.
Should I test milk which still contains colostrum, clots or blood?	No. Colostrum interferes with the test. Wait until clear. Also, always observe the correct withdrawal period.
How long do the test last?	While the product has a 12-month shelf life from the date of manufacture, please note that, due to the importation process, we typically receive it with a shelf life of 9-10 months upon arrival. We maintain limited stock of approximately one month's supply to ensure that we can provide you with the freshest product available, based on the shelf life provided to us.

Please call us if you require further advice: 01225 460234