

SERVICE AND TESTING CAPABILITIES

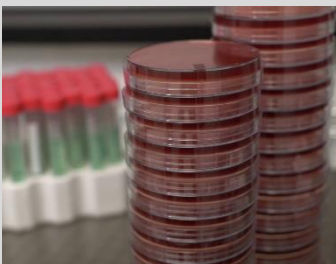
BIO MAPPING

Work with our technical service and lab teams to customize a protocol, identify hot spots and implement sustainable solutions



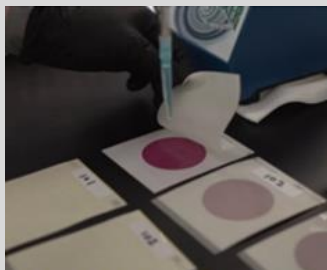
PATHOGEN TESTING

Choose from a range of testing applicable to poultry, beef, pork, seafood and produce processors



PRODUCT VALIDATION

CMS Labs has the capability to inoculate products with marker strain pathogens. This allows tracking of precise microbial reductions, knowing level of inoculation and recovery.



RESEARCH AND DEVELOPMENT

Customize testing to your specifications or let us help you optimize your testing strategies to give you the maximum information for each sample.



STAY ONE STEP AHEAD WITH PREVENIO

TOTAL SOLUTIONS

OxypHresh²² PROTEIN PROCESSING SOLUTION OxypHresh¹⁵

ProduceShield+

PRECISE PROTECTION

D3System

PATENT-PENDING EQUIPMENT SOLUTION



Corporate Headquarters:

10 Finderne Avenue
Bridgewater, NJ 08807
(877) 301-7738

Microbiology Laboratory:

182 Ben Burton Circle
Bogart, GA 30622
(707) 699-0707

Dr. Melissa Landrum
mlandrum@prevenio.com

 **STRONGER TOGETHER** 

 **STRONGER TOGETHER** 

TECHNICAL SERVICE AND MICROBIOLOGY LABORATORY



Prevenio is offering a full service, private laboratory specializing in microbiology focused on both field and R&D testing. We offer complete testing solutions with quick turn-around times.

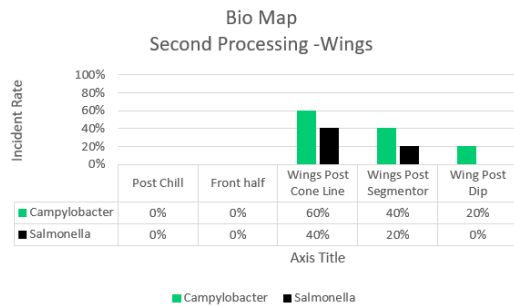
LEARN MORE AT
www.prevenio.com

Bio-Mapping

Prevenio works with customers to develop a custom plan to identify and eliminate hot spots within the facility. This service includes:

- Develop custom protocol
- Sample and execute within the facility
- Utilize USDA testing methods for pathogen detection
- Provide a report, schedule a review and provide recommendations for improvements
- Work with customers to design and implement improvement plan.

Reduction in Incident Rate on Wings in Second Processing



Identifying issues and implementing solutions for sustainable results

- Confirmed reductions through post chiller
- Identified cross contamination points at cone line.
- Optimized wing dip concentration and overflow
- Implemented recommendations to reduce incident rate.

Pathogen Testing

Food Products

- Aerobic plate count (APC)
- Aerobic psychotropic count
- Bacillus cereus
- Clostridium perfringens
- Clostridium botulinum
- Clostridium spore count
- Coliform plate count
- Campylobacter MLG 41.04
- Campylobacter enrichment method
- Campylobacter enumeration
- E. Coli 0157:H7
- E. Coli plate count
- Enterobacteriaceae plate count
- Lactobacillus plate count
- Salmonella MLG 4.10
- Salmonella Serological grouping
- Staphylococcus aureus
- E. coli MLG 5C.00
- Yeasts, Molds, and Mycotoxins
- Lactic Acid
- Listeria monocytogenes
- Yersinia enterocolitica

Water Samples

- Total coliform count
- Fecal coliform count
- Fecal Streptococcus plate count
- Heterotrophic count (aerobic)
- Pseudomonas count

Analytical Test Methods

- Metals/Inorganics -Atomic Absorption Spectroscopy
- Organics - Infrared Spectroscopy
- GC- Mass Spectroscopy
- Optical Microscopy

Additional Tests

- Yield
- Shelf life
- Cook Loss
- Color fluctuations

If you do not see the tests you require, contact us for more information.

Product Validation

Prevenio works with customers to develop a custom plan to validate efficacy of antimicrobials both on food surfaces and in the processing water.



- Develop custom protocols
- Inoculate food product with marker strains of select pathogens (ie. Salmonella, Campylobacter)



- Simulate antimicrobial treatment process
- Provide a detailed report documenting pathogen reduction

Overseeing the laboratory is Dr. Melissa Landrum, an alumni of the University of Georgia, who obtained her M.S. and Ph.D. in Poultry Science with an emphasis in microbiology and poultry processing. Dr. Landrum completed her thesis in collaboration with the USDA. She has expertise in product validation, method development and USDA pathogen testing.