

FOOD ANALYSIS

The increasing awareness of food hygiene and safety has impacted the food industry, prompting new regulations in place to enhance and ensure quality food products. STATS ASIA PACIFIC offers a wide array of food and microbiological evaluation services to help companies in the food industry to perform product analysis, quality control and product labelling in accordance to regulatory requirements.

Food Chemistry

- Nutritional labelling
- Determination of additives (colourings, alcohol, preservatives, etc)
- Food contaminants (toxic metals, aflatoxin, pesticides, etc)
- Adulteration (Melamine, phthalates etc)
- 3-MPCD & 1,3-DCP tests for sauces and seasonings, etc

Food & Water Microbiology

- Hygiene indicator bacteria
- Pathogens
- Spoilage organisms
- Air and surface monitoring
- Legionella and standard plate count analysis for cooling towers and water fountains
- Evaluation of shelf life

Air & Surface Monitoring

Viable air monitoring, settle plates & contact plates tests

Aflatoxin & Mycotoxin Testing

Mycotoxins are toxic substances naturally produced by molds (fungi) that may contaminate agricultural commodities by growing on grain or feed. Mycotoxins can appear in the food chain as a result of fungal infection of crops, either by being eaten directly by human or through the feeding of livestock.

- Total Aflatoxin
- Aflatoxin B1, B2, G1, G2
- Fumonisin
- Zearalenone (ZEA)
- Deoxynivalenol (DON)
- Aflatoxin M1, M2
- Ochratoxin A



Building Material Testing

- Toxicity (PUB-recommended SS 375 standard, BS 6920)
- Algae and fungus resistance

Chinese Proprietary Medicine / Cosmetics Products

- Microbial contamination
- Toxic metals such as Pb, As, Cd, Cu etc.

Chemical Contaminants & Residue

- Antibiotics Residues (Chloramphenicol & Nitrofurans Metabolites),
- Antioxidant and preservatives
- Melamine
- Artificial Colouring
- Heavy Metal
- Formaldehyde



Food Products:

Animal feeds, Chinese Proprietary Medicine, Beverages, Bottled Beverages Confectionary, Candy, Edible Oils & Fats Meat & Meat Products, Seafood Canned food, Milk, Dairy Products Spices, Sauces, Soy Sauces

Pathogens

- Salmonella spp
- Campylobacter spp
- Shigella spp,
- Yersinia spp
- Bacillus cereus
- Somatic coliphage
- Aeromonas
- Pseudomonas aeruginosa
- Vibrio spp
- Listeria spp
- Clostridium spp
- E.coli O157:H7
- Streptococcus
- Male Specific (F+)



Phthalates Test in Food & Food Packaging

- Bis(2-ethylhexyl) phthalate, (DEHP)
- Butylbenzylphthalate, (BBP)
- Dibutylphthalate, (DBP)
- Di-n-octylphthalate, (DNOP)
- Diisononylphthalate, (DINP)
- Diisodecylphthalate, (DIDP)

Nutritional Labelling (Vitamins, Minerals)

STATS provides analysis of food products in compliance with FDA or local authority (AVA) labelling regulations.

Hygiene Indicator Bacteria

Total Plate Count, Total Coliform, Yeast & Mould Count, E.coli, S.aureus, etc