PHOSPHATASE TEST - FLUOROPHOS® ALP TEST SYSTEM IMS #28a

[Unless otherwise stated all tolerances are ±5%]

SAMPLES

1.	Laboratory Requirements (see Cultural Procedures [CP] items 33 & 34) [See current version of M-a-98 to determine if this test method has been			
	app	roved for use on the specific dairy product being tested]		
		APPARATUS		
2.	See	e CP items 1-32 (as necessary)		
3.	Cuv	vette Heating Block		
	a.	Thermostatically controlled at 38±1°C		
	b.	Check temperature and record each day of use		
4.	Pipe	ettors, Fixed Volume or Electronic		
	a.	75 μL pipettor		
	b.	25 μL pipettor, for use with high-turbidity or high fat products (if needed)		
	C.	Calibrated as specified in CP item 6.e; maintain records		
5.	Rea	gent Dispenser		
	a.	Fixed volume 2.0 mL; calibrated and checked		
	b.	Optionally, use 2.0 mL fixed volume or electronic pipettor to dispense reagent or sterile serological pipette		
	C.	Calibrated as specified in CP item 6.e; maintain records		
6.	Cuv	vettes		
	a.	Disposable glass 12 x 75 mm, dirt and scratch free		
7.	Vor	tex Mixer (optional)		
8.	Fluc	orometer		
	a.	Air fan in the rear unobstructed		
	b.	Vents in the bottom base plate are unobstructed		
	C.	User's manual available		

J .		rater Baths, 34±1°C, 63±1°C, 66±1°C, Circulating (Confirmation					
		REAGENTS					
10.	Rea	gents, Handling and Storage					
	a.	Test Reagent Set					
		Fluorophos substrate and Substrate buffer					
		2. Lot #: Exp. Date:					
	b.	Calibrator Set					
		1. Calibrators A, B and C					
		2. Lot #: Exp. Date:					
	C.	PhosphaCheck® Pasteurization Controls Set					
		Positive and Negative Control					
		2. Lot #: Exp. Date:					
	d.	Daily Instrument Control					
		1. Lot #: Exp. Date:					
	e.	Store reagents at 0-6°C					
		REAGENT PREPARATION					
11.	Woı	rking Substrate					
	a.	Prepare reagents as per manufacturer instructions (mix by inversion until fully dissolved)					
	b.	Date (mixture stable 60 days at 0-6°C)					
		Label bottle with date prepared					
		2. Preparation Date:					
	C.	Place clean 2 mL reagent dispenser (item 5) on prepared reagent bottle, or cap if using 2 mL pipettors or sterile serological pipette					

INSTRUMENT AND REAGENT CHECKS

12.	Check Procedures (prior to testing each day of use)					
	a.	Zer	o Check			
		1.	A/D value:			
		2.	The reading must not exceed 314. If the reading exceeds 314, do not proceed; call for technical assistance			
		3.	Maintain records			
	b.	Cali	ibrator C/Daily Instrument Control Check			
		1.	Use 2.0 mL of Calibrator C (item 10.b) or Daily Instrument Control (item 10.d) that has been warmed to 38±1°C (approx. 20 min)			
			a. A/D value:			
			b. The A/D value must be 602±15			
			c. If the value does not fall within the acceptable range, adjust according to manufacturer			
			d. Maintain records			
	C.	Rec	constituted Substrate/Buffer stability check			
		1.	Use 2.0 mL of working substrate (item 11) that has been warmed to 38±1°C (approx. 20 min)			
			a. A/D value:			
			b. The A/D value must be < 1,200			
			c. Maintain records			
	d.	Rec	constituted Substrate/Buffer contamination check			
		1.	Use 2.0 mL of working substrate (item 11) that has been warmed to 38±1°C (approx. 20 min)			
		2.	Initiate an ALP sample reading of the working substrate on an unused channel			
			a. ALP value:			
			b. The ALP value must be < 10 mU/L			

