Even in a carefully controlled environment contamination can occur, and laboratory analysis is a key safety measure to ensure the process and controls are working as they should. Our microbiology proficiency tests are here to ensure that the laboratory itself is working as it should and is capable of detecting non-conforming product should the biosafety chain be compromised.

Foods which exceed specifications for total bacterial and fungal load, or which are contaminated with a pathogen, pose a risk to both public health and brand reputation. Modern food processing often involves complicated global supply chains and ample opportunity for foods to be contaminated in their journey to our tables.

Our test materials are designed to simulate real laboratory samples with varying levels of target organisms and background flora, providing a more realistic challenge than some proficiency programmes. In the case of Listeria analysis we even make the cheese ourselves, to ensure the contamination is the same as a real sample. Other matrices include beef, chicken, fish, milk powder, salad, rice and others.
### Materials / Products

- Animal feed
- Cheese
- Chocolate
- Chocolate powder
- Egg (dried)
- Fish
- Flour
- Fruit juice
- Herbs
- Infant formula
- Meat (beef, chicken, pork, dry cured meat)
- Milk powder
- Mixed vegetables
- Pepper (ground)
- Rice (cooked)
- Salad
- Spice (ground pepper)
- Swab

### Type of Test / Properties Measured

#### Enumeration
- Aerobic Plate Count (APC)
- *Alicyclobacillus* spp.
- *Bacillus cereus*
- *Campylobacter* spp.
- *Clostridium perfringens*
- *Clostridium* spp.
- Coagulate positive staphylococci
- Coliforms
- *E. coli*
- Enterobacteriaceae
- Enterococci
- Lactic Acid bacteria
- *Listeria monocytogenes*
- Yeasts & moulds

#### Detection
- *Campylobacter* spp.
- *Cronobacter sakazakii*
- *E. coli* O157
- *Listeria monocytogenes*
- *Listeria* spp.
- *Salmonella* spp.
- *Vibrio parahaemolyticus*