DAIRY TESTING TOOLS, SERVICE, AND SUPPORT

Bio-Rad Launches Method for Food Safety Testing of Infant Formula and Associated Ingredients

With the increased demand from infant formula producers and service laboratories to test for Salmonella and Cronobacter in large samples, the Bio-Rad PIF Supplement offers unparalleled performance and meets the strict quality requirements of infant formula manufacturing in a cost-effective maner.

The PIF Supplement used with buffered peptone water (BPW) in food microbiology for the enrichment of Enterobacteriaceae, is adapted for matrices with a high level of background flora, such as lactic acid bacteria, bifidobacteria, and other Gram-positive bacteria.

It is especially suitable for the detection of Salmonella spp. and Cronobacter spp. in powdered infant formula with and without probiotics, ingredients for infant formula, and environmental samples from production areas.

This new and easy to use solution, applicable for both iQ-Check real-time PCR and RAPID'Chromogenic media methods, allows simultaneous detection of Cronobacter and Salmonella in large sample sizes up to 375 g from a single enrichment.

The low 1:4 dilution ratio offers multiple advantages, allowing a significant decrease of the enrichment broth volume and cost. The blue colouration of supplemented broth improves the usability.

- - 60% of BPW volume (1.125 ml vs 3.375 ml for 1:10 dilution ratio)
- + 26.5% of sensitivity (100% vs 73.5% for ISO 22964 method)
- Only 18 hr vs 22 hr for ISO 22964 method enrichment step

The PIF Supplement demonstrated excellent performance during the NF VALIDATION extension of iQ-Check Cronobacter real-time PCR detection kit and RAPID'Sakazakii chromogenic media. This NF Validation extension also included the use of the iQ-Check Free DNA Removal Solution to alleviate signal from dead cells, as well as a reduced PCR run time to shorten time to results. The NF VALIDATION study results for iQ-Check Salmonella and RAPID'Salmonella will be available soon.

To learn more about the PIF Supplement: bio-rad.com/PIF

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BIO-RAD QUALITY CONTROL TESTING LABORATORY RECEIVES ISO 17025 ACCREDITATION

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Bio-Rad has obtained ISO 17025 accreditation from the Cofrac (French Accreditation Committee) for its quality control laboratory in the manufacturing plant in Steenvoorde, France (N° 1-6642).

ISO 17025 accreditation recognises that the controls used in batch release for water and food microbiology testing performed in the laboratory are uniform, so downstream laboratories can reduce their testing and controls and still ensure food and water safety. If a laboratory is not accredited, the downstream laboratory must strictly monitor its products and services to ensure they are performing as anticipated.

“Testing requirements for food and water continue to increase, so it is critical that we deliver products under accreditation to our customers so they can have confidence in our product quality,” said Jean-Michel Plancq, Quality Manager, Bio-Rad. “We are pleased that we met the requirements during [our] initial accreditation audit with little deviation from our normal protocols.”

The accreditation process uses the internationally accepted ISO 17025:2017 standard for testing and calibration laboratories. Certificates of analysis that report the quality of products are accepted anywhere without the need for further testing.

As a result, the standard can streamline cooperation among manufacturers, regulatory entities, and accreditation organisations to offer customers confidence that the manufacturer provides conformity in testing via the validation of their controls by independent experts.

For more information on Bio-Rad’s complete range of food safety and water testing products, please visit bio-rad.com/foodscience

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