



QMS

Food Microbiology

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The LGC AXIO Proficiency Testing Quality in Microbiology Scheme (QMS) is intended for use by microbiologists working in the food industry, including dairy, ready meals, dried foods, herbs and spices and many other sectors.

Food testing is an essential element of the 'Hazard Analysis Critical Control Point' (HACCP) process in food production as it verifies the controls are working at the critical points in manufacturing. Failures leading to food poisoning outbreaks can have a devastating effect on reputation, brand value, a decline in consumer confidence in the product and ultimately profits.

In rare cases it may also lead to civil and criminal charges.

When carrying out microbiological testing, being able to demonstrate your laboratory is producing accurate and meaningful results helps identify issues before they affect a product's quality and safety. By regularly participating in a proficiency testing scheme like ours, you build trust into your comprehensive quality assurance programme.

Test Material*	Analyte*
Oatmeal	Enumeration of aerobic psychrotrophs. Detection of <i>Shigella</i> species, <i>Vibrio parahaemolyticus</i> , <i>Vibrio</i> species.
Skimmed milk powder	Enumeration of <i>Salmonella</i> species, <i>Yersinia enterocolitica</i> .
Oatmeal or skimmed milk powder	Enumeration of <i>Bacillus cereus</i> , <i>Bacillus</i> species, Coagulase positive <i>Staphylococci</i> , <i>Coliforms</i> , <i>Clostridium</i> species, <i>Clostridium perfringens</i> , <i>Enterobacteriaceae</i> , <i>Enterococci</i> , <i>Escherichia coli</i> , Lactic acid bacteria, <i>Listeria monocytogenes</i> , <i>Listeria</i> species, <i>Pseudomonas</i> species, <i>Staphylococcus</i> species, Thermotolerant <i>coliforms</i> . Anaerobic sulphite-reducing bacteria, Mesophilic aerobic spores, Mesophilic anaerobic spores, Thermophilic aerobic spores, Total aerobic mesophilic count, Total anaerobic mesophilic count, Osmophilic yeast, Osmophilic mould, Yeast, Mould, Yeast and mould. Detection of <i>Clostridium</i> species, <i>Clostridium perfringens</i> , <i>Coliforms</i> , <i>Cronobacter</i> species, <i>Enterobacteriaceae</i> , <i>Escherichia coli</i> , <i>E. coli</i> O157 (non-toxigenic strain), <i>Listeria monocytogenes</i> , <i>Listeria</i> species, <i>Salmonella</i> species.
Lyophilised material	Enumeration of <i>Bifidobacterium</i> species (Probiotic), <i>Lactobacillus</i> species (Probiotic), <i>Campylobacter</i> species. Detection of <i>Campylobacter</i> species. Identification of an unknown microorganism. Identification of <i>Salmonella</i> species (serology).
Tea	Enumeration of Coagulase positive-staphylococci, <i>Coliforms</i> , Total aerobic mesophilic count, Yeast and mould. Detection of <i>Salmonella</i> species.
Herbs, spice, egg, sesame seeds	Detection of <i>Salmonella</i> species.
Paper exercise (image)	Colony count and calculation of number of microorganisms.
Hard cheeses, mixed vegetables	Detection of <i>Salmonella</i> species, <i>Listeria</i> species, <i>Listeria monocytogenes</i> .
Fruit	Enumeration of thermophilic acidophilic bacteria (<i>Alicyclobacillus</i> species); Detection of guaiacol producing thermophilic acidophilic bacteria.
Ready to eat food	Total aerobic mesophilic count Enumeration of <i>Coliforms</i> ; Coagulase positive <i>Staphylococci</i> ; Yeast; Mould; Yeast and Mould Detection of <i>Salmonella</i> species, <i>Listeria</i> species; <i>Listeria monocytogenes</i> ; <i>E. coli</i> O157 (non-toxigenic strain) Identification of <i>Listeria</i> species.

* The full range and availability of test materials and analytes is determined on an annual basis and may be added or removed. For accredited and non-accredited status please see current application form/scheme description.

