

Experimental food processing laboratory

Istituto Zooprofilattico Sperimentale dell'Abruzzo e del Molise "G. Caporale" hosts an experimental food processing laboratory.

It is almost 400 square-meter facility designed to meet research needs on food safety topics regarding the processing technology applied to meat and dairy production.

Experimental food processing laboratory

The main activities performed are:

- determining the microbiological and nutritional profile of foods
- performing challenge tests to assess the degree of safety of the food selected with regard to most significant food pathogens
- evaluating/determining the period of shelf life

Experimental food processing laboratory

- In relation to the challenge test for *Listeria monocytogenes* according to the Regulation (EC) 2073/2005, the IZSAM cover a topic role as National Reference Laboratory for *Listeria monocytogenes*.
- Protocols are performed according to the Technical guidance document On shelf-life studies for *Listeria monocytogenes* in ready-to-eat foods (EU RL for *Listeria monocytogenes*, 2008)
- For other relevant food pathogens, studies are carried out according to AFNOR and other international standards

Experimental food processing laboratory

The facility contains all major processing equipment scaled down for laboratory-sized food formulations.

In particular a mini dairy plant (milk pasteurizer, tables, curd cutting devices, packing machines, aging rooms) and meat processing plant (grinder, mixer, stuffer, slicer, aging rooms, vacuum sealer)









Experimental food processing laboratory

The aims of this project are:

- providing a support to the food safety characterization of FBOs production
- contributing to a science-based food safety characterization of local food production, with a deep regional characterization, through devoted research projects
- Collecting experimental data for predictive microbiology models