Fluorophos[®]

Cheese Extraction Buffer

FLA005

REF FLA005

One 240 mL bottle of cheese extraction buffer

Intended use

The Fluorophos" cheese extraction buffer is intended for use with the Fluorophos ALP Test System. A significant portion of alkaline phosphatase (ALP) enzyme in cheese is bound to fat micelles, and this wetting agent (FLA005) is used to liberate ALP in cheese for testing.

Ingredients

The cheese extraction buffer contains diethanolamine, sodium azide, magnesium acetate tetrahydrate, and Triton™ X-100.

Warning

The components in the cheese extraction buffer are irritating to skin, harmful if swallowed, and pose a danger of serious damage to health by prolonged exposure if swallowed. Refer to the *Safety Data Sheet* for complete hazard information.

Instructions for use:

Sample preparation

- Add a 0.5 g cheese sample to a labeled 16 × 100 mm screwcap glass test tube.
- Add 5.0 mL of cheese extraction buffer and macerate with a glass rod.
- Centrifuge for 10 minutes at 1000xg.

Calibration with a cheese product

To calibrate the fluorometer for a cheese product, follow the procedure in the user's guide. Sample from the upper layer of the prepared cheese sample.

Testing a cheese product

Sample from the upper layer of the prepared cheese sample, and follow the test procedure in the user's guide.

Storage and handling

- Seal the bottle tightly after use to prevent evaporation.
- Store the bottle upright to prevent spills and leakage.
- Do not freeze.

Storage	Stability
Unopened 2-8 °C (36-46 °F)	3 years
Opened 2-8 °C (36-46 °F)	60 days

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.

Interpretation of results

Get the mU/L value from the fluorometer tape printout. Since a solid sample is being tested, report the results in mU/kg rather than mU/L. Assume that grams and milliliters are interchangeable, and 75µL is equivalent to 75µg. The extraction of 0.5 g of cheese into 5.0 mL of cheese extraction buffer results in a times-10 dilution. To correct for the dilution factor, multiply the mU/L value by 10. The resulting value is in mU/kg.

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.



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