



F&B Shelf-Life Testing

SWIPE >>>

What Companies in
Singapore Often Overlook

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MICROBIOLOGICAL ANALYSIS

MINIMALLY PROCESSED SALAD



TPC: TOTAL
PLATE COUNT



YEAST & MOULD



LISTERIA
MONOCYTOGENES



TPC indicates the total number of viable aerobic bacteria



Yeast & Mould indicate fungal contamination levels



Listeria monocytogenes is a pathogenic bacterium



L. monocytogenes can cause listeriosis, a serious infection, particularly in pregnant women, newborns, elderly and immunocompromised individuals.



Salmonella is responsible for salmonellosis (gastroenteritis) causing diarrhoea, abdominal cramps, nausea, vomiting and fever.



SALMONELLA
ENTERICA

UNDERESTIMATING MICROBIOLOGICAL RISKS

Shelf life cannot be assessed solely by flavour or appearance; ensuring **MICROBIOLOGICAL SAFETY** — through monitoring Total Plate Count, yeast, mould levels and pathogens such as Listeria and Salmonella is essential, particularly for Singapore's ready-to-eat, chilled, and minimally processed food products.

Limited **FOOD** sampling throughout shelf life



Testing only at Day 0 and at expiry, you may miss key spoilage or safety trends.

Intermediate sampling points are essential to properly justify declared shelf life for audits or regulatory review.

Limited Sampling
(Day 0 and Expiry Only)

✗ Misses changes that happen during storage

✗ Undetected spoilage

✗ Lack of data for declared shelf life

✗ Higher non-compliance potential

Appropriate Sampling
(Multiple Time Points)

✓ Captures trends throughout shelf life

✓ Detects early signs of spoilage

✓ Data supports declared shelf life

✓ Data available for audits & regulatory review

Intermediate Sampling = Supports Compliance Reviews with Data



Data substantiates declared shelf life



Detects early-stage spoilage



More Data, Insights into Product Shelf Life



Data Available for Compliance Reviews



Key Takeaway:
Intermediate sampling points are essential.

Helps support declared shelf life with data.
Contact **SETSCO** today!
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Contact SETSCO TODAY!

A Better World Through Partnership



SCAN



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