

Fluorophos ALP PhosphaCheck

Pasteurization controls – FLA260

- 1/ Prepare one set of PhosphaCheck reagents, by adding 3.0 ml of deionised water to each of the 3 vials.
- 2/ Re-stopper the vials and mix gently for one minute, then let stand for 15 minutes.

Normal Control

- 1/ To check a calibrated product channel, first pipette 75µl of the PhosphaCheck-N into a pre-warmed substrate cuvette. Mix immediately, then within 20 seconds insert the cuvette in the Fluorometer and press 'START'.
- 2/ Milks & creams will register a result lower than 40mU/l. For other product limits, refer to the PhosphaCheck test sheet (see below).

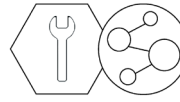
Positive and Negative Controls

- 1/ For Positive – Negative control checks, first calibrate a spare channel (A to F) using 75µl of the negative control as the calibrator sample.
- 2/ Next pipette 75µl of the Positive control into a pre-warmed substrate cuvette and run a test. This should register a result within the test kit batch value, printed on the enclosed test kit instruction sheet.
- 3/ Finally pipette 75µl of the Negative control into a pre-warmed substrate cuvette and run a test. This test should indicate a result of less than 10 mU/l.

PhosphaCheck

Control Values for the PhosphaCheck-N Normal Control (mU/L alkaline phosphatase activity)

FLM200 Channel	Product	PhosphaCheck-N Control Value
1	Whole Milk	<40
2	Low Fat 1%	<40
3	Low Fat 2%	<40
4	Skim Milk	<40
5	Chocolate Milk	<70
6	Cheese	N/A
7	Butter	N/A
8	Buttermilk	<40
9	UHT Milk (whole)	<40
10	Cream (half & half)	<40
11	Light Cream	<40
12	Heavy Cream	<40
13	Dry Milk	<40
14	Sour Cream	<40
15-20	A-F	N/A
21	Drug Screen	N/A
Other products not listed by FLM200 channel		
	Coffee Milk	<40
	UHT Chocolate Milk	<70



	UHT Strawberry Milk	<40
	UHT 2% Milk	<40
	UHT 1% Milk	<40
	UHT Skim Milk	<40