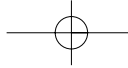




safefood Directory of Food Safety Laboratory Services

## Directory of Food Safety Laboratory Services





## Foreword

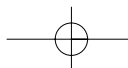
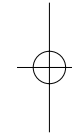
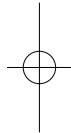
I am delighted to introduce the second edition of the **safeFood** Laboratory Directory, a publication that I am pleased to note has become an invaluable resource for laboratory services throughout the island of Ireland.

There are many laboratories on the island carrying out food safety analysis. The range of services they provide is extensive, however, these services and the technical competence of these laboratories often remain unknown to their colleagues, the wider scientific community and the general public.

This enhanced Directory gives an overview of both the wide ranging routine food safety analytical services and research undertaken on the island. This edition includes public laboratories, state agency laboratories, approved/authorised laboratories and the third level research sector including campus companies. The directory will also be available online with a search facility on the safeFood website **[www.safeFoodonline.com](http://www.safeFoodonline.com)**.

I would like to finally acknowledge the excellent assistance from laboratory, third level personnel and others in compiling this publication.

Martin Higgins  
Chief Executive Officer,  
**safeFood , the Food Safety Promotion Board**



## Acknowledgments

**safefood** – the Food Safety Promotion Board, gratefully acknowledges the cooperation received from laboratories, third level Institutions and campus companies included in this Directory. In particular, we would like to thank the laboratory staff for completing the questionnaire on which the Directory is based. The Board acknowledges in particular the following for their contribution towards this Directory; Ms. Derbhile Timon, Relay Research; Mr. Noel Shanaghy, Waterford Public Health Laboratory; Ms. Siobhan McEvoy, Department of Health & Children; Dr. John Egan, Veterinary Research Laboratory; Ms. Leonie Wallace, Galway Public Analyst's Laboratory; Ms. Louise Sullivan, IBEC; Dr. Amalia Scannell, University College, Dublin; Dr. Fred Davidson, Cork Public Analyst's Laboratory; Ms. Helen Cowman, Cork Food Microbiology Laboratory and Professor Colin Hill, University College, Cork.

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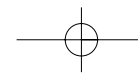
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# 1. Introduction

All laboratories play a key role in protecting public health by analysing the microbiological and chemical content of food so that it is safe to eat. On the island of Ireland there are many laboratories & institutions involved in food safety monitoring, surveillance, analysis and research. Some operate directly or are under the aegis of government departments, local and health authorities. Others are privately owned or within third level institutes of higher education and campus companies, and other laboratory establishments are funded or run by various national agencies. These laboratories produce high quality scientific information that benefits public health through routine testing and research encompassing a broad range of foods.

This Directory aims to provide an overview of those laboratories that carry out routine testing of food and those institutions that conduct food safety research on the island. Public laboratories are those laboratories that carry out chemical analysis/microbiological examination of foodstuffs and are classified as 'Official' by their parent government departments for the purposes of fulfilment of the requirements of EU council Directives. The State Agency laboratories listed are engaged in some routine food safety testing, but are also involved in research and the provision of services to the food industry. Authorised/Approved laboratories are private laboratories that are designated by the Department of Agriculture & Food in the Republic of Ireland or the Department of Agriculture & Rural Development in Northern Ireland or the Department of Communication, Marine and Natural Resources in the Republic of Ireland as suitable for the testing of food samples under the relevant legislative orders or appropriate Council Directives.

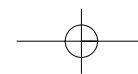
All these laboratories are concerned in one way or another with enforcement of either standards, controls or regulations which have been imposed by Statutory Authorities in the Republic of Ireland, Northern Ireland or elsewhere within the EU.

A comprehensive laboratory questionnaire was circulated to laboratories and institutions in Northern Ireland & the Republic of Ireland. The questionnaire was also available for completion online. With regard to routine testing, the objective was to gain an overview of a laboratory's food safety activities with an emphasis on the type & extent of routine food safety testing carried out. The focus on third level institutions and campus companies was on the general area of food safety research and associated academic personnel.

This Directory will be available in the laboratory section of the Board's website, [www.safefoodonline.com](http://www.safefoodonline.com) accompanied by an extensive search facility.

It is intended that the detailed account of these laboratory services will be useful to:

- those who already use these services
- individual laboratories who may wish to avail of the specialised analyses provided by other laboratories
- organisations or individuals who have need of some of the analyses offered
- publicise the food safety research carried out at third level



## 2. safefood and Laboratory Collaboration

### Who We Are

**safefood**, The Food Safety Promotion Board, was established in 1999 as one of six crossborder implementation bodies under the terms of the Belfast Peace Agreement. Its primary mission is 'to protect and improve public health by fostering and maintaining confidence in the food supply on the island of Ireland, in partnership with others'. **safefood** promotes food safety and hygiene to professionals, educators and consumers and has been involved in projects as diverse as publishing the Strategic Review of Health Board Food Safety Laboratories, to developing a musical drama script for children about bacteria. **safefood** receives independent advice from a 12-member advisory board and a 18-member independent scientific advisory committee. The **safefood** staff of 30 is employed to carry out corporate services, marketing and communications, technical and scientific duties. With its headquarters in Little Island, Cork and working throughout the island of Ireland, **safefood** has a range of legislative functions including, identifying and commissioning scientific research, promoting communication and links between laboratories, undertaking surveillance and conducting risk assessments of the safety of the food supply.

### Helping Labs

More than 80 laboratories on the island of Ireland are involved in food safety analysis and research. Promoting scientific cooperation and linkages between laboratories is a vital aspect of **safefood**'s work. This facilitation is essential in ensuring that food safety standards are maintained on the island. In late 2001, **safefood** established its Lab Link Unit, a specialised team of food safety experts led by Laboratory Liaison Manager, Dr. Gary A. Kearney. The aim of this dedicated unit is to increase co-ordination and interaction between food control laboratories by:

- developing a strategy for co-operation and linkages between laboratories
- developing a reporting system for rapid access to laboratory results
- sharing knowledge and experience on methodologies of testing and surveillance
- setting priorities for laboratory network development
- advising on developing linkages and on the means to be employed
- establishing and promoting appropriate information technology solutions
- monitoring effectiveness of the linked laboratories system, including advising on its continuing development.

All laboratories involved in food safety monitoring play an integral role in providing high-quality scientific information on food safety issues. However, this information is transferred into a variety of systems that are fragmented and unco-ordinated. This can limit the collation, analysis and dissemination of the scientific information required to solve food safety problems and protect consumer health on the island of Ireland. Consequently, communication and liaison between key personnel in food safety laboratories on the island is crucial. To that end, **safefood**'s Lab Link Unit has set up support structures & programmes that will encourage and initiate inter laboratory co-operation between Public Laboratories, in particular, such partnerships encourage information and technology transfer. Such initiatives include:

- regular laboratory newsletters – 'lablinks'
- training and mobility programmes
- synergy projects
- laboratory seminars
- laboratory network collaborations
- information technology development projects
- laboratory accreditation, technical and management preparation workshops
- scientific advice and direction

For more information on **safefood**'s ongoing activities and initiatives, log onto [www.safefoodonline.com](http://www.safefoodonline.com) or email [lablinks@safefoodonline.com](mailto:lablinks@safefoodonline.com).

## 3. Overview of Laboratories

### Section One: Public Laboratories

Overall responsibility for food safety policy in the Republic of Ireland falls to the Department of Health and Children (DoHC), the Department of Agriculture and Food (DAF), the Department of Communications, Marine and Natural Resources (DCMNR), and the Department of the Environment, Heritage and Local Government (DEHLG). Responsibility for food legislation enforcement falls to the Food Safety Authority of Ireland (FSAI).

Responsibility in Northern Ireland for food safety policy falls to the Department of Health, Social Services and Public Safety (DHSSPS) and the Department of Agriculture and Rural Development (DARD). Responsibility for food legislation enforcement falls to the Foods Standards Agency (FSA).

#### Health Laboratories

##### Department of Health & Children (DoHC) – Republic of Ireland

The DoHC has ten official Food Safety laboratories which have a critical role in ensuring food safety and public health for consumers. These laboratories are regionally based and offer an accredited food testing service (Irish National Accreditation Board - INAB). They were previously administered by health boards but the health system in the Republic of Ireland has been restructured and a new national agency, the Health Service Executive (HSE), external to the DoHC, has now executive responsibility to manage the health service as a single national entity and is based in Naas, Co Kildare. The HSE assumes responsibility for all previous health board functions and the Eastern Regional Health Authority including service contacts with the FSAI and delivers food safety services across 4 regional areas – Western, Southern, Dublin/North-East and Dublin/Mid-Leinster.

##### – Public Analysts' Laboratories (PALs) & Official Food Microbiology Laboratories (OFMLs)

These ten laboratories, located on nine sites are three PALs that carry out chemical testing, and seven OFMLs that conduct microbiological examinations of food (one OFML is located within the Dublin PAL). The relevant regional administrative officer administers the laboratories at a local level. According to European Communities Official Control of Foodstuffs (Approved Laboratories) Order, S.I. 95 of 1998, all laboratories are designated as 'Official Food Safety/Surveillance' laboratories. Their statutory role is to test food for compliance with the relevant national guidelines and legislation in order to prevent risks to public health and to protect consumer interests. The laboratories carry out chemical and microbiological analysis on a wide range of foodstuffs and waters, submitted primarily by the Environmental Health Service (EHS) but also by consumers, hospitals, other agencies and companies. All food laboratories also participate in outbreak incidences, national and EU alerts, and EU programmes as required.

A laboratory 'Approved Examiner' will notify the EHS and the FSAI of details of all submitted food samples including those that fail to comply with the relevant standards, legislation or guidelines, and those considered unfit for human consumption. These food products can be recalled, detained or withdrawn from the market. A range of enforcement action can be taken, ranging from advice to ultimately prosecution in the courts.

##### Department of Health, Social Services and Public Safety (DHSSPS)– Northern Ireland

The DHSSPS was established by the Departments (NI) Order 1999. The Department is responsible for Public Safety, which encompasses responsibility for the policy and legislation for food safety, the fire authority, and emergency planning and also public health, which covers responsibility for policy and legislation to promote and protect the health and well-being of the population of Northern Ireland.

##### – Public Analyst's Laboratory and Belfast City Hospital Public Health Laboratory

The Public Analyst and Public Health Laboratories carry out chemical and microbiological testing of foodstuffs and water respectively. A wide range of samples are submitted by District Council Environmental Health Officers. Both laboratories also participate in outbreak incidences, national and EU alerts and EU programmes as required. The roles and responsibilities of these laboratories are similar to their counterparts in the Republic of Ireland

#### Agriculture Laboratories

##### Department of Agriculture & Food (DAF) – Republic of Ireland

DAF places huge emphasis on safety and quality with around 2,000 of its 4,500 staff dedicated to maintaining and improving food safety and quality control measures. Over many years the Department has driven standards up and has contributed to the international recognition of Ireland as a centre of excellence for food production. It has a number of food safety laboratory facilities to help ensure the safety of food for human consumption. These laboratories include the Pesticide Control Service, Central Meat Control Laboratory, Dairy Science Laboratory Service, Waterford Food Control Laboratory, and the Veterinary Laboratory Service. The Department has a service contract with the FSAI.

##### – Pesticide Control Service (PCS)

The PCS is responsible for monitoring the implementation of the regulatory system for plant protection products. The service has two sections, the Pesticide Residues Group, which tests food samples for a wide variety of pesticide residues and, the Pesticide Registration Group whose function is to assess the nature and extent of the risks arising for consumers through exposure to pesticide residues in food and drinking water. All laboratory based analytical food safety work is conducted by the Residues Group.

##### – Central Meat Control Laboratory (CMCL)

The role of the CMCL is to assist the Department in implementing its' Public Health Protection Service by ensuring an effective independent food monitoring and compliance support testing programme for the meat industry from a centre of excellence in order to comply with Irish and EU Legislation. The CMCL is the national reference laboratory for the analysis of a range of residue groups in meat. It also functions as a routine field laboratory with a high throughput of samples.

##### – Dairy Science Laboratory Service

DAF maintains three dairy science laboratories to facilitate the examination and analysis of dairy products from manufacturing plants in the Republic of Ireland. These laboratories are located in Limerick, Cork and Dublin and respectively serve the areas of North Munster, South Munster and the rest of the Republic. DAF personnel take samples from manufacturing plants and submit them to the laboratories for testing. All three are official food safety laboratories and periodically carry out regional surveys (sometimes national). The functions of the laboratories are to carry out chemical and microbiological analysis of milk and milk products in order to:

- assess the quality of milk and associated products
- test for compliance with National and EU Standards
- check on the manufacturers' systems of control

Minimum microbiological standards with which dairy products must comply are laid down in EC Directive 92/46 and deal with *Listeria monocytogenes*, *Salmonella*, *Staphylococcus aureus*, *Escherichia coli*, Coliforms and total plate count. Failure to comply with these standards or where the presence of an antibiotic or a contaminant is confirmed, can lead to the dairy product being detained or withdrawn from the market.

**– Veterinary Laboratory Service (VLS)**

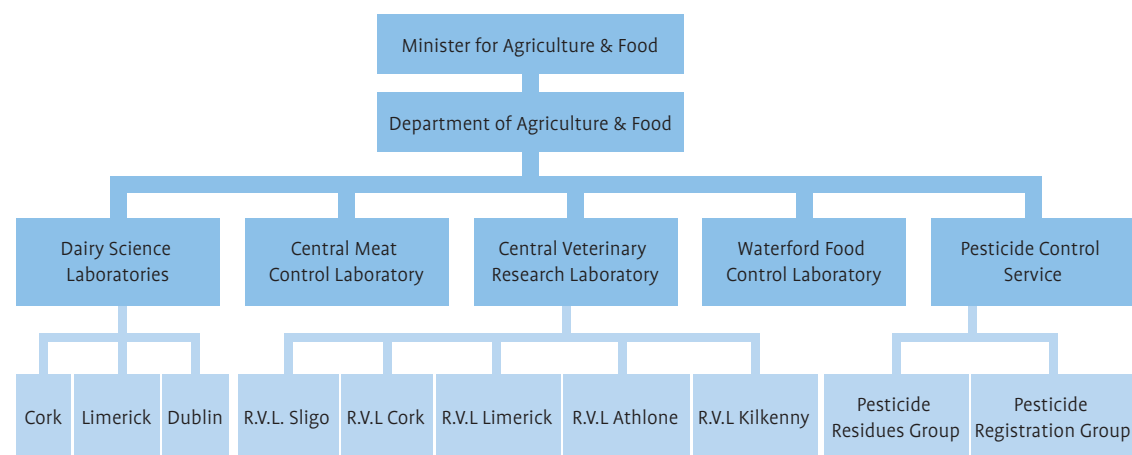
The VLS is comprised of the Central Veterinary Research Laboratory (CVRL) (encompassing the Dublin Regional Veterinary Laboratory) at Abbotstown in Dublin, the Brucellosis Laboratory, Cork and five multi-disciplinary Regional Veterinary Laboratories located in Athlone, Cork, Kilkenny, Limerick and Sligo.

Their role is to achieve the highest possible standards of food safety, animal health and welfare in Ireland and includes implementing department policy with respect to food safety by:

- providing an efficient laboratory diagnostic service to the livestock industry through practising veterinary surgeons and a consultancy service when required
- identifying diseases with zoonotic implications and collaborating with public health specialists and FSAI
- Initiating and carrying out research and development, and also monitoring and collating information on diseases at national level

Most of the VLS laboratories, including regional veterinary laboratories, do not test food stuffs but provide diagnostic services for the detection and identification of diseases in animals. However the Central Veterinary Research Laboratory (CVRL) and the Regional Veterinary Laboratory in Sligo do carry out food analysis while the Brucellosis Laboratory analyses milk. The CVRL is also recognised by the EU as the Reference Laboratory in Ireland for a number of diseases, including Salmonellosis, Newcastle Disease, Avian Influenza, Classical Swine Fever and Aujeszky's Disease. In this role, the CVRL validates the competency of approved private laboratories with regard to testing samples collected for disease surveillance or trade purposes as required under various EU directives or national legislation.

**DAF ROI**  
(Department of Agriculture & Food, Republic of Ireland)



**Department of Agriculture & Rural Development, (DARD) – Northern Ireland**

DARD promotes the economic growth and the development of the countryside in Northern Ireland. It assists the competitive development of the agri-food, fishing and forestry sectors of the Northern Ireland economy, is responsive to the needs of consumers for safe and wholesome food, the welfare of animals and the conservation of the environment. Within the Department of Agriculture and Rural Development there is the Science Service Group, which is made up of 4 divisions, 2 of which are directly involved in food safety. The programme in Food Safety complies with the Department's aim "To protect the public, animals and property" by serving to ensure the supply of safe and wholesome food to the consumer and to protect the public from pathogens and toxic substances in that part of the food chain for which **DARD** is responsible and which endanger human health.

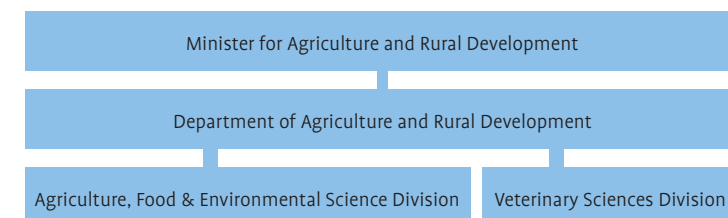
**– Agriculture, Food & Environmental Sciences Division**

The Agriculture, Food and Environmental Sciences Division is one of the major divisions in the Science Service with the overall objective to provide research and development, analytical and diagnostic services, specialist advice and tertiary education in Food Science. Their customers for research and development work include the Northern Ireland Food Industry, other government Departments and the wider national and international scientific community. Their analytical/diagnostic and statutory work is mainly in the area of food safety and is undertaken for the Northern Ireland Food Industry, **DARD** and other government Departments. The Division is located in Newforge Lane, Belfast.

**– Veterinary Sciences Division**

The Veterinary Sciences Division is a major international centre, dedicated to animal health and welfare and food safety. It is a multidisciplinary laboratory complex, located in Stormont Belfast and Omagh, equipped with the latest technology and complete with large and small animal facilities. The aim is to increase the efficiency of Northern Ireland farming practice, enhancing the competitiveness of Northern Ireland livestock produce in local and international markets and to maintain the integrity and safety of the food chain. The Veterinary Sciences division routinely tests locally produced foodstuffs to ensure that they are free from harmful drug residues. This involves a constantly evolving programme developing newer, more sensitive methods for detection of a growing range of residues including antibiotics such as the nitrofurans group of drugs.

**DARDNI**  
(Department of Agriculture & Rural Development, Northern Ireland)





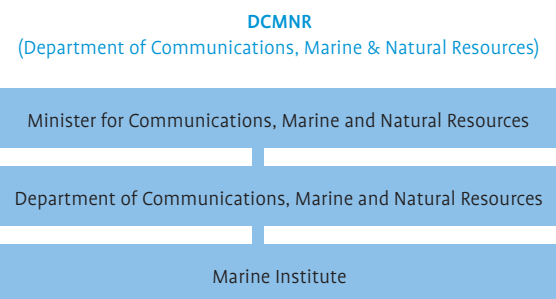
**Marine Laboratory – Republic of Ireland**

**Department of Communications, Marine & Natural Resources (DCMNR)**  
 The DCMNR plays a key role in protecting public health and is responsible for the implementation and enforcement of National and EU legislation which deal with hygiene conditions for the production and placing on the market of fish, shellfish and fisheries products.

**– Marine Institute**

The Marine Institute is the national agency for marine research, technology, development & innovation. It promotes the development of the marine industry through strategic funding programmes and essential scientific services; and safeguards the marine environment through research and environmental monitoring. The Marine Institute has laboratories in Galway, Dublin, Mayo and at 4 regional ports.

The Marine Institute has in place an extensive seafood monitoring programme to protect public health and fulfils national obligations under EU directives. The Marine Institute's Environmental and Health Service Division is responsible for most of the environment and food safety analytical monitoring, including biotoxin monitoring, disease in fish and the monitoring of residues and contaminants in seafood. The Marine Institute has a service contract with the FSAI for enforcement of food safety legislation.



**Local Authority Laboratories – Republic of Ireland**

**Department of the Environment, Heritage & Local Government, (DEHLG) – Republic of Ireland**  
 Local authorities who report to the DEHLG have varied functions in relation to provision of food control, disease control etc. These services are generally administered by veterinary departments.

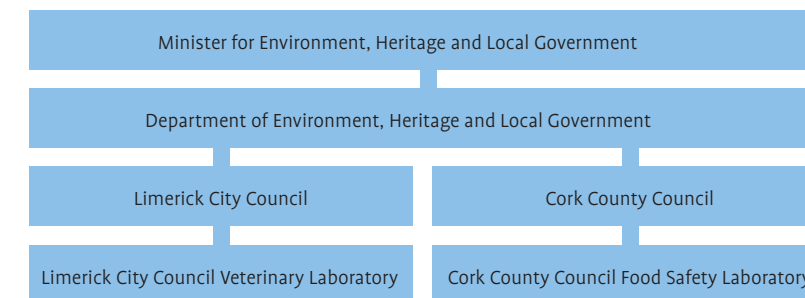
**– Cork County Council**

The Veterinary Department of Cork County Council carries out regular inspections on retail butchers, wholesale meat premises, meat processors and poultry wholesale/retail outlets and transport vehicles. Samples collected during routine visits are analysed at their food safety laboratory.

**– Limerick City Council**

The Limerick City Council Veterinary Laboratory is responsible for the testing of milk, meat and water to determine their fitness or otherwise for human consumption.

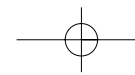
**DEHLG**  
 (Department of Environment, Heritage & Local Government)



**Other Laboratories**

**– Interim National Salmonella Reference Laboratory, Galway**

The Interim National *Salmonella* Reference Laboratory was established in 2000. This laboratory provides a *Salmonella* reference service for detailed identification of isolates for human, animal and food samples on behalf of other laboratories. Detailed information on *Salmonella* phage typing, molecular typing and antimicrobial resistance is collected by the laboratory and disseminated for local and national public health action. Information is also sent on a monthly basis to the FSAI and the Health Protection Surveillance Centre (HPSC) and also to Enter-net, the European network for surveillance of *Salmonella* infection. This laboratory is administered by the Health Service Executive – Western region.



#### – Radiological Protection Institute of Ireland (RPII)

The Radiological Protection Institute of Ireland was established in 1992 and is the national organisation with regulatory, monitoring and advisory responsibilities in matters pertaining to ionising radiation. The RPII's Radio-analytical Laboratory is the national centre for the measurement of radioactivity in foodstuffs and environmental materials on behalf of the Department of Environment, Heritage & Local Government, other bodies and organisations. It has a service contract with the FSAI.

#### – The State Laboratory

Established in 1924, The State Laboratory reports to the Department of Finance, and provides a comprehensive analytical and advisory service to government departments, thereby enabling them to implement and formulate the technical aspects of national and EU legislation. The State Chemist has enforcement and referee status under various Acts of the Oireachtas and their implementing regulations. The State Laboratory is an EU National Reference Laboratory for residues in food of animal origin. Analysis is the core business of the laboratory and involves testing for various purposes including agriculture, revenue protection, environment and heritage, toxicology & tobacco analysis.

## Section Two: State Agency Laboratories

### Teagasc

Teagasc provides integrated research, advisory and training services for agriculture and the food industry in the Republic of Ireland. It is a semi-state organisation established under legislation enacted by the Irish Government and reports to the Minister for Agriculture & Food. A client-based organisation, it operates in partnership with all sectors of the agriculture and food industry and with rural development agencies. Teagasc employs over 1,500 staff at 120 locations throughout the Republic of Ireland and has three main food research centres: the National Food Centres in Dublin and Limerick and the Dairy Products Research Centre in Moorepark, Co. Cork. Teagasc has also an Agricultural Research Centre in Oak Park, Co. Carlow, which carries out some routine testing of foodstuffs or/and ingredients for specific analytes.

### Bord Iascaigh Mhara (BIM)

BIM is the Irish State agency with responsibility for developing the Irish Sea Fishing and Aquaculture industries. BIM was established under the Sea Fisheries Act 1952 and a primary objective of BIM policy is to expand the volume, quality and value of output from the seafood and aquaculture sectors. BIM provides a range of services including advisory, financial, technical, marketing and training supports to all sectors of the Irish seafood industry. The BIM laboratory under the Markets Division provides a range of services to the Seafood Industry including the analytical testing of fish and shellfish products, water and environmental samples.

## Section Three: Authorised/Approved Private Laboratories

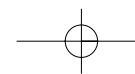
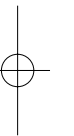
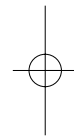
Authorised/Approved laboratories are private laboratories that are designated by the Department of Agriculture and Rural Development in Northern Ireland and both the Department of Agriculture and Food and the Department of Communication, Marine and Natural Resources in the Republic of Ireland as suitable for the testing of food samples under the relevant legislative orders or appropriate Council Directives.

## Section Four: Third Level and Other Institutions

A great deal of food safety research is conducted within the third level sector in both the Republic of Ireland and Northern Ireland. This sector is broad in scope and includes universities, Institutes of Technology and other colleges of education.

