Fluorophos®

PhosphaCheck Pasteurization Controls

FI A260

REF FLA260

Three vials of PhosphaCheck positive control Three vials of PhosphaCheck negative control Three vials of PhosphaCheck-N normal control

Intended use:

PhosphaCheck pasteurization controls are used to monitor the performance of the Fluorophos ALP Test System.

Ingredients:

The controls are formulated using a powdered milk base, with phosphatase and preservative as needed.

Warning:

Refer to the Safety Data Sheet for complete hazard information.

Instructions for use:

Control preparation

- 1. Remove the metal cap and rubber stopper from the vial.
- 2. Add 3 mL of deionized water to the vial.
- 3. Replace the rubber stopper and mix by gentle inversion for one minute. Do not shake the controls or allow them to foam. Allow to sit at room temperature for at least 15 minutes, or until it is visibly homogeneous.
- 4. Mix gently prior to each use to assure optimal results.

Using the positive, negative, and normal controls

Calibrate an unused channel of the Fluorophos ALP Test System using the PhosphaCheck negative control. Use the standard calibration procedure, substituting the negative control for the product sample.

Test the positive, negative, and normal controls on this calibrated channel. Use the fluid milk test procedure, substituting the PhosphaCheck controls for the milk sample.

Storage and handling:

- · Tightly seal the vials after use to prevent evaporation.
- · Store vials upright to prevent spills and leakage.
- Do not freeze.

Storage	Stability
Unopened 2-8°C (36-46°F)	18 months
Reconstituted 2-8°C (36-46°F)	72 hours

Limitations:

Erroneous results can occur due to adverse shipping and/or storage conditions, use of expired materials, sample handling errors, or if microbial contamination becomes evident.

Expected values:

The table below lists the nominal values and the corresponding expected ranges for the control materials, assuming nominal instrument performance.

Control type	Expected values
PhosphaCheck positive control	500 ± 100 mU/L
PhosphaCheck negative control	< 10 mU/L
PhosphaCheck-N normal control	< 40 mU/L

Chocolate milk varies in the amount of added ingredients and in processing; typical values generated will be < 70 mU/L. Some approved methods for detection of alkaline phosphatase in dairy products may not be sensitive enough to detect the alkaline phosphatase activity in the PhosphaCheck positive control.

Disposing of materials

Handle this product according to established good laboratory practices, using appropriate precautions. Dispose of materials according to your institution's practices. Discard all materials in a safe and acceptable manner that is in compliance with all country, state, and local requirements.

