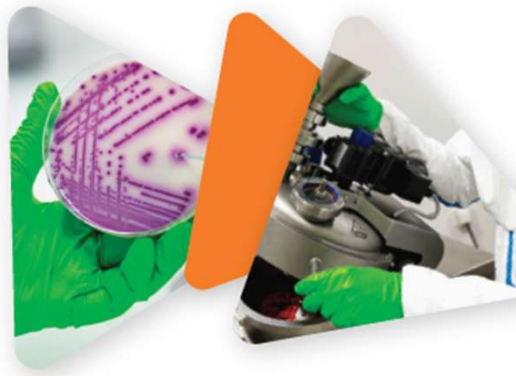


## HIGH LEVEL FOOD SAFETY EXPERTISE IN EUROPE

### TAILORED BENEFITS

- ▶ **Resolution of manufacturing accidents of microbiological origin** (bacteria, yeasts, moulds) related to spoilage and food safety
- ▶ **Determination and validation of microbiological shelf-life** of food
- ▶ **On site diagnosis of hygienic designs** of production lines
- ▶ **EHEDG certification of equipments**
- ▶ **Qualification of effectiveness** of cleaning and disinfection procedures
- ▶ **Qualification of effectiveness of current and innovative technologies** on biological hazards (bacteria, viruses, parasites) and spoilage microorganisms
- ▶ **Integration of new biological hazards** related to viruses (norovirus, HAV) and parasites (*Cryptosporidium*, *Giardia*, *Toxoplasma*) in the HACCP plan



### SKILLS RECOGNIZED AT EUROPEAN LEVEL



- ▶ **The only technical center** specialized in food virology and food parasitology in France
- ▶ **The only EHEDG** (European Hygienic Engineering and Design Group) **test and certification institute**, ATL and AEO in France
- ▶ **Laboratory recognized by the French Ministry of Agriculture and Food** (microbiological challenge-testing for *Listeria monocytogenes*, microbiological shelf-life validation file) and Sym'Previous expert laboratory (predictive microbiology)
- ▶ **Numerous partnerships with academic research** (Universities, Anses, INRA, CNRS...)
- ▶ **ACTIA member CRT and ITAI certified by the French Ministries of Research, and Agriculture & Food**
- ▶ **Registered under vocational training N ° 25 50 00743 50**

### CONTRACTUAL AND CONFIDENTIAL SERVICES

### CUTTING EDGE FACILITIES



- ▶ **A 230 m<sup>2</sup> P3 BioSafety Level 3 (BSL-3) Pilot Plant, unique in Europe**, for the qualification of the effectiveness of technologies and cleaning and disinfection procedures (3 dedicated workshops)
- ▶ **A 500 m<sup>2</sup> multi-sector food technology plant** for product development and mini-productions (sanitary approval)
- ▶ **COFRAC\* analysis laboratories** in microbiology, virology and equipment hygiene
- ▶ **R&D laboratories** in microbiology, parasitology, virology, and molecular biology

\* Accreditations n ° 1.1026 and 1.6246 with scope available on [www.cofrac.fr](http://www.cofrac.fr)

#### QUALIFY YOUR CURRENT TECHNOLOGIES REQUIREMENTS OF IFS AND ISO 22 000 REFERENTIALS ... E.G.



- ▶ **Impact of processes** (cooking, smoking, salting, processing aid, etc.) on pathogens (*Listeria monocytogenes*, *Salmonella*, *Bacillus cereus*, etc.)
- ▶ **Impact of freezing** on inactivation protozoan parasites (*Cryptosporidium*, *Giardia*, *Toxoplasma*) in raw materials
- ▶ **Impact of pasteurization** on enteric viruses (norovirus, HAV) in fruit purees
- ▶ **Impact of thermal scales** on inactivation microorganisms causing manufacturing accidents (pathogenic bacteria, bacterial spores, yeasts - moulds, etc.)

#### OPTIMIZE CLEANING AND DISINFECTION PROCEDURES ECONOMIES, SUSTAINABLE DEVELOPMENT... E.G.

- ▶ **Impact of airborne disinfection** on pathogenic bacteria in the plant environment (T72-281 standard)
- ▶ **Evaluation of ozone** for airborne and surface disinfection
- ▶ **Use of a Cleaning and Disinfection In Place (CIP) test rig** for :
  - assessing the resistance of pathogenic or spoilage microorganisms
  - measuring biocidal efficacy under real conditions
  - quantifying the impact of active molecules on materials
- ▶ **Elimination of allergens** on open surfaces



#### EVALUATING THE POTENTIAL OF NEW TECHNOLOGIES INNOVATION, TECHNOLOGY TRANSFER ... E.G.



- ▶ **Disinfection potential of ozone** in wash water for fresh-cut vegetables
- ▶ **Interest of biopreservation** (barrier microorganisms) for the storage of fresh products
- ▶ **Effectiveness of high pressure (HPP)** on enteric viruses and protozoan parasites in fruit purees
- ▶ **Impact of thermal technologies**, active ingredients, etc. on food preservation

#### CONTACT

**Bernard PICOCHÉ**

Food Safety Manager - [b.picoche@actalia.eu](mailto:b.picoche@actalia.eu)

ACTALIA, 310 Rue Popielujko – 50000 SAINT-LO , France – Tel : +33(0)2.33.06.71.71

[www.actalia.eu](http://www.actalia.eu)