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Meeting Listeria control regulations in 7 steps

How do you comply with rules regarding the control of *Listeria monocytogenes* in ready-to-eat products during the shelf-life period?
With a solid substantiation, you will demonstrate that the amount of *Listeria monocytogenes* remains below the European critical standard of 100 cfu/g in your product during its shelf life.

Don't have a solid substantiation yet?
Take a look at this step-by-step plan.

1

Baseline measurement

Using a checklist, interview your QA staff member (virtual).
Find out where you are, what substantiation and data you already have, and what steps are still needed.

2

Data analysis of product characteristics and process

Analysis of data concerning preservative parameters that determine Listeria growth, such as pH, salt, dry matter and organic acids, storage temperature, packaging conditions, and shelf life.
This data gives us insight into which products have similar properties and fit within the same product groups.

3

Determine the growth potential of Listeria

Classifying your products into smart product groups. For each product group, we determine the "worst-case" product, based on analysis results with theoretical predictive models.
We only perform a challenge test on this product, saving you costs.

4

Run challenge test for the 'worst-case' product

We initially perform a challenge test on one batch of the worst-case product with a Listeria growth potential below 0.5 log from the predictive models. Based on these results and applicable national guidelines, the need for and number of additional batches required is determined. This ensures that your product is safe and compliant with European and national regulations.

5

Plant environmental monitoring

We create a monitoring program for your production site based on the requirements in the European and nationally applicable standards and norms. In this program, we differentiate the risks per area and take into account food contact materials, employees and water and air flows.

6

Monitoring plan for incoming raw materials and finished product

The plan is drawn up appropriate to the risks, according to European laws and regulations, such as Regulation (EU) 2073/2005 and the nationally applicable guidelines from the competent authority.
This gives you insight into the mandatory analyses and those that are not required but provide you with important insights.

7

A complete Listeria management plan

With this plan, you will demonstrate to the competent authority that you have conducted a thorough study of the compliance with European and national norms for *Listeria monocytogenes* in your ready-to-eat product.
One less thing to worry about!

Want to find out more?

Eurofins Food, Feed, & Water Benelux performs challenge tests under accreditation from the national competent authority.
We take care of the entire process for you, from A to Z. Contact us today on
+31(0)888 31 03 30 or **CCMRA@ftbnl.eurofins.com.**