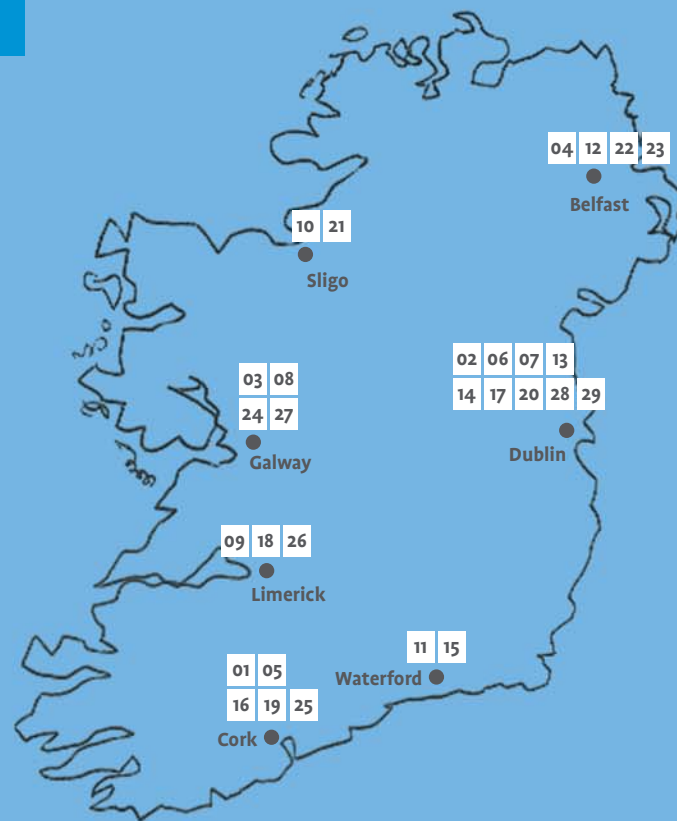
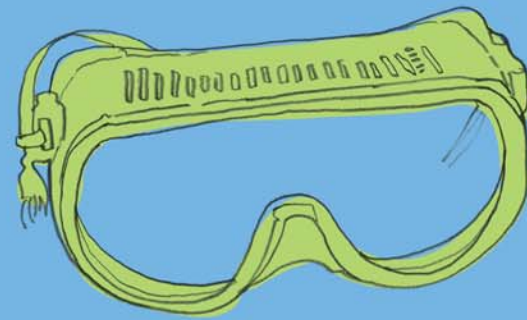
## Section Five: Campus Companies within Third Level Institutions

Campus Companies are private limited liability companies that operate on or close to a third level institution. They are usually highly knowledge/skill intensive enterprises that are established by staff or students to commercialise innovative ideas arising from academic activity.



# Section One Public Laboratories

- Section 1: Public Laboratories**  
 Labs 1–12: Health Laboratories  
 Labs 13–23: Agriculture Laboratories  
 Lab 24: Marine Laboratory  
 Labs 25–26: Local Authority Laboratories  
 Labs 27–29: Other Laboratories
- Section 2: State Agency Laboratories**  
 Labs 30–33: Teagasc  
 Lab 34: Bord Iascaigh Mhara (BIM)
- Section 3: Authorised/Approved Private Laboratories**  
 Labs 35–61
- Section 4: Third Level & Other Institutions**  
 Labs 62–76
- Section 5: Campus Companies within Third Level Institutions**  
 Labs 77–87



**Contact Details**  
 Dr. Fred Davidson  
 Public Analyst

**Tel:** +353 (0)21 492 3359 / 3245  
**Fax:** +353 (0)21 492 3367  
**Web:** N/A

**Email**  
 davidsonf@mailp.hse.ie

01

## Cork Public Analyst's Laboratory

St. Finbarr's Hospital  
 Douglas Road  
 Cork  
 Republic of Ireland

**No. of Food Safety Staff**  
 17.7

**Geographical Area Served**  
 Munster, Leinster

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Additives, Compositional, Toxins, Food Complaints, Food Speciation, Food Quality, Ionising Radiation, Labelling, Nutrition, Residues & Contaminants

**ISO17025 Accredited**  
 Yes

**Accredited By**  
 INAB

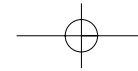
**Instrumental Specialisation**  
 Yes

**Details**  
 GC-MS, PPSL – Irradiation Monitor, Buchi Fat Analyses, PCR Equipment, Ion Chromatograph

**Parameter Specialisation**  
 Yes

**Details**  
 Food Irradiation by PPSL Method for Herbs, Spices and Food Supplements, PCR Techniques – GMOs in Food (soya & maize), Meat Speciation, Olive Oil Authentication, Stigmastadiene, Trichothecene.

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Fat, Moisture, Sorbic Acid, Total Solids, Sugar, Delvo test, Alcohol
Egg and egg products, including egg mayonnaise, prepared egg dishes	Metals (lead and cadmium), Alpha Amylase, Fat, Antioxidants
Meat and meat products, including game, offal, white & black puddings	Fat, Moisture, Sulphur Dioxide, Ash, Protein, Hydroxyproline, Salt
Fish, shellfish and molluscs	Heavy Metals, Biogenic Amines
Fats and oils, including lard, olive oil, non-dairy spread	Iodine Value, Rancidity Tests, Total Fat Content, Fat Profile, Vitamin A
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	Sorbic Acid, Total Sugar Content, Colours, Metals, Antioxidants, Preservatives, Monosodium Glutamate & Salt
Cereal and bakery products, including pasta, rice, cornflakes	Propionic Acid, Fat, Ash, Sugar Content, Sorbic Acid, Ochratoxin A, GMOs
Fruit and vegetables	Post Harvest Fungicides, Metals, Nitrate
Herbs & spices	Purity, Sodium, Potassium, Ash, Metals, Irradiation Test, Sudan Red 1
Non alcoholic beverages, including bottled water, soya milk based drinks	Potability Tests, Sugar Content, Vitamin C, Post Harvest Fungicides, Fat Content, Benzoic Acid, Colours, Sweeteners
Wine, including fortified, non fortified	Alcohol Content
Alcoholic beverages (other than wine)	Alcohol Content, Congeners (e.g. methanol, propanol, butanol, pentanol isomers), Fat, Sugar, Colours



01  
Cork Public  
Analysts Laboratory  
*continued*

Sample Type	Parameter Tested
Ices & desserts, including sorbets, shop bought dessert mixes	Sorbic Acid, Fat Content, Sugar Content
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	Irradiation Test, Metals, Fat, Ochratoxin A, Caffeine
Confectionary, including chocolate	Purity (total sugar), Ash, Metals, Sugar Content, Colours, HMF (in honey), Fat Content
Nuts & nut products, snacks, including peanut butter, crisps	Aflatoxins, Fat Profile, Salt, Monosodium Glutamate
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Nitrate, Nitrite, Salt, Fat, Vitamins A & B1, Ochratoxin A, Metals
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Sugar Content, Gluten, Vitamins A & B1
Additives including antioxidants, emulsifiers, stabilisers, thickeners	Purity Criteria
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	Aluminium, Heavy Metals
Others, including water used as an ingredient	Potability Tests
Water, including treated, untreated, rainwater, saltwater	Potability Tests, Nitrate, Ammonia, Metals, Chloride
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	BOD, COD, Total Solids, Heavy Metals

02

## Dublin Public Analyst's Laboratory – Chemistry

Sir Patrick Dun's Hospital  
Lower Grand Canal Street  
Dublin 2  
Republic of Ireland

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Sterigmatocystin, Cyclopiazonic acid, Wide range of Metals incl. Minerals, Salt Content – Sodium, Histamine and other Biogenic Amines, Peanut Traces, Various additives (preservatives, sweeteners, colours, antioxidants, flavours), Fat, Protein
Egg and egg products, including egg mayonnaise, prepared egg dishes	Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Various additives
Meat and meat products, including game, offal, white & black puddings	Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Nitrate/nitrite, Various Additives, Fat, Protein, PAHs
Fish, shellfish and molluscs	Wide range of Metals incl. Minerals, Salt Content – Sodium, PAHs, Histamine and other Biogenic Amines
Fats and oils, including lard, olive oil, non-dairy spread	Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Solvent Residues, Various Additives, Acid, Peroxide Value
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	Wide range of Metals incl. Minerals, Salt Content – Sodium, Various Additives
Cereal and bakery products, including pasta, rice, cornflakes	Aflatoxin B1, B2, G1, G2, Ochratoxin A, Zearalenone and Fumonisin, Sterigmatocystin, Cyclopiazonic acid, Wide range of Metals incl. Minerals, Salt Content – Sodium, Acrylamide, Peanut Traces, Various Additives, Dietary Fibre, Safrole
Fruit and vegetables	Wide range of Metals incl. Minerals, Salt Content – Sodium, Nitrate, Peanut Traces
Herbs & spices	Safrole, Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Various Additives
Non alcoholic beverages, including bottled water, soya milk based drinks	Patulin, Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Various Additives, Safrole, Sugars, Authentication
Wine, including fortified, non fortified	Ochratoxin A, Wide range of Metals incl. Minerals, Salt Content – Sodium, % Alcohol, Congeners, Sugars

**No. of Food Safety Staff**  
22

**Geographical Area Served**  
Leinster, Ulster

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Contaminants (including process), Toxins, Metal Speciation, Food Contact Materials, Additives, Compositional, Nutritional, Food complaints, General Food Quality, Labelling, Intake studies, Surveys

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

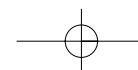
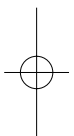
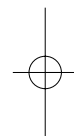
**Instrumental Specialisation**  
Yes

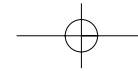
**Details**  
ICP-MS, ICP-MS-GC & LC, AAS, LC-MSMS, GC, GC-MS, HPLC GC-MSMS (headspace & liquid sampling), TRAACS, Immunoassay, Spectroscopy

**Contact Details**  
Dr. Michael O'Sullivan  
Deputy Public Analyst

**Tel:** +353 (0)1 6612022  
**Fax:** +353 (0)1 6628532  
**Web:** N/A

**Email**  
Michael.osullivan@maild.hse.ie



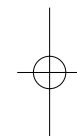
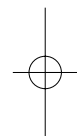


02  
Dublin Public  
Analyst's Laboratory  
- Chemistry *continued*

**Parameter Specialisation**  
Yes

**Details**  
Food Contact Materials, Peanut Traces, PAHs, Acrylamide, some Biogenic Amines, some Mycotoxins, Bulk Sample Preparations (up to 30kg), Metal Speciation, Safrole, Furan, Chemical Residues, Contaminants & Toxins

Sample Type	Parameter Tested
Alcoholic beverages (other than wine)	Wide range of Metals incl. Minerals, Salt Content – Sodium, Acrylamide, Various Additives, % alcohol, Congeners, Sugars
Ices & desserts, including sorbets, shop bought dessert mixes	Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Various Additives
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	Ochratoxin A, Sterigmatocystin, Wide range of Metals incl. Minerals, Salt Content – Sodium, Acrylamide, Peanut Traces, Solvent residues, Various Additives, Sugars, Authentication
Confectionary, including chocolate	Safrole, Wide range of Metals incl. Minerals, Salt Content – sodium, Acrylamide, Peanut Traces, Various Additives, Authentication
Nuts & nut products, snacks, including peanut butter, crisps	Aflatoxin B1, B2, G1, G2, Cyclopiazonic acid, Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Various Artificial Additives
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Aflatoxin B1, B2, G1, G2, Ochratoxin A, Patulin, Zearalenone and Fumonisin, Wide range of Metals incl. Minerals, Salt Content – Sodium, PAHs, Nitrate, Peanut Traces, Various Artificial Additives
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Wide range of Metals incl. Minerals, Salt Content – Sodium, Peanut Traces, Gluten, Various Artificial Additives
Additives including antioxidants, emulsifiers, stabilisers, thickeners	Wide range of Metals incl. Minerals, Salt Content – Sodium
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	Food Contact Materials incl. BADGE, BFDGE, Semicarbazide, ESBO
Others, including water used as an ingredient	Wide range of Metals and other Parameters
Water, including treated, untreated, rainwater, saltwater	Wide range of Metals and other Parameters
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	Various Parameters
All food stuffs, Others.	Wide range of Complaints, Foreign Body Identification
Biological/clinical (blood, serum, others)	Metals



**Contact Details**  
Mr. Peadar Canavan  
Public Analyst

**Tel:** +353 (0)91 58 1122  
**Fax:** +353 (0)91 58 1212  
**Web:** www.whb.ie

**Email**  
publicanalystlab@mailn.hse.ie

03

Galway Public  
Analyst's Laboratory

University College Hospital  
Seamus Quirke Road  
Galway  
Republic of Ireland

**No. of Food Safety Staff**  
26

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Additives, Compositional, Toxins, Food Complaints, Food Quality, Labelling, Nutrition, Residues, Contaminants, Food Processing, Parameters (e.g. pasteurisation, pH, moisture, etc.)

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

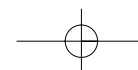
**Instrumental Specialisation**  
Yes

**Details**  
DR – Calux assay, PPSL, LC-MS, GC-MS

**Parameter Specialisation**  
Yes

**Details**  
Dioxin Screening – as total TEQ, Food Irradiation (screening test), Marine Biotoxins (AZAs and DSPs); Acrylamide; Fumonisin B1 (LC-MS), 3 – MCPD, Benzene (GC-MS), Phytoestrogens (isoflavones) in infant foods (HPLC), Benzo[a]pyrene in various foods (HPLC)

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Total Solids, Non-Fat-Solids, Fat, Freezing Point Depression, Titratable Acidity, Alkaline Phosphatase Activity, $\beta$ -Lactam Antibiotics & Inhibitory Substances – Delvo Test
Meat and meat products, including game, offal, white & black puddings	Benzo[a]pyrene, Nitrite/Nitrate
Fish, shellfish and molluscs	Domoic Acid, Biogenic Amines – Putrescine, Cadaverine, Histamine and Tyramine
Fruit and vegetables	Post Harvest Fungicides (Diphenyl, Orthophenylphenol & Thiabendazole) Nitrite/Nitrate
Non alcoholic beverages, including bottled water, soya milk based drinks	Benzene, Caffeine, Benzoic Acid, Sorbic Acid, Sweeteners (Acesulfame K, Aspartame & Saccharin)
Alcoholic beverages (other than wine)	Alcohol
Nuts & nut products, snacks, including peanut butter, crisps	Total Aflatoxins
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Ochratoxin A
Others, including water used as an ingredient	Unspecified Foods; Ash, Nitrogen, Fat, Moisture, Lead, Cadmium, Mercury, Sulphur Dioxide (Screening), Additives/Contaminants, Sorbic Acid and Benzoic Acid, Colours, Foreign Objects
Water, including treated, untreated, rainwater, saltwater	Ammonium, Nitrite, Nitrate, Iron, Manganese, Turbidity, Conductivity, pH, Free and Total Chlorine, Aluminium, Fluoride, Colour



**Contact Details**

Mr. Ron Ennion  
Public Analyst

**Tel:** +44 (0)28 90 321 691

**Fax:** +44 (0)28 90 439 604

**Web:** www.eurofins.co.uk

**Email**

ronennion@eurofins.com

04

# Belfast Public Analyst's Laboratory

Eurofins Laboratories (NI) Ltd.  
4th Floor,  
16 Donegall Square South  
Belfast  
Northern Ireland  
BT1 5JJ

**No. of Food Safety Staff**

6

**Geographical Area Serviced**

International

**Primary Function**

Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**

Additives, Compositional, Toxins, Food Complaints, Food Speciation, Food Quality, Ionising Radiation, Labelling, Nutrition, Residues, Contaminants including Process, Authenticity, Geographical Origin

**ISO17025 Accredited**

Yes

**Accredited By**

UKAS

**Instrumental Specialisation**

Yes

**Details**

ICP-MS, GC-MS, GC-MS-MS, LC-MS-MS, SNIF-NMR

**Parameter Specialisation**

Yes

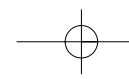
Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Compositional Analysis
Egg and egg products, including egg mayonnaise, prepared egg dishes	Compositional Analysis, Preservatives, Meat Content, (directive 2001/101/EC)
Meat and meat products, including game, offal, white & black puddings	Species, Heavy Metals, Dioxins, Composition, Decomposition
Fish, shellfish and molluscs	Composition, Rancidity, Fatty Acid Profiles, Virgin / Extra Virgin Oil Quality
Fats and oils, including lard, olive oil, non dairy spread	Composition, Additives
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	Identification of Basmati Rice, Mycotoxins, Allergens, Composition
Cereal and bakery products, including pasta, rice, cornflakes	Pesticides, Residues
Fruit and vegetables	Heavy Metals, Mycotoxins
Herbs & spices	Additives, Composition, Contaminants
Non alcoholic beverages, including bottled water, soya milk based drinks	Geographical Origin, Methanol, Glycols, Additives, Alcohol
Wine, including fortified, non fortified	Spirits – Brand Authenticity, Alcohol, Methanol
Alcoholic beverages (other than wine)	

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Belfast Public Analyst's Laboratory  
*continued*

**Details**

Fruit Juice and Wine Authenticity, Geographical origin, Dioxins & Dioxin like PCBs, Veterinary Drug Residues, Pesticide Residues, GMO Detection & Quantification, Detection of Irradiation, Basmati Rice Identification, DNA Based Techniques (species identification)

Sample Type	Parameter Tested
Ices & desserts, including sorbets, shop bought dessert mixes	Composition
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	Mycotoxins, Heavy Metals, Composition
Confectionary, including chocolate	Quantitative Colours, Composition
Nuts & nut products, snacks, including also peanut butter, crisps	Mycotoxins
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Pesticide Residues, Composition, Sudan I, II, III, IV, Nutritional Analysis
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Compositional Analysis
Additives including antioxidants, emulsifiers, stabilisers, thickeners	Determined Routinely
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	
Others, including water used as an ingredient	Comprehensive Analytical Capability
Water, including treated, untreated, rainwater, saltwater	



**Contact Details**  
 Ms. Helen Cowman  
 Technical Manager / Technologist

**Tel:** +353 (0)21 492 3308/09  
**Fax:** +353 (0)21 492 3372  
**Web:** www.shb.ie

**Email**  
 cowmanh@mailp.hse.ie

05

# Cork Food Microbiology Laboratory

St. Finbarr's Hospital  
 Douglas Road  
 Cork  
 Republic of Ireland

05  
 Cork Food Microbiology Laboratory  
*continued*

**No. of Food Safety Staff**  
 17.1

**Geographical Area Served**  
 Munster

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Food Borne Pathogens, Food Complaints, Food Quality

**ISO17025 Accredited**  
 Yes

**Accredited By**  
 INAB

**Instrumental Specialisation**  
 Yes

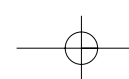
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 PCR (ABAX) *Salmonella* spp, *Listeria* genus, *Listeria monocytogenes*, Immunoassay Vidas

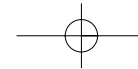
**Parameter Specialisation**  
 Yes

**Details**  
 Establishment of method for testing for *Legionella* spp. in water samples

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	<i>Bacillus cereus</i> , <i>Campylobacter</i> spp., Enterobacteriaceae, <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Aerobic Colony count by spiral plate, <i>Clostridium perfringens</i> , <i>Salmonella</i> spp.
Fruit and vegetables	
Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Ices & desserts, including sorbets, shop bought dessert mixes	
Confectionary, including chocolate	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	

Sample Type	Parameter Tested
Others, including water used as an ingredient	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i>
Water, including treated, untreated, rainwater, saltwater	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Listeria</i> spp. Hycheck Swabs for Enterobacteriaceae and Total Aerobic Counts





**Contact Details**  
Mr. Vincent Young  
Deputy Public Analyst

**Tel:** +353 (0)1 6612022  
**Fax:** +353 (0)1 6628532  
**Web:** N/A

**Email**  
Vincent.young@maild.hse.ie

06

## Dublin Public Analyst's Laboratory – Microbiology

Sir Patrick Dun's Hospital  
Lower Grand Canal Street  
Dublin 2  
Republic of Ireland

**No. of Food Safety Staff**

12

**Geographical Area Served**

Leinster

**Primary Function**

Public Laboratory

**Food Safety Work Carried Out**

Routine, Survey and Complaint Investigation – Food Borne Pathogens

**ISO17025 Accredited**

Yes

**Accredited By**

INAB

**Instrumental Specialisation**

Yes

**Details**

VIDAS

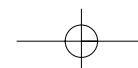
**Parameter Specialisation**

No

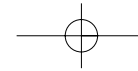
Sample Type	Parameter Tested
Fish, shellfish and molluscs	<i>Vibrio parahaemolyticus</i>
Dairy products, including cheese, cream liqueur, powdered dairy products	ACC, <i>Bacillus cereus</i> , <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , Enterobacteriaceae, Coliforms, <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Campylobacter</i> spp.
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Wine, including fortified, non fortified	
Alcoholic beverages (other than wine)	

06  
Dublin Public Analyst's Laboratory - Microbiology  
*continued*

Sample Type	Parameter Tested	
Ices & desserts, including sorbets, shop bought dessert mixes	ACC, <i>Bacillus cereus</i> , <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , Enterobacteriaceae, Coliforms, <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Campylobacter</i> spp.	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas		
Confectionary, including chocolate		
Nuts & nut products, snacks, including peanut butter, crisps		
Prepared dishes, including baby food, all vegetable based and cereal based dishes		
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas		
Others, including water used as an ingredient		
Water, including treated, untreated, rainwater, saltwater		Coliforms, <i>Escherichia coli</i> , ACC, Enterococci, <i>Clostridium perfringens</i> , <i>Pseudomonas</i> spp. <i>Pseudomonas aeruginosa</i> , <i>Salmonella</i> spp.







**Contact Details**  
 Dr. Eleanor McNamara  
 Director, Consultant  
 Microbiologist

**Tel:** +353 (0)1 62 06175  
**Fax:** +353 (0)1 62 31908  
**Web:** N/A

**Email**  
 Eleanor.mcnamara@mailm.hse.ie

# 07

## Dublin Public Health Laboratory

Cherry Orchard Hospital  
 Ballyfermot  
 Dublin 10  
 Republic of Ireland

**No. of Food Safety Staff**  
 14

**Geographical Area Serviced**  
 Republic of Ireland

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Toxins, Food Borne Pathogens, Food Complaints, Contaminants, Research into VTEC Serotypes Prevalence, Routine National Molecular Diagnostic Service for VTEC and *Escherichia coli* O157 Toxigenic Status, Application of Molecular Techniques to Food Microbiology

**ISO17025 Accredited**  
 Yes

**Accredited By**  
 INAB

**Instrumental Specialisation**  
 Yes

**Details**  
 Vidas for *Salmonella* spp. and *Campylobacter* spp., Real-time PCR, PFGE

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	TVC @30 °C, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , <i>Clostridium perfringens</i> , <i>Listeria</i> spp., Enterobacteriaceae, Coliforms, <i>Salmonella</i> spp., <i>Campylobacter</i> spp., <i>Vibrio parahaemolyticus</i>
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Wine, including fortified, non fortified	
Alcoholic beverages (other than wine)	

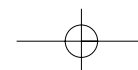
### 07 Dublin Public Health Laboratory *continued*

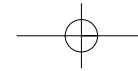
**Parameter Specialisation**  
 Yes

**Details**  
 Diagnostic Service and containment (level 3) Facilities for *Escherichia coli* O157 (class 3 pathogen)

**Additional Comments**  
 Molecular detection of Food Biological Threats. Molecular Strain Relatedness work on VTEC

Sample Type	Parameter Tested
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	TVC @30 °C, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , <i>Clostridium perfringens</i> , <i>Listeria</i> spp., Enterobacteriaceae, Coliforms, <i>Salmonella</i> spp., <i>Campylobacter</i> spp., <i>Vibrio parahaemolyticus</i>
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	
Others, including water used as an ingredient	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	
Water, including treated, untreated, rainwater, saltwater	TVC @30 °C, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , Coliforms, <i>Salmonella</i> spp., <i>Campylobacter</i> spp., <i>Vibrio parahaemolyticus</i>





**Contact Details**  
 Dr. Geraldine Corbett – Feeney  
 Consultant Microbiologist

**Tel:** +353 (0)91 54 4410  
**Fax:** +353 (0)91 52 4216  
**Web:** N/A

**Email**  
 Geraldine.corbett-feeney@mailn.hse.ie

08

# Galway Food Microbiology Laboratory

University College Hospital  
 Galway  
 Republic of Ireland

**No. of Food Safety Staff**

11

**Geographical Area Served**

Connaught

**Primary Function**

Public Laboratory

**Food Safety Work Carried Out**

Food Borne Pathogens, Food Complaints

**ISO17025 Accredited**

Yes

**Accredited By**

INAB

**Instrumental Specialisation**

No

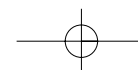
**Parameter Specialisation**

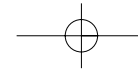
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Bacillus</i> spp., <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Listeria</i> spp., <i>Campylobacter</i> spp., Coliforms, Enterobacteriaceae
Egg and egg products, including egg mayonnaise, prepared egg dishes	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Bacillus</i> spp., <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , Enterobacteriaceae, <i>Listeria</i> spp., <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp.
Meat and meat products, including game, offal, white & black puddings	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Bacillus</i> spp., <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Listeria</i> spp., <i>Clostridium perfringens</i> , Coliforms, <i>Campylobacter</i> spp., Enterobacteriaceae
Fish, shellfish and molluscs	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Bacillus</i> spp., <i>Listeria</i> spp., <i>Clostridium perfringens</i>
Fats and oils including lard, olive oil, non-dairy spread	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Listeria</i> spp.
Cereal and bakery products including pasta, rice, cornflakes	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Bacillus cereus</i> , <i>Salmonella</i> spp., <i>Clostridium perfringens</i> , <i>Listeria monocytogenes</i> , <i>Listeria</i> spp.
Fruit and vegetables	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Salmonella</i> spp., Coliforms, <i>Listeria monocytogenes</i> , <i>Listeria</i> spp, <i>Bacillus cereus</i> , Enterobacteriaceae
Non alcoholic beverages, including bottled water, soya milk based drinks	
Wine, including fortified, non fortified	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Salmonella</i> spp., Coliforms
Alcoholic beverages (other than wine)	
Confectionary, including chocolate	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , Coliforms, <i>Salmonella</i> spp, <i>Bacillus cereus</i> , <i>Listeria monocytogenes</i> , <i>Listeria</i> spp., <i>Campylobacter</i> spp.