			C.	acceptable range, do not use working substrate; re-check to verify, reconstitute a new set of reagents or seek technical assistance before testing samples	
			d.	Maintain records	
				CALIBRATION	
			(R	Required at Installation and After any Instrument Adjustments)	
13.	Cali	brati	ion P	Procedure	
	a.	Perf	form	instrument and reagent checks (item 12) prior to proceeding	
		1.		eadings from item 12 are within specification, proceed with bration	
		2.	calil	eadings are not within specification, do not proceed with bration, make appropriate adjustments or seek technical sistance and re-check	
		3.	Rec	cord all values (initial and re-checks) in QC record	
	b.	Che	eck ca	alibration ratio of Calibrators A, B and C; maintain records	
		1.	Add	d 2 mL of each calibrator to appropriately labeled tubes	
		2.	Hea	at tubes to 38±1°C for 20 min	
		3.	Find	d an empty channel	
		4.		ce a tube of warmed Calibrator A (with no milk added) into the rette chamber, close the door and press the "Start" key	
		5.	Cor	ntinue as prompted until all six (6) tubes have been run	
		6.		ibration ratio should be 151±7 (when A/D mode check for librator C/Daily Instrument Control is 602±6)	
		7.		atio within specification continue, if not make adjustment and check calibration ratio	
	C.	well testi	-mixe ing (I	alibration for products by adding 75 µL (or 25 µL) of the ed product to each calibrator one tube at a time just prior to Instrument calibrated for each product type; some products ilar fat content may share same channel)	
		1.	bott	retail milk samples by inverting containers top to bottom, then tom to top (a complete half circle or 180 degrees) without using, 25 times; use within 3 min	

2.	Mix subsamples of retail milk containers or controls by shaking 25 times in 7 sec with a 1 ft movement or vortex for 10 sec at maximum setting (subsamples in appropriate containers to allow the use of vortexing); use within 3 min					
3.	Ren	nove	test portion(s) avoiding foam and bubbles			
	a.	For	positive displacement pipettors with reusable tip(s)			
		1.	Prior to pipetting, draw up MS water and expel to waste			
		2.	Dry exterior of piston			
		3.	Place tip of pipettor in sample (no more than 1 cm) and draw up and expel several times (avoid foam and bubbles)			
		4.	raw sample into pipettor			
		5.	Holding pipettor at about 90° to lab bench and with tip at about eye level, dry exterior of tip by quickly wiping from the pipettor over the tip			
		6.	Carefully inspect the pipettor tip to insure sample volume is flush with the tip			
		7.	If concave, re-sample			
		8.	If convex, re-wipe as above to achieve a flush sample volume (see item 13.c.3.a.5)			
	b.	For	air displacement pipettor with new tip for each sample			
		1.	Depress plunger and place tip into sample (avoid foam or bubbles)			
		2.	Draw up test portion			
		3.	Remove from sample			
		4.	If excess product adheres to tip, wipe carefully without wicking sample			
4.			5 μL (or 25 μL) of sample 1 cm below the surface of the (do NOT dispense down side of cuvette)			
	a.		n tip still below surface depress plunger three times into prator to completely expel sample			
		1.	With plunger still completely depressed, remove from tube			

		5.	Mix immediately by vortexing, or mix by inversion after covering with Parafilm M or cap	
		6.	Place cuvette in Fluorometer within 20 sec of adding product to calibrator	
		7.	After each reading, remove cuvette and close door immediately	
		8.	Maintain records of the calibrators	
	d.	Re-	calibration required if:	
		1.	Controls out of limits	
		2.	Adjustments made to bring A-D mode checks (item 11) into specification	
		3.	Any significant instrument service if performed, e.g. lamp or filter replaced	
	e.	Inst	rument checks and calibrations are within specification	
			CONTROLS	
14.	Neg	ative	e Control	
	a.	Use	e PhosphaCheck negative control from set in item 10.c	
	b.		optionally, prepare by heating a sample of product to 95 <u>+</u> 1°C, ring or mixing as necessary (TC used)	
		1.	Cool rapidly in an ice bath and hold at 0.0-4.5°C	
		2.	Use within 24 hours or aliquot 1 mL quantities within 24 hours and freeze at -15°C or colder in a non-frost-free freezer or in an insulated foam container in a frost-free freezer; use within 2 months	
			Lab Prep. Date: Lab Exp. Date:	
	C.	Tes	et control as a sample (see item 16.b-k)	
	d.	Valu	ue less than (<) 20 mU/L:	
	e.	Mai	ntain records	
15.	Pos	itive	Control _	
	a.	Use	e PhosphaCheck positive control from set in item 10.c	

