

FOOD SERVICES

CAMPYLOBACTER TESTING

Solutions for Food Safety

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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.

Our Service

Testing for Campylobacter demands significant technology, expertise, and an ongoing safety procedure, requiring most food organisations to partner with a third-party laboratory to analyse 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 changing threats posed by Campylobacter.

Benefitting 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 microbiological testing services are part of a global network of food testing facilities
- Alongside our analytical expertise, we offer day-to-day support, 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
- 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).

About Intertek

Intertek is a leading Total Quality Assurance provider to industries worldwide. Our network of more than 1,000 laboratories and offices and 43,000 people in more than 100 countries, delivers innovative and bespoke Assurance, Testing, Inspection and Certification solutions for our customers' operations and supply chains.

FOR MORE INFORMATION

 +1 800 810 1195

 food@intertek.com

 [intertek.com/food](https://www.intertek.com/food)