08  
 Galway Food Microbiology Laboratory *continued*

Sample Type	Parameter Tested
Nuts & nut products, snacks, including peanut butter, crisps	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Bacillus</i> spp., <i>Salmonella</i> spp., <i>Clostridium perfringens</i> , <i>Listeria monocytogenes</i> , <i>Listeria</i> spp
Prepared dishes, including baby food, all vegetable based and cereal based dishes	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Salmonella</i> spp., Coliforms, <i>Campylobacter</i> spp., <i>Listeria monocytogenes</i> , <i>Listeria</i> spp., Enterobacteriaceae
Others, including water used as an ingredient	Coliforms, <i>Escherichia coli</i> , Colony count @ 37° C & 22° C, <i>Staphylococcus aureus</i> , <i>Pseudomonas aeruginosa</i>
Water, including treated, untreated, rainwater, saltwater	Coliforms, <i>Escherichia coli</i> , Enterococci, <i>Clostridium perfringens</i> , <i>Salmonella</i> spp., <i>Pseudomonas aeruginosa</i> , <i>Staphylococcus aureus</i> , Colony Count @ 37° C & 22° C
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Salmonella</i> spp., Coliforms, <i>Campylobacter</i> spp., <i>Listeria monocytogenes</i> , <i>Listeria</i> spp., <i>Clostridium perfringens</i>





**Contact Details**  
Ms. Liz Murphy  
Senior Medical Scientist /  
Technical Manager

**Tel:** +353 (0)61 482 845  
**Fax:** +353 (0)61 482 054  
**Web:** N/A

**Email**  
lmurphy@mailh.hse.ie

09

## Limerick Food Microbiology Laboratory

Microbiology Department  
Mid – Western Regional  
Hospital  
Dooradoyle  
Limerick  
Republic of Ireland

**No. of Food Safety Staff**  
8

**Geographical Area Served**  
Munster

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens,  
Food Complaints

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fats and oils, including lard, olive oil, non-dairy spread	
Cereal and bakery products, including pasta, rice, cornflakes	Aerobic Colony Count, <i>Bacillus cereus</i> , <i>Clostridium perfringens</i> , <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Listeria</i> spp., <i>Campylobacter</i> spp., <i>Salmonella</i> spp., Enterobacteriaceae
Fruit and vegetables	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Alcoholic beverages (other than wine)	
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Fish, shellfish and molluscs	Aerobic Colony Count, <i>Escherichia coli</i> , <i>Salmonella</i> spp., Enterobacteriaceae
Water, including treated, untreated, rainwater, saltwater	<i>Escherichia coli</i> , Aerobic Colony Count @ 22 °C & 36 °C

**Contact Details**  
Dr. Fiona Kenny  
Consultant Microbiologist

**Tel:** +353 (0)71 9174 558  
**Fax:** +353 (0)71 9174 658  
**Web:** N/A

**Email**  
Fiona.kenny@mailh.hse.ie

10

## Sligo Public Health Laboratory

Microbiology Department  
Sligo General Hospital  
Sligo  
Republic of Ireland

**No. of Food Safety Staff**  
11.1

**Geographical Area Served**  
Connaught

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food Complaints, Food Quality, Contaminants – Indicators of Hygiene, Water Analysis

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

**Instrumental Specialisation**  
Yes

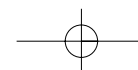
**Details**  
Mini-Vidas

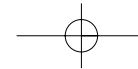
**Parameter Specialisation**  
Yes

**Details**  
*Salmonella* typing,  
Identification of *Listeria* spp.

**Additional Comments**  
Participation in an intercollaborative *safeFood*-funded trial with NIPHL on *Cryptosporidium* in Foods.

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Pre incubated Plate, Enumeration of Coliforms, <i>Bacillus</i> spp., <i>Clostridium perfringens</i> , <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Enterococci, Enterobacteriaceae, Aerobic Colony Count, <i>Campylobacter</i> spp., <i>Vibrio</i> spp., <i>Aeromonas</i> spp., <i>Salmonella</i> spp.
Egg and egg products, including egg mayonnaise, prepared egg dishes	Enumeration of <i>Escherichia coli</i> , <i>Bacillus</i> spp., <i>Clostridium perfringens</i> , <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Enterococci, Enterobacteriaceae, Aerobic Colony Count, <i>Campylobacter</i> spp., <i>Vibrio</i> spp., <i>Aeromonas</i> spp., <i>Salmonella</i> spp., <i>Vibrio</i> spp.
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	<i>Bacillus</i> spp., <i>Clostridium perfringens</i> , <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , 1, Enterobacteriaceae, Aerobic Colony Count, <i>Campylobacter</i> spp., <i>Vibrio</i> spp., <i>Aeromonas</i> spp., <i>Salmonella</i> spp.
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Herbs & spices	
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas.	





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Sligo Public  
Health Laboratory  
*continued*

Sample Type	Parameter Tested
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	<i>Bacillus</i> spp, <i>Clostridium perfringens</i> , <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Enterococci, Enterobacteriaceae, Aerobic Colony Count, <i>Campylobacter</i> spp, <i>Vibrio</i> spp., <i>Aeromonas</i> spp, <i>Salmonella</i> spp.
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	
Water, including treated, untreated, rainwater, saltwater	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , Enterococci, <i>Clostridium perfringens</i> , Sulphite reducing Clostridia

**Contact Details**  
Mr. Noel Shanaghy  
Chief Medical Scientist

**Tel:** +353 (0)51 842606  
**Fax:** +353 (0)51 848566  
**Web:** www.sehb.ie

**Email**  
Noel.Shanaghy@maila.hse.ie

11

Waterford Public  
Health Laboratory

Microbiology Department  
Waterford Regional Hospital  
Dunmore Road  
Waterford City  
Republic of Ireland

**No. of Food Safety Staff**  
13.2

**Geographical Area Served**  
Munster, Leinster

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food Complaints, Food Quality

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

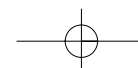
**Instrumental Specialisation**  
Yes

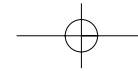
**Details**  
Qualicon Riboprinter, ABAX PCR system, Roche Light Cycler & MagnaPur DNA Extraction System

**Parameter Specialisation**  
Yes

**Details**  
Currently developing methods for the detection and molecular typing of *Cryptosporidium* in water

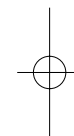
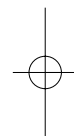
Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	TVC, <i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Campylobacter</i> spp. and Enterobacteriaceae
Fruit and vegetables	
Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	





11  
Waterford Public Health Laboratory  
*continued*

Sample Type	Parameter Tested
Confectionary, including chocolate	TVC, <i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Campylobacter</i> spp. and Enterobacteriaceae
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Nuts & nut products, snacks, including peanut butter, crisps	<i>Salmonella</i> spp.
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Coliforms
Water, including treated, untreated, rainwater, saltwater	Coliforms, <i>Escherichia coli</i> , TVC, Faecal Streptococci, <i>Clostridium perfringens</i> and <i>Legionella</i>



**Contact Details**  
Dr. Ian Wilson  
Clinical Scientist

**Tel:** +44 (0)28 90 329 241  
Extension 2483  
**Fax:** +44 (0)28 90 263 991  
**Web:** N/A

**Email**  
ian.wilson@bll.n-i.nhs.co.uk

12

Northern Ireland  
Public Health  
Laboratory

Belfast City Hospital  
Lisburn Road  
Belfast BT9 7AD  
Co. Antrim  
Northern Ireland

**No. of Food Safety Staff**  
10

**Geographical Area Serviced**  
Northern Ireland

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens,  
Food Complaints

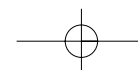
**ISO17025 Accredited**  
Yes

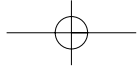
**Accredited By**  
UKAS

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

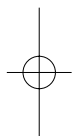
Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> , <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Herbs & spices	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas.	
Confectionary, including chocolate	





12  
Northern Ireland  
Public Health  
Laboratory *continued*

Sample Type	Parameter Tested
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> , <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Others, including water used as an ingredient	Coliforms, <i>Escherichia coli</i> , TVC @ 22°C & 37°C, Faecal Streptococci, <i>Clostridium perfringens</i> , <i>Pseudomonas aeruginosa</i>
Water, including treated, untreated, rainwater, saltwater	
Fish, shellfish and molluscs	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157.



**Contact Details**  
Mr. Paul Rafter  
Senior Veterinary Inspector

**Tel:** +353 (0)1 607 2950  
**Fax:** +353 (0)1 821 4966  
**Web:** N/A

**Email**  
paul.rafter@agriculture.gov.ie

13

# The Central Meat Control Laboratory

Young's Cross  
Celbridge  
Co Kildare  
Republic of Ireland

**No. of Food Safety Staff**  
34

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Public Laboratory

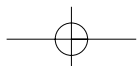
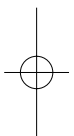
**Food Safety Work Carried Out**  
Food Borne Pathogens, Residues

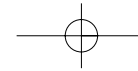
**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Meat and meat products, including game, offal, white & black puddings	<i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Staphylococcus</i> , TVC, <i>Salmonella</i> spp., <i>Listeria</i> spp., Residues, Nitrates, Nitrites, Heavy Metals
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	Can Quality, Micro Tests
Water, including treated, untreated, rainwater, saltwater	Micro and physico-chemical properties, Conductivity, TVC, <i>Escherichia coli</i> , Coliforms, Faecal Streptococci
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Escherichia coli</i>





**Contact Details**  
 Dr. Dan O'Sullivan  
 Senior Agricultural Inspector

**Tel:** +353 (0)1 607 2614  
**Fax:** +353 (0)1 820 4260  
**Web:** www.pcs.agriculture.gov.ie

**Email**  
 dan.osullivan@agriculture.gov.ie

14

## Pesticide Control Laboratory

Young's Cross  
 Celbridge  
 Co Kildare  
 Republic of Ireland

**No. of Food Safety Staff**  
 19

**Geographical Area Serviced**  
 Republic of Ireland

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Residues

**ISO17025 Accredited**  
 Yes

**Accredited By**  
 INAB

**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	Multi Residue Screen for Pesticide Residues
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Confectionary, including chocolate	Multi Residue Screen

**Contact Details**  
 Mr. Maurice Brennock  
 Veterinary Inspector

**Tel:** ++353 (0)51 877 807  
**Fax:** ++353 (0)51 87 807  
**Web:** N/A

**Email**  
 finbar.warner@agriculture.gov.ie

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## Food Control Laboratory – Waterford

3 Catherine St.  
 Waterford  
 Republic of Ireland

**No. of Food Safety Staff**  
 2

**Geographical Area Serviced**  
 Republic of Ireland

**Primary Function**  
 Public Laboratory

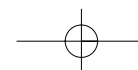
**Food Safety Work Carried Out**  
 Food Borne Pathogens

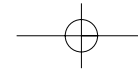
**ISO17025 Accredited**  
 No

**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Total Count, Coliforms, Added Water and Fat, Antibiotics
Water, including treated, untreated, rainwater, saltwater	Coliforms, <i>Escherichia coli</i> , Total Count @ 22°C, 37°C





**Contact Details**  
 Mr. Dan O'Mahoney  
 Lab Manager (Micro.)  
 Mr. Paul Power  
 Lab Manager (Chem.)

**Tel:** +353 (0)21 454 3300  
**Fax:** +353 (0)21 454 3767  
**Web:** N/A

**Email**  
 dan.omahoney@agriculture.gov.ie  
 paul.power@agriculture.gov.ie

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## Cork Dairy Science Laboratory

Model Farm Road  
 Cork  
 Republic of Ireland

**No. of Food Safety Staff**  
 10

**Geographical Area Served**  
 Republic of Ireland

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Food / Water Quality, Food Borne Pathogens, Antibiotic Residues /Toxins

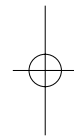
**ISO17025 Accredited**  
 No

**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 Yes

**Details**  
 Staphylococcal Enterotoxins in Dairy Products (ELISA method)

Sample Type	Parameter Tested
Water, including treated, untreated, rainwater, saltwater	Coliforms, <i>Escherichia coli</i> , <i>Enterococci</i>
Dairy products, including cheese, cream liqueur, Powdered dairy products	<i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Coagulase positive Staphylococci</i> , <i>Coliforms</i> , <i>Escherichia coli</i> , TBC, Antibiotics (Delvo), Phosphatase, Fat, moisture, Peroxide value, milk Protein, fatty acids



**Contact Details**  
 Ms. Bernadette Hickey  
 Agricultural Inspector

**Tel:** +353 (0)1 661 6341  
**Fax:** +353 (0)1 676 7334  
**Web:** N/A

**Email**  
 bernadette.hickey@agriculture.gov.ie

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## Dublin Dairy Science Laboratory

Harcourt Terrace Lane  
 Harcourt Terrace  
 Dublin 2  
 Republic of Ireland

**No. of Food Safety Staff**  
 7

**Geographical Area Served**  
 Leinster, Connaught

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Compositional, Food Borne Pathogens, Food Quality

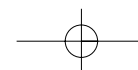
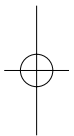
**ISO17025 Accredited**  
 Yes

**Accredited By**  
 INAB

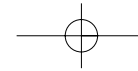
**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Qualitative detection of Antibiotics (Penicillin and Sulphonamide) Coliforms, TVC @ 30 °C, 55 °C, Coagulase Positive Staphylococci, <i>Escherichia coli</i> Colony Count @ 44 °C, <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , Fat, Water, Peroxide Value, Salt, Protein







**Contact Details**  
Mrs Margaret Byrne  
Assistant Agricultural Inspector

**Tel:** +353 (0)61 452 444  
**Fax:** +353 (0)61 452 054  
**Web:** N/A

**Email**  
margaret.byrne@agriculture.gov.ie

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## Limerick Dairy Science Laboratory

Killeely Road  
Thomondgate  
Limerick  
Republic of Ireland

**No. of Food Safety Staff**  
10

**Geographical Area Served**  
Munster

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Compositional, Food Borne Pathogens, Food Quality, Residues

**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Qualitative Detection of Antibiotics (Penicillin and Sulphonamide) Coliforms, TVC @ 30 °C, 55 °C, Coagulase Positive Staphylococci, <i>Escherichia coli</i> colony count @ 44 °C, <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , Moisture, Fat, Protein, Ash, Lactase, Lactose, Acidity, Total solids, Phosphatase, Peroxidase, Freezing Point, Scorched particles, Solubility index, % skim content in animal feed

**Contact Details**  
Mr. Paddy Reilly  
Senior Laboratory Technician

**Tel:** +353 (0)21 454 5377  
**Fax:** +353 (0)21 454 5694  
**Web:** N/A

**Email**  
paddy.reilly@agriculture.gov.ie

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## Brucellosis Laboratory

Model Farm Road  
Cork  
Republic of Ireland

**No. of Food Safety Staff**  
55

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens

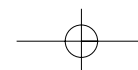
**ISO17025 Accredited**  
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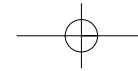
**Instrumental Specialisation**  
No

**Parameter Specialisation**  
Yes

**Details**  
Animal Brucellosis Serology

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Milk (whey) – Brucella Abortus Antibodies (indirect ELISA)
Blood, serum and milk	Immunoglobulins





**Contact Details**

Mr. John Ferris  
Director

**Tel:** +353 (0)1 607 2869

**Fax:** +353 (0)1 821 3010

**Web:** N/A

**Email**

john.ferris@agriculture.gov.ie

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# Central Veterinary Research Laboratory

Young's Cross  
Celbridge  
Co. Kildare  
Republic of Ireland

**No. of Food Safety Staff**

15

**Geographical Area Served**

Republic of Ireland

**Primary Function**

Public Laboratory

**Food Safety Work Carried Out**

Food Borne Pathogens,  
Physical Properties, Residues

**ISO17025 Accredited**

No

**Instrumental Specialisation**

Yes

**Details**

PCR – Real time,  
Robotic Sample Processing,  
Genotyping, (Pyrosequencer),  
DNA Sequencer, Electron  
Microscopy

**Parameter Specialisation**

No

Sample Type	Parameter Tested
Egg and egg products, including egg mayonnaise, prepared egg dishes	<i>Salmonella</i> spp., Enterobacteriaceae, Mesophilis, Staphylococci
Meat and meat products, including game, offal, white & black puddings	<i>Salmonella</i> spp., <i>Campylobacter</i> , <i>Escherichia coli</i> , Enterococci, Staphylococci, <i>Listeria</i> spp., Mycobacteria. Other histopathological, virological, parasitological & prion parameters
Fruit and vegetables, Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Salmonella</i> spp.

# Contact details for Athlone, Cork, Kilkenny and Limerick Veterinary Laboratories

**Athlone Regional Veterinary Laboratory**

Department of Agriculture & Food  
Coosan  
Athlone  
Co. Westmeath  
Republic of Ireland

**Contact Details**

Mr John Fagan  
Research Officer

**Tel:** +353 9064 75514

**Fax:** +353 9064 75215

**Web:** N/A

**Email:** john.fagan@agriculture.gov.ie

**Cork Regional Veterinary Laboratory**

Department of Agriculture & Food  
Model Farm Road  
Cork  
Republic of Ireland

**Contact Details**

Mr Eugene Power  
Head of Laboratory

**Tel:** +353 21 4543931

**Fax:** +353 21 4546153

**Web:** N/A

**Email:** eugene.power@agriculture.gov.ie

**Limerick Regional Veterinary Laboratory**

Department of Agriculture & Food  
Knockalisheen  
Limerick  
Republic of Ireland

**Contact Details**

Mr Jim Bradley  
Head of Laboratory

**Tel:** +353 61 452911

**Fax:** +353 61 451849

**Web:** N/A

**Email:** jim.bradley@agriculture.gov.ie

**Kilkenny Regional Veterinary Laboratory**

Department of Agriculture & Food  
Leggatsrath  
Co. Kilkenny  
Republic of Ireland

**Contact Details**

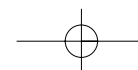
Mr John Moriarty  
Head of Laboratory

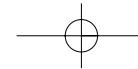
**Tel:** +353 5677 21688

**Fax:** +353 5677 64741

**Web:** N/A

**Email:** john.moriarty@agriculture.gov.ie





**Contact Details**  
Mr. Oliver MacDonagh  
Senior Research Officer

**Tel:** +353 (0)71 9142 191  
**Fax:** +353 (0)71 9145 900  
**Web:** N/A

**Email**  
seamus.macgowan@agriculture.gov.ie

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## Public Health Unit, Sligo Regional Veterinary Laboratory

Fawcetts Bridge  
Dunally  
Sligo  
Republic of Ireland

**No. of Food Safety Staff**

1

**Geographical Area Served**

Ulster, Leinster, Connaught

**Primary Function**

Public Laboratory

**Food Safety Work Carried Out**

Food Borne Pathogens, Food Quality, Contaminants, Composition

**ISO17025 Accredited**

No

**Instrumental Specialisation**

No

**Parameter Specialisation**

No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Coliforms, Phosphatase Test, Peroxidase Test, Antibiotic Residue Test, Cryoscope Test, Fat, Lactometer Readings, Plate Count @ 21°C, Plate Count @ 30°C
Water, including treated, untreated, rainwater, saltwater	Total Coliforms, Faecal Coliforms, Colony Count @22°C x 72hrs, Colony Count @ 37°C x 48hrs, Total Residual Chlorine, Conductivity, Odour, Appearance

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## Agriculture, Food and Environmental Science Division

Agriculture and Food  
Science Centre  
Department of Agriculture  
and Rural Development  
Newforge Lane  
Belfast BT9 5PX  
Northern Ireland

**No. of Food Safety Staff**

113

**Geographical Area Served**

Northern Ireland

**Primary Function**

Public Laboratory

**Food Safety Work Carried Out**

Compositional, Toxins, Food Borne Pathogens, Food Complaints, Food Quality, Ionising Radiation, Nutrition, Residues, Contaminants

**ISO17025 Accredited**

Yes

**Accredited By**

UKAS

**Instrumental Specialisation**

Yes

**Details**

Riboprinter – Automated *Campylobacter* Identification System, Impedance – for *Salmonella* detection

**Parameter Specialisation**

Yes

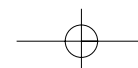
**Details**

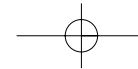
Food Irradiation Facility, High Pressure Processing Facility

**Additional Comments**

Analysis for Gamma Emitting Radionuclides in all Food Types

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	<i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> (VTEC and non-VTEC), <i>Mycobacterium paratuberculosis</i> (MAP), Aflatoxin M1, Phosphatase, Inhibitory Substances (antibiotics)
Egg and egg products, including egg, mayonnaise, prepared egg dishes	<i>Salmonella</i> spp., <i>Listeria monocytogenes</i>
Meat and meat products, including game, offal, white & black puddings	<i>Salmonella</i> spp., <i>Campylobacter</i> spp., <i>Arcobacter</i> spp., <i>Listeria monocytogenes</i> , <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> (VTEC and non-VTEC). Organochlorides, Organophosphates, PCBs and metals (Hg, Pb, Cd, As, etc.)
Fish, shellfish and molluscs	Enterobacteriaceae and Other Pathogens as above. Organochlorides, PCBs, PAHs, TBT, Metals (Hg, Pb, Cd, As, etc.)
Fruit and vegetables	Patulin
Nuts & nut products, snacks, including peanut butter, crisps	Aflatoxin
Prepared dishes, including baby food, all vegetable based and cereal based dishes	General Microbiology and Specific Pathogens as required
Water, including treated, untreated, rainwater, saltwater	Total Viable Count at 22°C and 37°C, Faecal enterococci, Enterobacteriaceae, Sulphite reducing Clostridia, <i>Mycobacterium paratuberculosis</i> (MAP)





**Contact Details**  
 Professor William Ellis  
 Acting Director

**Tel:** +44 (0)28 90 525600  
**Fax:** +44 (0)28 90525773  
**Web:** www.dardni.gov.uk

**Email**  
 brian.davidson@dardni.gov.uk

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## Veterinary Sciences Division

Department of Agriculture and Rural Development  
 Stoney Road  
 Belfast BT4 3SD  
 Co. Antrim  
 Northern Ireland

**No. of Food Safety Staff**  
 83

**Geographical Area Serviced**  
 International

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Additives, Food Borne Pathogens, Toxins, Residues, Viruses & BSE

**ISO17025 Accredited**  
 Yes

**Accredited By**  
 UKAS / GLP

**Instrumental Specialisation**  
 yes

**Details**  
 GC-MS, High Resolution  
 GC-MS, FIA, GC,  
 Electrophoresis, Immunoassay,  
 LC-MS, PCR Equipment,  
 Serological, Phage Typing

**Parameter Specialisation**  
 Yes

**Details**  
 Food Irradiation

Sample Type	Parameter Tested
Meat and meat products, including game, offal, white & black puddings	Detection of Residues of Licensed Veterinary Medicines (and their products) and Illegal Drugs. Microbiological Agents in Animals
Fish, shellfish and molluscs	Detection of Infection Agents and Shellfish Poisons

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## Marine Institute

Snugborough Road,  
 Abbotstown, Dublin 15  
 and Parkmore Industrial Estate, Ballybrit, Co. Galway  
 Republic of Ireland

**Contact Details**  
 Mr. Micheal Ó'Cinnéide  
 Director, Marine Environment and Food Safety Services

**Tel:** +353 (0)91 730400  
**Fax:** +353 (0)91 730470  
**Web:** www.marine.ie

**Email**  
 michael.ocinneide@marine.ie

**No. of Food Safety Staff**  
 40

**Geographical Area Serviced**  
 Republic of Ireland

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Toxins, Residues, Contaminants

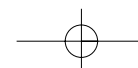
**ISO17025 Accredited**  
 Yes

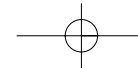
**Accredited By**  
 INAB

**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Fish, shellfish and molluscs	<p><b>Finfish:</b>                      Antibacterials, Ivermectin, Emamectin Benzoate, Cypermethrin, Teflubenzuron, Diflubenzuron, Pigments, Sulphonamides, Tetracyclines, Quinolones</p> <p><b>FinFish and Shellfish:</b>                      Lead, Cadmium, Mercury, Moisture, Lipids, Chromium, Zinc, Copper, PCBs, Chlorinated Pesticides and Toxaphene</p> <p><b>Shellfish:</b>                      Amnesic shellfish toxins, Diarrhetic shellfish toxins, Azospiracids, Paralytic Shellfish Toxins</p>





**Contact Details**  
Mr. Jim Buckley  
Chief Veterinary Officer

**Tel:** +353 (0)21 428 5405  
**Fax:** +353 (0)21 434 7118  
**Web:** N/A

**Email**  
vets@corkcoco.ie

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## Cork County Council Food Safety Laboratory

Veterinary Department  
Floor 12, County Hall  
Cork  
Republic of Ireland

**No. of Food Safety Staff**  
3

**Geographical Area Served**  
Munster

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food Complaints

**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	TVC, Enterobacteriaceae, <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Salmonella</i> spp., Delvo test (milks)
Egg and egg products, including egg mayonnaise, prepared egg dishes.	TVC, Enterobacteriaceae, <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Salmonella</i> spp., <i>Campylobacter</i> spp.
Water, including treated, untreated, rainwater, saltwater	TVC, Coliforms / Enterobacteriaceae, <i>Escherichia coli</i>
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Salmonella</i> spp., <i>Escherichia coli</i>

**Contact Details**  
Mr. Padraic Flynn  
Chief Veterinary Officer

**Tel:** +353 (0)61 419050  
**Fax:** +353 (0)61 312460  
**Web:** N/A

**Email**  
pflynn@limerickcorp.ie

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## Limerick City Council – Veterinary Laboratory

Park Road  
Rhebogue  
Limerick  
Republic of Ireland

**No. of Food Safety Staff**  
3

**Geographical Area Served**  
Munster, Connaught

**Primary Function**  
Public Laboratory

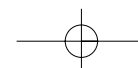
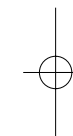
**Food Safety Work Carried Out**  
Food Borne Pathogens, Food Complaints

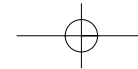
**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Coliforms, <i>Escherichia coli</i> , Added Water, Antibiotics
Meat and meat products, including game, offal, white & black puddings	Coliforms, <i>Staphylococcus aureus</i> , TVC
Water, including treated, untreated, rainwater, saltwater	TVC, Coliforms, <i>Escherichia coli</i>





**Contact Details**  
 Professor Martin Cormican  
 Head of Laboratory

**Tel:** +353 (0)91 544628  
**Fax:** +353 (0)91 512514  
**Web:** www.nuigalway.ie/  
 research/Salmonella\_lab/

**Email**  
 salmreflab@hotmail.com

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## Interim National *Salmonella* Reference Laboratory

Department of Medical  
 Microbiology  
 University College Hospital  
 Galway  
 Republic of Ireland

