



PSB Singapore

**Choose certainty.
Add value.**

Food and microbiology testing services

Increasing awareness of food safety and hygiene has prompted food manufacturers, food processors, primary producers, retailers, catering establishments, hotels, restaurants to put in place adequate food safety programmes and relevant product checks to enhance the quality of their products and to comply with requirements laid down by food regulators worldwide.

TÜV SÜD PSB provides a wide range of analytical and microbiological evaluation services to help companies in the food and beverage, pharmaceutical, animal feed and biotechnology industries perform product analysis, quality control and product labelling in accordance with local and overseas regulatory requirements.

Our services

Food Chemical and Nutrition Analysis:

- Compositional/Nutritional analysis
 - Protein
 - Carbohydrate
 - Fat
 - Trans-fats
 - Minerals

- Vitamins
- Fatty acids profile (including DHA, EPA)
- Sugar profile
- Cholesterol
- Dietary fibre
- Energy (Calories)
- Ash

- Food additives analysis

- Preservatives
- Antioxidants (TBHQ, BHA, BHT)
- Colouring
- Stevia

- Contaminants and residues determination

- Toxic metals
- Pesticide residues
- Taints and off-flavour
- 3-MCPD in soy sauce and food products
- Melamine in food and feed
- Drug residues in seafood, meats and poultry
- PAHs
- Acrylamide



Food and microbiology testing services

- Nutritional labeling and claims
 - Nutrient analysis according to Singapore and USFDA requirements
 - Nutritional claims according to USFDA
 - Healthier Choice Logo according to guidelines by Health Promotion Board (Singapore)

Genetically Modified Organism testing

- Soy, corn, soy based and corn based products, potatoes, canola and other plant species
- Animal species identification

Food packaging/container/storage evaluation

- Permeability of films
- Seal integrity
- Gases in packaged products
- Migration test
- Metal cans corrosion and coating delamination evaluation
- Suitability of non-metallic products for use in contact with water intended for human consumption (BS 6920 and SS 375)
- Antibacterial evaluation of coatings, polymeric films, textiles, etc.

- Bactericidal activity evaluation of biocides, disinfectants, soap, etc
- Water filter and cartridge evaluation
- Cytotoxicity evaluation

Herbal preparations and dietary supplements evaluation

- Toxic metals
- Active ingredients
- Vitamins
- Polyphenols in tea products

Animal feed additives/pre-mixes

- Vitamins
- Lutein
- β - carotene
- Amino acids

Microbiological evaluation:

- Food and water
 - Total plate count
 - Coliform and faecal coliform counts
 - Escherichia coli count
 - Detection of pathogens (Salmonella spp, Vibrio spp, Bacillus cereus, Staphylococcus aureus, Clostridium perfringens, Listeria monocytogenes)
 - Commercial sterility for canned and bottled foods



Food and microbiology testing services

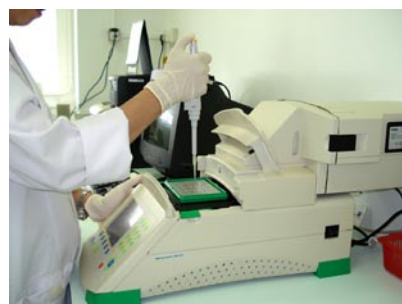
- Environment monitoring and hygiene
 - Factory microbial audit and monitoring
 - Kitchen audit
 - Food hygiene testing
 - Bacterial, fungal and algal resistance evaluation
 - Food hygiene and sanitation training to the catering industries
 - Kitchen audit and food hygiene monitoring for restaurants and hotels
 - In-house microbiological training
 - Customised training

Our facilities

- Inductively Coupled Plasma Mass Spectrometers (ICP-MS)
- Inductively Coupled Plasma Optical Emission Spectrometer (ICP-OES)
- High Performance Liquid Chromatographs (HPLC)
- High Performance Liquid Chromatographs with tandem mass spectrometry (LC-MS/MS)
- Ion Chromatographs (IC)
- Gas Chromatographs (GC) with various detectors
- Gas Chromatograph Mass Spectrometer (GC-MS)
- Amino-acid analyser
- Cold vapour atomic absorption spectrometer
- Crude fibre analyser
- Protein analyser
- Microplate reader for enzyme
- PCR pathogen screening system
- Scanning electron microscope



LCMSMS



Real Time PCR



PSB Singapore



www.tuv-sud-psb.sg

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Your benefits

► **Faster export**

Gain access to export markets and shorten your time-to-market by meeting regulatory requirements and international standards.

► **Minimise risks**

Conducting independent testing minimises violating regulatory risks and potential legal liabilities.

► **Improve product quality and safety**

The performance and quality of your product will be proven. This helps to increase your product's credibility and gain customers' confidence in your product.

► **Maintain brand image**

Protect your company from being embroiled in costly and image damaging product recalls.

► **Excellent testing infrastructure**

TÜV SÜD PSB has extensive testing facilities and highly skilled chemists/microbiologists

who can perform tests beyond the scope of many laboratories.

► **Accreditation and recognition**

TÜV SÜD PSB has more than 30 years of experience in testing and product certification services. Its laboratories are accredited to ISO17025 under the Singapore Laboratory Accreditation Scheme (SINGLAS).

TÜV SÜD PSB's reports and certificates are widely accepted around the world.

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Legionella

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