



2023 Test list

Effective 1 May 2023

Introduction

Awanui Scientific's laboratory testing service provides the results you need to optimise your production process and get your product to market quickly and economically.

Our team of experts can assist with all your food testing requirements. Microbiology testing including significant pathogens, along with food hygiene monitoring and water testing. We also provide chemistry testing service including nutritional information, preservative testing, gluten and trace element analyses.

We can provide accurate results, with fast turn-around times (from as little as 24 hours). Awanui Scientific is an RLP approved laboratory for both microbiology and chemistry testing.

Call 0800 474 225 and get the best service in analytical testing.

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Awanui Scientific, for the best service in analytical testing.



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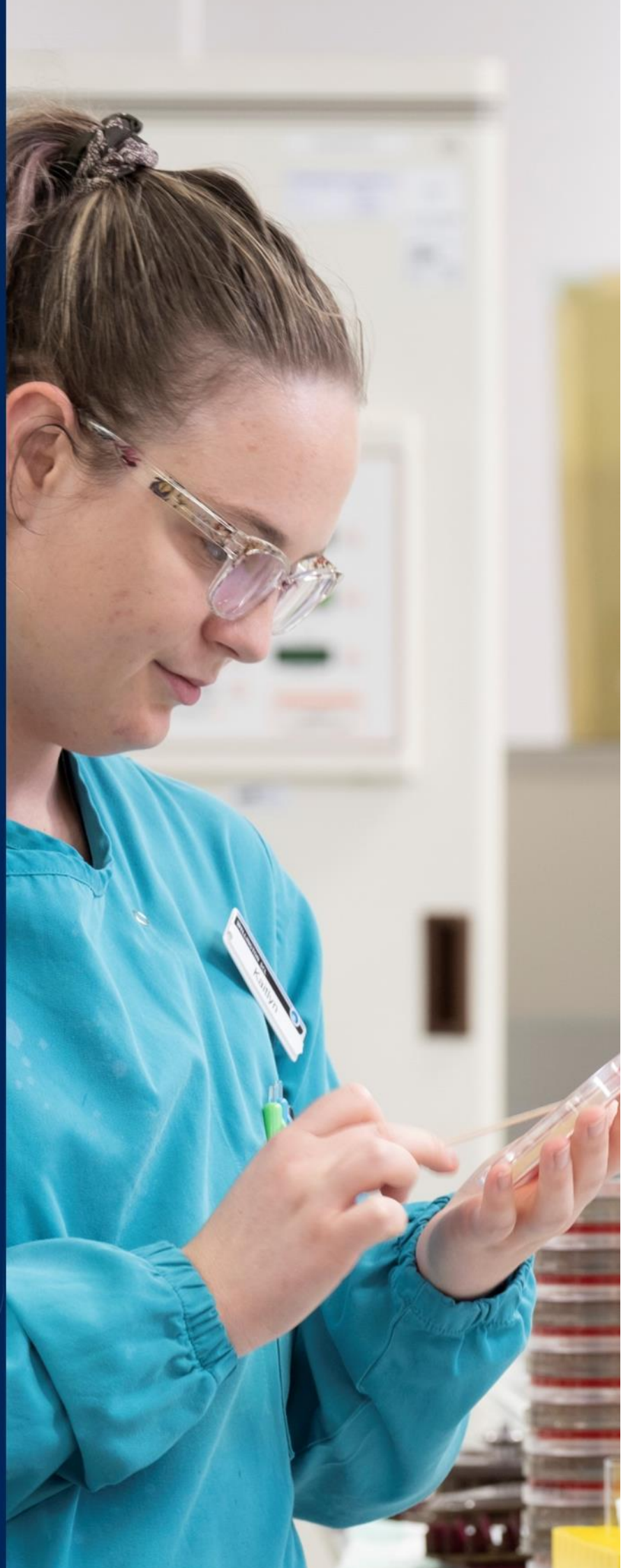
Awanui Scientific

providing tailored
solutions for all your food,
environmental and
product testing needs.

Microbiology,
pathogen testing,
analytical chemistry,
nutritional analysis, shelf
life testing & more.

Talk to us today.

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Microbiological testing

Microbiology testing includes significant pathogens, along with food hygiene monitoring and water testing.

Hygiene monitoring

We can conduct a variety of food testing services to ensure you meet your food safety requirements. We help a variety of businesses with their food safety compliance, and offer a range of food safety testing and water safety testing to meet your needs.

