

COUNCIL TESTING – FOOD SAFETY

Agrifood Technology offer municipal Councils a wide range of testing services under the Victorian Food Act. 1984. We are proud to be the preferred laboratory of testing for over 39 councils across metro and rural Victoria.

We have six Authorised Analysts approved in the areas of Microbiological, Chemical, Allergen and Physical analysis of food. Authorised analysts play an important role in monitoring the safety, composition and truth in labelling of foods.

Analyses are conducted to determine compliance with the Act and the Code.

Tests may include an assessment of:

- Microbiological safety
- Chemical residue levels
- Compliance with the mandatory declaration of allergens
- Composition, including the accuracy of label statements or claims (for example, nutrition information or ingredient lists)

Food Safety Testing

Agrifood Technology tests the food samples provided by the councils to ensure that it is safe and suitable for consumption as per the criteria set up the Food Act 1984.

Food safety can be classified into 3 main categories:

- 1. Microbiologically To ensure that there are no harmful food pathogens
- 2. Food allergens To ensure that all food allergens are declared regardless of how small the amount as people with food allergies can have a severe reaction to even the smallest trace amounts of certain allergenic foods. Common allergens include Gluten, milk, soy, peanut, egg, lupin, sesame, tree nuts, mollusc and crustacean
- 3. Chemical residues To ensure that there are no harmful residues, pesticides or heavy metals in the food we consume

We are confident we can provide expert advice on legislation and provide Councils with timely, reliable and accurate analysis according to relevant legislations to enable Councils to fulfil their duties as regulators.



Pool & Spa Water Testing

Pool Water testing for compliance with the *Victorian Public Health and Wellbeing Regulations 2019* is another service Agrifood Technology are now offering to Victorian Councils.

The following parameters are tested:

- Heterotrophic plate count
- Escherichia coli
- Pseudomonas aeruginosa



List of Authorised Analysts

Name	Position	Qualifications	
Doreen Fernandez	General Manager	BSc (Biochemistry) Dip Bus Management	Authorised Analyst (Food Act 1984) PHYSICAL, CHEMICAL & ALLERGEN TESTING
Candida Showler	National Quality & System Manager	Bachelor of Applied Science	Authorised Analyst (Food Act 1984) CHEMICAL & PHYSICAL TESTING
Robert Rantino	National Laboratory Operations Manager	Bachelor of Food Technology	Authorised Analyst (Food Act 1984) CHEMICAL & PHYSICAL TESTING
Somayeh Yazdkhast	Microbiology Coordinator	Bachelor of Food Science & Technology (Quality Control)	Authorised Analyst (Food Act 1984) MICROBIOLOGICAL TESTING
Navdeep Ghotra	Microbiology Controller - VIC	Master of Food Science & Technology	Authorised Analyst (Food Act 1984) MICROBIOLOGICAL TESTING
Diana Coelho	National Client Services Manager	Masters of Science (Biochemistry)	Authorised Analyst (Food Act 1984) CHEMICAL TESTING

Please do not hesitate to get in touch with us, if you need further assistance with your Councils food sampling schedule or additional testing requirements.

CONTACT US

Agrifood Technology

260 Princess Hwy, Werribee, VIC 3030

Tel: 1800 801 312 OR Email: agrifood.sales@agrifood.com.au