



EQUIPMENT VALIDATION

COMPANY PROFILE:

EUREKA Analytical Services (Eureka), a partner Lab of “GBA Group”, headquartered in Hamburg. GBA Group is a leading bio-analytical testing company in Europe, offering a suite of comprehensive and reliable analytical services. EUREKA is a provider of testing, inspection and auditing services for the food, agricultural commodities, feed, nutraceutical and dietary supplement businesses, with labs in **Bangalore, Gujarat/ Unjha** and **Delhi/ NCR**. Eureka is founded by experienced professionals with a long and successful track record of building and leading such businesses in the TIC industry (testing-inspection-certification).

VALIDATION PROCESS:

Validation of sterilizers used in food processing industry is essential to ensure that the parameters critical to maintain the quality of the end product are monitored during the manufacturing process. Eureka offers validation service for a range of food processing equipment/ sterilizers like autoclaves, steam sterilizers, continuous sterilizers, dry roaster and many more.

Continuous, batch and many other types of sterilization methods can be validated.



VALIDATION BY EUREKA ANALYTICAL	USES OF VALIDATION	PRODUCTS COVERED	STEPS INVOLVED IN VALIDATION
Eureka has a well trained team with expertise in the field of validation services. Use of microbial challenge testing is a very reliable way to ensure that the process design, process parameters and equipment are effective and comply with food safety and hazards regulation	Validation of sterilizers provides better knowledge about process requirements	Dry fruits like almonds, cashew, pista etc	Guidelines for using Enterococcus faecium NRRL B-2354 as a Surrogate (Salmonella surrogate) microorganism in Process Validation
	To identify the worst-case situation parameters for every product	All types of spices and spice products	Sample preparation
	To identify a set of parameters for each product that will meet the minimum 4- log reduction criteria	Sesame seeds	Inoculum preparation Inoculation procedure & drying
	Helps to minimize re-work and improves the productivity	Chocolates and biscuits	Heat resistance, storage and transport of inoculated samples
	Increases the productivity	Soya lecithin	Challenge testing with inoculated almonds
	This study gives necessary confidence to the buyer about the process		Recovery and enumeration of inoculated microorganisms
	To ensure that the equipment performs as per specifications and is effective in delivering quality products		Dilution and plating schemes
	To check and establish confidence that the process design, process parameters and equipment are effective and comply with Food safety and hazards regulations		Data reporting

As always, **Eureka** is here to support you not only with our **sampling, testing and inspection services**, but also with **expert advice on related topics**.

Please email us for all your upcoming requirements on testing as per above values.