Microbiology and process hygiene

SP Food and Bioscience provides expertise in microbiology and hygiene. We offer solutions for the prevention and solving of microbiological problems in fields such as food, medtech, personal care, pharma and biotech.

Microbiological quality and safety

- Microbial risk assessment
- Predictive modelling of growth and survival
- Shelf life studies
- Challenge testing with microorganisms
- Validation and verification of models in laboratory tests
- Application of hurdle technology to control the growth of microorganisms
- Identification of bacteria, moulds and yeasts
- Risk management

Antimicrobial efficiency testing

- Evaluation of effect according to standards or adapted methods
- Evaluation of antimicrobial additives
- Effect on biofilms

Process Hygiene

- Trouble shooting
- Efficiency testing of chemicals and equipment used for cleaning and disinfection
- Application of dry cleaning technology/green cleaning solutions
- Hygienic design

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SP Food and Bioscience is your partner in the development and design of products and solutions in the pharmacy, personal care, cosmetics and medtech sectors, that meets the expectations and demands of consumers and patients.