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New technology for food testing

20 June 2017 | News

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The new food-testing system, called Tempo, is an improvement over existing food tests. Companies can receive their test results in 24 hours, compared with at least two days using existing food tests.

The Tempo system is developed by bioMerieux, a French manufacturer of tests that detect diseases, infection or contamination.

The system uses a unique miniaturised version of the established Most Probable Number method, which allows 20 samples to be tested at any one time.

The method determines the approximate number of pathogens or micro-organisms, such as yeast or E.coli, present in a food sample.

A variety of pathogens in food ranging from meat and dairy products to processed foods can be detected using the automated food testing system. And with faster food safety tests, manufacturers can expect to significantly reduce the time spent on food inspections and speed up the release of their products on the market.

The new testing centre is part of the Food Safety Centre at NYP and it will also serve as a test bed for bioMerieuxâ??s new equipment, as a reference laboratory for the firm in Singapore and South-east Asia.