



**From routine analysis to specialized research projects, The Food Processing Center can provide rapid and accurate microbiological testing so you can make appropriate decisions regarding the safety of your food products.** These comprehensive services allow your company to bring safe products to the market and quickly address food safety issues.

## GENERAL MICROBIOLOGY

- Aerobic (Standard) Plate Count
- Anaerobic Plate Count
- *E. coli* or Coliforms
- Lactic Acid Bacteria
- Mesophilic Spore Formers
- Mold and Yeast
- Psychrotrophic Plate Count
- Thermophilic Spore Formers

## FOOD SCREEN

- Coliforms
- Generic *E. Coli*
- *Salmonella*
- *Staphylococcus aureus*
- Aerobic Plate Count
- Yeasts and Molds

## ACIDIFIED FOODS TESTING

- Process Review
- Testing

## PROBIOTIC TESTING

- Enumerations
- Shelf-life Testing

*An outstanding team of expert food scientists, food engineers and business consultants, combined with state-of-the-art facilities and equipment, allows the Center to provide a broad spectrum of services and support to the food manufacturing industry. Fee-based assistance is customized to the client's needs and provided on a confidential basis.*

## PATHOGENS

The laboratory utilizes rapid screening methods such as bioMérieux VIDAS assays for foodborne pathogens, including *E. coli* O157:H7, *Listeria*, and *Salmonella*. Also available is advanced DNA-based detection provided by our DuPont™ BAX® Q7 System, which utilizes polymerase chain reaction (PCR) to detect pathogens in ingredients, end products, and environmental samples. Specialized testing, such as rapid *Salmonella* serotyping (Check & Trace) and non-O157 STEC *E. coli* screening, is also available for large sample sets. Our pathogen testing capabilities include the following organisms:

- *Bacillus cereus*
- *Campylobacter*
- *Chronobacter*
- *Clostridium perfringens*
- Hemorrhagic *E. coli* (O157:H7)
- *Listeria monocytogenes*
- *Salmonella*
- *Staphylococcus aureus*

Other organisms are available upon request.

## SHELF LIFE STUDIES

- Customized Testing

## ADDITIONAL TESTING SERVICES

- Mycotoxin Analysis
- Validation and Inoculation Studies
- Headspace Analysis (MOCON)
- pH
- Water Activity
- HACCP Training and Consultation
- Additional tests available upon request

FOR MORE INFORMATION, CONTACT:

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### FOOD PROCESSING CENTER SERVICE AREAS

- Pilot Plants
- Sensory Analysis
- Applied Research
- Laboratory Services
- Product & Process Development
- Labeling & Regulatory Compliance
- Small Business Development Services
- Professional Development Opportunities