	D.	approximately 0.1 mL of mixed-herd raw milk and bring up to approximately 100 mL with additional negative control			
		 Use within 24 hours or, aliquot 1 mL quantities within 24 hours and freeze at -15°C or colder in a non-frost-free freezer or in an insulated foam container in a frost-free freezer; use within 2 months 			
		Lab Prep. Date: Lab Exp. Date:			
	c.	Test control as a sample (see item 16.b-k)			
	d.	Value between 500±150 mU/L			
	e.	Maintain records			
		TEST PROCEDURE			
16.		est Procedure Samples kept at 0.0-4.5°C throughout testing]			
	a.	Perform all instrument and reagent checks (item 12), negative control test (item 14) and positive control test (item 15) prior to running analysis			
	b.	Using reagent dispenser, fixed volume or electronic pipettor, or sterile serological pipet, dispense 2.0 mL of working substrate into labeled 12 x 75 mm glass cuvettes			
		Prime reagent dispenser (item 5) 3x prior to dispensing volumes to cuvettes to remove any bubbles from dispenser tubing			
	C.	Warm substrate to 38±1°C in the heating block for 20 min (use within 4 hours)			
	d.	Select the product type channel and enter identification number			
	e.	Sample agitation			
		Mix retail milk samples by inverting containers top to bottom, then bottom to top (a complete half circle or 180 degrees) without pausing, 25 times; use within 3 min			
		2. Mix subsamples of retail milk containers or controls by shaking 25 times in 7 sec with a 1 ft movement or vortex for 10 sec at maximum setting (subsamples in appropriate containers to allow the use of vortexing), use within 3 min			

Ť.	remove test portions avoiding foam and bubbles							
	1.	For	positive displacement pipettors with reusable tip(s)					
		a.	Prior to pipetting, draw up MS water and expel to waste					
		b.	Dry exterior of piston					
		C.	Place tip of pipettor in sample (no more than 1 cm) and draw up and expel several times					
		d.	Draw sample into pipettor					
		e.	Holding pipettor at about 90° to lab bench and with tip and at about eye level, dry exterior of tip by quickly wiping from the pipettor over the tip					
		f.	Carefully inspect the pipettor tip to insure sample volume is flush with the tip					
		g.	If concave, re-sample					
		h.	If convex, re-wipe as above to achieve a flush sample volume (item 16.f.1.e)					
	2.	For	air displacement pipettor with new tip for each sample					
		a.	Depress plunger and place tip into sample (avoid foam or bubbles)					
		b.	Draw up test portion					
		C.	Remove from sample, touch off to side of container					
		d.	If excess product adheres to tip, wipe carefully without wicking sample					
g.			5 μL (or 25 μL) of sample about 1 cm below the surface of the (do not dispense down side of cuvette)					
	1.		n tip still below surface depress plunger three times into strate to completely expel sample					
	2.	With	n plunger still completely depressed, remove from tube					
h.	Mix	by vo	ortexing, or by inversion after covering with Parafilm M or cap					
i.	Plac	e cu	vette in Fluorometer within 20 sec of adding product to					
	sub	substrate and close cuvette door						

	j.	Results will display in 3 min, save tape printout of results and record in QC record	
		1. If a 25 μL sample volume was used multiply the displayed value by 3	
		Record adjusted value in QC record	
	k.	Samples with ≥350 mU/L or more of ALP activity are suspect positive and must be confirmed (item 17)	
	l.	Maintain records	
	_	CONFIRMATION	
17.	Pos	sitive Confirmation	
	a.	Retest suspect positive sample	
	b.	Samples with ≥ 350 mU/L of ALP activity are suspect positive and must be tested for microbial, and reactivated phosphatase (items 18 & 19)	
18.	Neg	gative Control	
	a.	Prepare a negative control from each suspect product	
	b.	For the preparation of control using the suspect product:	
		 Prepare by heating sample for at least 1 min after temperature measuring device registers 95±1°C, stirring or mixing as necessary (TC used) 	
		2. Cool rapidly to 0.0-4.5°C in an ice bath	
	c.	Negative control must be less than 20 mU/L when tested	
19.	Mic	crobial Phosphatase	
	a.	Heat 1.0 mL of suspect sample at 63±1°C for 30 min, stirring or mixing every 10 min (Use TC)	
		1. If fat content is >10%, heat at 66±1°C for 30 min	
	b.	Cool rapidly to 0.0-4.5°C in an ice bath	
	c.	Test heated sample, unheated sample and negative controls	
	d.	Interpretation	
		If heated and unheated samples have equal activity (within ±5%), the sample is regarded Not Found for residual phosphatase, the activity originally measured is microbial	

