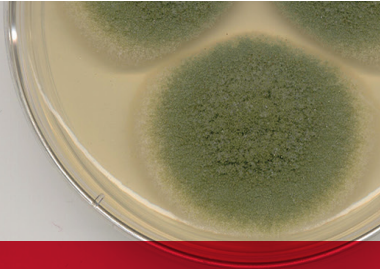


LABORATORY SERVICES

at The Food Processing Center



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.

An outstanding team of expert food scientists, food engineers and business consultants, combined with state-of-the-art facilities and equipment, allows The Food Processing 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.

GENERAL MICROBIOLOGY

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

FOOD SCREEN

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

ACIDIFIED FOODS TESTING

- Process Review
- Testing

PATHOGENS

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

- *Bacillus cereus*
- *Campylobacter*
- *Chronobacter*
- *Clostridium perfringens*
- Hemorrhagic *E. coli* (O157:H7)

Testing is available upon request.

FOR MORE INFO, CONTACT

**Jayne Stratton,
Ph.D.**

Research Professor

The Food Processing Center
University of Nebraska
1901 North 21 Street
PO Box 886206
Lincoln, NE 68588-6206

Phone: 402-472-2819

Email: jstratton1@unl.edu

FOOD PROCESSING CENTER SERVICE AREAS

PILOT PLANTS

SENSORY ANALYSIS

APPLIED RESEARCH

► **LABORATORY SERVICES**

PRODUCT & PROCESS DEVELOPMENT

LABELING & REGULATORY COMPLIANCE

NATIONAL FOOD ENTREPRENEUR PROGRAM

PROFESSIONAL DEVELOPMENT OPPORTUNITIES

CHEMICAL LABORATORY SERVICES

DAIRY PLANT

continued on back

PROBIOTIC TESTING

- Enumerations
- Shelf-life Testing

SHELF-LIFE STUDIES

- Customized Testing

ADDITIONAL TESTING SERVICES

- Mycotoxin Analysis
- Validation and Inoculation Studies
- Moisture Content
- pH
- Water Activity
- HACCP Training and Consultation

Additional tests available upon request.



Learn more at **fpc.unl.edu**



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