



Public Analyst
Scientific Services

tf testing focus

LATEST NEWS AND INDUSTRY TALK FROM EUROFINS UK

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LEAD STORY

Eurofins invests in revolutionary Microbial ID system

Eurofins is now offering a state of the art method for micro-organism identification using the MALDI Biotyper system, which, due to its ease of use, will enable clients to have same-day confirmation of results for pathogens.

Using MALDI-TOF (Matrix Assisted Laser Desorption Ionization-Time of Flight) Mass Spectrometry, the MALDI Biotyper, can identify bacteria, yeast and mould as well as groups of organisms such as multi-cellular fungi, which are usually difficult to analyse due to cultural conditions.

"MALDI-TOF helps us to identify organisms associated with food safety and spoilage by virtue of their unique molecular fingerprint. MALDI will speed up the process of notification of the outcome

of presumptive results thereby reducing the level of wasted time and effort due to false positives. We are aiming to have accreditation to ISO17025 early in 2016."

"It can also be used to identify unknown organisms that have not been originally targeted by cultural tests and this may be of use to identify, and to provide direction for investigations of any issues relating to product spoilage and shelf life", explains Keith Watkins, Microbiology Specialist at Eurofins. 🌟



Welcome

Welcome to the latest edition of Testing Focus, the magazine for Eurofins' customers.

In this issue we announce the keenly awaited arrival of the Bruker MALDI-TOF bio-analyser to our business, a revolutionary testing system which can identify bacteria, yeast and mould within very short time frames. We envisage that MALDI-TOF will allow real time identification of pathogenic species thereby eliminating the uncertainty time window between presumptive notification and confirmation results.

Our teams at Wolverhampton and Hull have been strengthened as we welcome Jayne Wallace as General Manager of our recently opened site at Hull, whilst Janet Francis joins the Wolverhampton team to head the Microbiology Business Unit.

At Acton, we are underway with a programme of expansion to cater for future growth. The feature by Graeme Jardine gives an excellent behind the scenes insight into our busy London food microbiology laboratory.

Elsewhere Eurofins has been at the forefront of developing new methods for specialist fish speciation testing where we can now analyse more than two species of fish at one time.

As always, we welcome your comments on Testing Focus, so please get in touch.

Graeme Risdon
Managing Director Eurofins
Food Testing UK

PEOPLE

New General Manager for Hull



We continue to expand and strengthen our Microbiology Service with the appointment of Jayne Wallace, former Head of Microbiology at Exova Grimsby as General Manager for Eurofins' new state of the art Hull Laboratory.

An experienced microbiologist, Jayne has more than 24 years' experience in food and water testing within the contract laboratory sector.

Jayne will be responsible for overseeing the operational delivery of the Hull business, which specialises in microbiology, as well

as managing the organic growth of testing facilities aimed at food businesses in the region.

Eurofins Hull is housed in a new 5,000 sq ft, UKAS accredited facility in Hull, and has been updated to bring it in line with the 'lean' principles used throughout the rest of the Eurofins' laboratory network. 🌟

PEOPLE

Top micro laboratory manager joins to head business unit

Eurofins has appointed Janet Francis, an experienced microbiologist manager, as its new Microbiology Business Unit Manager, responsible for overseeing the smooth running of our microbiology services at the Wolverhampton laboratory.

Previously Microbiology Operations Manager at Exova, Janet has nearly 20 years' experience in laboratory management in the food industry having previously worked with Heinz, Hazlewood Foods Magna Specialist Confectioners and Nestle.

Eurofins has recently made significant investment in its

microbiology offering as reported in the last issue of Testing Focus with investment in new testing equipment as well as the introduction of food manufacture facility entry procedures into the laboratory.

Graeme Risdon, Managing Director of Eurofins Food Testing said: "Eurofins continues to invest in both its infra-structure and resources to be the first choice provider of world-class microbiology testing. We are therefore delighted to welcome Janet Francis who has an impressive track record in laboratory management in the food industry to head up our microbiology unit at Wolverhampton." 🌟





LABORATORY

Focus on Eurofins Acton

Eurofins' busy London laboratory specialises in environmental testing and microbiology, with more than 1000 samples going through its food micro lab each day.

We spoke with Technical Services Manager and Food Laboratory Co-Ordinator, Graeme Jardine, who has more than 20 years' experience in the food industry both in FMCG manufacturing as well as laboratory management, to find out about his role in the business:

"I joined Eurofins in spring 2014 to oversee technical input in the Acton laboratory with regard to microbiological methods, techniques and procedures. I'm also responsible for providing food micro technical advice to customers as well as the Analytical Service

Team – we work with some large businesses but the majority of our clients are SMEs. I also coordinate daily operational requirements in the food micro lab and liaise with the Quality team, who maintain quality systems".

