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

1. Add a 0.5 g cheese sample to a labeled 16 × 100 mm screwcap glass test tube.
2. Add 5.0 mL of cheese extraction buffer and macerate with a glass rod.
3. 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.

(over)

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^{0}C (36-46^{0}F)	3 years
Opened 2-8^{0}C (36-46^{0}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 75 µL is equivalent to 75 µg. 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.

ADVANCED INSTRUMENTS

Two Technology Way / 781-320-9000
Norwood, Massachusetts 02062, USA
800-225-4034 Fax:781-320-8181
aicompanies.com