



Labcare
de Colombia



QMS

Food Microbiology

lgcstandards.com/AXIO

ISO/IEC 17043 | ISO/IEC 17025 | ISO 9001



0001

QMS

Food Microbiology

The LGC AXIO 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.

QMS**Food Microbiology**

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