

CHALLENGE STUDIES

Ensure the microbiological quality and safety of your products with a challenge study.

We understand providing safe, quality food to consumers is your top priority and critical for your business.

Our microbial challenge studies are used to mirror what occurs during distribution, preparation and handling of your product if it becomes contaminated. We study the behavior of specific organisms in your product under specified storage conditions.

Microbiological challenge testing is a practical way to determine the behavior of relevant organisms by inoculating your product at a detectable level. Just because an organism is present, doesn't mean that it poses a stability problem.

NQAC Dublin can help you design a custom study to meet your needs. We offer challenge studies using various pathogenic and spoilage organisms.

Our dedicated team is ready to help, every step of the way. We look forward to working with you. For a complete list of services, visit: www.NQACDublin.com

Contact us at 614.526.5200 or nqacdublininfo@us.nestle.com to get started!



We receive, test and report seven days a week.

614.526.5200

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