

# Microbiology testing





Microbiological testing demands significant expertise not available to most food producers and therefore a third party laboratory is utilised to undertake the analysis and to minimise the risk of cross contamination. Your choice of partner is particularly important to ensure that accurate and reliable results are delivered on an ongoing basis by a trusted provider.

Working within the supply chain means you need a testing service that is fully committed to staying up to date with the latest technology and whose experts are constantly alert to evolving threats posed by food-borne micro-organisms.

#### **Our Service**

From our state-of-the-art laboratory facilities, our world-class microbiologists test the full range of potentially harmful food-borne micro-organisms, including pathogens like Salmonella, E.coli and Listeria, along with spoilage organisms such as yeasts and moulds.

Our specialists can also develop and carry out shelf-life and challenge testing for your products. To ensure that products are safe once they reach the market, our testing services help to determine if food is safe to consume and free from harmful micro-organisms; testing the full product life cycle including once the packaging has been opened.

We can analyse the product under 'normal' conditions, commonly referred to as direct testing.

At Intertek, we constantly review and update our testing methodologies to keep pace with the ever evolving threats posed by food-borne microorganisms. This ensures that you deliver safe and quality products to your customers.

### Benefiting You

Intertek is a partner you can trust for this critical service. With our experience, expertise and cutting-edge facilities, you can ensure that your customers and brand are protected, and that you fully comply with all relevant food safety regulations.

- Our microbiological testing services are part of a global network of food testing facilities
- Alongside our analytical expertise, we offer day-to-day support, consultation and training services
- We blend local expertise with world-class talent, and can help you navigate local, national and international regulations
- Our specialists can deliver reliable results with fast turnaround times, essential for maintaining your standards and credibility
- We conduct hygiene audits and help you to comply with a wide range of globally recognised standards including HACCP (Hazard Analysis Critical Control Point).

## Intertek Food Services Global Support Centres:

#### **Europe**

Intertek Food Services Olof-Palme-Str. 8 28719 Bremen Germany Tel: +49 421 65727 390 food@intertek.com

#### Asia

Intertek Food Services Global Customer Service Centre (Asia Office) 80 Bendemeer Road Hyflux Innovation Centre #03-02 Singapore 339949 Tel: +65 68 05 48 88

food@intertek.com

#### Americas

Intertek Food Services 711 Parkland Court Champaign Illinois 61821 Tel: 1-844-818-6624 food@intertek.com

www.intertek.com/food

#### With You All The Way

At Intertek, it is our sole mission to provide not only the one-stop-shop you seek for all food services but to establish a trusted partnership with your business - consistently adding value and increasing your competitive advantage in the industry with every step we take together.

Microbiology testing is just one of a suite of services we provide for ensuring the safety and quality of your products.

Our full range of food testing services covers microbiology, shelf life testing, GMO and food authenticity, nutritional labelling, allergens and Legionella.

The risk of contamination isn't exclusive to food products. Our Intertek laboratories are equipped to provide microbiology testing services for a range of industries including agricultural products, cosmetics, water, fuels, pharmaceuticals, and many other products and materials.

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