

Microbiological quality control of your products

- Analysis of your finished products, intermediate products, raw materials
 - Analysis according to ISO norms or Ph. Eur.
 - Total aerobic mesophilic bacteria count / g
 - Total yeast and moulds count / g
 - Specified microorganisms (*P. aeruginosa*, *E. coli*, *S. aureus*, *C. albicans*) in 1 g
- Germ identification with MALDI-TOF within 24 h
- Specific microbiological analysis according to customer requirements

Microbiological stability of your products / Challenge tests

- Challenge tests which are required in the context of the cosmetic regulation (EG) No. 1223/2009 according to
 - DIN EN ISO 11930
 - Ph. Eur. 5.1.3 current version
- Application simulations / In use testings
- Repetitive challenge tests or further analysis according to customer requirements

Microbiological environment monitoring

- Water
- Surfaces
- Air
- Sample taking and transport

Training, Consulting, Services

- Training
 - Operating hygiene, GMP
 - Sample taking
 - All microbiological issues according to your requirements
 - Online Training
- Consulting
 - Factory inspections
 - On site viewing as troubleshooting in case of microbiological incidents
 - Hazard analysis and risk management according to IFS HPC
- Express sample pick-up service in your company

Further information is also available at www.bav-institut.de or simply call us on 0049 781/9 69 47-0.