

PasLite™ : Alkaline Phosphatase Test for Dairy Products



PASLITE AT A GLANCE

- ▶▶ Fluid whites, Creams, Flavored milks, Cheeses, and more
- ▶▶ FDA/NCIMS approved
- ▶▶ Rapid 4 minute multiple sample assay
- ▶▶ Limit of detection 20 mU/L in fluid white milks (approximately 0.002% raw milk)
- ▶▶ Results in mU/L
- ▶▶ Alphanumeric ID, Downloadable Data

PHOSPHATASE TEST PRINCIPLE

The PasLite™ test employs a substrate reagent which, in the presence of alkaline phosphatase, emits a light intensity directly proportional to the amount of phosphatase enzyme. This light is detected by Charm readers including the Lum-K™, Lum-T™, LumGiene™, novaLUM™, and Charm II™ analyzers.

NO SAMPLE PREPARATION

Fluid White Milk

Whole Milk 1% Milk
 Skim Milk 2% Milk

Non- Flavored Dairy

Half and Half
 Cream [$< 40\%$ B.F.]
 Whipping

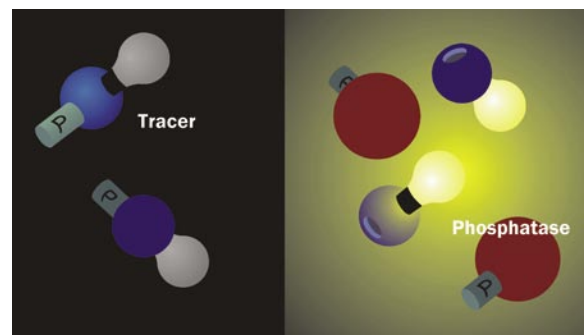
Flavored Dairy

Chocolate Milk
 Strawberry Milk
 Egg Nog

5 MINUTE SAMPLE PREPARATION

Solid/Semi-solid Dairy

Cheeses
 Cottage Cheese
 Ice Cream Mix
 Cream [$> 40\%$ B.F.]
 Sour Cream
 Yogurt
 Inquire for other types of products



NEGATIVE SAMPLE

POSITIVE SAMPLE

PASTEURIZATION VERIFICATION

Charm PasLite verifies completeness of pasteurization (pasteurization temperatures with hold times greater than 2 seconds). Its simplicity, sensitivity and accuracy provide a turn-key monitoring program for **HACCP verification**.



PASLITE INTEGRATION WITH HACCP

HAZARD ①	CONTROL MEASURES ②	CCP PARAMETERS ③	CRITICAL LIMITS ④	TARGET VALUES ⑤	HACCP TESTS ⑥	CORRECTIVE ACTION ⑦
Pathogens, e.g. Listeria Salmonella Brucella Yersinia E.Coli Strep Pyogenes S. Aureus Campylobacter	Correct Design & Operation HTST unit System validation with PasLite when seal broken	Time Temperature Definition EE. Section I, P.M.O. Not applicable at higher temperatures with less than 2 second hold time	Not less than 72°C or 161°F for 15 secs Less than 350 mU/L Alkaline Phosphatase	e.g., 73°C/163°F for 15 secs 0-43 mU/L Alkaline Phosphatase Values greater than 100 mU/L should be investigated	Time/Temp/Flow Rate Record of Diversion System Operation PasLite	Repasteurize Determine Phosphatase Type: <i>Residual Microbial Reactivated</i>

PROCEDURAL FLOWCHART



PASLITE KIT

- ▶▶ Available in 25, 100 or 500 test kits
- ▶▶ Kit Codes: PasLite-25-ISO; Paslite 100-ISO; PasLite-500-ISO. Add NS at end of code for no AP Control.
- ▶▶ Up to one year refrigerated shelf life
- ▶▶ Kit includes: Reagent AP [2.5ml bottle], Stopping Solution [125ml bottle], Calibration Tablets, and Positive AP Control.

OPTIONAL

- ▶▶ Diluent AP for solid dairy products [Kit Code: PAS-DIL-AP (1 bottle) ; PAS-DIL-AP-10 (10 bottles)]