Food Microbiology Laboratory

Brochure





2026-2027

An ISO 9001:2015 Certified Organisation


MIC/IRL/004/29
PYREX
XLD

The Food Microbiology Laboratory

About us

Food serves not only as sources of nutrition for humans and other animals but also substrates for the growth of microorganisms. Food spoilage by the microorganisms is by far the most serious consideration of food processing industry. Therefore utmost importance must be given for the testing and Quality Assurance of food. Microbiological testing now-a-days is emerging as a tool for evaluation of the safety of food products.

The food Microbiology Laboratory of SBS offers testing facilities which are vital to the producers and manufacturers of food and agricultural products. Competent Analysts in the field of Microbiology manage the Microbiology laboratory of SBS. Proper diligence is practiced to obtain reliable and confident test results by the application of various Quality control measures and the use of standard reference material. We also offer a wide range of conformity assessment services for food manufacturing and processing industries.

The various matrices with which we work are:

- Fish and Fish oil
- Water / Fruit juices / Soft Drinks
- Food and Animal Feed
- Milk and Milk Products
- Air and surface monitoring for Food and Bio medical manufacturers

The lab is well fitted with specialized equipments like Laminar Flow hood, Inoculation chambers, Incubators, Autoclaves, Colony Counter Shakers, Temperature controlled water bath, High-speed Refrigerator Centrifuge, Table top centrifuge, Binocular microscope and Compound microscopes, pH meters and colorimeter and nephelo-meters apart from routine equipments. The laboratory also specializes in the computerized

The laboratory specializes in the following tests:

- Intestinal Enterocci
- E Coli
- Pseudomonas aeruginosa
- Spores of anaerobes, Clostridia
- Thermotolerant coliform
- Total Coliform
- Total aerobic plate count
- Staphylococcus aureus
- Salmonella
- Yeast and Mould
- Air and Surface contamination
- Evaluation of air microflora
- Evaluation of surface microflora
- Testing of Biomedical items

Our services

01 Potable and Drinking Water

Parameter	Cost (SCR)
Total Coliform	280
E.coli	280
Intestinal Enterococci	280
Sulphite Reducing Clostridia	280
Staphylococcus aureus	280
Pseudomonas aeruginosa	280
Aerobic Plate Count	280
Salmonella	375

02 Bottled Water

Parameter	Cost (SCR)
Total Coliform	280
E.coli	280
Intestinal Enterococci	280
Sulphite Reducing Clostridia	280
Pseudomonas aeruginosa	280

03 Simming Pool Water

Parameter	Cost (SCR)
Total Coliform	280
E.coli	280
Aerobic Plate Count	280

04 Sewage Water (Effluent)

Parameter	Cost (SCR)
Total Coliform	280
E.coli	280
Intestinal Enterococci	280
Salmonella	375

05 Food

Parameter	Cost (SCR)
Total Coliform	280
E.coli	280
Aerobic Plate Count	280
Staphylococcus aureus	280
Salmonella	375

06 Swabs

Parameter	Cost (SCR)
E.coli	280
Aerobic Plate Count	280

07 Fish

Parameter	Cost (SCR)
E.coli	280
Aerobic Plate Count	280
Staphylococcus aureus	280
Salmonella	280

08 Fish Oil

Parameter	Cost (SCR)
E.coli	280
Aerobic Plate Count	280
Total Coliform	280

09 Fishmeal

Parameter	Cost (SCR)
Enterobacteriacea	280
Salmonella	375

09 Animal Feed

Parameter	Cost (SCR)
E.coli	280
Salmonella	375
Yeast & Mould	280

10 Soft Drinks

Parameter	Cost (SCR)
Total Coliform	280
Aerobic Plate Count	280
Yeast & Mould	280

11 Milk

Parameter	Cost (SCR)
Total Coliform	280
Aerobic Plate Count	280

12 Surface Sample

Parameter	Cost (SCR)
Aerobic Plate Count	280

13 Air Sample

Parameter	Cost (SCR)
Aerobic Plate Count	280

13 Biomedical Item

Parameter	Cost (SCR)
Aerobic Plate Count	280



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