









## HIGH-RISK PRODUCTS

| Shelf-Stable Ambient Foods<br>(Low Acid / Retorted Products)   |   | Raw Poultry Products   |   |
|--|---|--|---|
| <p><b>Examples:</b> canned meals, soups, sauces, vegetables, retort pouches, shelf-stable meals</p>                              |    | <p><b>Examples:</b> fresh chicken portions, whole birds, marinated poultry</p>   |    |
| <p><b>Key Risks:</b> Spore-forming bacteria, commercial sterility, package integrity</p>   |   | <p><b>Key Risks:</b> <i>Campylobacter</i>, <i>Salmonella</i>, spoilage during chilling</p>   |   |
| <b>Recommended Testing:</b>  |   | <b>Recommended Testing:</b>  |   |
| <p><b>Micro:</b> Commercial sterility, <i>Clostridium</i>, SPC, Yeast/mould</p>  | \$320   | <p><b>Micro:</b> <i>Salmonella</i>, <i>Campylobacter</i>, <i>Listeria monocytogenes</i>, <i>Enterobacteriaceae</i>, <i>Pseudomonas</i></p>                                 | \$260   |
| <p><b>Chemistry:</b> pH (&lt;4.6 critical)</p>   | \$25  | <p><b>Chemistry:</b> pH, water activity</p>  | \$60  |
| Processed Meats (Smallgoods)   |   | Ready-to-Eat (RTE) Refrigerated Foods  |   |
| <p><b>Examples:</b> ham, salami, cooked meats</p>  |    | <p><b>Examples:</b> dips, salads, sandwiches, fresh pasta, plant-based products</p>  |    |
| <p><b>Key Risks:</b> <i>Listeria</i>, fermentation stability, spoilage</p>   |   | <p><b>Key Risks:</b> <i>Listeria</i>, spoilage organisms, short shelf life</p>   |   |
| <b>Recommended Testing:</b>  |   | <b>Recommended Testing:</b>  |   |
| <p><b>Micro:</b> <i>Listeria monocytogenes</i>, <i>Salmonella</i>, <i>E. coli</i>, <i>Clostridium</i>, <i>Staphylococcus</i></p> | \$200   | <p><b>Micro:</b> <i>Listeria monocytogenes</i>, <i>Salmonella</i>, <i>E. coli</i>, <i>Clostridium</i>, <i>Staphylococcus</i></p>   | \$200   |
| <p><b>Chemistry:</b> pH, Water activity, Salt, Nitrite /nitrate</p>  | \$450   | <p><b>Chemistry:</b> pH, Water activity, Salt, moisture</p>  | \$225   |
| Dairy & Dairy-Based Products   |   | Seafood & Seafood Products   |   |
| <p><b>Examples:</b> milk, yoghurt, cheese, desserts</p>  |  | <p><b>Examples:</b> fresh fish, shellfish, cooked prawns, RTE seafood, vacuum-packed seafood, marinated seafood</p>  |  |
| <p><b>Key Risks:</b> <i>Listeria</i>, post-process contamination, spoilage</p>   |   | <p><b>Key Risks:</b> <i>Listeria monocytogenes</i>, <i>Vibrio</i> species, spoilage bacteria, <i>Clostridium</i>, <i>Pseudomonas</i>,</p>                                  |   |
| <b>Recommended Testing:</b>  |   | <b>Recommended Testing:</b>  |   |
| <p><b>Micro:</b> <i>Listeria monocytogenes</i>, <i>E. coli</i>, <i>Salmonella</i>, <i>Staphylococcus</i>, Yeast/mould</p>        | \$200   | <p><b>Micro:</b> <i>Listeria monocytogenes</i>, <i>Salmonella</i>, <i>Vibrio</i>, <i>E. coli</i>, <i>Staphylococcus</i>, <i>Pseudomonas</i>, <i>Enterobacteriaceae</i></p> | \$340   |
| <p><b>Chemistry:</b> pH, fat, protein, moisture</p>  | \$100   | <p><b>Chemistry:</b> pH, water activity</p>  | \$60  |

## MEDIUM-RISK PRODUCTS

| Acid & High-Acid Foods  |   | Raw Meat Products   |   |
|---|---|---|---|
| <p><b>Examples:</b> sauces, dressings, pickles, RTD beverages</p>                         |  | <p><b>Examples:</b> fresh beef, lamb, pork, minced meat, vacuum-packed cuts</p>   |  |
| <p><b>Key Risks:</b> spoilage, acid tolerance of pathogens</p>                            |   | <p><b>Key Risks:</b> Pathogen growth, spoilage bacteria, colour deterioration</p>   |   |
| <b>Recommended Testing:</b>   |   | <b>Recommended Testing:</b>   |   |
| <p><b>Micro:</b> <i>Salmonella</i>, <i>E. coli</i>, Yeast/mould, lactic acid bacteria</p> | \$145   | <p><b>Micro:</b> <i>Salmonella</i>, <i>E. coli</i>, <i>Listeria monocytogenes</i>, <i>Staphylococcus</i>, <i>Enterobacteriaceae</i>, <i>Pseudomonas</i></p> | \$220   |
| <p><b>Chemistry:</b> pH (&lt;4.6 critical)</p>  | \$25  | <p><b>Chemistry:</b> pH, water activity</p>   | \$60  |

## MEDIUM-RISK PRODUCTS

### Fresh Fruit & Vegetables

**Examples:** leafy greens, berries, cut fruit, herbs, sprouts, vegetables, packaged salads



**Key Risks:** High microbial load from soil/water, rapid spoilage, pathogen contamination

**Recommended Testing:**

**Micro:** *Salmonella*, *E. coli*, *Listeria monocytogenes*, *Staphylococcus*

\$165

**Chemistry:** pH, moisture

\$70

### Frozen Foods

**Examples:** frozen meals, vegetables, desserts



**Key risks:** Pathogen survival & activation, temperature abuse

**Recommended Testing:**

**Micro:** *Listeria monocytogenes*, *Salmonella*, *E. coli*

\$140

**Chemistry:** pH, moisture

\$70

## LOW-RISK PRODUCTS

### Non-Alcoholic Beverages

**Examples:** juices, soft drinks, kombucha, sports drinks, low/no alcohol beverages



**Key Risks:** Yeast spoilage, fermentation, taint organisms

**Recommended Testing:**

**Micro:** *Salmonella*, *E. coli*

\$115

**Chemistry:** pH

\$25

### Alcoholic Beverages

**Examples:** beer, cider, wine, RTDs, spirits



**Key Risks:** Spoilage yeasts/bacteria, flavour instability, oxidation

**Recommended Testing:**

**Micro:** lactic acid bacteria

\$30

**Chemistry:** pH

\$25

### Bakery & Low-Moisture Foods

**Examples:** bread, biscuits, powders, snacks, confectionery, dry ingredients, nuts



**Key Risks:** Mould growth, oxidation, moisture migration

**Recommended Testing:**

**Micro:** *Salmonella*, *E. coli*, Yeast/mould, SPC

\$160

**Chemistry:** water activity, moisture

\$85

### Pet Foods & Animal Nutrition Products

**Examples:** canned food, raw frozen food, kibble/dry food, pet treats, freeze-dried, nutrition products



**Key Risks:** Commercial sterility failure, oxidation, moisture ingress and mould growth

**Recommended Testing:**

**Micro:** *Salmonella*, *Listeria monocytogenes*, *E. coli*, commercial sterility, Yeast/mould

\$380

**Chemistry:** pH, water activity, moisture

\$105