



Microbiological Testing

Eureka Analytical Services (Eureka) is a leading service provider for food testing. The primary goals of food testing are to ensure that food is safe for consumption, that it meets specifications laid down by regulatory bodies and customers, and that the claims made on product labels are correct. With our experience, expertise and cutting-edge facilities, you can ensure that your customers and brand are protected, and you fully comply with all relevant food safety regulations.

We understand that the risk of microbiological contamination is a challenge for many businesses in the food supply chain. From our State-of-the-Art Laboratory facilities, our world-class microbiologists use the latest methods to precisely test for the full range of potentially harmful food-borne micro-organisms, including pathogens like **Clostridium, Salmonella, E.coli and Listeria**, along with spoilage organisms such as **Yeasts and Moulds**.

Our specialists can also develop and carry out shelf-life and 'challenge' testing for your products. To ensure that products are safe once they reach the market, our testing services help to determine if food is safe to consume and free from harmful micro-organisms; testing the full product life cycle including after the packaging has been opened.



Fast and accurate testing and analysis, along with the utilisation of globally recognised practices and processes through certifications like ISO, Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Point (HACCP) which can help to demonstrate your commitment to food safety and reduce the risk of product recalls.



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.