

MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF ADULTERATION IN MILK

Parameters & LOD

Glucose	0.005%
Maltodextrin	0.05%
Hydrogen Peroxide	0.005%
Formaldehyde/	0.1%
Formalin	
Sucrose	0.05%
Salt	0.5%
Urea	0.07%
Soda/Neutralizers	0.02%
Starch	0.01%
Alizarin/	Acidity to
Freshness Of Milk	Alkalinity
Soap/Detergent	0.25%
Hypochlorite	0.5%
Acidity/Alcohol Test	0.25%



What are Milk-O-Strip?

Milk-O-Strips are enzyme-based, ready-to-use test strips designed for the rapid detection of adulteration in milk. Whether you're a dairy farmer, processor, or quality controller, Milk-O-Strips offer a fast and accurate solution to protect purity and build consumer trust.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF GLUCOSE IN MILK



Worried about Milk Safety ?

Glucose adulteration can silently compromise purity and mislead customers, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why GLUCOSE ?

Glucose is sometimes illegally added to milk to artificially increase sweetness and density, making diluted or low-quality milk appears more nutritious and fresh than it actually is.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



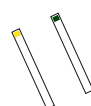
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 5-6 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of glucose.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF MALTODEXTRIN IN MILK



Worried about Milk Safety ?

Maltodextrin adulteration can cause allergic reactions, digestive issues, spikes in blood sugar levels, and respiratory problems with excessive consumption, especially harmful for sensitive individuals, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why Maltodextrin ?

Maltodextrin is sometimes illegally added to milk to increase thickness, improve texture, and enhance solubility, making diluted milk appear creamier and more nutritious.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



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How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

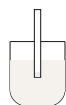
Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



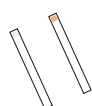
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 5-10 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of maltodextrin.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF HYDROGEN PEROXIDE IN MILK



Worried about Milk Safety ?

Hydrogen Peroxide adulteration can cause serious health issues, including mouth and stomach irritation, gastritis, and long-term gastrointestinal damage when consumed repeatedly, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health With confidence.



Why Hydrogen Peroxide ?

Hydrogen Peroxide is sometimes illegally added to milk as a preservative to kill bacteria and extend shelf life, making stale or contaminated milk appear fresh.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



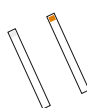
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 30-60 seconds and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of hydrogen peroxide.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF FORMALDEHYDE/ FORMALIN IN MILK



Worried about Milk Safety ?

Formalin/Formaldehyde adulteration can cause serious health problems, including respiratory issues, digestive distress, and even long-term toxic effects with repeated exposure, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why FORMALIN ?

Formalin/Formaldehyde is sometimes illegally added to milk as a preservative to extend shelf life and prevent spoilage, making stale or contaminated milk appear fresh and safe for consumption.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



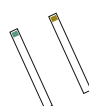
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 4-5 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of formalin/formaldehyde.

MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF SUCROSE IN MILK



Worried about Milk Safety ?

Sucrose adulteration can cause serious health concerns, especially for people with diabetes. Excessive sugar intake can lead to weight gain, metabolic imbalance, and increased risk of chronic conditions like obesity and heart disease. But you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence, with confidence.



Why SUCROSE ?

Sucrose is sometimes illegally added to milk to increase sweetness and mask dilution or poor quality, making the milk taste richer and more appealing.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



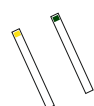
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 5-6 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of sucrose.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF SALT IN MILK



Worried about Milk Safety ?

Salt adulteration in milk can cause serious health problems, including increased blood pressure, kidney strain, and electrolyte imbalance, especially in vulnerable individuals, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why SALT ?

Salt is sometimes illegally added to milk to increase its density and mask dilution, making watered-down milk appear thicker, fresher, and more nutritious than it actually is.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



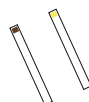
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 1-2 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of salt.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF UREA IN MILK



Worried about Milk Safety ?

Urea adulteration can cause serious health problems, including kidney damage, metabolic imbalance, and digestive issues, especially with prolonged consumption, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why UREA ?

Urea is sometimes illegally added to milk to artificially boost the protein content and mimic the natural richness of pure milk, making low-quality or diluted milk appear more nutritious.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



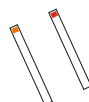
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 7-8 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of urea.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF SODA/ NEUTRALIZER IN MILK



Worried about Milk Safety ?

Soda/Neutralizer adulteration can cause serious health problems, including digestive disorders, reduced nutrient absorption, and long-term damage to internal organs due to the disruption of the body's natural pH balance, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why SODA ?

Soda/Neutralizers such as soda (sodium carbonate or bicarbonate) are sometimes illegally added to milk to mask increased acidity caused by spoilage, making old or sour milk appear fresh and fit for consumption.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



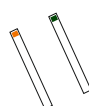
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 1-2 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of soda/neutralizer



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF STARCH IN MILK



Worried about Milk Safety ?

