

Food Microbiological Testing in Dr. Sadhana Ravishankar's lab

Bacterial Population

This test results in an enumeration of the total aerobic bacterial population of a sample. The results can be applied to internal acceptance criteria for a product or environmental HACCP samples. Environmental surface samples can also be analyzed.

Antimicrobial Efficacy

Antimicrobial effectiveness test is a valuable tool for evaluating either intrinsic antimicrobial properties, or different types and levels of added antimicrobial agents. We can test the efficacy of any type of antimicrobial agent.

Sanitation Validation

To ensure that the sanitation procedure is being performed effectively validation should be done periodically. We can analyze for basic microbial contaminants to verify proper cleaning.

Microbial Shelf-life Studies

We can test the effects of microbial load on product's shelf life for various types of foods including fresh produce, juices, meats and poultry, seafood, and dairy products.

Total Coliforms & *E. coli*

Coliforms are often referred to as indicator organisms, their presence in the environment can indicate that conditions are favorable for pathogens to be present. The presence of generic *E. coli* in a sample indicates fecal contamination. The Total Coliform/*E. coli* test is a fast inexpensive way to assess the cleanliness of an environment or food, and can also be used to collect information regarding the potential for other contamination.

Screening for Foodborne Pathogenic Bacteria

We can perform several foodborne pathogen screens from foods including:

- *Escherichia coli* O157:H7
- *Salmonella enterica*
- *Listeria monocytogenes*
- *Staphylococcus aureus*
- *Campylobacter jejuni*
- *Enterobacter sakazakii*

Surface and Air Sampling

We can perform sampling for microbial contaminants on various food contact surfaces and in the processing environment (air).

Aflatoxin Testing

We can analyze the aflatoxin content in various food products.

Sensory Evaluation of Food Products

The sensory quality of a food product is the most important factor influencing its success in the marketplace. We can test the consumer acceptability of a food product by using trained and untrained panels of various ages.

Consumer Outreach

We can publish, deliver and promote research results by posters, demos/displays at community events, seminars and workshops.

Price List*

Test	Price per Sample
Microbiology tests	
Total Coliforms	\$35
<i>Escherichia coli</i>	\$30
<i>E. coli</i> O157:H7	\$55**
<i>Salmonella</i>	\$50**
<i>Listeria monocytogenes</i>	\$50**
<i>Staphylococcus aureus</i>	\$35**
<i>Campylobacter jejuni</i>	\$100**
<i>Enterobacter sakazaki</i>	\$55**
Yeast and Mold	\$25
APC/SPC	\$25
Lactic acid bacteria	\$25
Food safety tests	
Aflatoxin	\$50
pH	\$20
Water activity	\$40
Sensory Evaluation	\$30/product/person
Consumer Outreach	\$200/session/hour
Fees for other projects (e.g., shelf life studies, antimicrobial efficacy, sanitation validation, etc.) are negotiable based on specific requirements.	

*Administration fee of 18% not included in price listing.

** For pathogen test, if the sample is presumptive positive, additional \$50 will be charged for confirmation test.