

# PHOSPHACHECK® PASTEURIZATION CONTROLS

**W**hen it comes to quality control, your responsibilities go beyond simple regulatory compliance. In order to be sure your products are safe, you need to know that your tests are providing accurate results and



quickly identify problems with your pasteurization process. Controls

prepared in-house using raw milk are difficult to manufacture consistently due to varying factors such as herd, diet and season. PhosphaCheck Pasteurization Controls eliminate that uncertainty.

- **Reliable controls for milk and dairy products offering quantitative levels of alkaline phosphatase (ALP)**
- **Specifically designed to satisfy all QC and HACCP requirements**
- **Monitor the precision of your lab pasteurization test**
- **Use with NCIMS Form 2400**
- **Use to meet local regulatory procedure requirements**

PhosphaCheck Pasteurization Controls (part number FLA260) include three, 3mL bottles each of PhosphaCheck Positive Control, PhosphaCheck Negative Control, and PhosphaCheck-N Normal Control.

## PhosphaCheck controls are easier and more reliable

PhosphaCheck Pasteurization Controls allow you to monitor the precision of your assay. These consistent, reliable, off-the-shelf controls readily replace in-house manufactured controls. With this set of positive, negative and normal PhosphaCheck controls, you are assured quantitative levels of ALP – every time.

Use the positive and negative controls to verify and document the performance of your Fluorophos® Test System and monitor the precision of the assay.

The PhosphaCheck-N® Normal Pasteurization Control consistently gives a reading in the range of pasteurized milk products. With PhosphaCheck-N, you are able to monitor both the performance of your test system and your pasteurization process. If the ALP value of your tested product is significantly higher than typical

baseline values and all controls are within specified parameters, a potential pasteurization problem is indicated. Early detection and follow-up allows you to resolve the problem and prevent recalls.

PhosphaCheck Pasteurization Controls are easily reconstituted in the bottles provided and meet all regulatory guidelines for laboratory controls.

To include PhosphaCheck Pasteurization Controls in your QC or HACCP program, call Advanced Instruments toll-free at (800) 225-4034. Outside of the U.S., call +US (781) 320-9000 or fax +US (781) 320-8181 to locate your local authorized representative.



**ADVANCED  
INSTRUMENTS, Inc.**

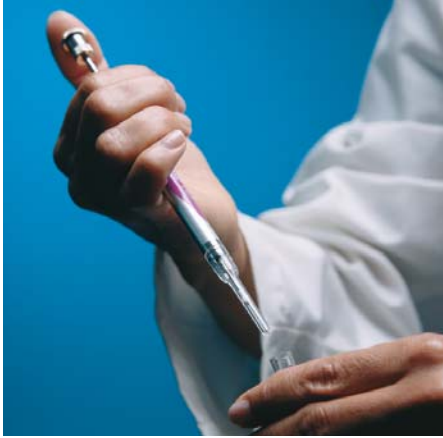
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## Reduce your potential liability.

Documented reports indicate that pasteurization has, in some cases, led to consumer illness and even death. Alarming, the milk in these cases was deemed acceptable by the testing methods used. Because the Fluorophos ALP Test detects ultra-low levels of raw milk contamination, it offers unmatched protection against the threat of pathogens in improperly pasteurized milk.



*Running the Fluorophos ALP Test is fast and easy – simply add the milk sample to the substrate...*



*Then place the cuvette in the Fluorophos instrument and push "Start". Your results will appear automatically in three minutes.*

**Available from:**

### Technical Information about the PhosphaCheck Pasteurization Controls

The PhosphaCheck Pasteurization Controls allow you to monitor the performance of your alkaline phosphatase test and verify the reliability of your reagents. Note: 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.

### Using the Positive and Negative Controls with the Fluorophos Test System

Calibrate any unused channel of the Fluorophos Test System using the PhosphaCheck Negative Control. Use the Negative Control as the product sample and follow the standard calibration procedure. After calibration is complete, follow normal test procedures and test both the Positive and Negative controls in place of fluid milk samples. Refer to the product inserts to determine if the values are within expected ranges.

### Using the PhosphaCheck-N Normal Pasteurization Control with the Fluorophos Test System

PhosphaCheck-N Normal Pasteurization Control allows you to monitor the performance of your test system. PhosphaCheck-N control values that you should recover for milk and milk products are listed in the chart.

### Using the PhosphaCheck Pasteurization Controls with Other Methods

The PhosphaCheck Pasteurization Controls may be used in place of fluid milk samples following the method's product insert instructions.

### Fluorophos Test System Control Values (mU/L alkaline phosphatase activity)

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

Alkaline phosphatase activity has been shown to increase significantly with time in high fat dairy products that have undergone UHT pasteurization. In order to prevent reactivation of alkaline phosphatase in such products, assay chilled products promptly following processing and compare to the PhosphaCheck-N control value.

### Fluorophos ALP Test Specifications

Test Time	3 minutes
Sample Size	75 $\mu$ L
Sensitivity	0.003% raw milk
Between Run CV	RSD, 3.8%
Reagent Stability (Prior to reconstitution)	18 months from date of manufacture at 2-8°C

### Hot-Line® Technical Service

Advanced Instruments' Hot-Line Service and worldwide dealer network provide comprehensive customer service and technical support.



These controls are manufactured under a GMP environment in an ISO 9001 facility following strict specifications.



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