



# Food Microbiology

New Proficiency Tests



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## New Proficiency Tests

### Listeria in Ready Meals and Smoked Fish

Cases of listeriosis are also increasing among the elderly and young to middle aged women, with the rise in ready-to-eat meals and appetite for smoked fish as well as more stringent monitoring systems in EU member states thought to be responsible, recently reported from EFSA. With this in mind, Fapas have developed 3 new food micro proficiency tests to help businesses take confidence in their quality control measures and monitoring.

Product Code	Analytes	Test Material	Start Date	GBP Price
<a href="#">FMOE2-SEA25</a>	Listeria monocytogenes/ Listeria spp. (Enumeration)	Smoked Fish	3 Sep 18	£122.00
<a href="#">FMOD2-PRO40</a>	Listeria monocytogenes/ Listeria spp.	Ready To Eat Meal (RTE)	29 Oct 18	£122.00
<a href="#">FMOD2-SEA28</a>	Listeria monocytogenes, Listeria spp.	Smoked Fish (qualitative)	1 Oct 18	£122.00

### Campylobacter in Chicken (enumeration)

Campylobacter is the most common cause of food poisoning in the UK. About four in five cases of campylobacter food poisoning in the UK come from contaminated poultry, especially chicken. One of the main ways to get and spread campylobacter poisoning is through cross-contamination from raw chicken. You can't see campylobacter, smell it or even taste it on food. Fapas has developed a new quantitative campylobacter proficiency test in chicken to support industry in tackling this issue. It is thought that up to 90% of fresh chicken is contaminated with campylobacter.

Product Code	Analytes	Test Material	Start Date	GBP Price
<a href="#">FMOE17-MRP14</a>	Campylobacter spp.	Chicken	26 Nov 18	£122.00

### E. coli in Cheese

Escherichia coli O157 is considered a worldwide health threat and is the serogroup of Shig Toxin-producing E. coli (STEC) most commonly associated with illnesses and deaths in humans (Scallan et al., 2011). Although many food products have been implicated in foodborne outbreaks, most recent have been related to soft cheese with recent recalls of camembert cheeses and reblochon cheese, contaminated with E. coli making headlines however beef is considered to be the riskiest foods at 55% of all infections. With this mind, Fapas have introduced a new proficiency test for E. coli in cheese to support industry in their testing measures.

Product Code	Analytes	Test Material	Start Date	GBP Price
<a href="#">FMOD11-DRY18</a>	Escherichia coli O157	Soft Cheese	3 Sep 18	£122.00

### E. coli in Beef

Beef is considered to be the riskiest foods at 55% of all infections of E. coli. This has been further highlighted by the recent high profile recalls of raw frozen ground beef produced almost a year ago to illnesses being reported in connection with the recalled hamburger. It's no surprise that E. coli, most especially STEC, is the subject of constant food industry stakeholder scrutiny and research. With this in mind, Fapas have introduced a new proficiency test for E. coli in beef to support industry in their testing measures.

Product Code	Analytes	Test Material	Start Date	GBP Price
<a href="#">FMOE10M-MRP2</a>	Escherichia coli **enumeration by MPN**	Beef	3 Sep 18	£122.00