

## Commitment to Quality

Accredited by:



### Food Safety is Honesty with Integrity

For years PT. Embrio Biotekindo have proven the performance quality which is based on our company philosophy. Our performance had received international accreditation in analytical test and laboratory activity by ILAC-MRA and KAN.

We have been developing our expertise to areas such as chemistry and microbiological analytics, Research and Development (R&D), and food safety certification. On our laboratory service scopes food analysis, cosmetics, pharmaceuticals, desinfectan, and swab test. We commit to ensure the quality since sample handling to reporting, in order to provide the best result for our customers.

MBRIO, as a privately held company, has been providing services in the field of food-related quality assurance and food safety. We focus to provide one stop solution for food safety aspects, from production plant to products, for national and international clients. MBRIO was founded on February 15th, 1999 by Prof. Dr . F. G. Winarno, Indonesia's Father of Food Science and Technology and the former president of CODEX Alimentarius Commission (WHO-FAO: 1991-1995).

MBRIO food laboratory is a division under PT. Embrio Biotekindo that initiates to support food safety in honesty, for the quality of Indonesian and global food.

Our certificate of accreditation showed on [www.kan.or.id](http://www.kan.or.id) with certificate number LP-067-IDN and certified by International Laboratory Accreditation Corporation (ILAC) - [www.ilac.org](http://www.ilac.org). Our Quality Management System is stringent with international quality standard for testing laboratories in food analysis, cosmetics, pharmaceuticals, desinfectan, and swab test. Our accredited status provides you with the same level standard in our laboratory analysis. For further information, please visit [www.mbriofood.com](http://www.mbriofood.com).

# Shelf Life Testing

Accurate and optimized quantitative method to measure food and non-food shelf life.

**Shelf Life Testing** is applicable for food and non-food items. The result of this test reports not only the length but also the food property which are considered unsuitable use or consumption. **The shelf life** of food products is an important feature for both manufacturers and consumers and requirements of Indonesian government regulatory agencies and retail partners.

## Shelf Life Testing Option

### Microbiology Testing Package

- Early Microbiology Testing (Mandatory)
- Microbial Growth Observation

### Food Properties Package

- Early Microbiology Testing (Mandatory)
- Sensory Properties Testing:
  - Texture
  - Aroma
  - Taste
  - Color
  - Overall

<p><b>Required Information</b></p> <ol style="list-style-type: none"><li>1. Heat treatment* (Pasteurization, Sterilization, Boiling)</li><li>2. Product category (Raw Product, Ready to Drink/Eat, Need Further Processes)</li><li>3. Composition</li><li>4. Food preservative addition*</li><li>5. Serving method</li><li>6. Packaging</li><li>7. Storage condition/distribution</li><li>8. Shelf life estimation</li></ol> <p style="text-align: right;">*If Applied</p> <p><b>Methods:</b> Arrhenius Sorption Isotherm</p> <p><b>Amount of product for testing</b> 70 portions (packed in commercial packaging)</p> <p><b>Testing Duration</b> 1-2 Months after early microbial testing</p>	<p><b>Scopes of Analysis:</b></p> <ul style="list-style-type: none"><li>● Pharmaceuticals</li><li>● Cosmeceuticals</li><li>● Food<ul style="list-style-type: none"><li>○ Food additives and ingredients</li><li>○ Dairy products</li><li>○ Produce</li><li>○ Juice &amp; Beverage products</li><li>○ Frozen foods</li><li>○ Confectionery and candies</li><li>○ Assorted snacks</li></ul></li></ul> <p><b>Packaging and Content</b></p> <ul style="list-style-type: none"><li>● Dry products - please make sure that the product remain dry during transport</li><li>● Wet products - please make sure that the product does not leak from the packaging during transport</li><li>● Store product at suitable temperature (please state if the products need to be stored in chill or frozen temperature)</li></ul>
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### Terms and Condition

1. Early microbiology testing is mandatory before shelf life testing and food properties testing. The day-0 implication starts after the early microbiology testing is resulted.
2. If the early microbiology testing result is below the standard, then the product is considered as not safe product for analysis. Customer will be required to resend the products for retest until certified as safe to consume.

### Address

#### MBRIO Head Office

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#### MBRIO Food Laboratory

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