**No. of Food Safety Staff**

4

**Geographical Area Serviced**

Republic of Ireland

**Primary Function**

Public Laboratory

**Food Safety Work Carried Out**

Food Borne Pathogens

**ISO17025 Accredited**

No

**Accredited By**

Applying for Clinical  
 Pathology Accreditation (UK)  
 Ltd

**Instrumental Specialisation**

No

**Parameter Specialisation**

No

**Sample Type**

No foods are analysed. Food  
 isolates from other  
 laboratories only

**Parameter Tested**

Identification of *Salmonella* spp., *Listeria* spp., and *Shigella*  
 isolates, limited identification of *Campylobacter* isolates

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## Radiological Protection Institute of Ireland

3 Clonskeagh Square  
 Dublin 14  
 Republic of Ireland

**Contact Details**  
 Dr. Ciara McMahon  
 Senior Scientific Officer (Acting)

**Tel:** +353 (0)1 269 7766  
**Fax:** +353 (0)1 269 7437  
**Web:** www.rpii.ie

**Email**  
 cmcmahon@rpii.ie

**No. of Food Safety Staff**

8

**Geographical Area Serviced**

Republic of Ireland

**Primary Function**

Public Laboratory

**Food Safety Work Carried Out**

Ionising Radiation

**ISO17025 Accredited**

Yes

**Accredited By**

INAB

**Instrumental Specialisation**

Yes

**Details**

High Resolution Gamma-ray  
 Spectrometers, Low Level  
 Liquid Scintillation Counter,  
 Gas Proportional Counters,  
 Alpha-particle Spectrometers

**Parameter Specialisation**

Yes

**Details**

Analysis of Activity  
 Concentrations of Specified  
 radionuclides (including  
 Cs-137, Cs-134, K-40, I-131,  
 Sr-90, Be-7, Co-60, Sr-85,  
 Ru-106, Pu-238, Pu-239/240,  
 Tritium, Tc-99, C-14, radon in  
 water)

**Sample Type**

Dairy products, including  
 cheese, cream liqueur,  
 powdered dairy products

**Parameter Tested**

Gamma-emitting Radionuclides

Strontium-90 Concentration

Egg and egg products,  
 including egg mayonnaise,  
 prepared egg dishes

Meat and meat products,  
 including game, offal, white  
 & black puddings

Fats and oils, including lard,  
 olive oil, non-dairy spread

Soups, broths and sauces,  
 including mayonnaise,  
 apple sauce, salad cream

Cereal and bakery products,  
 including pasta, rice,  
 cornflakes

Gamma-emitting Radionuclides

Fruit and vegetables

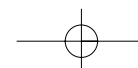
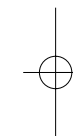
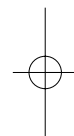
Herbs & spices

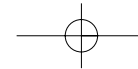
Non alcoholic beverages,  
 including bottled water,  
 soya milk based drinks

Wine, including fortified,  
 non fortified

Alcoholic beverages  
 (other than wine)

Ices & desserts, including  
 sorbets, shop bought  
 dessert mixes

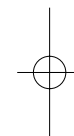
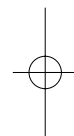




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Radiological  
Protection Institute  
of Ireland *continued*

**Additional Comments**  
Gamma emitting radionuclides include Cs-137, Be-7, Co-60, Sr-85, Ru-106, K-40, I-131 and Cs-134. Naturally occurring radionuclides currently analysed/reported: Po-210, K-40, Radon in water, Ra-226

Sample Type	Parameter Tested
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	Gamma-emitting Radionuclides
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	
Others, including water used as an ingredient	
Fish, shellfish and molluscs	Gamma-emitting Radionuclides, Technetium-99 Concentration, Plutonium (alpha) Isotopes, Carbon-14 Concentration, Polonium-210 Concentration
Water, including treated, untreated, rainwater, saltwater	Gamma-emitting radionuclides, Total Alpha/Total Beta Radioactivity, Radon in Water Concentrations, Tritium concentrations, Caesium-137 in Seawater (large volume required), Technetium-99 in Seawater (large volume required).
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	Gamma-emitting Radionuclides, Tritium, Carbon-14, Plutonium, Technetium-99 in Seaweed



**Contact Details**  
Mr. Dermot Hayes  
Principal Chemist

**Tel:** +353 (0)1 802 5800  
**Fax:** +353 (0)1 821 7320  
**Web:** www.statelab.ie

**Email**  
dermot.hayes@statelab.ie

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## State Laboratory

Young's Cross  
Celbridge  
Co Kildare  
Republic of Ireland

**No. of Food Safety Staff**  
40

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Compositional, Toxins, Labelling, Residues, Contaminants, Regulatory analysis on foods

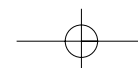
**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Aflatoxin M1, Fat, Moisture, Sugar, Protein Content
Meat and meat products, including game, offal, white & black puddings	Growth promoting hormones, Nonsteroidal Inflammatory Drugs, Fat, Protein, Moisture Content
Cereal and bakery products, including pasta, rice, cornflakes	Mycotoxins, GMOs, Sugar, Starch, Fat and Protein Content
Fruit and vegetables	Nitrates, Erwinia amylovora, Clavibacter michiganensis subsp sepedonicus, Ralstonia solanacearum
Wine, including fortified, non fortified	Alcohol Content, GC profiles, Congeners, Sulphur dioxide
Alcoholic beverages (other than wine)	
Ices & desserts, including sorbets, shop bought dessert mixes	Sugar, Starch
Confectionary, including chocolate	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	Blood lead by AA, Mercury in Urine by AA, Solvents by GC



## Section Two State Agency Laboratories

- Section 1: Public Laboratories  
Labs 1–12: Health Laboratories  
Labs 13–23: Agriculture Laboratories  
Lab 24: Marine Laboratory  
Labs 25–26: Local Authority Laboratories  
Labs 27–29: Other Laboratories
- Section 2: State Agency Laboratories  
Labs 30–33: Teagasc  
Lab 34: Bord Iascaigh Mhara (BIM)
- Section 3: Authorised/Approved Private Laboratories  
Labs 35–61
- Section 4: Third Level & Other Institutions  
Labs 62–76
- Section 5: Campus Companies within  
Third Level Institutions  
Labs 77–87



**Contact Details**  
Dr. Michael O'Keefe

**Tel:** +353 (0)1 805 9500  
**Fax:** +353 (0)1 805 9550  
**Web:** www.nationalfoodcentre.ie

**Email**  
mokeeffe@nfc.teagasc.ie

30

## Teagasc, The National Food Centre, Dublin - Chemistry

Dunsinea  
Ashtown  
Dublin 15  
Republic of Ireland

**No. of Food Safety Staff**  
12

**Geographical Area Served**  
International

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Toxins, Food Complaints,  
Food Speciation, Residues,  
Contaminants

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

**Instrumental Specialisation**  
Yes

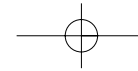
**Details**  
Mass Spectrometry

**Parameter Specialisation**  
Yes

**Details**  
Meat Species Testing, Food  
Complaints, Residue Testing

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Veterinary Drug Residues, Aflatoxin M1
Egg and egg products, including egg mayonnaise, prepared egg dishes	Coccidiostats
Meat and meat products, including game, offal, white & black puddings	Coccidiostats, Mycotoxins, Nitrofurans, Growth Promoting Substances, Meat Species Testing, Veterinary Drug Residues – including Antimicrobials, Antiparasitics
Fish, shellfish and molluscs	Veterinary Drug Residues
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Mycotoxins





**Contact Details**  
 Dr. Des Walsh  
 Head of Laboratory

**Tel:** +353 (0)1 805 9500  
**Fax:** +353 (0)1 805 9550  
**Web:** www.nationalfoodcentre.ie

**Email**  
 dwalsh@nfc.teagasc.ie

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# Teagasc, The National Food Centre, Dublin - Microbiology

Service Laboratory  
 Dunsinea  
 Ashtown  
 Dublin 15  
 Republic of Ireland

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 Teagasc, The  
 National Food  
 Centre, Dublin  
 - Microbiology  
*continued*

**No. of Food Safety Staff**  
 4

**Geographical Area Serviced**  
 Republic of Ireland

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Food Borne Pathogens,  
 Food Complaints, Food Quality

**ISO17025 Accredited**  
 Yes

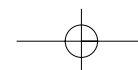
**Accredited By**  
 INAB

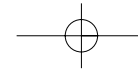
**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	Total Viable Counts, Coliforms, <i>Escherichia coli</i> , Enterobacteriaceae, <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, <i>Salmonella</i> spp., <i>Listeria</i> , <i>Pseudomonas</i> , <i>Clostridium perfringens</i>
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Ices & desserts, including sorbets, shop bought dessert mixes	
Confectionary, including chocolate	

Sample Type	Parameter Tested
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Total Viable Counts, Coliforms, <i>E. coli</i> , Enterobacteriaceae, <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, <i>Salmonella</i> spp., <i>Listeria</i> , <i>Pseudomonas</i> , <i>Clostridia perfringens</i>
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Others, including water used as an ingredient	Total Viable Counts, Coliforms, <i>Escherichia coli</i> , Enterobacteriaceae, <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, <i>Salmonella</i> spp., <i>Listeria</i> , <i>Pseudomonas</i> , <i>Clostridia perfringens</i> , Sulphite reducing clostridia
Water, including treated, untreated, rainwater, saltwater	Total Viable Counts, Coliforms, <i>Escherichia coli</i> , Yeasts, Moulds, <i>Salmonella</i> spp., <i>Pseudomonas</i> , <i>Clostridia perfringens</i> , Sulphite reducing clostridia
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	





**Contact Details**  
Mr. Padraic O'Boyle  
Technical Manager

**Tel:** +353 (0)61 30 1155  
**Fax:** +353 (0)61 30 2613  
**Web:** N/A

**Email**  
padraicboyle@eircom.net

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## Teagasc, The National Food Centre, Limerick

The Limerick Food Centre  
Raheen Business Park  
Limerick  
Republic of Ireland

**No. of Food Safety Staff**  
4

**Geographical Area Served**  
Munster

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens,  
Food Quality

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	TVC, Presumptive Coliforms, Presumptive <i>Escherichia coli</i> type 1, <i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Listeria monocytogenes</i>
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Cereal and bakery products, including pasta, rice, cornflakes	
Nuts & nut products, snacks, including peanut butter, crisps	Colony Count by Pour Plate @ 22 °C and 30 °C
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Water, including treated, untreated, rainwater, saltwater	

**Contact Details**  
Dr. James Burke  
Head of Laboratory

**Tel:** +353 (0)59 9170 200  
**Fax:** +353 (0)59 9142 423  
**Web:** N/A

**Email**  
jimburke@oakpark.teagasc.ie

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## Teagasc, Agricultural Research Centre, Oak Park, Carlow

Oak Park  
Co. Carlow  
Republic of Ireland

**No. of Food Safety Staff**  
3

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Public Laboratory

**Food Safety Work Carried Out**  
Compositional, Toxins

**ISO17025 Accredited**  
No

**Accredited By**  
N/A

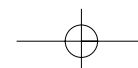
**Instrumental Specialisation**  
Yes

**Details**  
UVS, GC, PCR (incl. RT-PCR),  
NIR, Nitrogen Determinator  
(Dumas Method)

**Parameter Specialisation**  
Yes

**Details**  
Determination of Mycotoxins  
in Irish Cereal Grain and  
other Agricultural  
Commodities

Sample Type	Parameter Tested
Cereal and bakery products, including pasta, rice, cornflakes	Storage Mycotoxins, Field Mycotoxins (e.g. DON, ZON, etc.)



**Contact Details**  
 Dr. Carol Rafferty  
 Head of Laboratory

**Tel:** +353 (0)1 214 4110 / 4115  
**Web:** www.bim.ie

**Email**  
 rafferty@bin.ie

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## Bord Iascaigh Mhara (BIM) Laboratory

Crofton Road  
 Dunlaoghaire  
 Co. Dublin  
 Republic of Ireland

**No. of Food Safety Staff**  
 5

**Geographical Area Served**  
 Republic of Ireland

**Primary Function**  
 Public Laboratory

**Food Safety Work Carried Out**  
 Food Borne Pathogens

**ISO17025 Accredited**  
 Yes

**Accredited By**  
 INAB

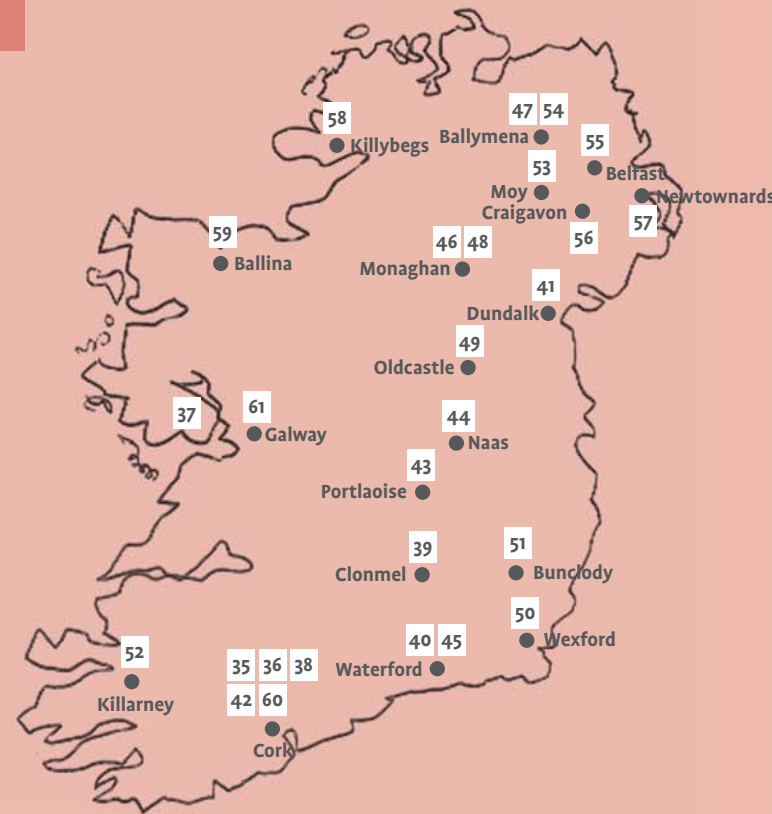
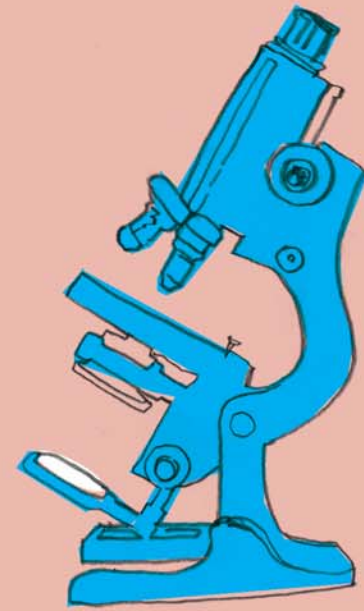
**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Fish, shellfish and molluscs	<p><b>Shellfish</b>  <i>Escherichia coli</i>, <i>Salmonella</i> spp.</p> <p><b>Fish</b>  <i>Listeria monocytogenes</i> (Qualitative &amp; Quantitative), TVC @ 22° C, 30° C, 37° C, <i>Staphylococcus aureus</i>, Enterobacteriaceae, <i>Escherichia coli</i>, <i>Salmonella</i> spp.</p>
Water, including treated, untreated, rainwater, saltwater	TVC @37° C, Enterobacteriaceae, Coliforms

## Section Three Authorised/ Approved Private Laboratories

- Section 1: Public Laboratories  
Labs 1–12: Health Laboratories  
Labs 13–23: Agriculture Laboratories  
Lab 24: Marine Laboratory  
Labs 25–26: Local Authority Laboratories  
Labs 27–29: Other Laboratories
- Section 2: State Agency Laboratories  
Labs 30–33: Teagasc  
Lab 34: Bord Iascaigh Mhara (BIM)
- Section 3: Authorised/Approved Private Laboratories  
Labs 35–61
- Section 4: Third Level & Other Institutions  
Labs 62–76
- Section 5: Campus Companies within  
Third Level Institutions  
Labs 77–87



**Contact Details**  
Mr. Garry Buckley  
Managing Director

**Tel:** +353 (0)21 4317982  
**Fax:** +353 (0)21 4327290  
**Web:** www.advancedmicroservices.ie

**Email**  
advancedmicroservices@eircom.net

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## Advanced Micro Services

Unit 2, South Ring West  
Business Park  
Tramore Road  
Cork  
Republic of Ireland

**No. of Food Safety Staff**  
14

**Geographical Area Served**  
Northern Ireland, Republic of  
Ireland, International

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work  
Carried Out**  
Additives, Toxins, Food Borne  
Pathogens, Food Complaints,  
Food Speciation, Food  
Quality, Labelling, Residues,  
Viruses, BSE/Scrapie  
Detection

**ISO17025 Accredited**  
Yes

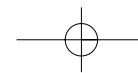
**Accredited By**  
LABCREC ISO17025

**Instrumental Specialisation**  
Yes

**Details**  
TeSeE NSP

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Nuts & nut products, snacks, including peanut butter, crisps	All Routine Microbiological Analysis, Drug Residues, Toxins
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	All Routine Microbiological Analysis, Toxins
Fruit and vegetables	
Herbs & spices	



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Advanced  
Micro Services  
*continued*

Sample Type	Parameter Tested
Non alcoholic beverages, including bottled water, soya milk based drinks	All Routine Microbiological Analysis, Toxins
Wine, including fortified, non fortified	
Alcoholic beverages (other than wine)	
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	
Confectionary, including chocolate	All Routine Microbiological Analysis
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	
Others, including water used as an ingredient	
Water, including treated, untreated, rainwater, saltwater	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	

**Contact Details**  
Orlagh Nolan  
Managing Director

**Tel:** +353 (0)25 39024  
**Fax:** +353 (0)25 39027  
**Web:** www.airelabs.com

**Email**  
airelab@iol.ie

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Aire Laboratories  
Limited

Cappagh Cross  
Fermoy  
Co Cork  
Republic of Ireland

**No. of Food Safety Staff**  
10

**Geographical Area Served**  
Republic of Ireland, Northern Ireland

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Additives, Compositional, Toxins, Food Borne Pathogens, Food Complaints, Food Quality, Labelling, Nutrition

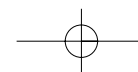
**ISO17025 Accredited**  
Yes

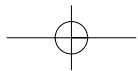
**Accredited By**  
INAB

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Fish, shellfish and molluscs	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	Coliforms, <i>Escherichia coli</i> , TVC @ 22°C & 37°C, Faecal streptococci, <i>Clostridium perfringens</i> , <i>Pseudomonas aeruginosa</i>
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	
Confectionary, including chocolate	





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Aire Laboratories  
*continued*

Sample Type	Parameter Tested
Nuts & nut products, snacks, including peanut butter, crisps	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	
Additives including antioxidants, emulsifiers, stabilisers, thickeners	Coliforms, <i>Escherichia coli</i> , TVC @ 22°C & 37°C, Faecal streptococci, <i>Clostridium perfringens</i> , <i>Pseudomonas aeruginosa</i>
Others, including water used as an ingredient	
Water, including treated, untreated, rainwater, saltwater	Aerobic Colony Count, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Bacillus</i> spp., <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Escherichia coli</i> O157
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	

**Contact Details**  
Ms. Evelyn O'Toole  
Managing Director

**Tel:** +353 (0)91 574 355  
**Fax:** +353 (0)91 574 356  
**Web:** www.completelabsolutions.com

**Email**  
eotoole@cls.ie

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Complete  
Laboratory  
Solutions

Ros Muc,  
Co Galway,  
Republic of Ireland

**No. of Food Safety Staff**  
20

**Geographical Area Served**  
Northern Ireland,  
Republic of Ireland,  
International

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Compositional, Toxins, Food Borne Pathogens, Food Complaints, Food Speciation, Food Quality, Labelling, Nutrition, Residues, Viruses, Contaminants, Food safety programmes under copyright, Training in Hygiene / Quality Control, Onsite sampling and Reactive Service, Auditing

**ISO17025 Accredited**  
Yes

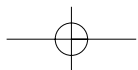
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INAB

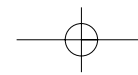
**Instrumental Specialisation**  
No

**Parameter Specialisation**  
Yes

**Details**  
FOG's, Containment Level 3  
lab for *Escherichia coli* O157

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	<i>Staphylococcus aureus</i> , <i>Salmonella</i> spp., Enterobacteriaceae, <i>Listeria</i> spp, <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Pseudomonas</i> , Total Coliforms
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	<i>Clostridium perfringens</i> , <i>Pseudomonas</i>
Fruit and vegetables	
Confectionary, including chocolate	BOD, Suspended Solids, pH, Fats/Oils, Phosphorous, Chloride, Nitrite, TON, Nitrate, Ammonia, COD, Total Hardness, <i>Pseudomonas</i> , Total Coliforms, <i>Escherichia coli</i> , <i>Salmonella</i> , Faecal Streptococcus, Enterococcus, Sulphite Reducing <i>Clostridium</i>
Non alcoholic beverages, including bottled water, soya milk based drinks	
Wine, including fortified, non fortified	BOD, Suspended Solids, pH, Fats/Oils, Phosphorous, Chloride, Nitrite, TON, Nitrate, Ammonia, COD, Total Hardness, <i>Pseudomonas</i> , Total Coliforms, <i>Escherichia coli</i> , <i>Salmonella</i> , Faecal Streptococcus, Enterococcus, Sulphite Reducing <i>Clostridium</i>
Alcoholic beverages (other than wine)	
Others, including water used as an ingredient	<i>Staphylococcus aureus</i> , <i>Salmonella</i> spp., <i>Listeria</i> spp., Total Coliforms, <i>Escherichia coli</i> , Enterobacteriaceae, <i>Escherichia coli</i> O157
Water, including treated, untreated, rainwater, saltwater	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	





**Contact Details**  
Mr. Dan Healy  
Technical Director

**Tel:** +353 (0)21 4822288  
**Fax:** +353 (0)21 4866342  
**Web:** www.consultus.ie

**Email**  
dhealy@consultus.ie

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# Consultus Laboratories

Glanmire Industrial Estate  
Glanmire  
Co. Cork  
Republic of Ireland

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Consultus  
Laboratories  
*continued*

**No. of Food Safety Staff**  
30

**Geographical Area Served**  
Northern Ireland,  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Additives, Compositional,  
Toxins, Food Borne Pathogens,  
Food Complaints, Food  
Speciation, Food Quality,  
Labelling, Nutrition, Physical  
Properties, Residues

**ISO17025 Accredited**  
Yes

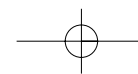
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INAB

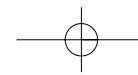
**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Microbiological Analysis including Pathogens and Indicator organisms. Nutritional Labelling (Protein, Fat, Carbohydrate, Energy, Minerals including Sodium, Nitrates/Nitrite, Cholesterol). Chemical and Compositional Analysis.
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Wine, including fortified, non fortified	
Alcoholic beverages (other than wine)	
Ices & desserts, including sorbets, shop bought dessert mixes	

Sample Type	Parameter Tested
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	Microbiological Analysis including Pathogens and Indicator organisms. Nutritional Labelling (Protein, Fat, Carbohydrate, Energy, Minerals including Sodium, Nitrates/Nitrite, Cholesterol). Chemical and Compositional Analysis
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Microbiological Analysis
Herbs & spices	
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Others, including water used as an ingredient	FCC (Food Chemical Codex) Specifications
	All parameters listed in 98/83/EC – the quality of water intended for human consumption. Full range of Water Quality and Pollution Indices BOD,COD, Suspended Solids





**Contact Details**  
Mr. Michael Murphy  
General Manager

**Tel:** +353 (0)52 78100  
**Fax:** +353 (0)52 82192  
**Web:** N/A

**Email**  
michaelmurphy@enfer  
scientific.com

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## Enfer Micro Laboratories Limited

Carrigeen Industrial Estate  
Clonmel  
Co. Tipperary  
Republic of Ireland

39  
Enfer Micro Laboratories Limited *continued*

**No. of Food Safety Staff**  
35

**Geographical Area Serviced**  
Republic of Ireland,  
Northern Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food  
Quality, Residues,  
Contaminants, Water Analysis

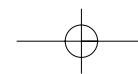
**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	TVC, Faecal Coliforms, Total Coliforms, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, Enterobacteriaceae, Enterococci, <i>Staphylococcus aureus</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Bacillus cereus</i> , <i>Pseudomonas</i> , Lactic Acid Bacteria, Yeasts & Moulds
Fish, shellfish and molluscs	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Alcoholic beverages (other than wine)	
Ices & desserts, including sorbets, shop bought dessert mixes	
Confectionary, including chocolate	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	

Sample Type	Parameter Tested
Others, including water used as an ingredient	TVC, Faecal Coliforms, Total Coliforms, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, Enterobacteriaceae, Enterococci, <i>Staphylococcus aureus</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Bacillus cereus</i> , <i>Pseudomonas</i> , Lactic Acid Bacteria, Yeasts & Moulds
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	
Meat and meat products, including game, offal, white & black puddings	TVC, Faecal coliforms, Total Coliforms, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, Enterobacteriaceae, Enterococci, <i>Staphylococcus aureus</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., <i>Clostridium perfringens</i> , <i>Campylobacter</i> spp., <i>Bacillus cereus</i> , <i>Pseudomonas</i> , Lactic Acid Bacteria, Yeasts & Moulds, Inhibitory Substances, Beta-agonists





**Contact Details**  
Mr. Mark Gomm  
Business Development Manager

**Tel:** +353(0)51 83 32 60/2  
**Fax:** +353 (0)51 83 32 61  
**Web:** N/A

**Email**  
envirolab@eircom.net

40

## Envirolab

Christendom Enterprise Centre  
Christendom  
Ferrybank  
Co. Waterford  
Republic of Ireland

40  
Envirolab  
*continued*

**No. of Food Safety Staff**  
8

**Geographical Area Serviced**  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Additives, Compositional,  
Food Borne Pathogens, Food  
Complaints, Food Quality,  
Nutrition, Physical Properties,  
Residues, Contaminants

**ISO17025 Accredited**  
Yes

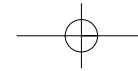
**Accredited By**  
INAB

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	Coliform Colony Count @ 30 °C, <i>Staphylococcus aureus</i> , <i>Listeria monocytogenes</i> , <i>Salmonella</i> spp., TBC @ 30 °C
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Herbs & spices	
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	
Confectionary, including chocolate	

