



FOOD AND BEVERAGE TESTING

01

Determination of Heavy Metals in Food and Beverage using ICP-MS

Testing for heavy metal contamination is an important aspect of maintaining food safety and heavy metals should not exceed the permissible limits in F&B.

02

Enumeration of Total Plate Count in Food Samples

To estimate the bacterial population in a food sample to judge sanitary quality, sensory acceptability, and conformance with good manufacturing practices (GMPs).

03

Enumeration of *Escherichia coli* / Coliform in Food Samples

An important indicator of environmental and food hygiene. High contamination may lead to suspension of the water supply and food recall by suppliers.

04

Enumeration of *Staphylococcus aureus* in Food Samples

The presence of a large number of *Staphylococcus aureus* in food may indicate poor handling or sanitation

05

Detection of *Salmonella* species in Food Samples

To detect the presence of the foodborne pathogen *Salmonella* in food products which can cause food poisoning to the consumer.

06

Enumeration of Yeast and Mould in Food Samples

Contamination of foods by yeasts and moulds can result in substantial economic losses to producer, processor, and consumer.

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