



TRAINING

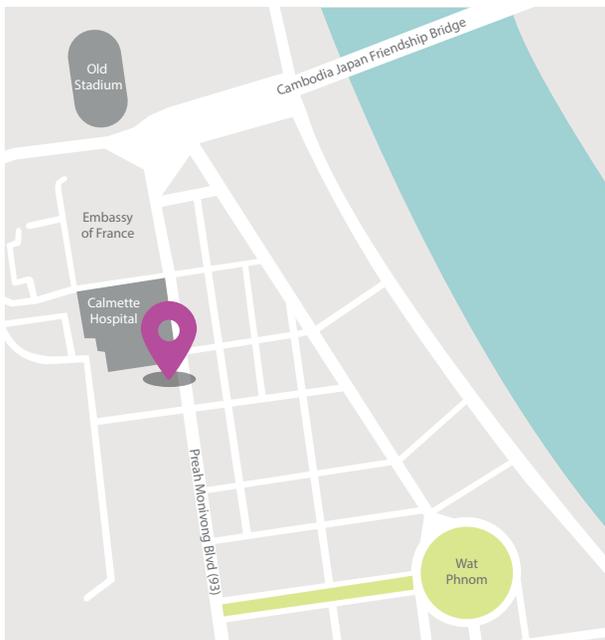
Our laboratory promotes knowledge and training on food and water safety dedicated to universities and vocational schools in different fields including:

- Food and water microbiology
- Food hygiene and HACCP process
- Good laboratory practices and quality management systems in laboratories

PUBLIC HEALTH

Our laboratory is involved:

- In consultancy for the national authorities in charge of food safety, environment quality and agriculture
- In collective food poisoning investigations for the Ministry of Health



CONTACT OR VISIT US

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Phnom Penh, Cambodia

CONTACT US

Laboratory of Environment and Food Safety

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We remain available for all questions or quotations

OPENING HOURS

Monday to Friday
07:30 - 11:30 / 13:30 - 17:00

 www.pasteur-kh.org

 www.facebook.com/Institut.Pasteur.Cambodge



Laboratory of Environment and Food Safety

**AGRIBUSINESS | TOURISM & CATERING
INDUSTRIES | INDIVIDUAL CLIENTS**

OUR EXPERTISE



In the world, one in ten people fall ill every year from consuming contaminated food or water. 420,000 people die each year as a result.

This highlights the importance of making sure the food we eat is not contaminated with potentially harmful bacteria, parasites, viruses, toxins and chemical substances.

Food contamination can occur at any point during production, distribution and preparation. Everyone along the production chain, from producer to consumer, has a role to play to ensure the food we eat does not cause diseases.

Since 1995, our laboratory assists all food operators to detect, control and prevent foodborne diseases from farm to table and to provide quality and healthy foods.

Our Cambodian and international team:

- Has a strong expertise in food and water microbiology
- Focuses to meet our client's needs
- Uses international standard or validated methods
- We are the only laboratory offering specific analysis: Salmonella, Listeria, Legionella



TESTING

Our laboratory offers a wide range of analysis in all fields related to food safety:

- Microbiological control of food
- Microbiological and physicochemical controls of water
- Surface and air controls



Auditing, Consulting Services & Labelling
In compliance with the highest international quality standards



WE PROVIDE YOU A UNIQUE CONTACT

- Check of hygiene conditions, control of products batches
- Audits of catering, supermarkets and food industries by qualified experts
- Elaboration, implementation and documentation of HACCP concepts
- We offer to private companies and public organizations to implement Quality Assurance Systems
- Training of your managers and your staff
- Our knowledge of the food law and labelling requirements for Europe, USA and all countries including specific regulations