Sample Type	Parameter Tested
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Coliform Colony Count @ 30 °C, <i>Staphylococcus aureus</i> , <i>Listeria monocytogenes</i> , <i>Salmonella</i> spp., TBC @ 30 °C
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Wine, including fortified, non fortified	
Alcoholic beverages (other than wine)	TBC, <i>Escherichia coli</i> , <i>Enterococcus</i> , <i>Clostridium perfringens</i> , Total Coliforms, <i>Pseudomonas</i> , <i>Staphylococcus aureus</i>
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	
Others, including water used as an ingredient	
Water, including treated, untreated, rainwater, saltwater	Total Suspended Solids, BOD, COD, Total Hardness, Alkalinity, pH, Chloride, Sulphate, Ammonia, Total Phosphorus, Orthophosphate, TBC @ 22 °C & 37 °C Coliforms, Faecal Coliforms



**Contact Details**  
Mr. Seamus McQuaid  
Commercial Manager

**Tel:** +353 (0)42 932 8333  
**Fax:** +353 (0)42 933 3125  
**Web:** www.eurofins.com

**Email**  
seamusmcquaid@eurofins.ie

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## Eurofins Scientific Limited

Science Services Centre  
Finnabair Industrial Park  
Dundalk  
Co. Louth  
Republic of Ireland

**No. of Food Safety Staff**

12

**Geographical Area Serviced**

International

**Primary Function**

Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**

Additives, Compositional, Toxins, Food Borne Pathogens, Food Complaints, Food Speciation, Food Quality, Ionising Radiation, Labelling, Nutrition, Physical Properties, Residues, Contaminants – (incl. PAH, POP, PCB's, PCDD, PCDF, Pesticides and many other food contaminants analysed routinely), Allergen Screening and Quantification, GMO's, Authenticity, DNA Sequencing, Vitamins and Veterinary Residues

**ISO17025 Accredited**

Yes

**Accredited By**

UKAS

**Instrumental Specialisation**

Yes

**Details**

LC-MS/MS, GC-MS, NMR

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Salmonella spp., Escherichia coli, Staphylococcus aureus
Egg and egg products, including egg mayonnaise, prepared egg dishes	Full microbiological assessment and Shelf Life Testing, Dioxins, Furans and PCB's, Vitamins, Anti Microbial Screen, Pesticides, Chemical & Nutritional Evaluation, Allergens
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	Full Microbiological Assessment, Histamines, Fish Speciation, Dioxins, Furans and PCB's, Total Volatile Base, Nitrofurans Metabolites and Veterinary Residues, PAH
Fats and oils, including lard, olive oil, non-dairy spread	Fatty Acid Profile, Peroxide Values, Free Fatty Acids, GMO's, Allergen Screening, Vitamins and Authenticity
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	Fatty Acid Profile, Peroxide Values, Free Fatty Acids, GMO's, Allergen Screening, Vitamins and Authenticity, Quid Declarations
Cereal and bakery products, including pasta, rice, cornflakes	Full Microbiological Assessment and Shelf Life Testing, Dioxins, Furans and PCB's, Vitamins, Anti Microbial Screen, Pesticides, Mycotoxins, Chemical & Nutritional Evaluation, Allergens
Fruit and vegetables	Full Microbiological Assessment, Vitamins, Pesticides, Nutritional Evaluation
Herbs & spices	Full Microbiological Assessment, Irradiation, Mycotoxins, Pesticides, Nutritional Evaluation, Contaminants
Non alcoholic beverages, including bottled water, soya milk based drinks	Full microbiological Assessment, Pesticides, Contaminants, Artificial Ingredients, Preservatives, Volatile Compounds, Labelling Assessment, Authenticity, Alcohol, Nutritional Evaluation
Wine, including fortified, non fortified	

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Eurofins Scientific Limited *continued*

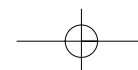
**Parameter Specialisation**

Yes

**Details**

Pesticides, Vitamins, PCDD & PCDF, PCB's, Allergens, Authenticity, DNA Traceability, IRMS, Real-time PCR, Irradiation, BSE Testing & Scrapie Testing

Sample Type	Parameter Tested
Alcoholic beverages (other than wine)	Alcohol, Preservative, Sensorial Analyses, Density, Labelling, Authenticity
Ices & desserts, including sorbets, shop bought dessert mixes	Full Microbiological Assessment, Nutritional Evaluation, Preservatives, Labelling
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	Full Microbiological Assessment, Mycotoxins, Pesticides, Caffeine, Theobromine, Nutritional Evaluation
Confectionary, including chocolate	Full Microbiological Assessment, Mycotoxins, Pesticides, Theobromine, Nutritional Evaluation, Butterfat
Nuts & nut products, snacks, including peanut butter, crisps	Full Microbiological Assessment, Mycotoxins, Acrylamides, Nutritional Assessment
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Full Microbiological Assessment, Shelf Life Testing, Dioxins, Furans, PCBs, Vitamins, Veterinary Residues, Mycotoxins, Pesticides, Caffeine, Allergens, Nutritional Evaluation
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Full Microbiological Assessment, Shelf Life Testing, Dioxins, Furans, PCBs, Vitamins, Veterinary Residues, Mycotoxins, Pesticides, Caffeine, Allergens, Nutritional Evaluation
Additives including antioxidants, emulsifiers, stabilisers, thickeners	Full Microbiological Assessment, Chemical & Metal Analyses
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	Global Migration Acid/Alcohol/Olive Oil/Oils
Others, including water used as an ingredient	Global Migration Water
Water, including treated, untreated, rainwater, saltwater	Full Microbiological Assessment, Chemical & Metal Analyses, Pesticides, Volatile Compounds
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	Full Microbiological Assessment, Auditing, Advice & Training



**Contact Details**  
 Ms. Mary O'Riordan  
 Assistant Laboratory Manager

**Tel:** +353 (0)21 4871100  
**Fax:** +353 (0)21 4871146  
**Web:** N/A

**Email**  
 foodtech@foodtech.ie

42

# FoodTech Consultants Limited

Rock Lawn  
 West Village  
 Ballincollig  
 Co. Cork  
 Republic of Ireland

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 FoodTech  
 Consultants  
 Limited *continued*

**No. of Food Safety Staff**  
 6

**Geographical Area Served**  
 Republic of Ireland

**Primary Function**  
 Approved/Authorised Private  
 Laboratory

**Food Safety Work Carried Out**  
 Compositional, Toxins, Food  
 Borne Pathogens, Food  
 Complaints, Food Quality,  
 Labelling, Nutrition, Physical  
 Properties, Residues,  
 Contaminants

**ISO17025 Accredited**  
 Yes

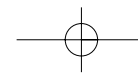
**Accredited By**  
 INAB

**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	Colony Count @ 22 °C, 30 °C, 37 °C, Coliforms, <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Salmonella</i> spp., <i>Listeria</i> spp. Yeasts, Moulds, Enterobacteriaceae, Sulphite Reducing Organisms, <i>Pseudomonas</i> , <i>Escherichia coli</i> O157:H7, O157 EHEC, <i>Campylobacter</i> spp.
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Wine, including fortified, non fortified	
Alcoholic beverages (other than wine)	

Sample Type	Parameter Tested
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	
Confectionery, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	Colony Count @ 22 °C, 30 °C, 37 °C, Coliforms, <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Salmonella</i> spp., <i>Listeria</i> spp. Yeasts, Moulds, Enterobacteriaceae, Sulphite Reducing Organisms, <i>Pseudomonas</i> , <i>Escherichia coli</i> O157:H7, O157 EHEC, <i>Campylobacter</i> spp.
Additives including antioxidants, emulsifiers, stabilisers, thickeners	
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	
Others, including water used as an ingredient	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	
Water, including treated, untreated, rainwater, saltwater	Coliforms, <i>Escherichia coli</i> , Colony Count @ 22 °C & 37 °C, Streptococci



**Contact Details**  
Mr. Thomas Buckley  
Head of Microbiology

**Tel:** +353 (0)45 866 266  
**Fax:** +353 (0)45 866 701 / 273  
**Web:** www.irish-equine-centre.ie

**Email**  
tbuckley@equine-centre.ie

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## Irish Equine Centre

Johnstown  
Naas  
Co. Kildare  
Republic of Ireland

**No. of Food Safety Staff**  
30

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Toxins, Food Borne Pathogens, Food Complaints, Residues, Contaminants

**ISO17025 Accredited**  
Yes

**Accredited By**  
INAB

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Residues, Bacteria
Egg and egg products, including egg mayonnaise, prepared egg dishes	Residues
Meat and meat products, including game, offal, white & black puddings	<i>Salmonella</i> spp., <i>Campylobacter</i> spp., <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Clostridia, TVC, Residues
Fish, shellfish and molluscs	Residues – Chloramphenicols
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	TVC
Herbs & spices	TVC
Ices & desserts, including sorbets, shop bought dessert mixes	TVC
Prepared dishes, including baby food, all vegetable based and cereal based dishes	Residues
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	Various Microbiological Parameters

**Contact Details**  
Dr. Anita Geoghegan  
Managing Director (Joint)

**Tel:** +353 (0)58 48300  
**Fax:** +353 (0)58 42855  
**Web:** www.microchem.ie

**Email**  
anita.geoghegan@microchem.ie

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## Microchem Laboratories (Irl) Limited

Clogherane  
Dungarvan  
Co. Waterford  
Republic of Ireland

**No. of Food Safety Staff**  
35

**Geographical Area Served**  
Northern Ireland, Republic of Ireland, International

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Additives, Compositional, Toxins, Food Borne Pathogens, Food Complaints, Food Speciation, Food Quality, Labelling, Nutrition, Physical Properties, Residues, Contaminants

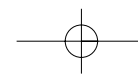
**ISO17025 Accredited**  
Yes

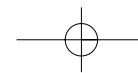
**Accredited By**  
INAB

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	<i>Campylobacter</i> spp., TVC, Coliforms, <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, Enterobacteriaceae, <i>Lactobacillus</i> spp., <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Pseudomonas</i>
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Fish, shellfish and molluscs	
Fats and oils, including lard, olive oil, non-dairy spread	
Cereal and bakery products, including pasta, rice, cornflakes	<i>Campylobacter</i> spp., TVC, Coliforms, <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, Enterobacteriaceae
Fruit and vegetables	
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Meat and meat products, including game, offal, white & black puddings	Protein, Moisture, Fat, Ash, Carbohydrates, Energy Value, Salt, Nitrite, Added Water, Apparent Meat Content, <i>Campylobacter</i> spp., TVC, Coliforms, <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, Enterobacteriaceae
Non alcoholic beverages, including bottled water, soya milk based drinks	<i>Pseudomonas</i> spp., <i>Lactobacillus</i> spp., Faecal Streptococci, <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , Coliforms, <i>Escherichia coli</i>





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Microchem  
Laboratories (Irl)  
Limited *continued*

Sample Type	Parameter Tested
Prepared dishes, including baby food, all vegetable based and cereal based dishes	<i>Campylobacter</i> spp., TVC, Coliforms, <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, Enterobacteriaceae, <i>Pseudomonas</i> spp., <i>Lactobacillus</i> spp., Faecal Streptococci, <i>Salmonella</i> spp., <i>Listeria monocytogenes</i>
Water, including treated, untreated, rainwater, saltwater	<i>Campylobacter</i> spp., TVC, Coliforms, <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , Yeasts, Moulds, Enterobacteriaceae, <i>Pseudomonas</i> spp., <i>Lactobacillus</i> spp., Faecal Streptococci, <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , Coliforms
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC, <i>Staphylococcus aureus</i> , <i>Salmonella</i> spp., <i>Listeria</i>

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**No. of Food Safety Staff**  
5

**Geographical Area Serviced**  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food Quality, Nutrition

**ISO17025 Accredited**  
No

**Accredited By**  
CLAS – Campden Laboratory Accreditation Scheme (Campden & Chorleywood Food Research Association)

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

**Contact Details**  
Mr. Martin McGuire  
Manager

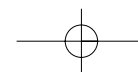
**Tel:** +353 (0)42 97 46653  
**Fax:** +353 (0)42 97 46675  
**Web:** www.microlabs.ie

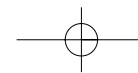
**Email**  
martin@microlabs.ie

Microlabs  
Limited

Monaghan Rd.  
Castleblaney  
Co. Monaghan  
Republic of Ireland

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Fish, shellfish and molluscs	TVC, Presumptive Coliforms, <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> / Coagulase positive Staphylococci, Yeasts and Moulds, presumptive <i>Clostridium perfringens</i> , Presumptive <i>Bacillus cereus</i> , Presumptive <i>Pseudomonas</i> spp, <i>Listeria</i> spp
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	
Fruit and vegetables	
Ices & desserts, including sorbets, shop bought dessert mixes	
Water, including treated, untreated, rainwater, saltwater	Total Coliforms and <i>Escherichia coli</i>
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC, Presumptive Coliforms, <i>Escherichia coli</i> , Presumptive <i>Pseudomonas</i> spp





**Contact Details**  
Ms. Pamela Mullan  
Laboratory Manager

**Tel:** +44 (0)28 256 44051  
**Fax:** +44 (0)28 256 49515  
**Web:** N/A

**Email**  
pmullan@midantrimlab.freeseve.co.uk

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## Mid Antrim Laboratory Services Limited

42A Broughshane Road  
Ballymena  
Co. Antrim  
BT43 7DX  
Northern Ireland

**No. of Food Safety Staff**  
8

**Geographical Area Served**  
Northern Ireland,  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food  
Complaints, Food Quality,  
Nutrition

**ISO17025 Accredited**  
No

**Accredited By**  
CLAS – Campden Laboratory  
Accreditation Scheme  
(Campden & Chorleywood  
Food Research Association)

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Meat and meat products, including game, offal, white & black puddings	TVC, Presumptive coliform, Presumptive <i>Pseudomonas</i> , <i>Staphylococcus aureus</i> , <i>Salmonella</i> spp, <i>Listeria</i> spp, <i>Campylobacter</i> spp, Enterobacteriaceae
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC, Presumptive <i>Pseudomonas</i> , <i>Salmonella</i> spp, <i>Listeria</i> spp

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## Monaghan Veterinary Laboratory

Clones Road  
Monaghan  
Co. Monaghan  
Republic of Ireland

**Contact Details**  
Mr. Fergal Sheridan  
Laboratory Manager

**Tel:** +353 (0)47 71900  
**Fax:** +353 (0)47 71675  
**Web:** N/A

**Email**  
fergalmvl@eircom.net

**No. of Food Safety Staff**  
6

**Geographical Area Served**  
Northern Ireland,  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

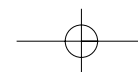
**Food Safety Work Carried Out**  
Food Borne Pathogens, Food  
Complaints

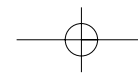
**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Egg and egg products, including egg mayonnaise, prepared egg dishes	<i>Salmonella</i> spp.
Meat and meat products, including game, offal, white & black puddings	<i>Salmonella</i> spp., Thermotolerant <i>Campylobacter</i> , <i>Clostridium perfringens</i> , <i>Listeria</i> spp.
Water, including treated, untreated, rainwater, saltwater	Total Coliforms, Faecal Coliforms
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Salmonella</i> spp., <i>Escherichia coli</i>





**Contact Details**  
Mr. Bernard Hetherton  
General Manager

**Tel:** +353 (0)49 8541160/406/905  
**Fax:** +353 (0)49 8541755  
**Web:** www.oldcastlelabs.ie

**Email**  
kavnalab@iol.ie

49

## Oldcastle Laboratories

Cogan Street  
Oldcastle  
Co. Meath  
Republic of Ireland

**No. of Food Safety Staff**  
3

**Geographical Area Serviced**  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Residues

**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Meat and meat products, including game, offal, white & black puddings	Salmonella spp., Listeria spp., Escherichia coli, TBC, Inhibitory Substances
Cereal and bakery products, including pasta, rice, cornflakes	Aflatoxin B1
Water, including treated, untreated, rainwater, saltwater	Range of Chemical and Microbiological Tests

**Contact Details**  
Dr. Anne-Marie Kelly  
Managing Director

**Tel:** +353 (0) 53 45 600  
**Fax:** +353 (0) 53 45 600  
**Web:** N/A

**Email**  
info@qlab.ie

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## Q-LAB Limited

PO Box 27  
Kerlogue Industrial Estate  
Drinagh  
Co. Wexford  
Republic of Ireland

**No. of Food Safety Staff**  
6

**Geographical Area Serviced**  
Munster, Leinster

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Compositional, Food Borne Pathogens, Food Quality, Nutrition, Residues, Contaminants

**ISO17025 Accredited**  
Yes

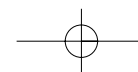
**Accredited By**  
INAB

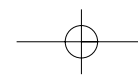
**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

**Additional Comments**  
Other Non accredited tests carried out are: Bacillus cereus, Clostridium perfringens, Yeasts and Moulds, Enterobacteriaceae, Enterococci (water)

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	TVC @ 22 °C, 30 °C, 37 °C, Coliforms, Escherichia coli, Staphylococcus aureus, Salmonella spp., Listeria spp.
Fish, shellfish and molluscs	
Fruit and vegetables	
Meat and meat products, including game, offal, white & black puddings	TVC @ 22 °C, 30 °C, 37 °C, Coliforms, Escherichia coli, Staphylococcus aureus, Salmonella spp., Listeria spp., Fat, Moisture, Total solids, Protein, Extractable fat, Protein, Total Solids, Moisture
Non alcoholic beverages, including bottled water, soya milk based drinks	Coliforms, Escherichia coli
Water, including treated, untreated, rainwater, saltwater	Coliforms, TSS, pH, conductivity, Hardness, Chloride
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	ACC, Coliforms, Enterobacteriaceae, Listeria spp., Salmonella spp.





**Contact Details**  
Ms. Dympna Skelton  
Laboratory Manager

**Tel:** +353 (0)54 77155  
**Fax:** +353 (0)54 77881  
**Web:** www.slaney.com

**Email**  
dympna@slaney.com

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## Slaney Foods Laboratory

Ryland  
Bunclody  
Co. Wexford  
Republic of Ireland

**No. of Food Safety Staff**  
2

**Geographical Area Served**  
In house company laboratory

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food Quality, Physical Properties, Contaminants

**ISO17025 Accredited**  
No

**Accredited By**  
CLAS- Campden Laboratory Accreditation Scheme (Campden & Chorleywood Food Research Association)

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Meat and meat products, including game, offal, white & black puddings	Raw Meat: TVC, Enterobacteriaceae, Staphylococci, <i>Salmonella</i> spp., Raw Meat: Fat Analysis
Water, including treated, untreated, rainwater, saltwater	TVC, Coliforms, Streptococci, Free Chlorine
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC, Enterobacteriaceae

**Contact Details**  
Dr. Jennifer Madden  
Technical and Quality Manager

**Tel:** + 353 (0)64 33922  
**Fax:** + 353 (0)64 39022  
**Web:** N/A

**Email**  
info@southernscientificireland.com

52

## Southern Scientific Services Limited

Dunrine  
Killarney  
Co. Kerry  
Republic of Ireland

**No. of Food Safety Staff**  
4

**Geographical Area Served**  
Munster, Leinster, Connaught

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens, Food Complaints, Food Quality

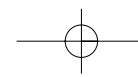
**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

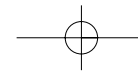
**Parameter Specialisation**  
Yes

**Details**  
Shellfish – *Escherichia coli*, Faecal coliforms, Coliform

Sample Type	Parameter Tested
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	<i>Salmonella</i> spp., <i>Listeria</i> spp., TVCs, Coliforms/ <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i>
Fruit and vegetables	
Ices & desserts, including sorbets, shop bought dessert mixes	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Dairy products, including cheese, cream liqueur, powdered dairy products	<i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp.
Fish, shellfish and molluscs	<i>Escherichia coli</i> , coliforms, Faecal coliforms, <i>Salmonella</i> spp., <i>Listeria</i> spp., TVC's, Coliforms/ <i>Escherichia coli</i> , <i>Staphylococcus aureus</i>
Cereal and bakery products, including pasta, rice, cornflakes	<i>Bacillus cereus</i> , yeasts and Moulds, Enterobacteriaceae, TVC's, <i>Staphylococcus aureus</i>
Non alcoholic beverages, including bottled water, soya milk based drinks	Coliforms/ <i>Escherichia coli</i>
Others, including water used as an ingredient	Coliforms/ <i>Escherichia coli</i> , <i>Listeria</i> spp.







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Southern Scientific  
Services Limited  
*continued*

Sample Type	Parameter Tested
Water, including treated, untreated, rainwater, saltwater	Faecal coliforms, Coliforms, <i>Escherichia coli</i> , <i>Listeria</i> spp.
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC's, Coliforms/ <i>Escherichia coli</i> , Enterobacteriaceae, <i>Listeria</i> spp.

53

**Contact Details**  
Mr. Niall Paisley  
Managing Director

**Tel:** +44 (0)28 8778 9599  
**Fax:** +44 (0)28 8778 9552  
**Web:** www.anserlabs.co.uk

**Email**  
niall.paisley@btopenworld.com

## Anser Laboratories Limited

69A Killyman Street  
Moy  
Co. Tyrone  
Northern Ireland

**No. of Food Safety Staff**  
15

**Geographical Area Serviced**  
Republic of Ireland,  
Northern Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Food Borne Pathogens

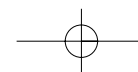
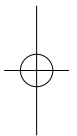
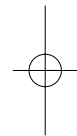
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Yes

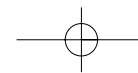
**Accredited By**  
UKAS

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	<i>Salmonella</i> spp., TVC, Pathogen Screening, PIC, TVC, Protein, Fat, Lactose, Somatic Cell Count, Antibiotics, Added Water
Egg and egg products, including egg mayonnaise, prepared egg dishes	<i>Salmonella</i> spp., TVC, Coliforms
Meat and meat products, including game, offal, white & black puddings	TVC, Enterobacteriaceae, <i>Salmonella</i> spp., Pathogen Isolation
Fruit and vegetables	Various Microbiological Parameters
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC, Pathogen screening, Preservatives TVC, <i>Salmonella</i> spp., Coliforms, Enterobacteriaceae





**Contact Details**  
Mr. Alan McMorris  
*Laboratory Manager*

**Tel:** +44 (0)28 93352691  
**Fax:** +44 (0)28 93352702  
**Web:** www.beechwood-laboratories.com

**Email**  
alan@beechwood-laboratories.com

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## Beechwood Laboratories Limited

120 Ballymena Road  
Doagh, Ballyclare  
Co. Antrim  
BT39 0TL  
Northern Ireland

54  
Beechwood  
Laboratories  
Limited *continued*

**No. of Food Safety Staff**  
18

**Geographical Area Serviced**  
Northern Ireland,  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Additives, Compositional,  
Toxins, Food Borne Pathogens,  
Food Complaints, Food  
Speciation, Food Quality,  
Labelling, Nutrition

**ISO17025 Accredited**  
Yes

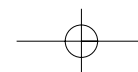
**Accredited By**  
UKAS

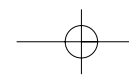
**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	Ash, Calorific value, Carbohydrate, Chloride, Moisture, Nitrogen, Nutritional labelling, Oils & fats, pH, Preservatives, Protein, Sodium chloride, Sulphur dioxide, Anaerobic mesophilic count, <i>Bacillus cereus</i> , <i>Campylobacter</i> spp., <i>Clostridium perfringens</i>
Fruit and vegetables	
Herbs & spices	
Ices & desserts, including sorbets, shop bought dessert mixes	
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	

Sample Type	Parameter Tested
Non alcoholic beverages, including bottled water, soya milk based drinks	BOD, COD, TSS, TDS, pH, Colour, Turbidity, Conductivity , Faecal Indicator Organisms
Others, including water used as an ingredient	
Water, including treated, untreated, rainwater, saltwater	
Fish, shellfish and molluscs	Ash, Calorific Value, Carbohydrate, Chloride, Meat & Fish Content, Moisture, Nitrogen, Nutritional labelling, Oils & Fats, pH, Preservatives, Protein, Sodium Chloride, Sulphur Dioxide Anaerobic Mesophilic Count, <i>Bacillus cereus</i>
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC Hycheck Swabs for Enterobacteriaceae and Total Aerobic Counts





**Contact Details**  
 Ms. Karen Topping  
 Quality Manager

**Tel:** +44 (0)28 9035 2066  
**Fax:** +44 (0)28 9035 2161  
**Web:** www.biosearch.co.uk

**Email**  
 karen@biosearch.co.uk

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## Bio-Search (NI) Limited

Dufferin Road  
 Belfast  
 BT3 9AA  
 Northern Ireland

**No. of Food Safety Staff**  
 12

**Geographical Area Served**  
 Northern Ireland,  
 Republic of Ireland

**Primary Function**  
 Approved/Authorised Private  
 Laboratory

**Food Safety Work  
 Carried Out**  
 Food Borne Pathogens, Food  
 Complaints, Food Quality

**ISO17025 Accredited**  
 Yes

**Accredited By**  
 UKAS

**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Aerobic plate count, <i>Bacillus cereus</i> , <i>Campylobacter</i> spp., <i>Clostridium perfringens</i> , Coliforms, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, Enterobacteriaceae, <i>Listeria monocytogenes</i> , <i>Listeria</i> spp., <i>Pseudomonas</i> , <i>Salmonella</i> spp.
Fish, shellfish and molluscs	
Others, including water used as an ingredient	Coliforms, <i>Escherichia coli</i> , Faecal coliforms, Faecal Streptococci, Total Aerobic Count @ 22 °C & 37 °C, <i>Pseudomonas aeruginosa</i> , Sulphite reducing Clostridia, <i>Clostridium perfringens</i> , <i>Legionella</i> spp.
Water, including treated, untreated, rainwater, saltwater	
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	Coliforms @ 30 °C & 37 °C, Enterobacteriaceae, <i>Escherichia coli</i> , <i>Escherichia coli</i> O157, <i>Staphylococcus aureus</i> , Total Aerobic Count @ 22 °C, 30 °C & 37 °C, <i>Listeria</i> spp., <i>Salmonella</i> spp.

