

# Charm® PasLite: Alkaline Phosphatase Test for Dairy Products



## 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

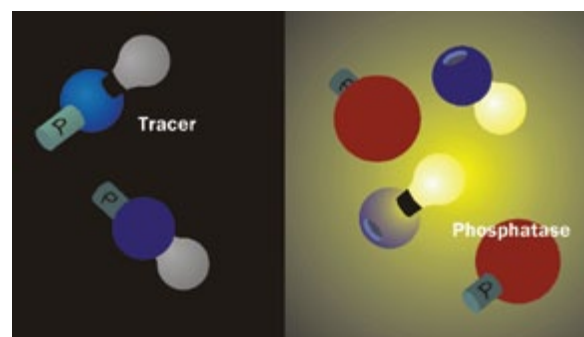
Cheeses  
 Cottage Cheese  
 Ice Cream Mix  
 Cream [ $> 40\%$  B.F]  
 Sour Cream  
 Yogurt  
 Inquire for other types of products

## PASLITE AT A GLANCE

- ▶▶ Fluid whites, Creams, Flavored milks, Cheeses, and more
- ▶▶ FDA/NCIMS approved
- ▶▶ International Standard EPAS\* Method (ISO 22160/IDF 209)
- ▶▶ Rapid 3 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 an EPAS reagent which, in the presence of alkaline phosphatase, emits chemiluminescence directly proportional to the amount of phosphatase enzyme. This light is detected by Charm readers including novaLUM® and Charm II analyzers.



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**.

\* Enzyme Photo - Activated System

## 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 <b>PasLite</b> 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  <b>PasLite</b>	Repasteurize  Determine Phosphatase Type:  <i>Residual Microbial Reactivated</i>

### PROCEDURAL FLOWCHART



### PASLITE KIT

- ▶ Available in 25, 100 or 500 test kits
- ▶ **Order 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

[Order Codes: PAS-DIL-AP (1 bottle) ; PAS-DIL-AP-10 (10 bottles)]

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