



## Microbial Surveys

**The Greenbean team has significant experience in undertaking microbial surveys from field through to the retailer shelf, with a view to reducing the development of rots and mould. Rots and moulds are undoubtedly the most important contributor of wastage for many products, with losses occurring at all stages in the supply chain.**

Post-harvest losses can be particularly severe. Often rots and moulds do not become visible until they reach the importers premises and in many cases, not until the packed product reaches the retailers shelf or the consumers home. This can lead to reduced consumer satisfaction and increased complaints and, economic losses to all stakeholders in the supply chain.

Rot may develop from latent infections and/or through cross contamination e.g. through spores being released in the air or from mycelia growing from infected fruit to healthy fruit.

We offer a bespoke service that can be tailored to meet your requirements. We typically undertake an initial consultation to understand your needs

e.g. reduce wastage, reduce complaints etc., and gain an understanding of your supply chains. This is followed up by microbial surveys of the supply chain or part(s) of the supply chain e.g. at source (field and packhouse), during shipment or at the receivers packhouse/storage facility. The surveys include the following activities:

- preparation of a sampling programme detailing number and type of samples
- collection of samples via swabs, headspace sampling (active) of the atmosphere and settle plates (passive sampling)
- identification and enumeration of moulds and bacteria
- data handling, analysis and report with key findings and practical advice on ways to reduce inoculum loadings and effectively manage post-harvest pathogens.

If you are interested in the above, please contact us to schedule a meeting at our facilities or yours.