



EMSL Food Service Guide

EMSL Analytical, Inc. (EMSL) is a national network of laboratories located in key cities and regions nationwide and in Canada. Established in 1981, the company has expanded its analytical services and capabilities and now operates in than forty laboratory locations all striving for excellence in providing quality laboratory services in a timely and cost-competitive manner. Our diverse staff of over 800 employees includes a wide range of expertise, educational background and capabilities. These dedicated and capable employees follow the lead and standard of care demonstrated by the owner and founder of the company, Dr. Peter Frasca.

Food Microbiology Capabilities

With a network of ISO17025 Compliant / A2LA Accredited labs across the U.S., EMSL Analytical, Inc. offers both routine and non-routine analysis. Services range from environmental monitoring to all the standard qualitative and quantitative analysis.

Listed below are some of the testing we offer.

- Pathogen Analysis
- Indicator Organisms Testing
- Bacterial and Fungal Identification via VITEK-MS

Pathogen Testing

- *Salmonella*
- *Listeria*
- *E. coli* 0157:H7
- Shiga Toxin-Producing *E. coli* (STEC)
- *Campylobacter*
- Additional tests available

Indicator Organism Testing

- APC (Aerobic Plate Count)
- YM (Yeast/Mold)
- Total Coliform/*E. coli*
- Lactic Acid Bacteria
- *Enterobacteriaceae*
- *Staphylococcus aureus*
- Additional tests available

EMSL Analytical, Inc. participates in various proficiency testing programs. Our online system lets you track your samples and invoices. For more information contact: info@emsl.com or call 800.220.3675



Food Chemistry Capabilities

Nutritional Analysis

- Mandatory NLEA Analysis
- Restaurant Packages
- Nutritional Database Approach
- Pet Food Packages

Proximate Testing

- Moisture/Solids/Loss on Drying
- Protein
- Fat
- Ash (Residue on Ignition)
- Carbohydrates by Difference
- Calories
- Total Dietary Fiber
- Crude Fiber
- Salt (as NaCl)
- Sugar Profile
- Alcohol Content

Wet Chemistry

- Titratable Acidity
- Rancidity of Fats
- Peroxide Value
- Free Fatty Acids
- TBA (Thiobarbituric Acid)

Organic Acids (HPLC)

Vitamins and Minerals Testing

- Nutritional Minerals
- Heavy Metals and Lead
- Trace Minerals
- Vitamins A, C, and D

Color Analysis

- Hunter L.a.b.
- ICUMSA
- Lovibond

Contaminant Identification

- Foreign Materials Identification
- Multi-residue Pesticide Analysis
- Artificial Colors by HPLC
- Mycotoxins (Aflatoxin, Ochratoxin, Deoxynivalenol, Zearalenone, etc.)
- Allergens (by ELISA): Egg, Milk, Soy, Casein, Shellfish, Gluten/Gliadin, Peanut, Treenuts, Sesame as well as many others

Other Capabilities include

- Shelf Life studies
- Challenge studies
- FDA Detain