Our hygiene testing can be tailored to suit to your particular needs and is an important part of your food safety program:

- Contact swabs
- Hygiene swabs
- Aerobic count
- Air plates
- *Bacillus cereus*
- Coliforms
- *Enterobacteriaceae*
- *E. coli*
- pH
- Water activity
- Yeast and moulds

Plus for water testing we can offer:

- HPC 22°
- HPC 37°C
- Total coliforms
- Faecal coliforms
- *E. coli*

Pathogen testing

Get the assurance you need with our food pathogen testing service. We are able to test for the following pathogens, from both product and environmental samples:

- *Salmonella* sp.
- *Listeria* sp.
- *Campylobacter* sp.
- *Shigella* sp.
- *Staphylococcus aureus*
- *Clostridium* sp.

We are also able to offer rapid *Salmonella* identification by a molecular detection system – results available within in 24 hours.

See the following pages for a full list of microbiology testing available.

Microbiology test list

Test description	Turn-around time*
APC (aerobic plate count) 30°C - on <i>product</i>	3 days
APC/TAC 35°C - on <i>product</i>	2 days
APC/TAC 30°C - on <i>swab</i>	3 days
APC Rapid	1 day
Bacillus cereus	1 day
Clostridium perfringens	1 day
Campylobacter spp. detection	5 days
Escherichia coli (petrifilm)	2 days
E.coli (petrifilm) - on <i>swabs</i>	2 days
E.coli (3-tube MPN)	2 days
E.coli MPN - <i>water</i>	2 days
E.coli / Total and faecal coliforms (MPN)	2 days
E.coli / Total coliforms (petrifilm)	2 days
E.coli / Total coliforms - <i>swabs</i>	2 days
Enterobacteriaceae	1 day
Enterobacteriaceae - <i>swabs</i>	1 day
Exposure plates (APC)	5 days
Exposure plates (yeast and mould)	5 days
Faecal coliforms (3-tube MPN)	2 days
Faecal coliforms (MPN) - <i>water</i>	2 days
Hygiene Count 30°C	3 days
Hygiene swab - Total aerobic grade and coliform	3 days
Listeria enumeration	2 days
Lactobacillus (lactic acid)	SC
pH	Same day
Salmonella	3 days
Salmonella - up to 5 <i>product</i>	3 days
Salmonella - up to 5 <i>swabs composite</i>	3 days
Salmonella - <i>swabs</i>	3 days
Shigella	2 days
SPC / TAC 22°C - <i>water</i>	3 days
SPC / TAC 37°C - <i>water</i>	2 days
Staphylococcus	2 days
Staphylococcus aureus	2 days
Staphylococcus aureus - <i>swabs</i>	2 days

Test description	Turn-around time*
Supermarket swabs - TAC area	2 days
Supermarket swabs - TAC cm ²	2 days
TAC (air plates)	5 days
Total and faecal coliform panel (MPN)	2 days
Total coliform (petrifilm)	1 day
Total coliform (petrifilm) - <i>swabs</i>	1 day
Total coliform (3-tube MPN)	2 days
Total coliform (MPN) - <i>water</i>	2 days
Turbidity	SC
Water activity	2 days
Water panel - TC, FC	2 days
Water panel - TC, FC, E.coli	2 days
Water panel - TC, FC, E.coli and TAC 22°/36°C	3 days
Yeast and mould (airplates)	5 days
Yeast and moulds (5 days)	5 days
Yeast and moulds (5 days) - <i>swabs</i>	5 days

MDS (Molecular detection)

MDS Salmonella Single Product	24 hours
MDS Salmonella Composite Product	24 hours
MDS Salmonella Single Swab	24 hours
MDS Salmonella Composite Swab	24 hours
MDS Listeria Single Product	30 hours
MDS Listeria Composite Product	30 hours
MDS Listeria Single Swab	30 hours
MDS Listeria Composite Swab	30 hours

* From day of receipt (for negative samples)

SC = Subcontracted test– pricing subject to change without notification

Chemical analysis

We specialise in rapid test results for meal composition and tallows, fats and oils testing services. Plus, we offer full nutritional testing services which meet the minimum requirements for food package labelling. We also specialise in the rapid analysis of a wide range of food products to test for preservatives and additives, to ensure New Zealand food regulation requirements are met.

