

## MILK SECURITY























### MILK TEST STRIPS FOR MALTODEXTRIN

Maltodextrin is hydrolyzed product of starch. Because of better solubility of maltodextrin and ambiguity in interpretation of iodide test for maltodextrin detection, milk is frequently adulterated with maltodextrin. Maltodextrin is not a permitted additive as per FSSAI Rules.

A rapid test strip for the detection of maltodextrin in milk is white in color. The test involves dipping the strip in milk followed by visualization of change in color of the strip. The color change to blue after about 2 minutes in case of milk is adulterated with maltodextrin. The intensity of blue colour produced in the strips is proportional to the amount of maltodextrin present in milk sample. The color change in maltodextrin strip also occurs in the presence of glucose in sample. For this reason, the label has two scales. The upper scale 1 is for glucose, the scale 2 for maltodextrin. When the concentration of glucose is less than 0.01% according scale 1 after 1 minute, the maltodextrin concentration is estimated on the scale 2. This means that in the sample have very small glucose concentration and the maltodextrin change the test color to light blue. When the concentration of glucose is more than 0.01% estimated after 1 minute, the maltodextrin concentration can not be precisely defined. This means that the sample contains not only maltodextrin but also glucose and the both of them change the test color to stronger blue. The 2 minutes time is required to carry out the reaction between maltodextrin and the selective test reagents. The test is highly sensitive. The test can detect the presence of 0.02%; 0.06% and 0.2% level of maltodextrin in milk.

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50 reagent strips for milk adulteration

	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 5px;"><b>GLUCOSE</b> (%) 60s</td> <td style="text-align: center; padding: 5px;">0</td> <td style="text-align: center; padding: 5px;">0.01</td> <td style="text-align: center; padding: 5px;">0.02</td> </tr> <tr> <td></td> <td style="text-align: center;"></td> <td style="text-align: center;"></td> <td style="text-align: center;"></td> </tr> </table>	<b>GLUCOSE</b> (%) 60s	0	0.01	0.02						
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<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 5px;"><b>MALTODEXTRIN</b> (%) 120s</td> <td style="text-align: center; padding: 5px;">0</td> <td style="text-align: center; padding: 5px;">0.02</td> <td style="text-align: center; padding: 5px;">0.06</td> <td style="text-align: center; padding: 5px;">≥ 0.2</td> </tr> <tr> <td></td> <td style="text-align: center;"></td> <td style="text-align: center;"></td> <td style="text-align: center;"></td> <td style="text-align: center;"></td> </tr> </table>	<b>MALTODEXTRIN</b> (%) 120s	0	0.02	0.06	≥ 0.2						
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Keep in a cool, dry place at temperature < 30°C .  
Store in refrigerator at 4°C. Replace cap immediately.

Expiry date: \_\_\_\_\_  
LOT: \_\_\_\_\_

**Milkotronic Ltd.**  
[www.lactoscan.com](http://www.lactoscan.com)