

Key Methods for Microbial Analysis in Food Products: Ensuring Safety, Quality, and Compliance

Key Methods for Microbial Analysis in Food Products

1. Pathogen Detection in Food Products

- Enrichment Culture for Pathogen Recovery Increasing pathogen numbers for detection.
- Selective and Differential Media for Pathogen Isolation Using MacConkey, XLD, Baird Parker, etc.
- Rapid Lateral Flow Assay for Pathogen Detection On-site detection kits.
- Multiplex PCR for Foodborne Pathogens Detecting Salmonella, Listeria, E. coli, etc.
- ELISA-Based Pathogen Detection Antibody-based detection of bacterial toxins.

2. Microbial Spoilage Testing

- Psychrotrophic Bacteria Count in Refrigerated Foods Cold-tolerant spoilage microbes.
- Lactic Acid Bacteria (LAB) Enumeration in Fermented Foods Beneficial microbial populations.
- Yeast and Mold Count (YMC) in Dairy and Bakery Products Fungal contamination analysis.

3. Foodborne Toxin & Spoilage Indicator Testing

- Mycotoxin Detection (Aflatoxins, Ochratoxins, etc.) HPLC or ELISA-based methods.
- Histamine Testing in Seafood LC-MS-based histamine quantification.
- Biogenic Amine Profiling in Fermented Foods Testing for putrescine, cadaverine, etc.
- Volatile Organic Compounds (VOCs) for Spoilage Detection GC-MS-based detection.

4. Food Microbiome Analysis

- 16S rRNA Sequencing of Food Microbes Identifying bacterial communities.
- Shotgun Metagenomics for Food Microbiota Profiling Whole-genome sequencing of food microbes.
- Microbial Metabolite Profiling Using LC-MS Detecting secondary metabolites.

Advanced Methods for Food Microbiology

5. Rapid & Molecular-Based Testing

- Loop-Mediated Isothermal Amplification (LAMP) for Food Pathogens Rapid DNAbased test.
- qPCR for Viable Pathogen Detection in Food Quantitative DNA analysis.
- Biosensors for Pathogen Detection in Food Matrices Electrochemical/nano-sensor-based detection.

6. Challenge Testing & Predictive Microbiology

- Food Preservation Efficacy Testing Evaluating antimicrobial treatments.
- Predictive Microbial Growth Modeling Using ComBase & other software.
- Shelf-Life Testing Under Controlled Conditions Microbial stability over storage.

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