

Microbiological Testing

Our microbiology laboratories use equipment and methods that are at the cutting edge of innovation to provide you with a wide range of services tailored to your needs. We specialize in rapid detection methods, surface, ingredient and product analysis as well as shelf life determination. We can also perform microbiological analyses using approved methods for products destined for the American market.

The expertise of our agri-food consulting group allows us to take action on food-based toxic infections, result interpretation, shelf life protocol development, as well as professional investigation and support services for matters related to food microbiology.

Our laboratory teams work evenings and weekends to ensure that you have faster access to your analysis results. Our clients can obtain results via the Internet. We can also pick up your samples.

We conduct full microbiological testing of various food categories such as ingredients, raw fruits and vegetables, raw meat and poultry, dairy products, eggs, processed foods, as well as various categories of ready-to-eat foods (RTE). We also conduct microbiological tests of environmental swab samples to validate the effectiveness of the cleaning procedures of your equipment, structures, drains, etc.





We provide a full range of microbiological testing on food and environmental samples:

Total bacterial count

Escherichia coli, including O157: H7

Yeasts and moulds

Listeria monocytogenes

Listeria spp

Clostridium perfringens

Pseudomonas aeruginosa

Pseudomonas spp

Total and fecal coliforms

Staphylococcus aureus

Salmonella spp

Lactic acid bacteria

Bacillus cereus

Probiotics

Identification of micro-organisms

Other micro-organisms upon request





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We use rapid selective detection methods, such as immunology tests (e.g. Vidas) and PCR tests (e.g. BAX) that scan for micro-organisms through DNA detection or immunological characteristics. These technologies allow our laboratories to detect very small numbers of micro-organisms targeted in a sample, thus ensuring a better protection of the public.

Available Tests:

E. coli O157:H7
Listeria monocytogenes
Listeria spp
Salmonella spp

Staphylococcus aureus and acid enterotoxins

Enterotoxins

Other pathogens upon request

icrobiological tests of these categories can vary depending on the food tested. This is not the exhaustive list. We can conduct these tests, advise you and guide you based on each specific product.



