



LACTOPEROX EXACT

RAPID TEST DETECTING PROPER UHT MILK PASTEURIZATION



Lactoperoxidase enzyme is always present in cow's milk. It is only inactivated by heating at high temperature (UHT milk) but not by regular pasteurization. Therefore, the R reagent of LactoPerox Exact reacts with UHT milk as negative for lactoperoxidase and with pasteurized milk as positive for lactoperoxidase.

CHARACTERISTICS

Reference: 82011A

Presentation: Chromogen Activator R - 5 mL.

Sample Matrices: UHT milk

Expiry Date: 24 months

*The kit must be stored at room temperature (RT)

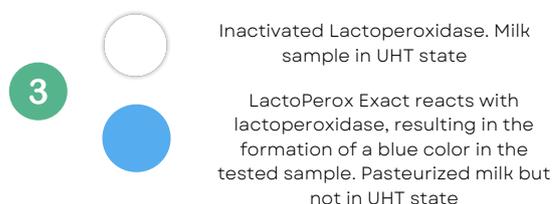
Sample Collection Instructions: No milk sample preparation is required.

Reagent Preparation: R - Ready for use, shake before use.

Reference Values: Sensitivity limit: 3% fresh milk in UHT milk.

Note: Any color change after 2 minutes should be disregarded.

The presence of Azidiol leads to a weaker color reaction.



BIBLIOGRAPHY

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2. Banerjee S., Furtmüller P.G., Obinger C. Bovine lactoperoxidase—A versatile one- and two-electron catalyst of high structural and thermal stability. *Biotechnol. J.* 2011;6:231-243.
3. Borzouee F., Mofid M.R., Varshosaz J., Samsam Shariat S.Z.A. Purification of lactoperoxidase from bovine whey and investigation of kinetic parameters. *Adv. Biomed. Res.* 2016;5:189.
4. Kussendrager K.D., van Hooijdonk A.C. Lactoperoxidase: Physico-chemical properties, occurrence, mechanism of action and applications. *Br. J. Nutr.* 2000;84(Suppl. 1):S19-S25.
5. Shin K., Tomita M., Lönnnerdal B. Identification of lactoperoxidase in mature human milk. *J. Nutr. Biochem.* 2000;11:94-102.

HOW TO USE



Add 100 uL. or 2 drops of milk sample in a vial



Add 100 uL. or 2 drops of reagent R in a vial. Mix gently for 5" and observe color formation within 2'