



TECHNICAL SHEET NUMBER/ LAST REVIEW: 001/ 160518
ISO CERTIFICATION: 9001:2015 Nº CA-1.092. ACCREDITED LABORATORY Nº 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, (3) *Escherichia coli*, (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, (2) *Escherichia coli*, (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 nº SA680A 2002/19-0. ISO CERTIFICATION: 9001:2008 Nº CA-1.061.

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.