

Milk Freshness Test Kit

Catalog No: E-IA-C016

100T

Version Number: V1.0
Replace version: /
Revision Date: 2026.06.01

This manual must be read attentively and completely before using this product.

If you have any problems, please contact our Technical Service Center for help.

Toll-free: 1-888-852-8623 Tel: 1-832-243-6086 Fax: 1-832-243-6017

Email: techsupport@elabscience.com

Website: www.elabscience.com

Please kindly provide us the lot number (on the outside of the box) of the kit for more efficient service.

Test principle

Milk contains 4% to 6% lactose. Under the action of microorganisms, lactose is decomposed into lactic acid, which increases the acidity of milk. The normal acidity of fresh milk and pasteurized milk ranges from 16°T to 18°T. Milk with an acidity above 18 °T is considered stale.

This product is used for the rapid detection of milk freshness, featuring simple operation and short testing time.

Kits components

Item	Specifications
Detection Solution A	1 vial
4 mL Test Tube	1 pack
Manual	1 copy

Note: All reagent bottle caps must be tightened to prevent evaporation and microbial pollution.

Other materials required but not supplied

Instruments: Homogenizer, Nitrogen Evaporators, Water bath, Centrifuge, Graduated pipette, Balance (sensitivity 0.01g), Oscillators, EP tubes.

Micropipette: Single channel (20-200 µL, 100-1000 µL)

Notes

1. FOR RESEARCH USE ONLY. Do not use product out of date.
2. The test tubes can be reused after rinsing and air-drying.
3. Shake the detection solution well before use and add dropwise, store away from light at all times.
4. **Each reagent is optimized for use in the E-IA-C016. Do not substitute reagents from any other manufacturer into the test kit. Do not combine reagents from other E-IA-C016 with different lot numbers.**
5. Dispose of solid and liquid waste generated after using this product in accordance with local regulatory requirements to prevent contamination.
6. If the test reagent gets into eyes, rinse immediately with plenty of clean water.
7. This method is applicable to on-site rapid testing. Samples whose test results do not comply with standard limits or labeled values shall be measured in triplicate.
8. The kit is used for rapid screening of actual samples. If the test result is positive, the instrument method such as HPLC, LC/MS, etc. can be used for quantitative confirmation.

Storage and expiry date

Storage: Store at 2-30°C. With cool and dry environment.

Expiry date: expiration date is on the packing box.

Operating Procedures

1. Pipette 1 ± 0.05 mL milk sample into a test tube, add 1 mL of **Detection Solution A**, then shake gently and observe the result.

Judgment of result

If flocculent aggregates appear in the test tube and adhere to the tube wall, this indicates that the milk acidity is above 18°T , and the milk is stale.