


PasLite

Alkaline Phosphatase Test

Operator:  **CHARM**
SCIENCES INC.
Charm® PasLite™ Alkaline Phosphatase Test
for Solid and Semi-Solid Dairy Products
Using Charm Luminometers

659 Andover Street
Lawrence, MA 01843-1032, USA
Tel: 1.978.687.9200 Fax: 1.978.687.9216

Certificate of Quality

Introduction

Alkaline Phosphatase is a natural milk enzyme that is destroyed by conventional pasteurization. PasLite Test measures phosphatase in dairy products of less than 350 mU/L or mU/g phosphatase (approximating 181°F/72°C for 15 seconds) pasteurized cheeses, yogurt, soured cream, and other solid and semi-solid dairy products.

Product Name: Reagent AP

Lot Number: AP-120

Expiration Date: April 2023

Order Code: AP

Kit Contents and Materials Needed

This product was quality tested and met Charm Sciences' quality control criteria for release for sale including performance and appearance specifications.



Name: Sam Atoui

Title: Quality Assurance Documentation Manager

Date: 05/16/2022

Storage

Store Reagent AP, Diluent AP, and Calibrator Tablets refrigerated (defined as 0 to 7°C or 0 to 45°F for US customers). Store Stopping Solution at room temperature (18 to 24°C). See Reagents and Storage for details.

Disposal

PasLite tests can be disposed in ordinary waste containers. Plastic disposables may be recycled.

Training

- Equipment setup and use is simple and can be self-taught from the manual.
- For questions contact your local representative or Charm Sciences at +1-978-687-9200 or support@charm.com.

Charm Sciences, Inc.

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Nothing works like a Charm

