

Rapid Identification of Moulds

Moulds are significant food spoilage organisms and there are many different types of mould that can impact food quality. Identification of mould species by traditional means is a highly specialised and time-consuming process. Eurofins have introduced a new service to identify moulds to genus level utilizing the MALDI-ToF biotyper in 3-5 days.



Usefulness of mould identification

Moulds are very widespread in the environment, however mould issues experienced in food production often are caused by one or a small number of moulds.

A key tool in identifying routes and sources of contamination can be identification of the type of mould causing the problem.

Subsequently investigative and environmental samples, ingredients, and packaging materials can be screened. It may also be possible to find a solution to the problem using knowledge of the characteristics of the mould.

Issues caused by moulds in foods and beverages

Moulds can cause spoilage of foods, making them unacceptable to the consumer.

The effects may be visible, changes to the flavour of the product, production of an off-odour, or a combination of these.

Contamination with certain types of mould can limit product shelf life on even low water activity foods.

Mould growth goes hand in hand with deterioration of the foodstuffs which it grows on. Some moulds can cause adverse effects on ingredients, such as production of beer gushing-inducing factors in barley and malt by *Fusarium* species.

Some moulds can generate mycotoxins in foods; naturally occurring toxins produced by certain moulds, for instance aflatoxins produced by *Aspergillus* species.

To find out more about rapid identification of moulds, or to arrange for testing of your samples, please contact sales@ftuki.eurofins.com

Other areas of expertise

Vitamins

The Eurofins Vitamin Competence Centre in Denmark is dedicated to the analysis of vitamins and amino acids, offering a state-of-the-art service for our customers.

Speciation

Eurofins speciation tests are accredited for both qualitative and quantitative analysis using RT-PCR and DNA sequencing.

Authenticity

We have significant experience and expertise in risk assessing food products including testing of food authenticity.

CBD

Eurofins scientists are global experts in hemp and CBD analysis and verification.

Specialist contaminants

Eurofins labs operate at the forefront of emerging issues, including analysis of specialised contaminants like PFAS.

GMO testing

Fast and cost-effective options for screening, identification and quantification for various GMOS.

Per- and Polyfluoroalkyl Substances (PFAS)

Eurofins is a global leader in PFAS testing in a wide variety of matrices.

Worldwide centres of competence

Eurofins has specialist accredited centres of excellence worldwide which maintain the highest level of quality and the resources to meet client requirements. This provides our clients with access to state-of-the-art analytical methods, consultancy and for specialist areas.

Europortal - quick & easy online access

Europortal is our in-house web-based client interface which provides an efficient and flexible system to manage your testing requirements.

With a specialised team to implement the system, provide training and ongoing provide support, the Europortal dashboard can be fully adapted to your business needs. From automated testing schedules and factory heatmapping to powerful data analysis at the click of a button, Europortal will save your team time and costs.

Demo version available on request.

Collections

Fleet of refrigerated vans provide daily collection services all around UK and Ireland depending on location and regularity.

Eurofins Testing Direct

Eurofins UK food testing web shop for routine ad hoc testing.

Simply scan the QR code to visit our online shop and view a list of most requested packages. If you can't see the analysis you need, please get in contact with our sales team using the details below.