		۷.	the sample contains milk phosphatase activity, either residual or reactivated	
20.	Rea	ctiva	ted Phosphatase	
	a.	Mag	gnesium acetate solution commercially available	
	b.	Or,	prepared in laboratory	
		1.	Dissolve 35.4g of Mg(C2H302)2·4H20 in 25 mL MS water warming slightly to aid dissolution	
		2.	Pour solution into 100 mL volumetric flask, rinse original container several times and add rinses to flask	
		3.	After cooling, make up to 100 mL (stable for 1 year at 0.0-4.5°C)	
	C.	Prod	cedure	
		1.	Place 10 mL of each milk or milk product sample to be tested in a boiling water bath and hold 1 min after temperature sample has reached 95±1°C (Use TC)	
		2.	Cool samples rapidly to 0.0-4.5°C in an ice bath	
		3.	Place a 5 mL aliquot of sample (unheated) to be tested in a screw-cap test tube and add 0.1 mL MS water ("Blank" sample)	
		4.	To a second 5 mL aliquot (unheated) in an identical tube, add 0.1 mL Mg acetate solution ("Test" sample)	
		5.	Cap tubes and incubate both aliquots for 1 hour at 34±1°C (Use TC)	
		6.	Remove samples from water bath and cool rapidly to 0.0-4.5°C in an ice bath	
		7.	Dilute 1 mL of sample containing Mg acetate (Test) with 5 mL (1:6 dilution) of corresponding boiled milk or milk product control (items 19.b.1 & 2 above)	
		8.	Test undiluted sample containing no magnesium (Blank) and diluted sample containing Mg acetate (Test) for phosphatase activity (as described in item 16)	

	u.	IIIIC	ipiciation	
		1.	If the diluted aliquot containing Mg acetate (Test) has equal (±5%)	
		•	or greater phosphatase activity than the undiluted aliquot containing no Mg acetate (Blank), the sample is regarded as negative for residual phosphatase, and the phosphatase originally measured is of reactivated origin	
			Diluted w/Mg (Test) ≥ Undiluted (Blank) = Reactivated	
		2.	If the diluted aliquot (Test) contains less activity (< 5%) than the undiluted aliquot (Blank), the sample is considered positive for residual phosphatase	
			Diluted w/Mg (Test) < Undiluted (Blank) = Residual	
		3.	A false-positive for residual phosphatase may also be obtained if a reactivatable sample has been allowed to stand at elevated temperatures (20°C) for periods of 1 hour or more before testing (SPC <20,000/mL)	
			RECORDING, INTERPRETATION, AND REPORTING	
21.	Rec	ordir	ng and Interpretation	
	a.	Rec	ord values	
	b.	Inte	rpret	
		1.	If value obtained is 349 mU/L or lower, sample is Not Found (NF)	
		2.	If value obtained is ≥350 mU/L sample is actionable	
22.	Rep	ort		
	a.	Not	Found for residual phosphatase if:	
		1.	<350 mU/L	
		2.	≥350 mU/L but:	
			a. Meets reactivated phosphatase criteria (item 20.d.1)	
			b. Meets microbial phosphatase criteria (item 19.d.1)	
			c. Documentation shows the product was treated in such a way that reactivated phosphatase may be present	

b.	Pos	itive	for residual phosphatase if:	
	1.	<u>></u> 350	0 mU/L and:	
		a.	Meets residual phosphatase criteria (item 20.d.2)	
		b.	No microbial phosphatase present (item 19.d.2)	
		C.	No documentation to show the product could have become reactivated	