

Microbiological Testing

We offer comprehensive microbiological testing services for food products, ensuring they meet safety and quality standards. These tests help detect and quantify harmful microorganisms, preventing food borne illnesses and ensuring compliance with regulatory requirements.



Service Information

Microbiological testing is crucial for assessing the safety and quality of food products. Fitz Scientific provides a wide range of tests to identify and quantify harmful microorganisms, such as bacteria, yeasts, and moulds. The service includes testing for pathogens like Salmonella, E. coli, Listeria, and Staphylococcus aureus, which are critical for preventing foodborne illnesses. Fitz Scientific uses advanced laboratory techniques and state-of-the-art equipment to deliver accurate and reliable results. Their expert team conducts tests following strict protocols, ensuring each sample is handled with precision to maintain its integrity.

In addition to pathogen detection, Fitz Scientific also offers tests for spoilage organisms, which can affect the shelf life and sensory qualities of food products. Regular microbiological testing helps food manufacturers and processors maintain high standards of hygiene and quality, protecting public health and enhancing consumer confidence in their products.

Fitz Scientific present test results in multiple formats allowing for the creating of detailed reports and trending. A robust exceedance alert system is used to create instant alerts for any out of spec results. This proactive approach helps clients address potential issues before they become significant problems, ensuring the continuous safety and quality of their food products.



Regulations & Standards Covered

- EU Regulation No. 2073/2005 on Microbiological Criteria for Foodstuffs.
- Food Safety Authority of Ireland (FSAI) Guidelines
- European Union (Natural Mineral Waters, Spring Waters and Other Waters in Bottles or Containers) Regulations 2016 to 2022.

Key Features of the Service

- INAB Accredited Analysis
- Campden BRI RSA approved for Tesco & M&S
- Web Portal Results Access
- Food, Water, Swab & Air Plate Testing
- Quality Assured Data
- In House laboratory
- Nationwide Collection Service

Common Tests:

- Salmonella by PCR (rapid 24 hour)
- Salmonella by ELISA
- Listeria
- Total Viable Count
- Enterobacteriaceae
- E.coli & Coliforms
- Enterococci
- Staphylococcus aureus
- Bacillus
- Clostridium perfringens
- Pseudomonas
- Yeasts and Moulds

To learn more about our services, schedule a sampling, or request a quote, contact Fitz Scientific at 041 9845440 (ext 1) or email info@fitzsci.ie.

By partnering with Fitz Scientific, businesses can be assured of quality of service, excellent customer support, world class monitoring and testing services.



MONITORING & TESTING

Accredited Laboratory



Views all our services

