

Microbiological food testing now available in George

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At the opening of Swift Micro Laboratories in George are from the left Johan Compion, Eden district municipality; Yolandé van der Riet, Food Safety Initiative (Consumer Goods Council of South Africa) and Anza Bester from Swift Micro Laboratories.

GEORGE BUSINESS NEWS - The new Swift Micro Laboratories branch in George will ensure that their clients in the Southern Cape, Eastern Cape and Karoo receive top quality, same day service.

Since its inception in 1991 as the first commercial food testing laboratory of its kind in South Africa, Swift Micro Laboratories has built a brand name synonymous with quality and service.

Celebrating 20 years of excellence in 2011, the company today provides a comprehensive product-safety service to the food and beverage, cosmetics, hospitality and related industries throughout the SADC region.

Services offered

At the opening of the George branch on Friday, business development manager, Anza Bester said the company builds long-term relationships with clients. "By addressing needs such as

microbiological testing of products, the design, implementation and auditing of quality management systems, staff training as well as an on-site technical service, Swift offers the complete package. Microbiological testing is our core business and clients have access to the largest range of ISO 17025 accredited microbiological test methods available. Our two state-of-the-art laboratories in Midrand and Cape Town employ highly qualified microbiologists and food scientists who analyse products on the very day they are received."

Technical specialists in Quality Management Systems (QMS) offer clients hands-on assistance with the design, implementation and verification of QMS. Environmental health and food technology experts conduct hygiene audits based on the National Health Act and SABS 049, but customised to meet individual needs.

Swift's technical support team is qualified in the fields of microbiology and/or food science and apart from quotes and marketing related information their core function is to provide technical support.

Labelling

Guest speaker Yolandé van der Riet from the Consumer Goods Council of South Africa (CGCSA) explained the implications of the new food labelling legislation to food producers from the area. Van der Riet is a nutritional specialist at the CGCSA's Food Safety Initiative (FSI) division. She stressed that the deadline for compliance with the food labelling stipulations is March 2012 and that suppliers and producers must get their labelling on par.

"The new legislation demands far more detail and nutritional info will need scientific back-up. General terms like 'healthy' and 'wholesome' will become sticky issues. Luckily I have seen a great willingness amongst suppliers to cooperate."

George branch

The branch is an administrative office ensuring your test sample reaches the laboratory in no time. Services offered as far afield as Beaufort West and Humansdorp include:

- sample collection
- sample delivery
- training plus training venue
- assistance with microbiological monitoring plans
- independent sampling and
- client liaison

Industry courses will be offered in George from 22 to 25 March and 15 to 19 August.

For client liaison and sample collection, contact Charlene Langtrey at 082 828 0878, or if you are in need of technical support, Marla van der Merwe can be reached at 082 066 0837.

ARTICLE AND PHOTO: ILSE SCHOONRAAD