



# Food microbiology

Ensuring food is safe from microbiological contamination is a priority and a legislative requirement at all stages of the food chain.

Through its network of NATA accredited laboratories, highly experienced staff and extensive range of microbiological tests, ALS provides customers with cost-effective quality assurance from 'paddock to plate'.

ALS have a range of test methods available to meet your requirements (traditional or rapid) and to comply with specific retailer standards.



## Scope of testing services

- Standard Plate Count
- Yeast and Mould
- Coliforms / Faecal coliforms
- E.coli
- Pseudomonas species
- Bacillus cereus
- Coagulase Positive Staphylococcus
- Campylobacter
- Clostridium perfringens
- Enterobacteriaceae
- Anaerobic Count
- Mesophilic & Thermophilic Spores
- Rope Spores
- Lactic Acid Bacteria
- Sulphite Reducing Clostridia
- Psychotrophic Bacteria
- Salmonella
- Listeria species/monocytogenes
- Enterobacter sakazakii
- Vibrio species/cholera/parahaemolyticus
- Shigella

## Other services

- Real Time Shelf Life Trials
- Accelerated Shelf Life Trials
- Environmental Monitoring – Surface & Air
- Potable and Process Water Testing
- Commercial Sterility
- Department of Agriculture – Import/Export testing
- Identification of Organisms – Bacteria/Yeast & Moulds
- Technical Support