

微生物检测服务

微生物指标是衡量食品安全最常见、最重要的因素之一。在食品安全中，微生物污染造成的食源性疾病仍是世界食品安全中最突出的问题。

最专业的微生物检测机构

梅里埃营养科学(中国)在全球业内被公认是微生物检测的领头羊,我们拥有最先进的检测技术和设备,同时拥有一支经验丰富、技术成熟、团队稳定的技术专家团队,在全球统一的高标准质量控制管理下,积累了丰富的行业经验,赢得了良好的口碑。

梅里埃营养科学(中国)在上海、北京、青岛、宁波、成都和陕西渭南都建立了符合ISO17025要求的专业微生物实验室,可以依据中国国家标准及食品行业公认的国内外权威的标准方法提供多种微生物测试项目,并为客户提供特定的检测方法以验证微生物安全性与产品的质量。

检测能力

常规项目	菌落总数、大肠菌群、大肠杆菌、肠杆菌科、霉菌、酵母菌
致病菌	沙门氏菌、单核细胞增生李斯特氏菌、志贺氏菌、金黄色葡萄球菌、副溶血性弧菌、霍乱弧菌、创伤弧菌、弯曲杆菌属、克洛诺杆菌属(阪崎肠杆菌)、绿脓杆菌、溶血性链球菌、肉毒梭菌、产气荚膜梭菌、蜡样芽孢杆菌、大肠埃希氏 O157:H7/NM、致泻大肠埃希氏菌、溶藻弧菌
其他	军团菌、乳酸菌、罐头食品的商业无菌、嗜渗酵母、粪链球菌、粪大肠菌群、厌氧菌落总数、厌氧亚硫酸盐还原菌、需氧嗜温菌芽孢、厌氧嗜温菌芽孢、嗜热嗜酸菌、嗜热菌落总数等

检测方法

- 国内外权威标准方法:GB, SN, AOAC, ISO, FDA, BAM, USP 等
- 快速检测方法: BAX 系统、VIDAS 系统、实时荧光 PCR 等

食品科学中心提供更多微生物服务:

- 环境监控
- 挑战性实验
- 菌种鉴定
- 杀菌工艺验证
- 货架期研究
- 能力验证

联系我们

● 电话: 400 645 8088 ● 邮箱: sales.china@mxns.cn ● www.merieuxnutrisciences.com.cn





Microbiology Test Service



Microbiological index has become a common and important factor to measure the food safety, and the food-borne diseases caused by microbiological contamination is still the most prominent problem in the world's food safety.

The Most Professional Microbiology Laboratory

Mérieux NutriSciences China is the primary microbiology testing partner for leading food companies worldwide. With years of rich experience and long history in microbiology service, Mérieux NutriSciences China has been recognized as the global industry leader in microbiology testing.

Mérieux NutriSciences China operates six laboratories in China, including Shanghai, Beijing, Qingdao, Ningbo, Chengdu and ShaanxiWeinan, working under the international standard ISO 17025. Mérieux NutriSciences China can provide a variety of microbial tests with national and international standard methods to verify the microbial safety and product quality for customers.

Testing Capability	
Regular items	Total Plate Count (TPC), Coliforms, E. coli, E. coli strains, Mould, Yeast
Pathogen	Salmonella, Listeria monocytogenes bacteria, Shigella, Staphylococcus aureus, Vibrio cholerae, Vibrio parahaemolyticus, Vibrio vulnificus, Campylobacter spp., Enterobacter Sakazakki, Pseudomonas aeruginosa, Streptococcus hemolyticus, Clostridium botulinum, Clostridium perfringens, Bacillus cereus, E.coli 0157: Diarrheogenic Escherichia Coli, Vibrio alginidals
Others	Legionella, Lactic Acid Bacteria, Commercial sterility canned food, Osmophilic yeast, Streptococcus faecalis, Faecal coliforms, Enterococcus species, Anaerobic Plate Count, Anaerobic sulphite reducing bacteria, Aerobic Mesophilic spore, Anaerobic Mesophilic spore, Thermophilic Acidophilic Bacteria (TAB), TPC thermophile, etc.

Testing Method

- Authoritative standard methods: GB, SN, AOAC, ISO, FDA, BAM, USP, ect.
- Rapid method: BAX system, VIDAS system, Real-time PCR, etc.

Food Science Center provide more micro services as follows:

- Environment Monitor Program
- Microbial Challenge Study
- Microbial Identification
- Process Validation
- Shelf-life Study
- Proficiency Test

ANY QUESTIONS?

● Phone: 400 645 8088 ● Email: sales.china@mxns.cn ● www.merieuxnutrisciences.com.cn

