Micro Testing Service For the Food Industry

FOOD QUALITY MONITORING THROUGH MICROBIOLOGICAL TESTS

Microbiological testing is the most common tool used in the food industry to monitor food safety and quality. It helps to monitor the effectiveness of food quality control programs, reveals breaches in food handling and processing practices, provides evidence for the safety of a product, and can give an indication of the keeping quality or shelf-life of a product.

WHAT SAMPLES TO EVALUATE?

Food Products
Food products commonly tested include:
- End products – to demonstrate successful safe food production
- Ingredients – for incoming material quality control
- In-process intermediate products – to verify a kill step or predict potential re-contamination

Environment
Processing environment testing includes:
- Processing water
- Air quality
- Food contact equipment
- Human contact points
Testing verifies the processing environment is under appropriate hygienic control, identifies harborage sites of contamination, and monitors the risk of post-process contamination.

MICROBIOLOGICAL ANALYSIS AT ALS

ALS provides a comprehensive list of food microbiological testing services to food manufacturers, traders, distributors, food and beverage caterers, and central kitchens.

Our facility in Hong Kong is HOKLAS accredited to the requirements of ISO17025 and is capable of carrying out microbiological analysis on food, water and environmental samples based on internationally recognized methods including AOAC, FDA BAM, ISO and APHA.

PACKAGED SOLUTION FOR YOUR TESTING NEEDS

ALS HK is capable of servicing your microbiological testing needs, including finished food product, in-process food samples, ingredients, and environmental samples pertinent to foods (swabs, debris, scrapings, air, condensate, etc.)

- Microbiological quality determination
- Pathogen detection methods
- Environmental swab hygiene analysis
- Air monitoring for air-borne bacteria
- Potable water/bottled water testing
- Legionella testing
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**WHAT PARAMETERS TO TEST?**

**Pathogens**
Pathogens can render foods harmful to humans through infections caused by direct ingestion or intoxications from the toxins produced by the microbes. Common targets include: *Salmonella* spp., *Vibrio* spp., *Listeria monocytogenes*, *Staphylococcus aureus*, and *Bacillus cereus*.

**Aerobic plate count, Yeast and Mold**
Total counts of bacteria include those that occur naturally in most foods and those present through contamination. There is no health concern with it’s presence, but rather is used as an indicator of spoilage and potential keeping quality/ shelf life of a product.

**Coliform count, *E. coli***
These are widely accepted indicators of faecal contamination and are regarded as indicators for pathogens of enteric origin.

<table>
<thead>
<tr>
<th><strong>TEST ANALYTES</strong></th>
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<tbody>
<tr>
<td>- Aerobic Plate Count</td>
</tr>
<tr>
<td>- <em>E. coli</em></td>
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<tr>
<td>- Coliform count</td>
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<tr>
<td>- <em>Salmonella</em> spp.</td>
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<tr>
<td>- <em>Staphylococcus aureus</em></td>
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<tr>
<td>- <em>Listeria monocytogenes</em></td>
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<td>- <em>Vibrio cholera</em></td>
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<td>- <em>Vibrio parahaemolyticus</em></td>
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<td>- <em>Clostridium perfringens</em></td>
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<tr>
<td>- <em>Bacillus cereus</em></td>
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<tr>
<td>- Yeast &amp; Mold</td>
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<tr>
<td>- <em>Shigella</em></td>
</tr>
<tr>
<td>- <em>Campylobacter</em> spp. (Thermotolerant)</td>
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</tbody>
</table>

**Sampling Service**, including swabbing and sample collection is available to ensure that samples are delivered to our laboratory in a safe and temperature controlled manner.

**More Information**

For further Information, please contact our team:

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