

CLOSTRIDIA TESTING

Eastern Laboratory Services (ELS) can help dairy manufacturers manage their food safety risk by providing the most accurate, timely and cost-effective Clostridia testing services for cheese production.



Clostridia testing for cheese production

ELS is now offering Clostridia testing for cheese production. Testing can be done on finished product as well as raw or pasteurized milk.

- Enrichment testing for *Clostridia tyrobutyricum* and *Clostridia butyricum*
- Three-tube MPN or presence/absence
- Can test for spores or vegetative cells
- More effective at detecting Clostridia that causes cheese defects than other methods