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HOW TO USE THE WISCONSIN MASTITIS TEST FIELD KIT

1. Turn on the bulk tank agitator and allow to run at least 2-3 minutes.
2. Rinse the WMT tube with water. Invert and shake it to remove any excess water. Stand the tube in a holder.
3. Collect the milk sample from the outlet valve in small plastic cup (or use sanitized long handled dipper).
4. Use the plastic syringe and measure 2 ml of sample into the WMT test tube. This should read 19 to 20 mm in the tube.
5. Add WMT reagent from squeeze bottle to raise the level in the test tube to 37-mm (last line).
6. Place the cap on the tube and wait for at least 10 seconds, then hold tube horizontally with vent hole up to avoid spilling and start the mixing steps:
 - A. Mix contents of tube by tilting forward 10 times and backwards 10 times in a nearly horizontal position.
 - B. During forward tilt, the liquid covers about 1/2 of cap. During backward tilt, the butt of tube moves down in an arc of about 3/4 inch from horizontal.
 - C. Tip the tube upside down and hold vertically for exactly * 10 seconds to permit outflow through hole in cap. Tip tube upright, allow liquid to drain down from the side of the tube for at least one minute and read test results. Note: a measuring square calibrated to read directly in somatic cells per ml or a millimeter square maybe required.
 - D. Add four zeros to the line nearest the extreme top of the liquid column for estimated leukocyte count. For example: if the top of the liquid column is nearest the line marked 30, the leukocyte count estimate is 300,000 per ml.
 - E. Rinse all testing equipment in cold water before testing next sample, (do not store tube with cap on. If cap becomes loose a layer of scotch magic mending tape may be placed around top of tube.)

*ten seconds outflow is used for the field test only to make the results approximately equivalent to those obtained by the laboratory test as described by. D. Lthompson and D.S. postie in the journal of milk and food technology, September 1964, vol 27, no.9 (p. 271-275).