

# Microbiological Testing

Eurofins is one of the leading service providers for microbiological testing in the UK. Our testing portfolio includes pathogens such as Salmonella and Listeria, plus other organisms that indicate poor hygiene or contamination such as Staphylococcus aureus or Coliforms.

We provide reliable, accurate results which show compliance with statutory requirements. Regular testing helps manufacturers and suppliers verify that food and water are safe and hence protecting the consumer.

From our locations in Wolverhampton, Acton, Grimsby and Hull, Eurofins offers both classical and modern methods such as PCR methods for rapid microbiological results. Eurofins can offer advice as to which tests are most appropriate for the food matrices concerned. The laboratories are accredited by UKAS and to retailer specific schemes.

- Escherichia coli (including E.coli O157)
- Vibrio species
- Clostridium perfringens
- Bacillus cereus
- Cronobacter (formerly Enterobacter) sakazakii
- Campylobacter
- Enterotoxins
- Staphylococcus aureus

## Microbiological support

In addition, Eurofins offers the following related microbiological tests:

- Characterisation of micro-organisms (including the identification or characterisation of micro-organism strains)
- Shelf-life studies
- Water microbiology
- Hygiene parameters

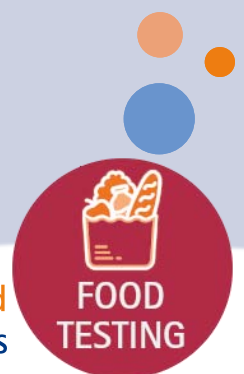


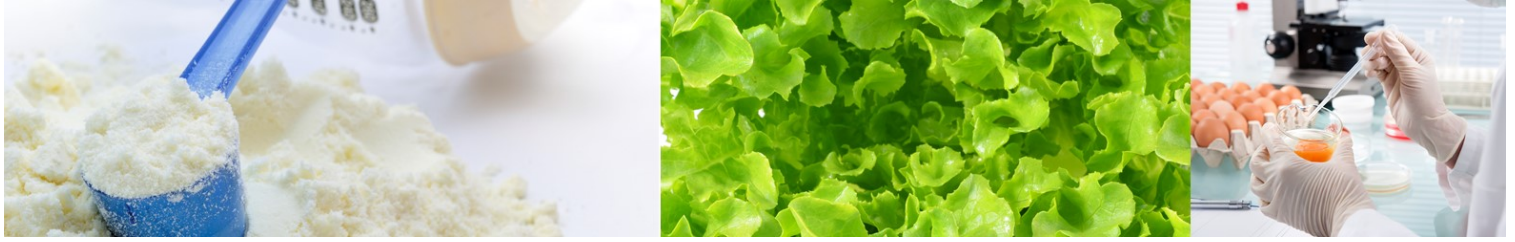
## Pathogens and Toxins

Our microbiological tests detect and identify a large range of pathogenic micro-organisms (pathogens) and any associated toxins, such as:

- Listeria monocytogenes
- Salmonella species
- Legionella pneumophila

No one understands **food analysis** better than Eurofins





## Eurofins service package

Eurofins offer its customers:

- A comprehensive portfolio of microbiological techniques.
- High quality reliable analysis recognised by customers and confirmed by audit and proficiency testing.
- Electronic results delivery that allow statistical analyses and trending of the results.
- Advice from our experts that help customers to translate results into action.
- Rapid service from our experienced staff.

## Comprehensive service

Eurofins provides a comprehensive range of state-of-the-art analytical techniques to support our customers' in establishing the safety, composition, authenticity, origin, traceability and purity of our food. Our facilities across the UK are supported by Eurofins global network of laboratories and Competence Centres, offering food testing and analysis with over 200,000 analytical methods. Please contact us for further information.

## Quick and easy online access

Our in-house web based client interface, Europortal, is a flexible system offering functionality to support the entire product approval and launch process plus ongoing product and supplier surveillance programmes. With a specialised team to implement the system, offer IT support and training, the Europortal dashboard can be fully adapted to your business needs.

## Dedicated fleet of collection vans

Eurofins has a dedicated, branded fleet of over 50 vehicles, collecting all over the UK and Ireland, 7 days a week including bank holidays. Our multi-temperature vans plus the use of insulated boxes and eutectic plates ensure client samples are held at the desired temperature.

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