



FITZ
SCIENTIFIC

MONITORING & TESTING

Food Testing Services

Our Services

We hold a comprehensive range of accredited* food testing methods, meeting ISO 17025 and other international standards.

- Food Microbiology
- Shelf Life Validation
- 24 hour PCR testing
- Hand & Surface Swabs
- Factory Hygiene
- Potable Water
- Legionella Risk Assessment
- Food Chemistry
- Nutritional Analysis
- Fat, Protein, Carbohydrate, Calories
- Vitamins & Minerals
- pH & Water Activity



Why work with us

Fitz Scientific provide professional monitoring and testing services that are trusted by our customers to help create value for their organisation.

We apply our world class expertise and unrivalled customer service to develop long term partnerships with our customers.



Expert Team of Scientists



Fast Turn Around



Early Warning Breach Alerts



Multi Format Results



Sample Collection



Sample Bottles Provided



24/7 Web Portal Access



Lab & Field Services

Contact Us

Call our account management team today and find out how we can provide you with professional food testing services.

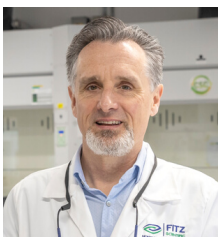
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*see www.inab.ie for full scope of accredited testing.

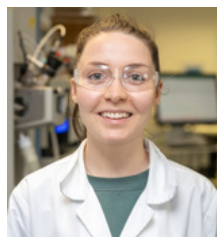
Our Experts



GEOFF FITZPATRICK
Director



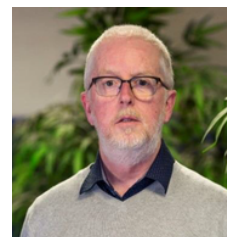
LUKASZ KAZEK
Technical Manager
Microbiology



SINEAD MCDONALD
R&D Scientific Officer



KATHERINE MCQUILLAN
Technical Manager
Laboratory



DAMIEN O'REILLY
Quality Manager

Food Microbiological Testing				
Description	Limit of Detection	Reporting Units	Technique	Accredited
Bacillus cereus	100	cfu/g	Spread plate / Incubation	Yes
Coagulase pos Staphylococci	10	cfu/g	Spread plate / Incubation	Yes
Coliforms	10	cfu/g	Pour plate / Incubation	Yes
E. coli	10	cfu/g	Pour plate / Incubation	Yes
Enterobacteriaceae	10	cfu/g	Pour plate / Incubation	Yes
Listeria	0	per 25grms	Solus Elisa	Yes
Salmonella	0	per 25grms	Solus Elisa	Yes
TVC @ 30°C	10	cfu/g	Pour plate / Incubation	Yes
Mould	100	cfu/g	Spread plate / Incubation	Yes
Yeast & Mould	100	cfu/g	Spread plate / Incubation	Yes
Listeria by PCR	1	per 25g	PCR	Yes
Salmonella by PCR	1	per 25g	PCR	Yes
Clostridia perfringens	10	cfu/g	Anaerobic Incubation	No

Food Chemistry Testing				
Nutritional Category 2				
Energy Value kcal	1	kcal per 100g	Calculation	Yes
Energy Value kj	5	kJ per 100g	Calculation	Yes
Protein	0.24	g/100g	Kjeldahl Analysis	Yes
Carbohydrate	0.01	g/100g	Calculation	Yes
Sugars Total	0.03	g/100g	IC-HPAEC	Yes
Fat	0.03	g/100g	NMR	Yes
Poly-unsaturated Fat	0.35	g/100g	GC-FID	Yes
Mono-unsaturated Fat	0.35	g/100g	GC-FID	Yes
Saturated Fat	0.35	g/100g	GC-FID	Yes
Dietary Fibre	0.74	g/100g	TDF Analyser	Yes
Sodium	0.3	mg/100g	ICP	No
Salt Equivalent	0.1	g/100g	Calculation	No
Ash	0.81	g/100g	Ashing @ 550 C	Yes
Moisture %	1.27	%	Oven Drying @ 103 C	Yes

pH (Food)	0.1	pH units	Electrometry	No
Water Activity	0.05	aw	Meter	No

Omega 3,6,9 Profile	0.35	g/100g	GC-FID	Yes
Cholesterol	0.5	mg/100g	GC-FID	No

Fatty Acid Profile				
Saturated Fatty Acids Profile	0.35	g/100g	GC-FID	Yes
Methyl Butyrate (C4:0)	Methyl Palmitate (C16:0)			
Methyl Hexanoate (C6:0)	Methyl Heptadecanoate (C17:0)		Individual LODs: 0.01 g/100g	
Methyl Octanoate (C8:0)	Methyl Stearate (C18:0)		GC-FID	
Methyl Decanoate (C10:0)	Methyl Arachidate (C20:0)		INAB Accredited	
Methyl Undecanoate (C11:0)	Methyl heneicosanoate (C21:0)			
Methyl Laurate (C12:0)	Methyl Behenate (C22:0)			
Methyl Tridecanoate (C13:0)	Methyl Tricosanoate (C23:0)			
Methyl Myristate (C14:0)	Methyl Lignocerate (C24:0)			
Methyl Pentadecanoate (C15:0)				
Mono-unsaturated Fatty Acids Profile	0.35	g/100g	GC-FID	Yes
Methyl Myristoleate (C14:1)	Methyl cis-9-oleate (C18:1)			
Methyl cis-10-pentadecanoate (C15:1)	Methyl cis-11-eicosanoate (C20:1)		Individual LODs: 0.01 g/100g	
Methyl Palmitoleate (C16:1)	Methyl Erucate (C22:1)		Method: GC-FID	
Methyl cis-10 heptadecanoate (C17:1)	Methyl Nervonate (C24:1)		INAB Accredited	
Methyl trans-9-eladiate (C18:1)				
Poly-unsaturated Fatty Acids Profile	0.35	g/100g	GC-FID	Yes
Methyl Linolelaidate (C18:2)	Methyl cis-11,14,17-eicosatrienoate (C20:3)			
Methyl Linoleate (C18:2)	Methyl cis-5,8,11,14-eicosatetraenoate (C20:4)		Individual LODs: 0.01 g/100g	
Methyl-gamma-linolenate (C18:3)	Methyl cis-13,16-docosadienoate (C22:2)		Method: GC-FID	
Methyl Linolenate (C18:3) (ALA)	Methyl eicosapentaenoate (C20:5) (EPA)		INAB Accredited	
Methyl cis-11,14-eicosadienoate (C20:2)	Methyl docosahexaenoate (C22:6) (DHA)			
Methyl cis-8,11,14-eicosatrienoate (C20:3)				

Sugars Total Profile	0.03	g/100g	IC-HPAEC	Yes
Glucose	0.06	g/100g	IC-HPAEC	Yes
Sucrose	0.03	g/100g	IC-HPAEC	Yes
Lactose	0.03	g/100g	IC-HPAEC	Yes
Fructose	0.09	g/100g	IC-HPAEC	Yes
Maltose	0.03	g/100g	IC-HPAEC	Yes
Galactose	0.03	g/100g	IC-HPAEC	Yes

Heavy Metals & Minerals				
Mercury	0.003	mg/Kg	ICP	No
Lead	0.01	mg/Kg	ICP	No
Cadmium	0.01	mg/Kg	ICP	No
Arsenic	0.01	mg/Kg	ICP	No
Calcium (Food)	0.3	mg/100g	ICP	No
Potassium (Food)	0.3	mg/100g	ICP	No
Sodium (Food)	0.3	mg/100g	ICP	No
Magnesium (Food)	0.3	mg/100g	ICP	No