Starch adulteration can cause serious health problems such as indigestion, especially in infants and elderly individuals, and may lead to serious complications for people with starch intolerance or diabetes, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why SUCROSE ?

Starch is sometimes illegally added to milk to increase its thickness and mimic the texture of rich, creamy milk, making diluted milk appear more nutritious.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



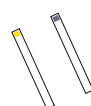
Dip the strip (Testing Pad) in milk sample for 1-2 seconds & remove.

STEP - III



Wait for 5-6 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of starch.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF SOAP/ DETERGENT IN MILK



Worried about Milk Safety ?

Soap/Detergent adulteration can cause serious health problems, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why SOAP ?

Soap/Detergent is sometimes illegally added to milk to increase thickness and create a creamy appearance, making the milk seem richer and fresher than it really is.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



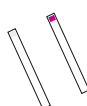
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 30-60 seconds and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range.

Adulterated Milk: A clear color shift indicates the presence of soap



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF ALIZARIN/ FRESHNESS OF MILK



Worried about Milk Safety ?

Alizarin adulteration can mislead consumers into drinking spoiled milk and may cause digestive discomfort, food poisoning, or other health risks due to unnoticed milk spoilage, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why ALIZARIN ?

Alizarin is sometimes illegally added to milk as a pH indicator to mask increased acidity caused by spoilage, making sour milk appear fresh and safe for consumption.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



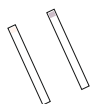
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 1-2 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Safe Milk: No significant color change or color matches the safe range

Adulterated Milk: A clear color shift indicates the presence of alizarin.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF HYPOCHLORITE IN MILK



Worried about Milk Safety ?

Hypochlorite adulteration can cause serious health problems, including throat irritation, gastrointestinal damage, and long-term toxicity due to its corrosive and chemical nature, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why HYPOCHLORITE ?

Hypochlorite is sometimes illegally added to milk as a bleaching and disinfecting agent to mask spoilage, improve appearance, and give the illusion of freshness and purity.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample
in a clean dry container

STEP - II



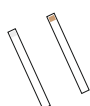
Dip the strip (Testing Pad) in milk sample
for 5-6 seconds & remove.

STEP - III



Wait for 10-30 seconds and observe the
color change. Match the color change
with the color chart.

STEP - IV



Safe Milk: No significant color change or
color matches the safe range.

Adulterated Milk: A clear color shift indicates
the presence of hypochlorite.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF ACIDITY/ ALCOHOL IN MILK



Worried about Milk Safety ?

Consuming **high-acidity** milk can lead to digestive discomfort, stomach cramps, and food poisoning, especially in children, the elderly, and those with sensitive digestion, but you don't have to guess anymore. With Milk-O-Strips, test your milk at home or at your dairy with quick, reliable results. Protect your family's health with confidence.



Why ACIDITY ?

Acidity in milk increases naturally over time due to microbial activity and spoilage. Elevated acidity indicates that the milk is going stale, even if it still looks and smells normal.

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

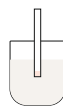
Match - Match with the provided color scale.

STEP - I



Take fresh milk sample
in a clean dry container

STEP - II



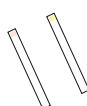
Dip the strip (Testing Pad) in milk sample
for 5-6 seconds & remove.

STEP - III



Wait for 1-2 minutes and observe the
color change. Match the color change with
the color chart.

STEP - IV



Safe Milk: No significant color change or
color matches the safe range.

Adulterated Milk: A clear color shift indicates
the presence of acidity.



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MILK-O-STRIPS®

FOR SURETY OF PURITY



FOR DETECTION OF ALKALINE PHOSPHATASE IN MILK



Worried about Milk Safety ?

Milk-O-strip helps you ensure proper pasteurization in just minutes! it detects **Alkaline Phosphatase (ALP)**, an enzyme found in raw milk - which should be absent after pasteurization. If **ALP** is still present, your milk might not be safe.



Why ALKALINE PHOSPHATASE ?

Because it's more heat - resistant than harmful bacteria, its detection is a trusted indicator of whether pasteurization was done right

Why choose Milk-O-Strip?



Instant Results - No lab equipment needed



Highly Sensitive - Detects even low levels



User-Friendly - Quick dip, easy read



Trusted by Dairy Processors & Quality Teams



How it works?

Dip - Dip in the milk sample

Remove - Remove and wait

Match - Match with the provided color scale.

STEP - I



Take fresh milk sample in a clean dry container

STEP - II



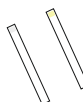
Dip the strip (Testing Pad) in milk sample for 5-6 seconds & remove.

STEP - III



Wait for 8-10 minutes and observe the color change. Match the color change with the color chart.

STEP - IV



Pasteurized Milk: White to light Yellow means Properly Pasteurized milk.

ALP Milk: A clear color shift indicates the presence of ALP.



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