FOOD TESTING

Shelf Life Testing

Fitz Scientific provides comprehensive shelf life testing services to determine "best-before" and "use-by" dates, ensuring food products maintain quality and safety throughout their lifecycle. This service helps manufacturers comply with regulatory standards and provide accurate labeling information.



Service Information

Shelf life testing involves microbiological and chemical analyses to determine how long a food product remains safe and retains its quality. Fitz Scientific conducts these tests under controlled conditions, simulating various storage environments to identify potential spoilage, contamination, and other quality-impacting factors.

Testing occurs at multiple stages of the product's lifecycle, with detailed reports offering insights into optimal storage conditions and estimated shelf life. This service helps manufacturers comply with regulatory requirements, meet retailer standards, and ensure consumer safety. Fitz Scientific's expertise and advanced methods provide reliable results essential for product development and quality assurance.

Procedure

- Identify the product(s) requiring shelf-life analysis and estimate the expected total shelf life. Analysis is typically carried out at the beginning, middle, and end of the expected shelf life to confirm microbiological safety throughout.
- 2. Contact us for a quote tailored to your specific requirements.
- 3. Submit a new batch of samples to the lab for analysis on the dates you specify. Products are stored in their retail packaging at the recommended storage temperature before testing.
- Upon completion, you receive a Certificate of Analysis with the test results. Using FSAI Guidelines, you can determine the product's safety at each shelf life stage.

Regulations & Standards Covered

- Food Safety Authority of Ireland (FSAI) Guidelines
- Commission Regulation (EC) No.2073/2005
- Campden BRI Retailer
 Supplementary Audit (RSA) Scheme

Key Features of the Service

- Comprehensive Shelf Life Analysis
- Microbiological and Chemical Testing
- Customisable Reporting Formats
- Accredited Laboratory (INAB)
- Nationwide Sample Collection
- Fast Turnaround Time

Common Tests

- Listeria, Salmonella
- Bacillus, Staphylococci
- Clostridium Perfringens
- Enterobacteriaceae & E. Coli
- Aerobic Colony Count TVCs
- Yeast & Mould
- pH & Water Activity



To learn more about our services, schedule a sampling, or request a quote, contact Fitz Scientific at 041 9845440 (ext 1) or email info@fitzsci.ie.

By partnering with Fitz Scientific, businesses can be assured of quality of service, excellent customer support, world class monitoring and testing services.



Unit 35, Boyne Business Park, Drogheda, Co Louth, A92 D52D, Ireland Tel: +353 (0)41 984 5440 Email: info@fitzsci.ie Web: www.fitzsci.ie

Accredited Laboratory

iews all our services