Meal composition & certification

Meal product testing – meat and bone meal, feather meal, blood meal, bone meal fishmeal. We

- Acid Value
- Ash
- Calcium
- Crude fibre
- Fat (crude)
- Foreign matter
- Grind/particle sizing
- Heavy metals
- Histamine
- Melamine
- Moisture
- Pepsin digestibility
- Peroxide value
- Phosphate
- Protein
- Salt
- Sodium
- Total volatile base nitrogen
- Trace and macro elements

Tallow testing

Range of important testing carried out for tallows, fats and oils to determine quality and degree of degradation:

- Lipid profiles
- Free fatty acids
- Acid value
- Peroxide value
- Moisture
- Bleach
- FAC colour
- Insoluble impurities
- Titre
- Cholesterol
- Saponification number

Nutritional information panels

Nutritional information panels help consumers understand what's in the products they purchase. Food products must meet the New Zealand government requirements for nutritional labels. Your food product will need to be tested to determine its nutritional profile, then labelled with this information.

Awanui Scientific carries out full nutritional testing profiles to meet the minimum requirements for food package labelling. If required, the Certificate of Analysis will include a breakdown of components per 100g and per serving size. We work with a range of food product manufacturers within New Zealand and we're happy to advise you about various options for nutrition labelling and testing.

Preservatives and additives

We specialise in the rapid analysis of a wide range of food products (in particular meat products and dried fruits) to determine levels of preservatives and additives for quality control purposes, and ensuring requirements with respect to New Zealand food regulations are met.



Awanui Scientific

providing tailored solutions for all your food, environmental and product testing needs.

Analytical chemistry, nutritional analysis, preservatives, additives, meal composition, microbiology testing & more.

Talk to us today.

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Chemistry test list

Test description

Turn-around time*

Additives and Preservatives

Acetic acid	5 days
Nitrate	5 days
Nitrite	5 days
Salt	3 days
Sorbic acid	7 days
Sulphur dioxide	5 days
Total nitrate / nitrite	5 days

Allergens

Gluten	5 days
Histamine	5 days

Composition

Acidity	2 days
Acid value	5 days
Ammonia	TBA
Ash	3 days
Brix	2 days
Chemical lean	3 days
Cholesterol (meat products)	5 days
Collagen	5 days
Fat (crude)	3 days
Fibre (crude)	4 days
Fibre (dietary)	7 days
Foreign matter	3 days
Fibre (dietary)	7 days
Foreign matter	3 days
Fructose	5 days
Galactose	5 days
Glucose	5 days

Test description	Turn-around time*
Lactose	5 days
Lipid profile (includes trans fats)	10 days
Lysine	SC
Maltose	5 days
Moisture	3 days
Omega 3 and 6 lipids	5 days
Pepsin digestibility	4 days
Percentage fill (pies)	2 days
Phosphate	3 days
Protein	2 days
Saturated fat	10 days
Solids	3 days
Sucrose	5 days
Total sugars	5 days
Trans fatty acids	5 days
Vitamin A	SC

Heavy metals and elemental analysis

ICP-MS panel:

Preparation and digest	3 days
Analysis	3 days
The following elements are analysed separately:	
Chloride	3 days
Mercury	5 days
Nitrogen	3 days
Tin	3 days
Iodine	SC
Sulphur	SC

Test description

Turn-around time*

Nutritional information panels

Fibre (dietary)	7 days
Fat (total)	4 days
Fructose	5 days
Galactose	5 days
Glucose	5 days
Lipid profile (includes trans fats)	10 days
Protein	2 days
Saturated fat	10 days
Total sugars	5 days
Trans fatty acids	5 days
Nutritional Information Panel (NIP)	7 days
- Protein / total fat / ash / moisture / sodium / sugars - total / saturated fat / total energy / total carbohydrates	

Tallows, fats and oils

Bleach (tallow)	3 days
Colour (FAC colour - tallows and oils)	SC
Free fatty acid	3 days
Insoluble impurities	7 days
Peroxide value (extraction required)	4 days
Peroxide value (no extraction required)	3 days
Titre	SC
Unsaponifiable matter	5 days
Iodine Value	3 days
p-Anisidine Value	3 days

Vitamins

Vitamin A	SC
Vitamin B12	4 days
Vitamin B2	SC
Vitamin B6	SC
Vitamin C	SC
Vitamin D3	SC
Vitamin E	7 days

Test description**Turn-around time***

Miscellaneous

Species testing (non-routine)

TBA

TVBN

3 days

Wool and hair

3 days

Melamine

SC

** Working days from sample receipt*

TBA = To be advised

SC = Subcontracted test—pricing subject to change without notification

POA = Price on application

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