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## Moy Park Laboratories

49 Seagoe Industrial Estate  
 Technical Centre  
 Craigavon  
 BT63 5QE  
 Northern Ireland

**Contact Details**  
 Mr. Eamon McAlinden  
 Laboratory Manager

**Tel:** +44 (0)28 383 68115  
**Fax:** +44 (0)28 383 68109  
**Web:** N/A

**Email**  
 eamon.mcalinden@moypark.com

**No. of Food Safety Staff**  
 14

**Geographical Area Served**  
 Northern Ireland

**Primary Function**  
 Approved/Authorised Private  
 Laboratory

**Food Safety Work  
 Carried Out**  
 Food Borne Pathogens, Food  
 Quality, Nutrition

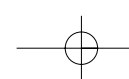
**ISO17025 Accredited**  
 Yes

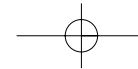
**Accredited By**  
 CLAS – Campden Laboratory  
 Accreditation Scheme  
 (Campden & Chorleywood  
 Food Research Association)

**Instrumental Specialisation**  
 No

**Parameter Specialisation**  
 No

Sample Type	Parameter Tested
Meat and meat products, including game, offal, white & black puddings	TVC, Coliforms, Enterobacteriaceae, <i>Pseudomonas</i> , <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , Yeast and Moulds, <i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Lactobacillus</i> , <i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Campylobacter</i>
Water, including treated, untreated, rainwater, saltwater	TVC, Coliforms, Faecal Streptococci, <i>Escherichia coli</i> , Clostridia.
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	TVC, Coliforms, Enterobacteriaceae, <i>Pseudomonas</i> , <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> , <i>Salmonella</i> , <i>Listeria</i> , Air Samples – TVC, Yeast & Moulds





**Contact Details**  
Mr. Ray Collins  
Head of Laboratory

**Tel:** +44 (0)28 91 824 827  
**Fax:** +44 (0)28 91 813 538  
**Web:** www.pritchitt.com

**Email**  
rcollins@pritchitt.com

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## Pritchitt Laboratory

46 Belfast Road  
Newtownards  
Co. Down  
BT23 4TU  
Northern Ireland

**No. of Food Safety Staff**  
5

**Geographical Area Serviced**  
In house Laboratory

**Primary Function**  
Assessment

**Food Safety Work Carried Out**  
Food borne pathogens

**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
Yes

**Details**  
Bioilluminescence

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	Assessment of Commercial Sterility

**Contact Details**  
Mr. Frank Trearty  
Laboratory Manager

**Tel:** +353 (0)74 97 41809  
**Fax:** +353 (0)74 97 41848  
**Web:** N/A

**Email**  
treartyf@jaws.ie

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## Aqualab

Donegal Road  
Killybegs  
Co. Donegal  
Republic of Ireland

**No. of Food Safety Staff**  
6

**Geographical Area Serviced**  
Northern Ireland,  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

**Food Safety Work Carried Out**  
Compositional, Food Borne  
Pathogens, Food Quality,  
Nutrition

**ISO17025 Accredited**  
Yes

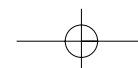
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INAB

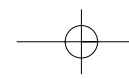
**Instrumental Specialisation**  
No

**Parameter Specialisation**  
Yes

**Details**  
Histamine and other Biogenic  
Amines

Sample Type	Parameter Tested
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Cereal and bakery products, including pasta, rice, cornflakes	<i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , TVC, Coliforms, <i>Escherichia coli</i> , Enterobacteriaceae, <i>Clostridium perfringens</i> , <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , <i>Pseudomonas</i> spp.
Fruit and vegetables	
Confectionary, including chocolate	
Meat and meat products, including game, offal, white & black puddings	<i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , TVC, Coliforms, <i>Escherichia coli</i> , Enterobacteriaceae, <i>Clostridium perfringens</i> , <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , <i>Pseudomonas</i> spp., Yeasts, Moulds
Fish, shellfish and molluscs	<i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , TVC, Coliforms, <i>Escherichia coli</i> , Enterobacteriaceae, <i>Clostridium perfringens</i> , <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> , <i>Pseudomonas</i> spp., Histamine
Others, including water used as an ingredient	Faecal <i>Streptococcus</i> , TVC, Thermotolerant Coliforms, <i>Escherichia coli</i> , Coliforms, <i>Clostridium perfringens</i>
Water, including treated, untreated, rainwater, saltwater	Faecal <i>Streptococcus</i> , TVC, Thermotolerant Coliforms, <i>Escherichia coli</i> , Coliforms, <i>Clostridium perfringens</i>
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , TVC, Coliforms, <i>Staphylococcus aureus</i> , Enterobacteriaceae





**Contact Details**  
Mr. Jack Leitch  
Head of Laboratory

**Tel:** +353 (0)96 70355  
**Fax:** +353 (0)96 22517  
**Web:** N/A

**Email**  
aquatics@biolabs.ie

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## Charles River Laboratories Biolabs Europe Limited

Aquatic Studies Department  
Carrentrila  
Ballina  
Co. Mayo  
Republic of Ireland

**No. of Food Safety Staff**  
4

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Toxins

**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
Yes

**Details**  
Determination of Diarrhetic Shellfish Poisoning Toxins and Paralytic Shellfish Poisoning in Molluscan Shellfish by Bioassay

Sample Type	Parameter Tested
Fish, shellfish and molluscs	Diarrhetic Shellfish Poisoning, Paralytic Shellfish Poisoning

**Contact Details**  
Dr. Andrew Petersen  
Managing Director

**Tel:** +353 (0)21 4301103  
**Fax:** +353 (0)21 4301125  
**Web:** N/A

**Email**  
admin@en-force.ie

60

## En-Force Laboratories Limited

Unit G, Ballyvolane Business Park  
Spring Lane  
Ballyvolane  
Co. Cork  
Republic of Ireland

**No. of Food Safety Staff**  
8

**Geographical Area Served**  
Northern Ireland, Republic of Ireland

**Primary Function**  
Approved/Authorised Private Laboratory

**Food Safety Work Carried Out**  
Toxins, Food Borne Pathogens, Food Complaints, Food Quality, Viruses, Contaminants

**ISO17025 Accredited**  
No

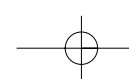
**Instrumental Specialisation**  
Yes

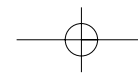
**Details**  
Extraction and Evaporation Apparatus (Biotoxin testing) DNA Engine, Gel Electrophoresis, Image Analysis (Microbiology and Virology)

**Parameter Specialisation**  
Yes

**Details**  
Biotoxin Testing of Shellfish (Diarrhetic Shellfish Poisoning) Viruses and Bacteria in Food and Water Samples

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	
Egg and egg products, including egg mayonnaise, prepared egg dishes	
Meat and meat products, including game, offal, white & black puddings	
Soups, broths and sauces, including mayonnaise, apple sauce, salad cream	
Cereal and bakery products, including pasta, rice, cornflakes	<i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Coliform/ <i>Escherichia coli</i> , Enterobacteriaceae, Faecal Coliform, Enterococci, Total Plate Counts, Yeasts and Moulds
Fruit and vegetables	
Herbs & spices	
Non alcoholic beverages, including bottled water, soya milk based drinks	
Ices & desserts, including sorbets, shop bought dessert mixes	
Cocoa & cocoa preparations, coffee & tea, including herbal fruit teas	
Confectionary, including chocolate	
Nuts & nut products, snacks, including peanut butter, crisps	





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En-Force  
Laboratories  
Limited *continued*

Sample Type	Parameter Tested
Prepared dishes, including baby food, all vegetable based and cereal based dishes	
Food stuffs intended for special nutritional uses, including diabetic foodstuffs, gluten free products, infant formulas	
Additives including antioxidants, emulsifiers, stabilisers, thickeners	<i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Coliform/ <i>Escherichia coli</i> , Enterobacteriaceae, Faecal Coliform, Enterococci, Total Plate Counts, Yeasts and Moulds
Materials and articles intended to come into contact with food stuffs, including aluminium foil, cling film, cardboard, paper, plastics	
Water, including treated, untreated, rainwater, saltwater	
Wine, including fortified, non fortified	Total Plate Counts, Yeasts and Moulds
Alcoholic beverages (other than wine)	Total Plate Counts, Coliform/ <i>Escherichia coli</i> , Faecal Coliform, Enterococci
Others, including water used as an ingredient	Total Plate Counts, Faecal Coliform, Coliform/ <i>Escherichia coli</i> , Enterococci, Cyanobacteria and Viruses
Fish, shellfish and molluscs	<i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Coliform/ <i>Escherichia coli</i> , Enterobacteriaceae, Faecal Coliform, Enterococci, Total Plate Counts, Yeasts and Moulds, FRNA Bacteriophage, Norovirus, Hepatitis A
Fats and oils, including lard, olive oil, non-dairy spread	Total Plate Counts, Lipid associated bacteria
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	<i>Salmonella</i> spp., <i>Listeria</i> spp., <i>Staphylococcus aureus</i> , Coliform/ <i>Escherichia coli</i> , Enterobacteriaceae, Faecal Coliform, Enterococci, Total Plate Counts, Yeasts and Moulds. Air monitoring – Yeasts and Moulds and Total Plate Counts

**Contact Details**  
Dr. Sheila Davey  
Managing Director

**Tel:** +353 (0)91 758 484  
**Fax:** +353 (0)91 758 485  
**Web:** www.neptunelab.ie

**Email**  
sheiladavey@eircom.net

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Neptune Laboratory  
Services Limited

Oldenway Business Park  
Ballybrit  
Galway  
Republic of Ireland

**No. of Food Safety Staff**  
5

**Geographical Area Served**  
Republic of Ireland

**Primary Function**  
Approved/Authorised Private  
Laboratory

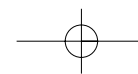
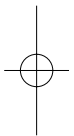
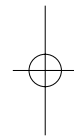
**Food Safety Work Carried Out**  
Food Borne Pathogens, Food  
Quality, Residues

**ISO17025 Accredited**  
No

**Instrumental Specialisation**  
No

**Parameter Specialisation**  
No

Sample Type	Parameter Tested
Dairy products, including cheese, cream liqueur, powdered dairy products	TVC, <i>Escherichia coli</i>
Egg and egg products, including egg mayonnaise, prepared egg dishes	<i>Salmonella</i> spp.
Meat and meat products, including game, offal, white & black puddings	TVC, <i>Escherichia coli</i> , <i>Salmonella</i> spp.
Fish, shellfish and molluscs	<b>Shellfish</b> <i>Escherichia coli</i>  <b>Fish</b> TVC, Entero bacteria, <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Listeria</i> spp., Total Volatile Basic Nitrogen Fats / Oils and Antibiotic Residues
Non alcoholic beverages, including bottled water, soya milk based drinks	TVC, <i>Escherichia coli</i>
Prepared dishes, including baby food, all vegetable based and cereal based dishes	TVC, Total coliforms, <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Listeria</i> spp., <i>Salmonella</i> spp., Yeasts, Moulds
Others, including water used as an ingredient	TVC, Total coliforms, <i>Escherichia coli</i> , pH, Conductivity, Iron, Nitrites, Nitrates, Ammonia
Water, including treated, untreated, rainwater, saltwater	TVC, Total coliforms, <i>Escherichia coli</i> , <i>Clostridium perfringens</i> , pH, Conductivity, Turbidity, Colour, Hardness, Alkalinity, Iron, Nitrites, Nitrates, Ammonia
Environmental, including factory hygiene, hygiene swabs, contact plates, effluent, air	Swabs and Contact Plates – TVC Air Analysis – TVC, Yeasts and Moulds Effluent – BOD, COD, Phosphates, Fats, Oils, Suspended Solids



## Section Four Third Level and Other Institutions

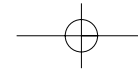
- Section 1: Public Laboratories  
Labs 1–12: Health Laboratories  
Labs 13–23: Agriculture Laboratories  
Lab 24: Marine Laboratory  
Labs 25–26: Local Authority Laboratories  
Labs 27–29: Other Laboratories
- Section 2: State Agency Laboratories  
Labs 30–33: Teagasc  
Lab 34: Bord Iascaigh Mhara (BIM)
- Section 3: Authorised/Approved Private Laboratories  
Labs 35–61
- Section 4: Third Level & Other Institutions  
Labs 62–76**
- Section 5: Campus Companies within  
Third Level Institutions  
Labs 77–87



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## University College Cork - National University of Ireland, Cork

Faculty	Dean	Department	Head	Food Safety Area of Expertise	Contact Details
Food Science and Technology	Professor Yrjo Roos	Microbiology	Professor Gerald F. Fitzgerald	Bacterial Food Safety, Food Borne Viruses, Mycotoxins, Toxicology, Consumer Attitudes	Faculty of Food Science and Technology, University College, Cork, Republic of Ireland  Tel: +353 (0) 21 490 2392 /490 3296 Fax: +353 (0)21 490 3101 Web: www.ucc.ie/ucc/depts/microbio/
		Food Business & Development	Professor Denis I. F. Lucey	Food Consumer Studies, New Food Product Development, Food Retailing and Distribution, Food Supply Chain Management, Food Industry Competitiveness, Food Policy, Food Risk Communication	Tel: + 353 (0) 21 490 2570 Web: www.ucc.ie/acad/foodecon/
		Food & Nutritional Sciences	Professor Yrjo Roos	Dairy and Food Ingredients, Cheese, Dairy Enzymology & Starter Cultures, Nutritional Sciences, Meat Science & Technology, Fish Quality Research, Cereal Science & Technology, Sensory Science, Brewing & Beverage Science & Technology, Value Added Consumer Foods, Food Safety, Food Packaging, Food Risk Communication	Tel: +353 (0) 21 490 2007 /490 2293 Web: www.ucc.ie/acad/departments/foodtech/
Science	Professor Paul Giller	Biochemistry	Professor Tommie McCarthy	Biochemical Toxicology, Environmental Biochemistry, Bioinformatics	Lee Maltings, University College, Cork, Republic of Ireland Tel: +353 (0) 21 490 4206 Fax: +353 (0) 21 490 4259 Web: www.ucc.ie/ucc/depts/biochemistry/
		Chemistry	Professor T.R. Spalding	Biosensors, Immunosensors, Biochromatographic Isolation Determination and Speciation of Trace Metals in Foods	Kane Building, University College, Cork, Republic of Ireland Tel: +353 (0) 21 490 2989 Fax: +353 (0)21 427 4097 Web: www.chemweb.ucc.ie/



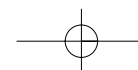
62  
University College  
Cork *continued*

Faculty	Dean	Department	Head	Food Safety Area of Expertise	Contact Details
		Microbiology	Professor Gerald F. Fitzgerald	Physiology of Lactic Acid Bacteria, Microbiology of Dairy Products, Food Mycology, Fungal Enzymology /Genetics, Biocontrol in Food Preservation , Biotechnology of Probiotic Bacteria, Food Fermentations, Pathogenesis of Listeria Monocytogenes, Genetics and Physiology of Food Borne Pathogens, Contribution of Food Constituents to Survival and Virulence Potential of Pathogens, Biocontrol of Mycobacterium Paratuberculosis, <i>Salmonella enterica</i> , Food Borne Viruses, Molecular Microbial Ecology & Release of GMOs, Gene Expression in Pathogens, Bacteriophages	University College, Cork, Republic of Ireland  <b>Tel:</b> +353 (0) 21 490 2392 /490 3296 <b>Fax:</b> +353 (0) 21 490 3101 <b>Web:</b> www.ucc.ie /ucc/depts/microbio/
Engineering	Professor Peter Kennedy	Process & Chemical Engineering	Professor Fernanda Oliveira	Packaging and Shelf Life Estimation, Particle and Powder Technology , Heat and Mass Transfer Applications, Experimental Design and Data Analysis Strategies, Postharvest Technology, Fresh Food Chain Management	University College, Cork, Republic of Ireland  <b>Tel:</b> +353 (0) 21 490 2389 <b>Fax:</b> +353 (0) 21 427 0249 <b>Web:</b> www.ucc.ie /processeng/

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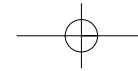
University College Dublin -  
National University of  
Ireland, Dublin

Faculty	Dean	Department	Head	Food Safety Area of Expertise	Contact Details
Agri-Food & the Environment	Professor Maurice Boland	Food Science	Professor Brian McKenna	Food Safety Evaluation, Processing	University College, Dublin, Republic of Ireland  <b>Tel:</b> +353 (0) 1 716 7708 <b>Fax:</b> +353 (0) 1 716 1147 <b>Web:</b> www.ucd.ie/~foodsci/
Veterinary Medicine	Professor Boyd Jones	Large Animal Clinical Studies & Centre for Veterinary Epidemiology & Risk Analysis (CVERA)	Professor Michael Monaghan	Food Safety Assurance, Risk Communication, Veterinary Public Health, Bacterial Food Safety, Prion Research	<b>Tel:</b> +353 (0) 1 716 6077 <b>Web:</b> www.ucd.ie /vetlacs/LACS.html
		Veterinary Microbiology & Parasitology	Professor Grace Mulcahy	Food and Water Borne Parasitic Diseases. Food Borne Bacterial Diseases including Salmonellosis	<b>Tel:</b> +353 (0) 1 716 6184 <b>Web:</b> www.ucd.ie /vetmicro/
Agri-Food & the Environment, Medicine, Veterinary Medicine	Professors Maurice Boland, Muiris X. Fitzgerald, Boyd Jones	Centre for Food Safety	Professor Séamus Fanning	Forensic Microbiology, Surveillance, Rapid Detection, Risk Assessment	<b>Tel:</b> +353 (0)1 716 6082 <b>Fax:</b> +353 (0)1 716 6091
Science	Professor Michael J. Kennedy	Industrial Microbiology	Dr. Evelyn Doyle	Prion Research	<b>Tel:</b> +353 (0)1 716 1512 <b>Fax:</b> +353 (0)1 716 1183 <b>Web:</b> www.ucd.ie /-indmicro/
Medicine	Professor Muiris X. Fitzgerald	Public Health Medicine and Epidemiology	Professor Cecily Kelleher	Diet & Health, GI Symptoms	<b>Tel:</b> +353 (0)1 716 7440 <b>Fax:</b> +35 (0)1 475 3655 <b>Web:</b> www.ucd.ie /medicine/medschool.htm
National Virus Reference Laboratory (NVRL)	Professor Muiris X. Fitzgerald	Medical Microbiology & Centre for Research in Infectious Diseases (CRID)	Professor William Hall	Virus detection, Epidemiology	<b>Tel:</b> +353 (0)1 716 1354 <b>Fax:</b> +353 (0)1 269 7611 <b>Web:</b> www.ucd.ie /virusref/index.html









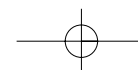
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## Queen's University Belfast

Head	Department	Head	Section	Food Safety Area of Expertise	Contact Details
Professor W.I. Montgomery	Biology and Biochemistry	Professor Aaron Maule	Parasitology	Developmental Studies of the Neuromusculature of a Fish Parasite, <i>Cotylurus erraticus</i> , Drug Resistance in <i>Fasciola hepatica</i> , Immunopathology of Liver Fluke Infections	Queen's University, Belfast, School of Biology and Biochemistry, Medical Biology Centre, 97 Lisburn Road, Belfast BT9 7BL, Northern Ireland <b>Tel:</b> +44 (0)28 9097 5787 <b>Fax:</b> +44 (0)28 9097 5877 <b>Web:</b> www.qub.ac.uk /bb/aboutus.html
Dr. Sydney Neill	Food Science	Dr. Linda Farmer	Food Chemistry / Microbial and Fungal Biochemistry	Sensory Quality of Foods, Meat and Dairy Characteristics and Compositional Data, Food Colour Measurement, Sensory and Consumer Evaluation of Foods, Food Irradiation, Nutritional Value of Foods, Antioxidants in Food, Analysis of Pesticides and Heavy Metals in Food, Chloromethane in Fungi and Plants, Enzymology of Microbial Halomethane Degradation	Agriculture and Food Science Centre, Newforge Lane, Malone Road, Belfast, BT9 5PX, Northern Ireland <b>Tel:</b> +44 (0)28 9025 5200 <b>Fax:</b> +44 (0)28 9025 5405 <b>Web:</b> www.qub.ac.uk/afs/departments/fs/
		Professor Arthur Gilmour	Food Microbiology	Adherence of Microorganisms/ Biofilm Formation in Relation to Food Contact Surfaces, Survival of Microorganisms in Food Production /Processing Environments, Microbial Biotechnology, Molecular Biology of Microbial Metabolite Production, Improvement of Starter Cultures for Food Fermentations, Food Risk Analysis, Meat Hygiene, Meat, Fish and Egg Microbiology especially in relation to Spoilage and Safety, Microbiological Consequences of Packaging, Impedance Microbiology, Rapid Detection of Pathogens, Microbial Enzyme Production and its Application in the Food Industry, Microbiological aspects of High Hydrostatic Pressure Treatment of Foods, Microbiological Aspects of Food Irradiation, Food Pathogens, Mycotoxins	

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Queen's University  
Belfast *continued*

Head	Department	Head	Section	Food Safety Area of Expertise	Contact Details
	Agricultural and Environmental Science	Dr. S Mayne		Ruminant Production and Milk Composition, Marine Fisheries including population Dynamics and Multi Species modelling, Animal Welfare, Freshwater Biology, Effects of Hormones in Ruminants	See Previous
	Applied Plant Science	Dr. Mike Camlin		Control of Diseases of Potatoes, Cereals and Apples, Pathogen Medicated Resistance, Biology-Based Diagnostics of Pest and Beneficial Invertebrates In Agriculture, Epidemiology and Control of Apple Canker, Importance of Fungicide Resistance, Biological Control of Potato Cyst Nematodes	Department of Agriculture and Rural Development, Newforge Lane, Malone Road, Belfast, BT9 5PX, Northern Ireland <b>Tel:</b> +44 (0)28 9025 5200 <b>Fax:</b> +44 (0)28 9025 5405 <b>Web:</b> www.qub.ac.uk/afs/research/aps.htm
	Biometrics	Dr. David Kilpatrick		Control and Prevention of Livestock Production Diseases in Cattle, Sheep, Pigs and Poultry, Statistical Modelling of Growth Data in Microbiology and Food Science, Development of Epidemiological Models for Diseases of Farmed Atlantic Salmon	<b>Web:</b> www.qub.ac.uk/afs/departments/bio/
	Veterinary Science	Professor William Ellis		Virology and Immunology of Animal Viruses, Pathogenesis of Animal Bacterial Pathogens, Chemical Residues in Food	Stoney Road, Stormont, Belfast, BT4 3SD, Northern Ireland <b>Tel:</b> +44 (0)28 9025 5200 <b>Fax:</b> +44 (0)28 9025 5405 <b>Web:</b> www.qub.ac.uk/afs/departments/vs/index.htm
	Agricultural and Food Economics	Dr. John Davis		Economic Impact of the BSE Crisis, Economic Analysis of Animal Welfare and Food Safety	Department of Agriculture and Food Economics, Newforge Lane, Malone Road, Belfast, BT9 5PX, Northern Ireland <b>Tel:</b> +44 (0)28 90 255204 <b>Fax:</b> +44 (0)28 90 255327 <b>Web:</b> www.qub.ac.uk/afe/jdpers.htm
Professor Noel Sheehy	Psychology	Dr. Orla Muldoon	Health Psychology	Food Risk and Dietary Communication	Queen's University, Belfast, BT7 1NN, Northern Ireland <b>Tel:</b> +44 (0)28 9097 5445 <b>Fax:</b> +44 (0)28 9066 4144 <b>Web:</b> www.psych.qub.ac.uk



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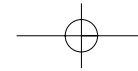
## Trinity College Dublin

Faculty	Dean	Department	Head	Food Safety Area of Expertise	Contact Details
Science	Dr. M J Carroll	Biochemistry	Professor Luke O'Neill	Immunology, Enzymology, Molecular Parasitology	Wellcome Building, Trinity College, Dublin, Republic of Ireland <b>Tel:</b> +353 (0)1 608 2025 <b>Web:</b> www.tcd.ie/Biochemistry/
		Genetics	Professor Tony Kavanagh	Molecular genetic Diversity of Global Cattle Populations, Genetic Epidemiology of Cattle Trypanosomiasis, Genetic Diversity in Atlantic Salmon Populations, Genetic Conservation of Livestock Breeds, DNA Detection Methods in Foodstuffs, Ancient DNA Retrieval and Analysis, Human genetic Diversity, Bioinformatics, Anti-microbial Peptides	Smurfit Institute, Department of Genetics, Trinity College, Dublin, Republic of Ireland <b>Tel:</b> +353 (0)1 608 1140 <b>Fax:</b> +353 (0)1 679 8558 <b>Web:</b> www.tcd.ie/Genetics
		Microbiology	Professor Cyril Smyth	Bacterial Pathogenicity, Virology, Applied and Environmental Microbiology	The Moyné Institute of Preventive Medicine, Trinity College, Dublin, Republic of Ireland <b>Tel:</b> +353 (0)1 608 1190 / 99 <b>Fax:</b> +353 (0)1 679 9294 <b>Web:</b> www.tcd.ie/Microbiology/Index.html
Health Science	Professor Diarmuid Shanley	Clinical Medicine	Professor Dermot Kelleher	Multi-disciplinary Aspects of Food and Nutrition Policy, Clinical Nutrition, Molecular Nutrition, Gastroenteritis	The Trinity Centre for Health Sciences, St James's Hospital, Dublin 8, Republic of Ireland <b>Tel:</b> +353 (0)1 608 2100 / 2101 <b>Fax:</b> +353 (0)1 454 2043 <b>Web:</b> www.tcd.ie/Clinical_Medicine/Index.html
Institute of European Food Studies (IEFS)			Professor Michael Gibney	Food Intake Studies, focusing on Irish North-South Food Consumption Survey, Consumer Attitudes to Food, Nutrition and Health, Methods to Improve the use of Food Intake Data to Measure Intake of Chemicals, Multi-disciplinary Aspects of Food and Nutrition Policy	Trinity College Dublin, Basement, East End 4, Dublin 2, Republic of Ireland <b>Tel:</b> +353 (0)1 608 2175 <b>Fax:</b> +353 (0)1 454 2043 <b>Web:</b> www.iefs.org

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## National University of Ireland, Galway

