



TECHNICAL SHEET NUMBER/LAST REVIEW: 001/260808  
ISO CERTIFICATION: 9001:2000 N° EC-3641/08. ACCREDITED LABORATORY N° 046/GA/SA680A



## QUALITY CONTROL LABORATORY

### DESCRIPTION

Provision of **specialized laboratory services** for the crustacean trade, shellfish/crustaceans processing plants, frozen fish and/or caephalopods processing plants. Professional monitorization of raw materials, ingredients and final products. Service includes **regular visits, sample collection** and **physical, chemical** and **microbiological analyses**. Technical advice on production management, process design and waste management, identifying customer-tailored corrective action(s).

### TECHNICAL PROFILE

Water Physico-chemical analyses: Including: (1) Temperature, (2) Dissolved oxygen, (3) Salinity, (4) pH, (5) Conductivity, (6) Free Chlorine, (7) Total Chlorine, (8) Total Ammonia, (9) Phosphates, (10) Copper, (11) Nitrites and (12) Nitrates.

Water Microbiological analyses: Including: (1) Total coliforms, (2) Faecal coliforms, (3) *Escherichia coli*, (4) *Salmonella* spp. and (5) *Listeria monocytogenes*.

Shellfish and crustaceans microbiology: Including: (1) Mesophilic aerobes, (2) Faecal coliforms (MPN), (3) *Escherichia coli* (MPN), (4) *Salmonella* spp., (5) Identification of *Listeria monocytogenes*, (6) *Listeria monocytogenes* count, (7) Enterobacteria count, (8) *Staphylococcus aureus* count and (9) Clostridium sulfite reducers.

Bacteriological analysis in frozen products: (1) Faecal Coliforms (MPN), (2) *Escherichia coli* (MPN), (3) *Salmonella* spp., (4) Identification of *L. monocytogenes*, (5) *L. Monocytogenes* count, (6) Enterobacteriaceae count, (7) Mesophilic aerobes and (8) *Staphylococcus aureus*.

Bacteriological analysis in fresh fish: (1) Mesophilic aerobes, (2) Enterobacteriaceae count, (3) Identification of *Salmonella* and *Shigella* spp., (4) *Staphylococcus aureus* count.

Analysis of the final product: Including: (1) Organoleptic characteristics (colour, odour, taste, texture), (2) Identification of potential pathogens.

### REFERENCE PRICE\*

- Water Physico-chemical analyses ..... 168 €
- Water Microbiological analyses ..... 250 €
- Shellfish and crustaceans microbiology ..... 700 €
- Bacteriological analysis in frozen products ..... 700 €
- Bacteriological analysis in fresh fish ..... 600 €
- Analysis of the final product ..... 200 €

\* Quotations exclude taxes and transportation costs

### ADDITIONAL INFORMATION

Laboratory accredited by the Consellería de Sanidade, Xunta de Galicia n° SA680A 2002/19-0. ISO CERTIFICATION: 9001:2000 N° EC-3641/08.

Frequency of analyses: monthly. Analytical assays carried out by standardized methods (ISO standards, Standard Methods, AOAC, AFNOR, etc.).

For further information, queries on other specific analyses and the preparation of a detailed offer, please contact our Laboratory at [laboratorio@acuinuga.com](mailto:laboratorio@acuinuga.com).