

ADULTERATIONS

IC BUFFALO

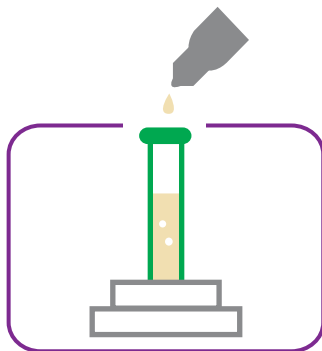
The unknown mixture of milk from different species is a common fraud in Dairy sector. Buffalo's milk is more expensive than cow's milk and tends to be adulterated with this one of lower cost. This adulteration has been reported in high added value products commanding a premium price. The most important example is Mozzarella cheese, registered with Protected Designation of Origin (PDO) that is only made from buffalo's milk. IC kits are lateral flow tests for species identification of milk. IC Buffalo is a qualitative test for detection of cow's milk in buffalo's milk.

Qualitative test for detection of cow's milk in buffalo's milk

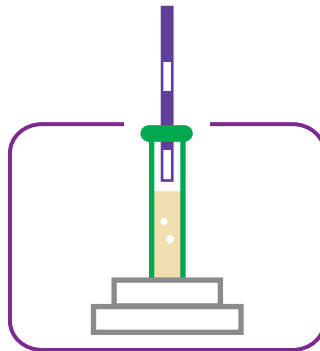


- ✓ **Simple:** one-step assay
- ✓ **Fast:** results in 10 min
- ✓ **Sensitive:** 1% of mixture in milk
- ✓ **Specific:** Detection of cow milk in buffalo milk
- ✓ **Suitable for:** raw and skimmed milk
- ✓ **Equipment:** no required

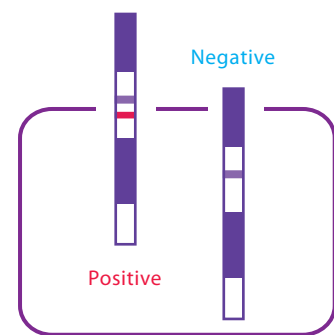
Assay procedure



1 Sample - Dilution solution



2 Dip strip - Wait 10 min



3 Result

