

TESTING SERVICES



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» One-on-one attention

AFL can assist you with product analysis and development, trouble-shooting, quality assurance and compliance issues. Routine laboratory analysis is offered on a per test basis and to meet your needs. We are an ISO 17025 accredited lab, and also hold accreditations with USDA, NELAC/NELAP and are registered with the FDA. Procedures comply with official methodologies including FDA, USDA, AACC, AOAC, AOCS, ASTA, EPA AND USP.

» Industry Specialization

Founded in 1992, AFL brings specialized services in a wide variety of industries including food, beverages, water, pharmaceuticals, dietary supplements, and cosmetics. We work with manufacturers, private label businesses, hospitality, catalog and food service companies, and suppliers as well as support in-house capabilities.

» Ask Us!

We regularly add new tests and services based on industry trends and our client needs. So, just ask us and we will customize a program for you.

» Put us to the test. You'll see the difference.

» MICROBIOLOGY

Quantitative

Aerobic Plate Count
Anaerobic Plate Count
Bacillus cereus
Clostridia Screen
Clostridium perfringens
Coliform Count
Escherichia coli Count
Fecal Coliform Count
Fecal Streptococcal Count
Lactic Acid Bacteria Count
Psychrotrophic Count
Staphylococcus aureus (Coagulase Positive)
Yeast and Mold Count

Qualitative

Campylobacter jejuni
Escherichia coli O157:H7
Listeria monocytogenes
Listeria spp.
Pseudomonas
Salmonella
Shigella
Staphylococcus Enterotoxin
Top 6 Non O157 *E. coli* (STEC)
Vibrio

Spore Counts

Aerobic
Anaerobic
Flat Sour
Mesophilic
Rope Spore
Sulfide Spoilage
Thermophilic
Thermophilic Anaerobic

Bacterial Identification

Biolog
Microscopic Examination
Species Identification
Vitek 2 compact

Pharmaceutical/Nutraceutical/ Cosmetic

Antimicrobial Effectiveness (USP 51)
FDA BAM
LAL endotoxin
Microbial Limits (USP 61 and 2021)
PCTC (CTFA)
Specified Microorganisms (USP 62 and 2022)

» CHEMISTRY

Nutritional

Proximates
Ash
Calories
Carbohydrate
Fat
Moisture
Protein
Full Nutritional—Analytical
Ash
Calcium
Calories
Carbohydrate
Cholesterol
Fat
Fatty Acid Profile
Fiber
Iron
Moisture—Forced Air, Vacuum,
Karl Fisher
Protein
Sodium
Sugars
Vitamins A and C
Full Nutritional—Database

Fat and Oils

Cholesterol
Color—Lovibond, Hunter
Free Fatty Acids
Fatty Acid Profile
Saturated
Polyunsaturated
Monounsaturated
Trans
Iodine
Omega 3
Omega 6
Peroxide Value
Rancidity/TBA—Thiobarbituric Acid

Vitamins

A (True-Retinol)
A (Beta Carotene)
B1 (Thiamine)
B2 (Riboflavin)
B6 (Pyridoxine)
B12 (Cyanocobalamin)
B7 (Biotin)
B3 (Niacin)
Choline
B9 (Folate)
B5 (Pantothenate)
C (Ascorbic Acid)
D2 (Ergocalciferol)
D3 (Cholecalciferol)
E (Tocopherol)
Inositol
K

Minerals and Metals

Calcium
Iron
Magnesium
Potassium
Selenium
Sodium
Zinc

Creams/Lotions/Astringents

Benzoyl Peroxide
Camphor
Chlorhexidine
Dimethicone
Ethanol
Eucalyptol
Lidocaine
Menthol
Salicylic Acid (BHA)
Triclosan

Sunscreen Actives

Avobenzene
Homosalate
Meradimate
Octinoxate
Octisalate
Octocrylene
Oxybenzone
Padimate-O
Titanium Dioxide
Zinc Oxide

Actives/Antioxidants

Caffeine
Carnosol
Carotenoids
Chondroitin
Collagen
CoQ10
Flavanols
Glucosamine
Isorhamnetin
Kaempferol
Lycopene
MSM
PABA
Polyphenols
Pyruvate
Quercetin

Preservatives

Benzoate
Nitrate
Nitrite
Paraben
Sorbate
Sulfiting Agents—SO₂

Sugars

Brix
Individual Sugars
Sugar Profile

Toxins

Aflatoxins
Fumonisin
Vomitoxin (DON)

Residue Analyses/Pesticides

Individual Pesticides
Organochlorines
Organophosphates
PAHs

Physical Testing

ASTA Color Units
Bulk Density
Filth and Extraneous Matter
Flour Analyses
Foreign Object Identification
Melting Point/Dropping Point
Net and Drain Weights
Sieve Testing—ROTAP
Viscosity—Kinematic,
Bostwick & Brookfield
Water Activity (a_w)

USP Water Requirements

Conductivity
Endotoxin
TOC

Cleaning Validations

Amino Acids

Enzyme Assays

Steroids

Allergens

Egg
Fish
Milk
Peanut
Shellfish
Soy
Tree Nut
Wheat

Raw Materials by FTIR

Other

Alcohol
Histamine
pH
% Salt
Scoville Heat Units
Titratable Acidity

