



fapas[®]

FOOD AND BEVERAGE MICROBIOLOGY

fera

Original thinking... applied

FOOD AND BEVERAGE MICROBIOLOGY PROFICIENCY TESTS

Foods which exceed specifications for total bacterial and fungal load, or which are contaminated with a pathogen, pose a risk to both public health and brand reputation. Modern food processing often involves complicated global supply chains and ample opportunity for foods to be contaminated in their journey to our tables. Even in a carefully controlled environment contamination can occur, and laboratory analysis is a key safety measure to ensure the process and controls are working as they should.

Our Food Microbiology has a flexible programme of 11 distributions a year, with varying levels of target organisms and background flora, providing a more realistic challenge than some proficiency programmes.

Quantity discounts (for materials purchased in a single order)

Quantity Purchased	Discount Applied
11 - 25 tests	10%
26 or more	25%

Note: The information in this price list is designed to assist you in choosing proficiency tests to meet your needs. Whilst every care has been taken in producing this information, we do not guarantee its accuracy. The Fapas® website is the definitive source of information about our proficiency tests. Orders are subject to the Fapas® terms and conditions, which are available on our website. Please check the website before placing your order.

Prices do not include taxes, import duties, inspection fees or carriage charges which are extra. Items indicated with ❄️ are sent frozen/chilled and incur higher carriage charges.

SEQUENCING

Bacterial DNA

Item Code	Matrix	Analytes	Product Code	Approx. Size	❄️	Start Date	Fee (EUR)
SEQ0101	Bacterial DNA	MLST Type	FSOD01-UMI46	1 tube	❄️	01/03/2023	321