



## Challenge Test/Studies

- Need to validate your product's susceptibility to pathogenic growth and spoilage?
- Introducing a new piece of equipment and need to understand its food safety implications?
- Requiring a scientific report to support a cooking study?



## Challenge Test/Studies

Food Science & Safety Services

Leverage Maxxam's Challenge Testing to ensure food reaches consumers in acceptable quality.

*Maxxam's Food Science and Safety Services group offers:*

- A unique challenge study depending on the food product (Maxxam works with you to design a study that's specific to your product and process)
- During challenge testing, we simulate what could happen to a product at any point before it is eaten -- we simulate conditions from production, processing and storage, to distribution and consumer handling
- Inactivation Study, Outgrowth Study, Process Verification

*Assure product stability, quality and safety with microbiological challenge and thermal validations from Maxxam*

**Learn more**

Contact your Maxxam Technical Sales Representative or: [food@maxxamlabs.com](mailto:food@maxxamlabs.com)