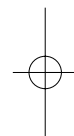
Faculty	Dean	Department	Head	Food Safety Area of Expertise	Contact Details
Science	Dr. Gerry Morgan	Microbiology	Dr. Emer Colleran (Chair)	Environment, Food Borne Pathogens, Fish Disease, Bacterial Stress, Antimicrobial Susceptibility Testing, Molecular Biochemistry, Microbial Ecology, Molecular Microbiology, Biotechnology, Environmental Microbiology, Aquaculture, Marine Sciences, Genetics and Bacterial Pathogenesis, Diagnostic tests for food borne pathogens	The National University of Ireland, Galway, Republic of Ireland <b>Tel:</b> +353 (0)91 493 615 <b>Fax:</b> +353 (0)91 750598 <b>Web:</b> www.nuigalway.ie/microbiology/
		Chemistry	Professor Richard N. Butler	Sweeteners, Sulphur, Nitrogen-Sulfur, Structure Taste (SARs), Toxicity Studies, Taste Blockers	<b>Tel:</b> +353 (0)91 750315 <b>Fax:</b> +353 (0)91 525700 <b>Web:</b> www.nuigalway.ie/chem/Liams/wjs.htm
		Biochemistry	Professor Noel F. Lowndes	Expression of Recombinant Proteins in <i>Escherichia coli</i>	<b>Tel:</b> +353 (0)91 750 309 <b>Fax:</b> +353 (0)91 512 504 <b>Web:</b> www.nuigalway.ie/faculties_department_s/biochemistry/
Medicine & Health Science	Dr. P A Carney	Bacteriology	Professor Martin Cormican	Prevention, Diagnosis and Management of Infectious Disease	Dept. Of Medical Microbiology, Clinical Science Institute, University College Hospital, Galway <b>Tel:</b> +353 (0)91 524222 <b>Web:</b> www.nuigalway.ie/bac/
		Health Promotion	Dr. Margaret M. Barry	Health Services, Policy Relevant, Evaluation, Population Surveys and Needs Assessment	Department of Health Promotion, Clinical Science Institute, National University of Ireland, Galway, Republic of Ireland <b>Tel:</b> +353 (0)91 750319 / 512075 <b>Fax:</b> +353 (0) 91 750547 / 750577 <b>Web:</b> www.nuigalway.ie/hpr/



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## Dublin City University

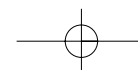
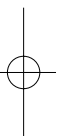
Faculty	Dean	Department	Head	Food Safety Area of Expertise	Contact Details
Faculty of Science and Health	Professor Malcolm Smyth	School of Biotechnology	Dr. Brid Quilty	Molecular Biology, Virology, Cell culture, Environmental Biotechnology, Polyunsaturated Fatty Acids and Cell Biology, Conjugated Linoleic Acid and Dairy Functional Foods, Immunology, Antibody Engineering, Development and Use of Sensors, Metabolism, Analysis and Mode of Action of Coumarins, Antibiotics, Organophosphates and Pesticide Analysis, Aflatoxins, Steroids and Growth Promoters, <i>Listeria</i> , Brucellosis, Antibody production, Method Development involving Immunoanalyses, Antibiotic Residues in Milk	Dublin City University, Dublin 9, Republic of Ireland <b>Tel:</b> +353 (0)1 700 5000 <b>Fax:</b> +353 (0)1 836 0830 <b>Web:</b> <a href="http://www.dcu.ie/science_and_health/index.shtml">www.dcu.ie/science_and_health/index.shtml</a>

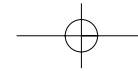


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## Dublin Institute of Technology

Faculty	Head of Faculty	School	Head of School	Food Safety Area of Expertise	Contact Details
Science	Dr. Matthew Hussey	Biological Science	Dr. Brid Ann Ryan	Immunisation against Gastrointestinal Infections, Biochemical and Microbiological Method Development in Food and Allied Industries, Microbiological Quality and Safety of Food, Food Allergy, Nutrition, Food Chemistry, Food Irradiation, Food Safety in the Catering Sector. Food Safety Legislation, Safety and Quality of Innovative Minimal Processing, Evaluation of Food Safety in Domestic Kitchen, Food Traceability Systems	Kevin Street, Dublin 8, Republic of Ireland <b>Tel:</b> +353 (0)1 402 4562 <b>Fax:</b> + 353 (0)1 402 4995 <b>Web:</b> <a href="http://www.dit.ie/DIT/science/biology/index.html">www.dit.ie/DIT/science/biology/index.html</a>
Tourism & Food	Mr. Michael Mulvey	Food Science & Environmental Health	Dr. Gary Henehan	Investigation of the Safety and Quality of Innovative Minimal Processing, An Assessment of the Feasibility of Producing Minimally Processed Legume Products, Modified Atmosphere Packaging (MAP) of Selected Herbs, Optimisation of ready-to-use Vegetable Processing using Chemical Composition and Sensory Quality Markers, Assessment of the Safety of Cooling Large Cooked Meats in the Catering Sector, Effectiveness of Disinfectant Schedules on Microbial Biofilms, The Evaluation and Control of Microorganisms in Domestic Kitchens, Risk Management in Retail Food Outlets, Pathogenesis of <i>Helicobacter pylori</i> -induced Gastritis, Environmental Health	Dublin Institute of Technology, Cathal Brugha Street, Dublin 8, Republic of Ireland <b>Tel:</b> +353 (0)1 402 4355 <b>Web:</b> <a href="http://www.dit.ie/DIT/tourismfood/science/index.html">www.dit.ie/DIT/tourismfood/science/index.html</a>
	Research and Learning Development		Dr. Marlene Proctor	Biochemical Determinants of Food Safety and Quality, Interfaces in Risk Analysis, Training, Education and Research Initiatives in Environmental Health Management	<b>Tel:</b> +353 (0)1 402 4356 <b>Fax:</b> +353 (0)1 402 4495 <b>Web:</b> <a href="http://www.dit.ie/DIT/tourismfood/marleneproctor/">www.dit.ie/DIT/tourismfood/marleneproctor/</a>

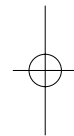




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## Institute of Technology Carlow

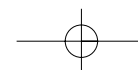
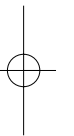
Faculty	Head of Faculty	School	Head of School	Food Safety Area of Expertise	Contact Details
Research & Development			Dr. Patricia Mulcahy	Bioremediation, Agricultural Practices for Crop Protection, Stereospecific Biosynthesis of Food	Institute of Technology Carlow, Kilkenny Road, Co. Carlow, Republic of Ireland  <b>Tel:</b> + 353 (0)59 91 70400 <b>Fax:</b> +353 (0)59 91 70500 <b>Web:</b> www.itcarlow.ie/research/index.html

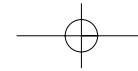


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## Cork Institute of Technology

Faculty	Head of Faculty	School	Head of School	Food Safety Area of Expertise	Contact Details
Science	Dr. Andrew Petersen	Biological Sciences		Food Borne Viruses	Cork Institute of Technology, Bishopstown, Cork, Republic of Ireland  <b>Tel:</b> +353 (0)21 4326472 <b>Fax:</b> +353 (0)21 4326851 <b>Web:</b> www.cit.ie/Schools.cfm/type/Page/action/page/aID/191/CatName/Schools_&_Departments.html
		Dept. of Chemistry	Dr. Kevin James	Mass Spectrometry Research Centre for proteomics and Biotoxins. Isolation of new toxins and development of new analytical protocols for the determination of micro-organic contaminants in the environment and food.	

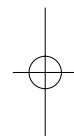




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## Letterkenny Institute of Technology

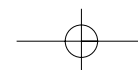
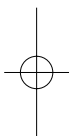
School	Head of Faculty	Department	Head of School	Food Safety Area of Expertise	Contact Details
Science	Dr. Vincent Murphy	Science	Dr. Brian Carney	Shellfish Aqua Culture, Environmental Analysis, Brewing, Fermentation and Starch Analysis, Food Microbiology, Food Safety, Drying / Frying of Food, Modified Atmosphere Packaging	Letterkenny Institute of Technology, Port Road, Letterkenny, Co. Donegal, Republic of Ireland  <b>Tel:</b> +353 (0)74 918 6000 <b>Fax:</b> +353 (0)74 918 6005 <b>Web:</b> <a href="http://www.lyit.ie/courses/science/science_index.html">www.lyit.ie/courses/science/science_index.html</a>



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## College of Agriculture, Food and Rural Enterprise (CAFRE), Loughry Campus

Faculty	Head	Department	Head	Food Safety Area of Expertise	Contact Details
Food Technology Development Branch	Mr. Dennis Legge			Milk Technology, Meat Technology, Fruit / Vegetable / Egg / Bakery Technology, Innovation, Food Business Incubation, Training, Risk Communication	Loughry Campus, Food Technology Development Branch, Cookstown, Co. Tyrone, BT80 9AA Northern Ireland  <b>Tel:</b> +44 (0)28 867 68100 <b>Fax:</b> +44 (0)28 867 61043 <b>Web:</b> <a href="http://www.loughrycollge.ac.uk">www.loughrycollge.ac.uk</a>



Contact Details

**Tel:** +353 (0)25 42222  
**Fax:** +353(0)25 42340  
**Web:** [www.teagasc.ie/research/research\\_centres.htm](http://www.teagasc.ie/research/research_centres.htm)

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## Teagasc, The Dairy Products Research Centre, Cork

Teagasc  
 Moorepark  
 Fermoy  
 Co Cork  
 Republic of Ireland

Area	Contact	Email	Area of Expertise
Director of Operations	Dr. Liam Donnelly	ldonnelly@moorepark.teagasc.ie	Chemistry of Milk Proteins and Milk Salts, Structure and Stability of Protein-based Dairy Products, Applications of Enzyme Technology in Dairy Processing, Protein Functionality and Applications, Research Management, Innovation Management
Head of Food Processing and Functionality	Dr. Phil Kelly	pkelly@moorepark.teagasc.ie	Technological Treatments aimed at Controlling Thermophiles during Milk Powder Processing, The Effectiveness of Milk Pasteurisation for the Inactivation of Mycobacterium avium paratuberculosis, Surveying the Incidence of Aflatoxin M1 in Milk and Milk Powders
Food Cultures and Safety	Dr. Tom Beresford	tberesford@moorepark.teagasc.ie	Mycobacterium avium paratuberculosis, <i>Listeria</i> , <i>Bacillus</i> heat tolerance and modelling growth, Aflatoxins, <i>Escherichia coli</i> 0157H:7, <i>Campylobacter jejuni</i> , survival and stress responses, inactivation
Biotechnology Dept	Dr. Paul Ross	pross@moorepark.teagasc.ie	<i>Listeria</i> , <i>Clostridia</i> , <i>Salmonella</i> , <i>Staphylococci</i>
Moorepark Technology Limited: General Manager	Dr. Sean Tuohy	stuohy@moorepark.teagasc.ie	Process Technology

Contact Details

**Tel:** +353 (0)1 8059500  
**Fax:** +353 (0)1 8059550  
**Web:** [www.teagasc.ie/nfc/research/index.htm](http://www.teagasc.ie/nfc/research/index.htm)

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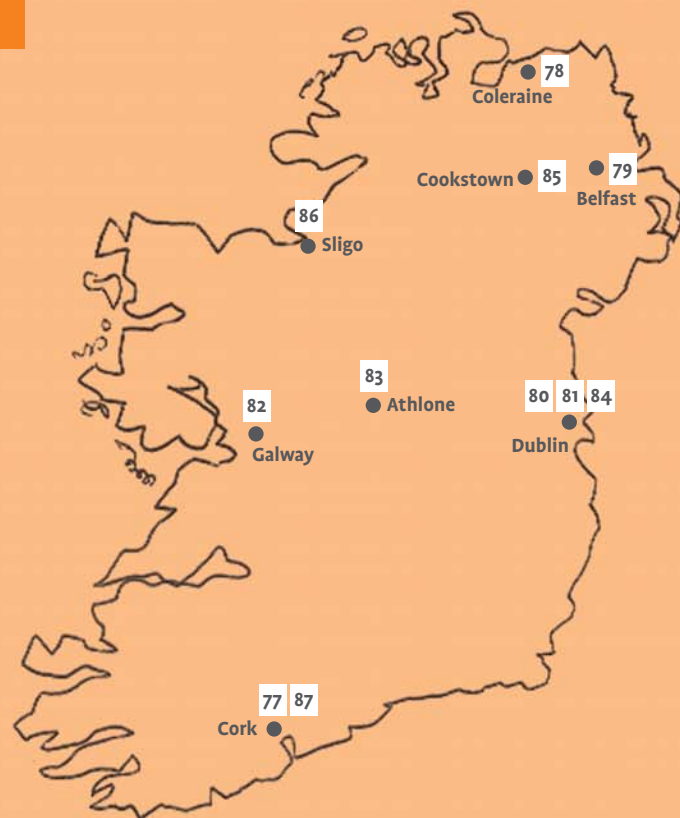
## Teagasc, The National Food Centre, Dublin

Teagasc  
 Ashtown  
 Dublin 15.  
 Republic of Ireland

Area	Contact	Email	Area of Expertise
Director of Operations	Mr. Declan Troy (Acting)	dtroy@nfc.teagasc.ie	Meat Technology. Biochemistry of Meat Quality, Low Fat Foods, Biochemical Markers of Food Quality, On Farm Factors Effecting Meat Composition, High Pressure Technology, Enzymology in Muscle
Head of Meat Technology	Dr. Paul Allen	pallen@nfc.teagasc.ie	Carcass Grading and Classification Carcass Composition, Boar taint Meat Quality, Meat Packaging, Application of Non-invasive Technologies for Measuring Carcass Composition - Ultrasound, Electrical Methods, X-ray CT, MRI
Head of Consumer Foods	Dr. Ronan Gormley	r.gormley@nfc.teagasc.ie	Food Biopolymers (starches, pectins, gums), Flour Functionality (prepared Consumer Foods and Bakery Applications), Post-harvest Technology (fruit, vegetables, mushrooms, potatoes), Seafood Technology (cryoprotectants, underutilised fish species), Thermal Processing (sous vide, minimal processing, freeze-chilling, cold chain), Food Colour, rheology and Sensory Applications. Dietary Fibre, Antioxidant Status of Foods
Head of Food Safety	Dr. Geraldine Duffy	gduffy@nfc.teagasc.ie	Rapid Diagnostic Methods for Food Pathogens. Verocytotoxigenic <i>Escherichia coli</i> <i>Cryptosporidium parvum</i> . Quantitative Risk Assessment for Food Pathogens. Antibiotic Resistance of Food Pathogens
Head of Food Training & Technical Services	Dr. Gerard Barry	jgbarry@indigo.ie	Verocytotoxigenic <i>Escherichia coli</i>
Head of Marketing	Mr. Cathal Cowan	c.cowan@nfc.teagasc.ie	Food Marketing - all aspects. Consumer Research. Market Research Consultancy

## Section Five Campus Companies within Third Level Institutions

- Section 1: Public Laboratories  
Labs 1–12: Health Laboratories  
Labs 13–23: Agriculture Laboratories  
Lab 24: Marine Laboratory  
Labs 25–26: Local Authority Laboratories  
Labs 27–29: Other Laboratories
- Section 2: State Agency Laboratories  
Labs 30–33: Teagasc  
Lab 34: Bord Iascaigh Mhara (BIM)
- Section 3: Authorised/Approved Private Laboratories  
Labs 35–61
- Section 4: Third Level & Other Institutions  
Labs 62–76
- Section 5: Campus Companies within  
Third Level Institutions  
Labs 77–87

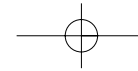


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## University College Cork - National University of Ireland, Cork

Company	Area	Contact	Contact Details
Biosciences Institute	Food Safety, Food & Health Research	Dr. Justin McCarthy	University College Cork, Biochemistry Department, Republic of Ireland  <b>Tel:</b> +353 (0)21 490 1302 <b>Email:</b> jv.mccarthy@ucc.ie <b>Web:</b> www.ucc.ie/nfbc/
AMT - Ireland	Research in Food & Process Engineering	Mr. Garrett Dee	University College Cork, Republic of Ireland  <b>Tel:</b> +353 (0)21 490 3092 <b>Fax:</b> +353 (0)21 490 3091 <b>Email:</b> amt-irl@ucc.ie <b>Web:</b> www.amt-irl.ie/home.aspx
APC – Alimentary Pharmabiotic Centre	Bacteriocins, Host Response, Pathogenicity, Bioinformatics, Bacterial Metabolism, Physiology	Ms. Andrea Doolan	University College, Cork, Republic of Ireland  <b>Tel:</b> +353 21 4901406 <b>Email:</b> a.doolan@ucc.ie <b>Web:</b> apc.ucc.ie
Aquaculture Development Centre	Comprehensive list of Links and Resources Covering all Aspects of Aquaculture on the Island of Ireland	Dr. Gerry Mouzakitis	University College Cork, Lee Maltings, Prospect Row, Cork, Republic of Ireland  <b>Tel:</b> +353 (0)21 4904590 <b>Fax:</b> +353 (0)21 4904593 <b>Email:</b> aquaculture@ucc.ie <b>Web:</b> http://adc.ucc.ie
BIOMERIT Research Centre	Research in the Centre is organised in Multi-disciplinary Programmes: Immunogenetics and Microbial Pathogenesis, Functional Genomics of Prokaryotes and Environmental Biotechnology.	Professor Fergal O’Gara	University College, Cork, Microbiology Department, Republic of Ireland  <b>Tel:</b> 353 (0)21 4272 097 <b>Fax:</b> +353 (0)21 4275934 <b>Email:</b> f.ogara@ucc.ie <b>Web:</b> www.ucc.ie/biomerit/

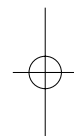




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## University of Ulster

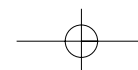
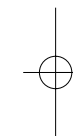
Company	Area	Contact	Contact Details
Bioinformatics	Bioinformatics Research Group is to develop novel and adapt and apply existing Bioinformatics Methodologies, Tools, and Systems for Biological Research and Development.	Dr. Werner Dubitzky	School of Biomedical Science, Cromore Road, Coleraine, Co. Londonderry, BT52 1SA, Northern Ireland  <b>Tel:</b> +44 (0)28 70 324478 <b>Fax:</b> +44 (0)28 70 324965 <b>Email:</b> w.dubitzky@ulster.ac.uk <b>Web:</b> www.infj.ulst.ac.uk/~cbbg23/interests.html
Biomedical & Environmental Sensor Technology Centre (BEST)	Electrochemical Sensors, Optical Sensors, Humidity & Gas Sensors, Biomedical Sensors, Iontophoretic Drug, Delivery Electrodes, Body Implantable Electrodes.		Jordanstown, Shore Road, Newtownabbey, Co Antrim, BT37 0QB, Northern Ireland  <b>Tel:</b> +44 (0) 28 9036 8934 <b>Fax:</b> +44 (0) 28 9036 6863 <b>Email:</b> bestctr@ulster.ac.uk <b>Web:</b> www.nibec.ulst.ac.uk/best
Northern Ireland Centre for Food and Health (NICHE)	Food and Health Research, Functional Food Development, Consumer Research & Product Development, Food Intake and Energy Metabolism, Services for the Food Industry, Food Microbiology.	Professor David McDowell	University of Ulster, School of Biomedical Sciences, Coleraine, BT52 1SA, Northern Ireland  <b>Tel:</b> +44 (0)28 7032 3039 <b>Fax:</b> +44 (0)28 7032 3023 <b>Email:</b> rowland@ulster.ac.uk <b>Web:</b> www.science.ulster.ac.uk/niche/
The Food Microbiology Research Group	Rapid Detection, Assessment and Control of Food Pathogens in Complex Foods and Food Systems.	Professor Ian Rowland	Jordanstown, Shore Road, Newtownabbey, Co. Antrim, BT37 0QB, Northern Ireland  <b>Tel:</b> +44 (0) 28 9036 6693 <b>Fax:</b> +44 (0) 28 9036 8811 <b>Email:</b> da.mcdowell@ulster.ac.uk <b>Web:</b> www.science.ulst.ac.uk/food/

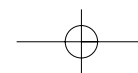


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## Queen's University Belfast

Company	Area	Contact	Contact Details
Questor Centre	The important themes in QUESTOR's research portfolio are: Water and Wastewater Treatment, Environmental Microbiology, Ground and Groundwater Contaminant Remediation, Computer Modelling Transport and Dispersion of Pollutants (air, water, ground), Environmental Communications, Clean Technology (Bio-transformation).		The QUESTOR Centre Office, David Keir Building, Stranmillis Road, Belfast, BT9 5AG, Northern Ireland  <b>Tel:</b> +44 (0) 28 90 33 5577/8 <b>Fax:</b> +44 (0) 28 90 661462 <b>Email:</b> QUESTOR@qub.ac.uk <b>Web:</b> http://questor.qub.ac.uk/webpages/qcindex.html
Analytical Services and Environmental Projects Unit (ASEP)	Wide range of Analytical Services to Industry	Mr. Trevor Sewell	Queen's University Belfast, School of Chemistry, David Keir Building, Stranmillis Road, Belfast, BT9 5AG, Northern Ireland  <b>Tel:</b> +44 (0) 28 9097 5580 <b>Fax:</b> +44 (0) 28 9068 1461 <b>Email:</b> t.sewell@qub.ac.uk <b>Web:</b> www.ch.qub.ac.uk/facilities/asep.html
Centre for Marine Resources and Mariculture	To Facilitate and Stimulate Environmentally Acceptable Development of Existing and New Mariculture Enterprises in an all-Ireland Context.	Dr. Dai Roberts (Director)	C-Mar, 12 The Strand, Portaferry, Co. Down, BT22 1PF, Northern Ireland  <b>Tel:</b> +44 28 4272 9648 <b>Fax:</b> +44 28 4272 9672 <b>Email:</b> t.sewell@qub.ac.uk <b>Web:</b> www.qub.ac.uk/bb/cm ar/index.htm

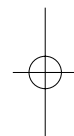




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## Trinity College Dublin

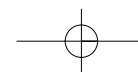
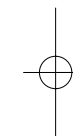
Company	Area	Contact	Contact Details
Bio-Incubation Centre	Bioincubation Facilities	Dr. Fiona Shalloe	Trinity College Dublin, Pearse Street Enterprise Centre, Dublin 2, Republic of Ireland  <b>Tel:</b> +353 (0)1 608 2864 <b>Email:</b> fshalloe@tcd.ie <b>Web:</b> www.biotechnology ireland.com/SITE/UPLOAD/ DOCUMENT/TCDPearseBioI cubator.pdf
IdentiGEN Ltd.	DNA Traceability, GMO Testing, Food Diagnostics	Mr. Ciaran Meghen	Trinity College, Smurfit Institute of Genetics, Dublin 2, Republic of Ireland  <b>Tel:</b> +353 (0)1 677 0221 <b>Fax:</b> +353 (0)1 677 0220 <b>Email:</b> info@identigen.com <b>Web:</b> www.identigen.com
Centre for Microscopy and Analysis	Imaging and Analysis Service	Mr. David A. John (Manager)	Trinity College, Smurfit Institute of Genetics, Dublin 2, Republic of Ireland  <b>Tel:</b> +353 (0)1 6081270 <b>Fax:</b> +353 (0)1 6770438 <b>Email:</b> cmainfo@tcd.ie <b>Web:</b> www.tcd.ie/CMA/

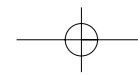


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## Dublin City University

	Area	Contact	Contact Details
Invent	Bioincubation Facilities		Dublin City University, Glasnevin, Dublin 3, Republic of Ireland  <b>Tel:</b> +353 (0)1 700 7777 <b>Fax:</b> +353 (0)1 700 7555 <b>Email:</b> ron.immink@invent .dcu.ie <b>Web:</b> www.invent.dcu.ie
National Centre for Sensor Research	Exploitation of Novel Antibody, Protein and DNA Markers to Investigate Basic Biological Interactions at the Molecular Level. Development of Highly Sensitive Detection Approaches for the Exploration of Protein- protein Interactions. Advanced Understanding of Selected Cellular and Disease Mechanisms	Mr. Ron Immink	Dublin City University, Research & Engineering Building, Glasnevin, Dublin 3, Republic of Ireland  <b>Tel:</b> +353 (0)1 700 8821 <b>Fax:</b> +353 (0)1 700 8021 <b>Email:</b> ncsr@dcu.ie <b>Web:</b> www.ncsr.ie/index_ home.html





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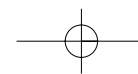
## National University of Ireland, Galway

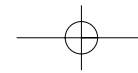
Company	Area	Contact	Contact Details
National Diagnostics Centre	Immunodiagnostics, Nucleic Acid-based Diagnostics, Gene Regulation and Differential Expression	Dr. Marian Kane	National University of Ireland, Galway, Republic of Ireland  <b>Tel:</b> +353(0)91 586 559 <b>Fax:</b> +353 (0)91 586570 <b>Email:</b> ndc@nuigalway.ie <b>Web:</b> www.nuigalway.ie/ndc//
National Centre for Biomedical Engineering Science (NCBES)	Gene and Cell Therapy, Biomaterials, Genome stability, Biomechanics, Apoptosis, Development, Reproduction and Enabling technologies	Professor Terry Smith	National University of Ireland, Galway, Republic of Ireland  <b>Tel:</b> +353 (0)91 51 2074 <b>Fax:</b> +353 (0)91 750596 <b>Email:</b> biomed@nuigalway.ie <b>Web:</b> www.nuigalway.ie/ncbes/index.htm
Irish Seaweed Centre	Strategic Services to the Industry and State Agencies, Research & Development of New Value Added Products and Technologies, Commercialisation of Projects Supported by Dedicated Seaweed Personnel, Education and Training, Seaweed Aquaculture Development and Support, Resource Management and Impact Assessment	Dr. Stefan Kraan	National University of Ireland, Galway, Republic of Ireland  <b>Tel:</b> +353 (0)91 512241 <b>Fax:</b> +353 (0)91 750539 <b>Email:</b> stefan.kraan@nuigalway.ie <b>Web:</b> www.irishseaweed.com
The Martin Ryan Marine Science Institute	Promotes Exploration and Development of Marine Physical Resources, Increases Understanding of Aquatic Biodiversity, Analyse Effects of Environmental Change on Aquatic Ecosystem, Facilitates Sustainable Development of Aquatic Biological Resources and Aquaculture	Mr. Mike Guiry	National University of Ireland, Galway, Republic of Ireland  <b>Tel:</b> +353 (0)91 750387 <b>Fax:</b> +353 (0) 91 525005 <b>Email:</b> mike.guiry@nuigalway.ie <b>Web:</b> http://mri.nuigalway.ie/mri.html

