Campylobacter testing

The identification of Campylobacter is a huge challenge for the food industry as it is a major cause of food poisoning around the world.

How, as a food producer, manufacturer or retailer, do you ensure that this pathogen is absent from your food products in order to protect the consumer?
Testing for Campylobacter demands significant technology, expertise, and an ongoing safety procedure, requiring most food organisations to partner with a third-party laboratory to analyze results accurately. Working with a trusted partner who is up-to-date with the constantly evolving threat of Campylobacter is of principal importance.

Our team of experts work with a variety of major poultry producers and suppliers, investigating new processes to minimise the number of Campylobacter on whole meats and their packaging in retail outlets. This ensures that you deliver safe and quality products to your customers.

From our state-of-the-art laboratory facilities, our world-class microbiologists test for the full range of potentially harmful food-borne micro-organisms. These include pathogens like Campylobacter, Salmonella and Listeria, spoilage organisms such as Pseudomonads, Yeasts and Moulds, and hygiene indicators like E.coli.

We offer you a choice of a broad spectrum of testing methods for the detection of Campylobacter, including cultivation on selective media and confirmation of bacterial growth using Matrix Assisted Laser Desorption/Ionisation Time of Flight (MALDI-TOF) technology.

To further speed up the analysis, we have evolved our own bespoke molecular detection method of Real Time Polymerase Chain Reaction (PCR), and constantly review and update our testing methodologies to keep pace with the ever evolving threats posed by Campylobacter.

Benefiting You
Intertek is a partner you can trust for this critical service. With our experience, expertise and cutting-edge facilities, you can ensure that your customers and brand are protected, and that you fully comply with all relevant food safety regulations.

- Our specialists can deliver reliable results with fast turnaround times, essential for maintaining your standards and credibility
- Testing not only avoids the risk of tainted products being distributed for consumption, but can also help improve your processes and the quality and longevity of your products.
- We also conduct hygiene audits and help you to comply with a wide range of globally recognised standards including HACCP (Hazard Analysis Critical Control Point).

With You All The Way
Campylobacter testing is just one of a suite of services we provide for ensuring the safety and quality of your products.

Our full range of food testing services covers microbiology, shelf life testing, GMO and food authenticity, nutritional labelling, allergens, Legionella and more.

At Intertek, it is our sole mission to provide not only the one-stop-shop you seek for all food services but to establish a trusted partnership with your business - consistently adding value and increasing your competitive advantage in the industry with every step we take together.

Visit www.intertek.com/food

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Campylobacter is a food-borne pathogen found in contaminated meat products, raw milk and contaminated water. Globally, it is a major cause of food poisoning, with an estimated 73% of chickens found to carry the bacteria, as reported by the UK Food Standards Agency (FSA).

As Campylobacter can have dire consequences for consumers and brands alike, testing for the presence of this bacteria is crucial.