

Get a handle on food safety with microbiological quality control

SSI Diagnostica can supply all products and goods for microbiological quality control. Likewise, SSI Diagnostica has experts with comprehensive knowledge and know-how in microbiological analyses for the food industry. Overall, this means that SSI Diagnostica can help food producers getting complete control of both production hygiene and food safety, which is the alfa and omega of industrial food production.

SSI Diagnostica is one of Scandinavia's leading suppliers of microbiological quality control products. These are, e.g., solid substrates, broths for growing bacteria, swab sticks, swabs for hygiene control, antisera for detecting pathogenic bacteria, bacteria strains, ATP meters, etc. In other words, everything a microbiological control laboratory needs in its daily work.

The vast majority of the SSI Diagnostica products are self-produced, i.e., produced from scratch at the company's own production facilities at Hillerød. In this way, SSI Diagnostica can guarantee that the quality of its many products is top-notch. Likewise,

the company functions as distributor for other manufacturers, and therefore, SSI Diagnostica can supplement with all the products it may not produce itself.

This means that SSI Diagnostica is a full-line supplier of products for microbiological quality control, and with this product line, the food industry can ensure that the food produced is of high hygienic quality and cannot cause disease in consumers. By means of the microbiological studies, it is possible to check the quality of the cleaning, keep an eye on production hygiene, and ensure that the quality of both raw materials and the finished products is top-of-the-line.

BY KLAUS HANSEN, FOOD ENGINEER AND JOURNALIST



- It is not just a matter of delivering the right goods in a timely manner. Support and service are also important parts of our company, says Nordic Customer Manager, Kristina Simonsen, SSI Diagnostica.

Support and service are crucial

SSI Diagnostica attaches great importance to being able to support and service its many customers. And in fact, it is one of the areas where SSI Diagnostica really differentiates itself from its competitors.

- We not only sell products for microbiological analyses, but we also advise our customers so they can find their way around the laboratory jungle and obtain the exact analysis products they need, says Kristina Simonsen, Nordic Customer Manager at SSI Diagnostica. She continues:

- The analysis market is experiencing rapid developments, and the result is that new and better products are constantly appearing on the market. Here we must keep up with developments and continuously inform our customers about the latest opportunities in microbiological analysis.

Therefore, advice and support are crucial areas for SSI Diagnostica, which have a number of product specialists who, with their knowledge and

If you want to know more

– about SSI Diagnostica's various products for microbiological quality control, please contact Kristina Simonsen at e-mail: ksi@ssidiagnostica.com, or telephone: +45 20 73 97 83.



SSI Diagnostica has a wide range of products for microbiological control. And with these products, Denmark's laboratories are well-equipped to carry out the various microbiological analyses that ensure that all production hygiene and food safety requirements are met.

know-how, can assist the customer all the way to meet his analytical needs.

Often you have to move fast – very fast

It is often seen that large batches of food are stored in quarantine in the finished goods warehouse, awaiting the results of a bacteriological examination prior to the release of the goods. Here, it is of course important that the analysis results become available as soon as possible – for subsequent forwarding of the goods to the wholesalers.

As a result, new and better methods of analysis are constantly being developed, e.g., to ensure more reliable methods of analysis and prevent long quarantine periods of the batch.

SSI Diagnostica itself produces a major part of its own products and has a large-scale finished goods warehouse at Hillerød. This means that the laboratory products desired can be delivered without delay, i.e., from day to day. Likewise, SSI Diagnostica has an emergency service facilitating pick-up by the customers at the Hillerød warehouse. This can happen on the same day the goods are ordered.

Contract laboratories and pharmaceutical companies

Some food producers do not want to be responsible for microbiological quality control themselves. Therefore, microbiological analyses are outsourced to external contract laboratories, which perform relevant analyses against payment.

SSI Diagnostica offers a wide range of products that are highly relevant to the contract laboratories. These include, e.g., products being used for microbiological analyses of food, water, the environment, etc.

In addition, the pharmaceutical industry can benefit from the products from SSI Diagnostica. Precisely in this industry, extra high demands exist on production hygiene and absence of all microorganisms in the finished products. In case of clean room production, presence of various microorganisms is particularly critical. Here, microbiological analyses are needed to continuously demonstrate that the clean rooms are in fact sterile.

All this can be documented by an effective microbiological quality control. But how can this be put into practice? The experts at SSI Diagnostica have the experience and know-how, and they are ready to help with advice and subsequent support. ●

Platelets from SSI Diagnostica are produced in several different concentrations and sizes. The platelets are widely used in microbiological laboratories and are excellent for showing both α and β haemolysis. The blood for the platelets come from SSI Diagnostica's own animals that live at the company farm close to Hillerød. SSI Diagnostica guarantees that animal welfare is top priority, and none of the donor animals suffer harm in any way.

