



AGAT

Laboratories

Food Testing Services

Food Products

Our laboratories offer analytical services to monitor food safety and quality, with a focus on monitoring chemical and microbiological hazards in food products. Our expertise supports a vast range of industry clients, from food processing companies and catering/restaurant businesses to food distribution operators, and ensures their regulatory compliance throughout the supply chain.

Food Testing Services

AGAT Laboratories' Food Testing Division offers services in food safety, development and consulting including:

- Microbiological analysis
- Chemical analysis
- Shelf-life analysis
- Environmental quality analysis
- Nutritional analysis and labelling
- Allergen testing
- Contaminant testing of compounds such as mycotoxins and heavy metals

Accreditation

Understanding that food safety is one of the largest public health challenges faced today, we strive to uphold procedures that equal or surpass the criteria established by government agencies and recognized accreditation bodies.

AGAT Laboratories is accredited, certified, or licensed for specific tests, as listed in the laboratory's current scope of accreditation by the following organizations:

- Standards Council of Canada (SCC)
- Canadian Association for Laboratory Accreditation (CALA)
- Ministère de l'Environnement, de la Lutte contre les changements climatiques, de la Faune et des Parcs (MELCCFP)
- Ontario Ministry of the Environment, Conservation and Parks (MECP)

AGAT Laboratories is accredited, for specific tests, to the following standard:

- ISO/IEC 17025:2017



AGAT Laboratories is certified to the following standard:

- ISO 9001:2015

Environmental Contaminants

Strengthening food safety requires the adoption of a quality plan to verify cleaning procedures through bacteriological monitoring of production surfaces and contaminant testing of water and ambient air. Moreover, we help our clients monitor the effectiveness of the various food safety controls and programs they have in place.

Many of our food industry customers have on-site water treatment facilities to manage wastewater efficiently and economically. To ensure that our customers remain compliant with all regulations in force, AGAT Laboratories also offers, as an additional service, the analysis service for contaminants present in water and soil. Additionally, we help our customers maintain a healthy and safe work environment through our indoor air quality assessments and testing services to detect the presence of mold, bacteria and other potentially hazardous chemicals.

The chemistry tests that we conduct through our Environmental Division include:

- Heavy metals
- Preservatives
- Hydrocarbons
- Volatile and semi-volatile compounds
- Persistent contaminants, such as dioxins and furans, PCBs and PAHs

Food Chemistry

Our food chemistry laboratory provides information concerning the composition of products necessary to industries that must conform to regulations on packaging and labelling of products for consumers. Many of our clients are mandated by the Food and Drug Act and the Consumer Packaging and Labelling Act to ensure their products include a specific list of nutritional facts on product labels in a pre-defined format. Therefore, they are required to ensure that their products include a specific list of nutritional information, which must appear on product labels in a predefined format. As part of our food chemistry services, we provide our customers with an accurate sample of the Nutrition Facts table. The table provided can be created according to the labeling

criteria of Health Canada or according to the criteria of the United States Department of Agriculture for food products exported to the United States.

Our nutritional analysis and labeling services also include a wide range of nutrient testing, such as:

- Moisture and ash content
- Total fats or lipid profile
- Simple or detailed fatty acid profile
- Cholesterol
- Proteins
- Calories
- Carbohydrates
- Dietary fibre
- Total sugars or sugar profile
- Minerals usually indicated or detailed
- Vitamin C (optional)
- Vitamin A (optional)
- Vitamin D (optional)

In addition, we offer specialized services in food profiling and contaminant identification.

Microbiology

Our microbiology laboratories use official methods of Health Canada, U.S. Department of Agriculture (USDA) as well as a state-of-the-art instrumentation to ensure high quality results in the areas of food safety and control quality. Our laboratories use different systems which identify pathogens at the level

genetic or molecular, in order to deliver results more quickly than conventional methods. Pathogen detections can be performed with Neogen's MDS system, BioRad's IQ-Check, and Hygiena's BAX Q7 which provide a faster detection alternative.

Our food microbiological capabilities include, for example, the following analyses:

- *Listeria monocytogenes*
- *Salmonella* spp.
- Yeast and mould
- *Campylobacter jejuni*
- *Staphylococcus aureus*
- *Bacillus cereus*
- Total coliforms
- Thermophilic, mesophilic and psychrophilic bacteria
- *Clostridium botulinum*
- *E. coli* O157: H7
- Anaerobic bacteria
- Lactic acid bacteria
- *Clostridium perfringens*
- Sporulating bacteria
- Enterobacteriaceae
- Aerobic bacteria



WebFOOD is our secure interactive database specially designed for our food industry clients. It allows them to enter data and access results in real time. Additional features of WebFOOD include data trending, guideline comparisons, quality control checks, customizable export functions and a searchable library of historical data. AGAT Laboratories uses a state-of-the-art Laboratory Information Monitoring System (LIMS) that monitors all data being processed within the laboratory. LIMS monitors quality control systems and processes results instantly as analytical testing is completed.

webfood.agatlabs.com

