

FOOD SAFETY TESTING

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



- All testing is Food and Drug Administration (FDA) approved. Additionally, *Listeria species* and *Salmonella* testing are ISO/IEC 17025:2017 accredited. Our ELS technical, customer service and sample collection professionals take pride in their attention to detail, consistent high-quality service and the extra effort they put into meeting your specific needs.
- ELS makes testing easy and convenient. Samples can be sent through USPS, UPS or FedEx. Check, cash and credit card are accepted.

Pathogen testing (PCR or culture-based assays)

- *E.coli* O157:H7
- *Salmonella*
- *Listeria species*
- *Camphylobacter*

Enumeration including, but not limited to

- Total plate count
- Laboratory pasteurization count
- Coliform
- *Staphylococcus aureus*
- Yeast and mold
- *Lactobacillus*
- Generic *E. coli*
- Psychrotrophic bacteria

Microbiology food testing

- PCR
- Shelf-life verification
- Culture
- Environmental monitoring

Chemistry for proximates, quality and safety

- Antibiotic residues
- Fat/moisture/protein/pH

Development and validation of new technology

- Independent validations
- Protocol development

Consulting services

- Environmental monitoring
- Development of programs and services to comply with new USDA/FSIS directives
- Shelf-life verification studies

Additional testing capabilities

- Antibiotic
- Species identification

