The ALS laboratory in Winnipeg, Manitoba is recognized across the globe for providing the most comprehensive range of testing services in the industry. Our depth of capabilities along with our commitment to quality customer care gives us the unique ability to offer specialty services such as food microbiology testing for suppliers, processors, and HRIIs in the food industry.

ALS uses conventional and rapid test kit methods to provide clients with a fast turnaround time and is SCC accredited for major pathogens such as Salmonella and Listeria.

The microbiology department specializes in presence/absence and identification of major pathogens and food spoilage organisms in food products. ALS provides analysis for environmental monitoring of pathogens. To assess index of sanitation, total plate counts are performed to assess the presence of indicators organisms such as Total Coliform. Historically, ALS has performed shelf life studies under controlled temperature storage.

In addition to the more routine food microbiology analyses, ALS offers a unique service to the food industry with Ribotyping. This advanced technology utilizes RNA analysis to identify bacteria colonies to species within eight hours. Automated identification can provide a ‘match’ to known potential source contaminants throughout the plant or process.

When your project requires an analytical partner that delivers performance excellence in food microbiology services, ALS is the right solution for all your testing needs.

**Food Microbiology Services Include:**

- Analysis of food products
- Analysis of environmental sponges/swabs and air plates
- Shelf life studies
- Bacterial identification
- Source tracking of contaminants (RNA analysis)