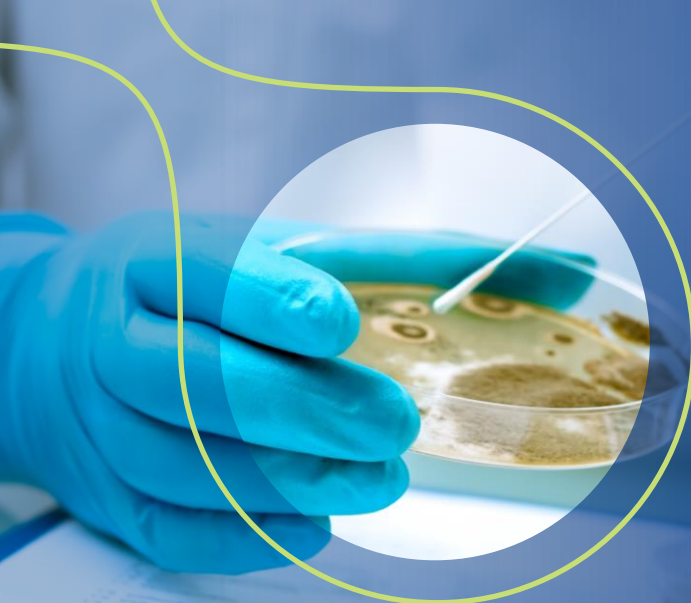


# Food Microbiological Risk Assessment Guidance



**Microbiological Risk Assessment (MRA) is a methodical approach to identifying and appraising the risks which can arise from different microorganisms in specific food products. This can be used in HACCP studies, and as part of establishing a product's shelf-life.**

MRA is an integral part of Eurofins Food Testing UK Ltd.'s approach to determining the safe-life of a food product, which cannot be determined solely by laboratory testing. This is in-line with the Food Standards Agency (FSA) and Department for Environment, Food & Rural Affairs (DEFRA) endorsed guidance produced by the Waste Action Resource Project (WRAP).

MRA requires microbiological expertise plus knowledge of product characteristics, ingredients, processing, packaging and intended use.

Published scientific literature and historical product data can be considered where available. MRA sometimes can, but does not always, involve Predictive Modelling. In certain situations, Challenge Testing may be recommended.

Our food safety experts can undertake Microbiological Risk Assessments of food products and provide a formal written report.

Outputs in a MRA report can include

- Identification of microorganisms (or metabolites) relevant to the safety of the food product, and which must be addressed by controls in the Food Safety Management System.
- Limits to the safe-life of a food product.
- Identification of microorganisms (or metabolites) likely to have an impact on the shelf-life, for food safety or quality reasons.
- Recommendations for laboratory analysis.
- Recommendations for microbiological criteria.
- Guidance on significance of microbiological test results

These reports may also address potential additional controls and suggestions for next steps.



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