TESTING

Any- fin is possible with Eurofins fish speciation tests!

Fish authenticity is fast becoming an important issue for the food industry and Eurofins UK, supported by its international network of Eurofins Competence Centres is one of the few laboratories worldwide to offer specialist analysis including fish speciation.

Eurofins UK sites offer a full service package of analytical testing, including fish and meat real-time PCR and DNA sequencing speciation testing. Eurofins Genomics, our specialist centre in Germany, is one of the largest commercial service providers for DNA sequencing and hence can offer fish species determination at fast, industry leading turnaround times. Several UK-based Eurofins clients access the resources in Germany for this type of specialist testing.

One of the latest test methods currently being offered from

Eurofins' Genomics Germany is Animal Species Analysis by Metabarcoding, which enables the analysis of more than two species of fish at one time. This is ideal for testing ready meals for example, which may contain a mixture of fish species. DNA is isolated from the sample and after several quality controls, the DNA sequences of the samples are analysed and compared to all known sequence data of the various species on public databases. These databases are

the most extensive and up to date databases in the world, containing mtDNA, nuclear DNA and barcoding sequences of thousands of organisms. By comparing the sequences of each sample with the entries in the databases, all fish species in the sample can be identified.

All consumed fresh-water and salt-water fish species for which a DNA sequence database is published can be analysed by this method.



UPDATES

Keeping our customers updated

There are lots of ways to keep in touch with Eurofins Food UK. We post regular updates on new legislation and latest innovations in testing on our LinkedIn page **Eurofins Food Testing UK Ltd** and our twitter account **@EurofinsUK**.

We also offer our clients a weekly email **Eurofins Food Testing News and Legislation** update that covers food or food related items, keeping you up to date on the latest news and regulations. If you would like to be added to this, please email maryhoresh@eurofins.co.uk.

Eurofins Briefing Sessions

Eurofins also regularly runs briefing sessions to update clients on the latest innovations in testing and changes in legislation that could affect your business. We'll be running sessions on the **Basic Principles of Microbiology, Pesticide Residues and Basic Nutritional Labelling**

Please contact marketing@eurofins.co.uk for further details of locations and dates.

PEOPLE

In the hot seat



Ever wondered about the role of a Public Analyst? We put Joanne Hubbard, Public Analyst, Public Analyst Scientific Services in the hot seat in our quick fire 60 second interview to find out more about her and her role:

Describe yourself in three words:
Determined, analytical and talkative.

What's your biggest professional achievement?
The day when I first signed a Certificate of Analysis for an official food sample as a Public Analyst; it took a lot of hard work to get to that moment.

How did you get to where you are today?

After leaving university I started work as a Scientist at GMSS, a Public Analyst laboratory. I worked my way up through the ranks learning a lot along the way about testing food, feed and consumer products.

I joined Eurofins as a trainee Public Analyst, passed my MChemA qualification (the statutory qualification required to become a Public Analyst) and became appointed in the role.

I had a little diversion for a while working in quality for a Medical Devices company and then for Kellogg's, followed by a role as a consultant on food labelling.

I am now back in my original profession working as a Public Analyst for Public Analyst Scientific Services (PASS) which is exactly where I want to be. Part of the Eurofins Group, PASS provides independent legislative advice and interpretation of test results to enforcement authorities. There are 21 of us at PASS, including eight public analysts.

What does a typical day look like for you?

They are all different, but generally involve deciding what analysis is required on incoming samples, reviewing laboratory results, answering queries from clients, writing reports, attending meetings and keeping up to date with new legislation.

What have been the highlights of your company's history, in your opinion?

The biggest highlight has been getting access in-house to the "biggest chemistry set in the world" – with over 100,000 tests available to choose from in an

on-line catalogue; that enables us to be able to deal with current food issues as they arise. Eurofins has also introduced "lean working" principles to allow us to streamline testing so enabling us to benefit from eliminating waste and cutting costs.

Give us a positive prediction for the food industry over the next 12 months.

I hope there will be even more focus on food authenticity, quality and standards to reduce risk and ensure compliance throughout the supply chain.

What do you consider to be the most important attributes for a leader?

Leaders not only need vision and clear plans but to also set clear expectations for the team. They need to listen to the team and work with them and their ideas.

They need to be honest, approachable, appreciate what people do and work with their team to help everyone reach their potential. 🌟

🔊 Leaders not only need vision and clear plans but to also set clear expectations for the team.

FUNDRAISING



Eurofins Wolverhampton, held their Macmillan Coffee Morning on Friday 25th September, raising a fantastic amount of £816! Thank you to everyone that took part, baking and donating. With special thanks to Wolverhampton Racecourse, Sandwich, Wintech Group and Fordhouses Cricket Club, for generously donating raffle prizes.



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