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## Athlone Institute of Technology

Company	Area	Contact	Contact Details
Bioserv Ltd	The company specialises in the Delivery and Development of In-vitro Toxicology Assays, related Laboratory Services and Consultancy to Industry.	Dr. Paul Tomkins	Athlone Institute of Technology, Co. Westmeath, Republic of Ireland  <b>Tel:</b> +353 (0)9064 24572 <b>Fax:</b> +353 (0)9064 24267 <b>Email:</b> ptomkins@bioserv.ie

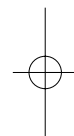




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## Dublin Institute of Technology

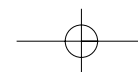
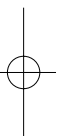
Company	Area	Contact	Contact Details
Food Product Development Centre	Practical and Fundamental Research and Development Orientated towards the Irish Food Industry.	Ms. Fiona Walsh	Dublin Institute of Technology, Cathal Brugha St., Dublin , Republic of Ireland  <b>Tel:</b> +353 (0)1 874 6058 <b>Fax:</b> +353 (0)1 874 8572 <b>Email:</b> fpdc@dit.ie <b>Web:</b> www.gowest.com.cn/dit/index-62.html

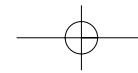


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## College of Agriculture, Food and Rural Enterprise (CAFRE), Loughry Campus

Company	Area	Contact	Contact Details
The Food Business Incubation Centre	Provides the Food Supply Chain with 8 Food Processing Factory Units	Mr. Peter Simpson	Loughry Campus, Food Technology Development Branch, Cookstown, Northern Ireland  <b>Web:</b> www.loughrycollege.info/ftd/core/food126.htm

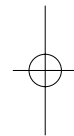




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## St Angela's Food Centre

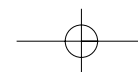
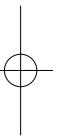
Company	Area	Contact	Contact Details
St Angela's Food Centre	A Research, Development and Training Institute serving the Irish Food Industry with a Product Development Test Kitchen and Sensory Analysis Laboratory. It also offers a service of access to Information on Food Science and Technology, Food Markets and Food Legislation including Food Labelling	Ms. Una Monahan Quinn	The Food Centre, St Angela's College, Lough Gill, Sligo, Republic of Ireland  <b>Tel:</b> +353 (0)71 9150 734 <b>Fax:</b> +353 (0)71 9150 734 <b>Email:</b> info@thefoodcentre.ie <b>Web:</b> www.thefoodcentre.ie



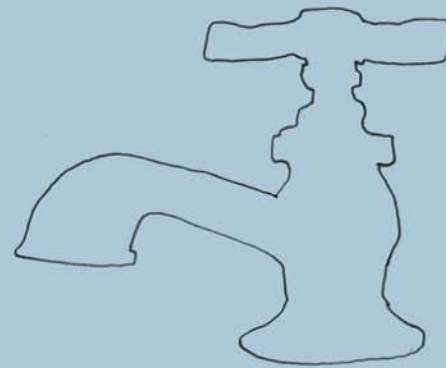
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## BioNet (Institute of Technologies)

Company	Area	Contact	Contact Details
BioNet (Institute of Technologies)	To bring researchers in contact with peers in other institutes who are active in similar or complimentary research areas and would be interested in getting involved in a project proposal	Ms. Nuala O'Shea	Crestfield Centre, Glanmire, Co. Cork, Republic of Ireland  <b>Tel:</b> +353 (0)21 485 8060 <b>Fax:</b> +353 (0)21 482 3725 <b>Email:</b> noshea@tecnet.ie <b>Web:</b> www.tecnet.ie/bio net.php



# Glossary of Terms



3 MCPD	3-monochloropropane-1,2-diol
AAS	Atomic Absorption Spectroscopy
ACC	Aerobic Colony Count
AES	Atomic Emission Spectroscopy
AOAC	Association of Analytical Communities
APC	Alimentary Pharmabiotic Centre
APHA	American Public Health Association
ASEP	Analytical Services and Environmental Projects Unit
ASP	Amnesic Shellfish Poisoning
AZA	Azaspiracid
BADGE	Bisphenol A diglycidyl ether
BEST	Biomedical & Environmental Sensor Technology Centre
BFDE	Bisphenol F diglycidyl ether
BHA	Butylated Hydroxyanisole
BHT	Butylated Hydroxytoluene
BIM	Bord Iascaigh Mhara
BOD	Biological Oxygen Demand
BSE	Bovine Spongiform Encephalopathy
CLAS	Campden Laboratory Accreditation Scheme
CMCL	Central Meat Control Laboratory
COD	Chemical Oxygen Demand
CRID	Centre for Research in Infectious Diseases
CVRL	Central Veterinary Laboratory Service
D.P.T.G's	Dimeric and Polymeric Triglycerides
DAF	Department of Agriculture and Food
DARD (NI)	Department of Agriculture and Rural Development, Northern Ireland
DCMNR	Department of Communications, Marine and Natural Resources

DDT	Dichlorodiphenyltrichloroethane
DEHLG	Department of the Environment, Heritage and Local Government
DG	Dodecyl Gallate
DHSSPS	Department of Health, Social Services & Public Safety
DNA	Deoxyribonucleic acid
DoHC	Department of Health and Children
DON	Deoxynivalenol
DSP	Diarrhetic Shellfish Poisoning
EHS	Environmental Health Service
EIA	Enzyme-ImmunoAssay
ELISA	Enzyme-Linked ImmunoSorbentAssay
ESBO	Epoxidized Soybean Oil
EU	European Union
FAAS	Flame Atomic Absorption Spectroscopy
FCC	Food Chemical Codex
FIA	Flow-Injection Analysis
FOGs	Fats, Oils, Greases
FPD	Flame Photometric Detector
FRNA	F-specific RNA
FSA	Food Standards Agency
FSAI	Food Safety Authority of Ireland
FSPB	Food Safety Promotion Board
FTIR	Fourier Transform Infrared Spectroscopy
GC	Gas Chromatography
GC/ECD	Gas Chromatography – Electron Capture Detector
GC/FID	Gas Chromatography – Flame Ionisation Detector
GC-MS	Gas Chromatography– Mass Spectrometry
GFAAS	Graphite Furnace Atomic Absorption Spectroscopy

GI	Gastro Intestinal
GLP	Good Laboratory Practice
GMOs	Genetically Modified Organisms
HACCP	Hazard Analysis Critical Control Point
HMF	Hydroxymethylfuran
HPLC	High Performance Liquid Chromatography
HPLC-DAD	High Performance Liquid Chromatography – Diode Array Detection
HPLC-UV	High Performance Liquid Chromatography – Ultra Violet Detection
HPSC	Health Protection Surveillance Centre
HSE	Health Service Executive
ICP	Inductively Coupled Plasma Spectroscopy
ICP-MS	Inductively Coupled Plasma Spectroscopy – Mass Spectrometry
IEFS	Institute of European Food Studies
INAB	Irish National Accreditation Board
IR	Infra-Red
IRMS	Infra-Red Mass Spectrometry
ISO	International Organisation for Standardisation
LAS	Linear Alkylbenzene Sulphonates
LC	Liquid Chromatography
LC-MS	Liquid Chromatography – Mass Spectrometry
MAP	Modified Atmosphere Packaging
MAP	Mycobacterium avium subsp. Paratuberculosis
MBAS	Methylene Blue Active Substances
MIA	Microbial Inhibition Assay
MPN	Most Probable Number
MRI	Magnetic Resonance Imaging

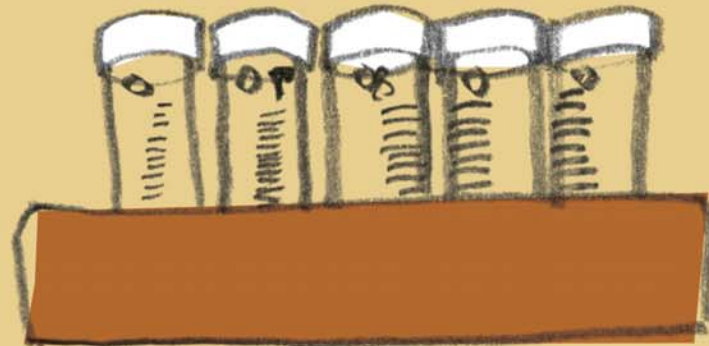
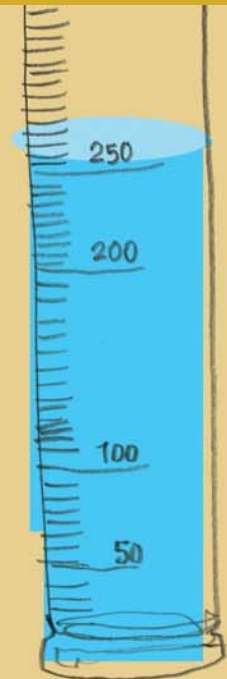
MRL	Maximum Residue Level
MS	Mass Spectrometry
MSG	Monosodium Glutamate
NCBES	National Centre for Biomedical Engineering Science
NICHE	Northern Ireland Centre for Food and Health
NICS	Northern Ireland Civil Service
NIPHL	Northern Ireland Public Health Laboratory
NIR	Near Infra-Red
NMR	Nuclear Magnetic Resonance
NSAI	National Standards Authority of Ireland
NVRL	National Virus Reference Laboratory
OC	Organochlorine
OFMLs	Official Food Microbiology Laboratories
OG	Octyl gallate
OPs	Organophosphates
PAHs	Poly Aromatic Hydrocarbons
PALs	Public Analyst's Laboratories
PCA	Plate Count Agar
PCBs	Polychlorinated Biphenyls
PCDD	Polychlorinated dibenzo-p-dioxin
PCDF	Polychlorinated dibenzofuran
PCR	Polymerase Chain Reaction
PCS	Pesticide Control Service
PFGE	Pulsed Field Gel Electrophoresis
PG	Propyl Gallate
PIC	Preliminary Incubation Count
PPSL	Pulsed Photo-Stimulated Luminescence
p-TSA	para-Toluene SulphonAmide
QUID	Quantitative Ingredient Declaration

RFLP	Restriction Fragment Length Polymorphism
RIA	Radio-ImmunoAssay
RPII	Radiological Protection Institute of Ireland
RT-PCR	Real Time Polymerase Chain Reaction
SARS	Severe Acute Respiratory Syndrome
SCC	Somatic Cell Count
SNIF-NMR	Site- Specific Natural Isotope Fractionation – Nuclear Magnetic Resonance
SPE	Solid-Phase Extraction
SS	Suspended Solids
TBC	Total Bacterial Count
TBT	Tributyltin
TDS	Total Dissolved Solids
TEQ	Toxic Equivalent
TeSeE NSP	Transmissible Spongiform Encephalopathy New Sample Preparation
TON	Total Oxidisable Nitrate
TRAACS	Automated Flow Analyser
TSS	Total Suspended Solids
TTI	Technology Transfer Initiative
TVC	Total Viable Count
UHT	Ultra High Temperature
UKAS	United Kingdom Accreditation Service
UKNEQAS	United Kingdom National External Quality Assessment Scheme
UVS	Ultra-Violet Spectrometry
VLS	Veterinary Laboratory Service
VRBA	Violet Red Bile Agar
VTEC	Verocytotoxigenic <i>E. Coli</i>

WTE	Whole Time Equivalent
X-ray CT	Electromagnetic Radiation Computed Tomography
ZON	Zearaleone

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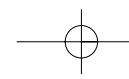
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Antioxidants	1, 2, 4, 7, 12, 28, 31, 35, 36, 38, 40, 41, 42, 43, 60
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Baby food	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 22, 28, 30, 31, 32, 35, 36, 38, 39, 40, 41, 42, 43, 44, 45, 52, 54, 60, 61
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Sample Type	Lab No.
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Cereal products	1, 2, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14, 28, 29, 31, 32, 33, 35, 36, 38, 39, 40, 41, 42, 43, 45, 46, 49, 52, 54, 58, 60
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Cocoa and cocoa preparations	1, 2, 4, 6, 7, 10, 11, 12, 28, 35, 36,



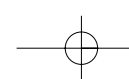


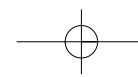
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Crisps	1, 2, 3, 4, 6, 7, 8, 9, 10, 11, 12, 22, 28, 32, 35, 36, 38, 40, 41, 42, 43, 45, 54, 60
<b>D</b> Dairy products	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14, 15, 16, 17, 18, 19, 21, 22, 25, 26, 28, 29, 30, 31, 32, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 50, 52, 53, 54, 55, 57, 60, 61

Sample Type	Lab No.
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<b>E</b> Effluent	1, 2, 5, 7, 8, 12, 13, 20, 25, 28, 29, 31, 35, 36, 37, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 50, 51, 52, 53, 54, 55, 56, 58, 60, 61
Egg & egg products	1, 2, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14, 20, 22, 25, 28, 30, 31, 32, 35, 36, 37, 38, 40, 41, 42, 43, 44, 45, 46, 48, 50, 52, 53, 54, 58, 60, 61
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<b>F</b> Fats	1, 2, 4, 6, 7, 8, 9, 10, 11, 28, 31, 32, 35, 38, 40, 41, 42, 43, 45, 60

Sample Type	Lab No.
Fish	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 22, 23, 24, 28, 30, 31, 32, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 50, 52, 54, 55, 58, 59, 60, 61
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<b>G</b> Game	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 20, 22, 23, 26, 28, 29, 30, 31, 32, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 56, 58, 60, 61
Gluten free products	1, 2, 4, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 39, 40, 41, 42, 43, 54, 60
<b>H</b> Herbs	1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 40, 41, 42, 43, 44, 54, 59, 60
Hygiene swabs	1, 2, 5, 7, 8, 12, 13, 20, 25, 28, 29, 31, 35, 36, 37, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 50, 51, 52, 53, 54, 55,

Sample Type	Lab No.
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<b>I</b> Ices	1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 29, 31, 35, 36, 38, 39, 40, 41, 42, 43, 44, 46, 52, 54, 60
Infant formulas	1, 2, 4, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 39, 40, 41, 42, 43, 54, 60
<b>L</b> Lard	1, 2, 4, 6, 7, 8, 9, 10, 11, 28, 31, 32, 35, 38, 40, 41, 42, 43, 45, 60
<b>M</b> Mayonnaise	1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 39, 40, 41, 42, 43, 44, 46, 52, 54, 60
Meat & meat products	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 20, 22, 23, 26, 28, 29, 30, 31, 32, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 56, 58, 60, 61
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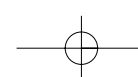


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<b>N</b>	
Non alcoholic beverages	1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 12, 28, 31, 35, 36, 37, 38, 39, 41, 42, 43, 45, 50, 52, 54, 60, 61
Non-dairy spread	1, 2, 4, 6, 7, 8, 9, 10, 11, 28, 31, 32, 35, 38, 40, 41, 42, 43, 45, 60
Nut & nut products	1, 2, 3, 4, 6, 7, 8, 9, 10, 11, 12, 22, 28, 32, 35, 36, 38, 40, 41, 42, 43, 45, 54, 60
<b>O</b>	
Offal	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 20, 22, 23, 26, 28, 29, 30, 31, 32, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 56, 58, 60, 61
Oils	1, 2, 4, 6, 7, 8, 9, 10, 11, 28, 31, 32, 35, 38, 40, 41, 42, 43, 45, 60
Olive oil	1, 2, 4, 6, 7, 8, 9, 10, 11, 28, 31, 32, 35, 38, 40, 41, 42, 43, 45, 60
<b>P</b>	
Paper	1, 2, 4, 7, 13, 28, 35, 41, 42, 60
Pasta	1, 2, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14, 28, 29, 31, 32, 33, 35, 36, 38, 39, 40, 41, 42, 43, 45, 46, 49, 52, 54, 58, 60, 61

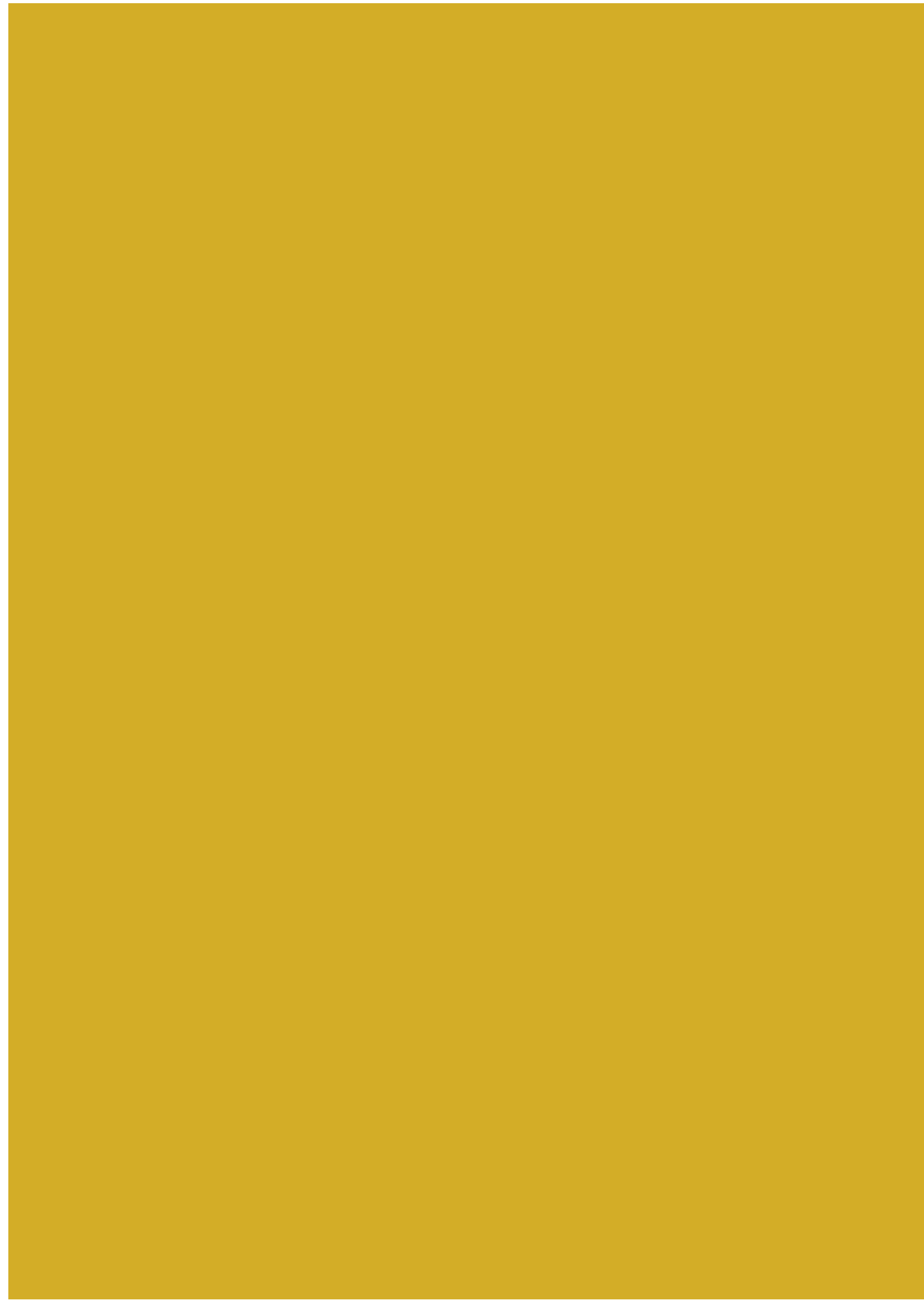
Sample Type	Lab No.
Peanut butter	1, 2, 3, 4, 6, 7, 8, 9, 10, 11, 12, 22, 28, 32, 35, 36, 38, 40, 41, 42, 43, 45, 54, 60
Plastics	1, 2, 4, 7, 13, 28, 35, 41, 42, 60
Prepared dishes	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 22, 28, 30, 31, 32, 35, 36, 38, 39, 40, 41, 42, 43, 44, 45, 52, 54, 60, 61
<b>R</b>	
Rainwater	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 15, 16, 21, 22, 25, 26, 28, 31, 32, 34, 35, 36, 37, 40, 41, 42, 43, 45, 46, 48, 49, 50, 51, 52, 54, 55, 56, 58, 60, 61
Rice	1, 2, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14, 28, 29, 31, 32, 33, 35, 36, 38, 39, 40, 41, 42, 43, 45, 46, 49, 52, 54, 58, 60
<b>S</b>	
Salad cream	1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 39, 40, 41, 42, 43, 44, 46, 52, 54, 60
Saltwater	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 15, 16, 21, 22, 25, 26, 28, 31, 32, 34, 35, 36, 37, 40, 41, 42, 43, 45, 46, 48, 49, 50, 51, 52, 54, 55, 56, 58,

Sample Type	Lab No.
Sauces	60, 61 1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 39, 40, 41, 42, 43, 44, 46, 52, 54, 60
Shellfish	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 22, 23, 24, 28, 30, 31, 32, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 50, 52, 54, 55, 58, 59, 60, 61
Snacks	1, 2, 3, 4, 6, 7, 8, 9, 10, 11, 12, 22, 28, 32, 35, 36, 38, 40, 41, 42, 43, 45, 54, 60
Sorbets	1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 29, 31, 35, 36, 38, 39, 40, 41, 42, 43, 44, 46, 52, 54, 60
Soups	1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 39, 40, 41, 42, 43, 44, 46, 52, 54, 60
Soya milk based drinks	1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 12, 28, 31, 35, 36, 37, 38, 39, 41, 42, 43, 45, 50, 52, 54, 60, 61
Spices	1, 2, 4, 5, 6, 7, 10, 11, 12, 28, 31, 35, 36, 38, 40, 41, 42, 43, 44, 54, 60
Stabilisers	1, 2, 4, 7, 12, 28, 31, 35, 36, 38,

Sample Type	Lab No.
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Tea	40, 41, 42, 43, 60 1, 2, 4, 6, 7, 10, 11, 12, 28, 35, 36, 38, 40, 41, 42, 60
Thickeners	1, 2, 4, 7, 12, 28, 31, 35, 36, 38, 40, 41, 42, 43, 60
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Vegetable based dishes	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 22, 28, 30, 31, 32, 35, 36, 38, 39, 40, 41, 42, 43, 44, 45, 52, 54, 60, 61
Vegetables	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14, 20, 22, 28, 29, 31, 35, 36, 37, 38, 39, 40, 41, 42, 45, 46, 50, 52, 53, 54, 58, 60
<b>W</b>	
Water – as an ingredient	1, 2, 3, 4, 5, 6, 7, 8, 12, 28, 31, 35, 36, 37, 38, 39, 40, 41, 42, 43, 52, 54, 55, 58, 60, 61
Water – treated / untreated	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 15, 16, 21, 22, 25, 26, 28, 31, 32, 34, 35, 36, 37, 40, 41, 42, 43, 45, 46, 48, 49, 50, 51, 52, 54, 55, 56, 58, 60, 61
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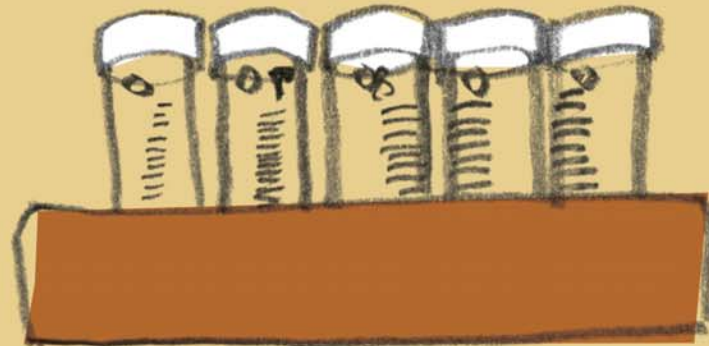
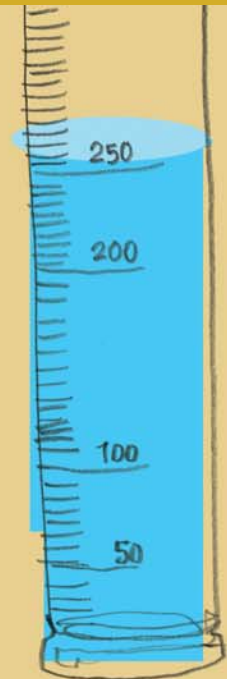


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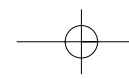
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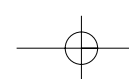


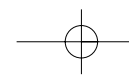
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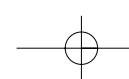


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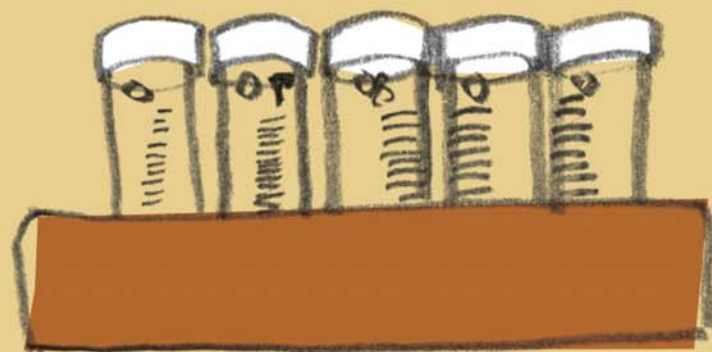
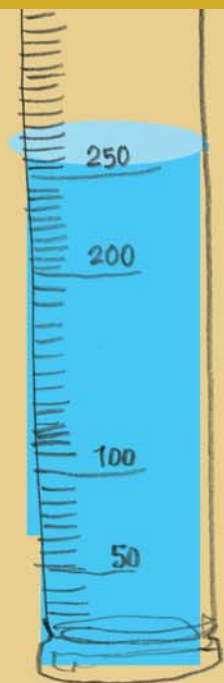
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