

Questions concerning our products?

Then contact us:

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Product Description

Certified long term standards inhibitor control

Product appellation:

- inhibitor-positive-control (product no.: 9000)
- inhibitor-negative-control (product no.: 9001)

Product description:

- inhibitor-negative-control: free shock frozen cow raw milk
- inhibitor-positive-control: shock frozen cow raw milk spiked with Penicillin G
- no heat treatment
- no homogenization
- no preservatives
- shelf life at least 2 years from date of manufacture
- storage at ≤ -20 °C



Parameters:

Parameter (product)	Concentration
Penicillin G (inhibitor-positive-control)	4 µg/kg

Application:

- verification of inhibitor-test-systems
- as comparison in the evaluation of results in routine analysis

Advantages:

- more **security** for your routine-analysis
- **long-term stability:** stable reference values over a long period of time
- **simple and quick application:** Store – Defrost – Measure

Packaging / Consignment:

- packaging unit: PP-plastic-bottles, at least 40 mL per bottle
- availability: normally within a few days
- packaging: styrofoam or cool box with thermal packs
- delivery ex works