Food manufacturers need to accurately determine the use by or best before dates for their products to meet strict regulations and keep their brand and consumers safe. With the vast number of mutually dependent factors involved in verifying an accurate shelf life, it’s critical to choose a partner you can trust.

Our Services
Shelf life is a product of physical, microbiological and chemical processes, triggered by any one of a multitude of contributing factors. Product characteristics, including the quality and consistency of ingredients, and moisture content and acidity levels, all play a part, as do external factors like storage, transport and packaging materials. Shelf life may also be extended with the use of preservatives, preservation processes, and techniques including Modified Atmosphere Packaging (MAP).

Given the complexity of factors contributing to the shelf life of food, our experts can develop and carry out a customized program tailored specifically for your products, storage and packaging.

Our ISO/IEC 9001 accredited labs, with ISO/IEC 17025 accredited testing capabilities, use the latest methods and technology to provide a high quality, cost effective service that delivers accurate test results, helping to demonstrate compliance with statutory requirements.

By performing shelf life analyses, you can define accurate dates for your products, ensuring that the quality remains acceptable and safe for consumers.

Some of the analyses our specialists can carry out include tests for:
- Foodborne microorganisms such as Listeria, Salmonella, E.Coli, Staphylococcus Aureus, Bacillus Cereus, Lactic Acid Bacteria, yeasts and molds
- Total viable count
- Enterobacteriaceae
- Moisture content
- Acidity levels
- pH
- Water activity
- Fat rancidity
- Sensory analysis

Why Choose Intertek?
Intertek is a partner you can trust for this critical service. With our experience, expertise and modern network of facilities, you can ensure that your customers and brand are protected, and that you fully comply with all relevant food safety regulations.

- Accurate, reliable testing will reduce the risk of product recalls and establish the extent of liability if problems do arise
- Identifying potential causes of reduced shelf life can help you improve your products, processes and profitability
- Our shelf life testing services are part of a global network of agri and food testing facilities
- Alongside our analytical expertise, we offer day-to-day support, consultation and training services
- We blend local expertise with world-class talent, and can help you navigate local, national and international regulations
- Our specialists can deliver reliable results with fast turnaround times, essential for maintaining your standards and credibility.

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