

Test, Research
& Training

Our Mission

Our mission is to provide New York State's food safety and agricultural programs expert state of the art laboratory analytical services that are the highest quality achievable while also assuring New York consumer confidence/expectation.

It is our vision to be New York State's leader in food and feed safety analytical testing, offer advanced technology and to continually improve our processes and knowledge base through research and interagency collaboration. Our current expertise reside in food chemistry, food microbiology, pesticide residues, animal feed, pet food and fertilizer testing.

The laboratory is accredited to the ISO 17025 and AOAC ALAAC standards for specific laboratory testing.



Food Laboratory

State Campus
6 Harriman Campus Road,
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(518) 457-4477

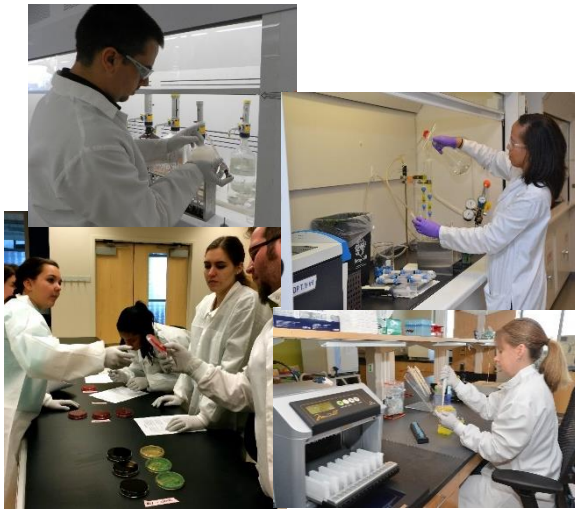
<http://www.agriculture.ny.gov/FL/FLHome.html>

Division of Food Laboratory



Andrew M. Cuomo, Governor
Richard A. Ball, Commissioner

<http://www.agriculture.ny.gov>



About us

The NY Department of Agriculture and Markets – Food Laboratory was created in 1926.

In 2013, the laboratory moved to a new building where performs testing for all food, animal feed and beverage samples collected by Department staff for specific biological, chemical health hazards or accuracy of labeling. It receives in average 20,000 samples/year and performs over 40,000 analysis.

Laboratory results are responsible for average 21% of the recalls within New York state and/or across the country. In practice, 346 contaminated products were removed from shelves in 2015.

In addition to regulatory testing, the Food Laboratory also collaborates in special research projects such as PFOA/PFOS testing, detection of illegal dyes/heavy metals in foods and pesticide residue surveillance.

WHAT WE TEST

Food/Feed and Dairy Microbiology

Microbiology Testing:

- Aerobic Plate Count (SPC)
- Bacterial Growth Inhibitor
- Coliform Count
- Direct Microscopic Count (DMC)
- Heterotrophic Plate Count
- Mold Count
- Pasteurization test
- Psychrotrophic bacteria, total
- Somatic cell count
- Yeast Count

Detection and confirmation for:

- *Campylobacter* species
- *Escherichia coli*
- *E. coli* O157:H7
- *Listeria monocytogenes*
- *Salmonella* species
- *Staphylococcus aureus*

Other testing:

- pH
- Water Activity
- Antibiotic testing
- Pulsed Field Gel Electrophoresis
- Whole Genome Sequencing
- Fish speciation

Food/Feed and Dairy Chemistry

- Pesticides residues
- Allergens (egg, gluten, milk, peanut)
- Undeclared preservatives
- Undeclared food colors
- Antibiotic residues
- Heavy metals
- Shelf stability
- Standard of identity
- Nutritional claim
- Mycotoxins
- Alcohol
- Filth
- Artificial sweeteners
- Histamine
- Meat speciation
- Olive oil authenticity
- Sugars
- Soluble Solids

Services Offered

The Food Laboratory offers microbiological testing under the scope of ISO/IEC 17025:2005 accreditation: rapid screen and confirmation for foodborne pathogens such as *Salmonella*, *Listeria monocytogenes*, *Campylobacter*, and *Escherichia coli* O157:H7.

The laboratory also offers microbial water quality testing in accordance to FSMA Produce Rule (September 2014).

For additional information, visit our website!