



St. Micheal Food Lab and Consultancy Limited (SMFLC)

UNBS Certificate of Recognition No: UNBS/LRS/0006

Plot 68B Prince Charles Drive, Kololo

P. O. Box 27758

Kampala, UGANDA

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EMAIL: info@smflc.org

WEB: www.smflc.org



Working Hours:

7:00AM – 7:00PM

Weekend Hours may vary

Located less than 15 minutes' drive
from Kampala city centre

MICROBIOLOGICAL ANALYSIS

IN ACCORDANCE WITH THE
RECOGNISED STANDARD

ISO/IEC 17025:2005

MISSION

“A company that is reputable and credible for the promotion of food safety and nutritional quality in human food products”

VISION

“To improve and maintain a high level of food safety and nutritional value in both raw and processed food products”

OUR VALUES

“Honesty, Sincerity, Trust, Leadership, Integrity, Loyalty, Stewardship and Commitment”

ST. MICHEAL FOOD LAB AND CONSULTANCY



LIMITED



Microbiology
Product Development
Consulting
Business Solutions



Promoting Food Quality and Business Growth



SMFLC at work for you

Your cost-effective solution



St. Micheal Food Laboratory and Consultancy is a food and beverages analytical laboratory established in 2014 to provide value-add analytical services at a customer friendly cost. We are a well-equipped Laboratory with state-of -the-art equipment and a highly professional team of staff with vast experience to handle peak volume samples and release results with the highest degree of accuracy. Each of our products is designed to suit each customer's unique needs and expectations to guarantee a qualitative service in line with the requirements of ISO/IEC 17025:2005.

We have a wide range of products for every prospective client wishing to develop an edible product and/or ones already in production and seeking guidance on quality improvement, extinguishing of coliforms, streamlining of production techniques for a more hygienic product on shelves, shelf studies, chemistry, nutrition content analysis and many more.

Our laboratory facility has been set up in line with the requirements of ISO Standard 9001 on Competency of Food Testing and Calibration Laboratories.

LAB SERVICES OFFERED UNDER CONSULTANCY

- Food product development from raw material to quality processed food product.
- Improvement of food product quality using among others the principles of HACCP (Hazard Analysis Critical Control Points) and GMP (Good Manufacturing Practices).
- Food Shelf-life determination
- Food Quality Maintenance Audit
- Food Product Packaging Solutions
- Cosmetics analysis

SERVICES OFFERED UNDER THE FOOD ANALYTICAL LAB

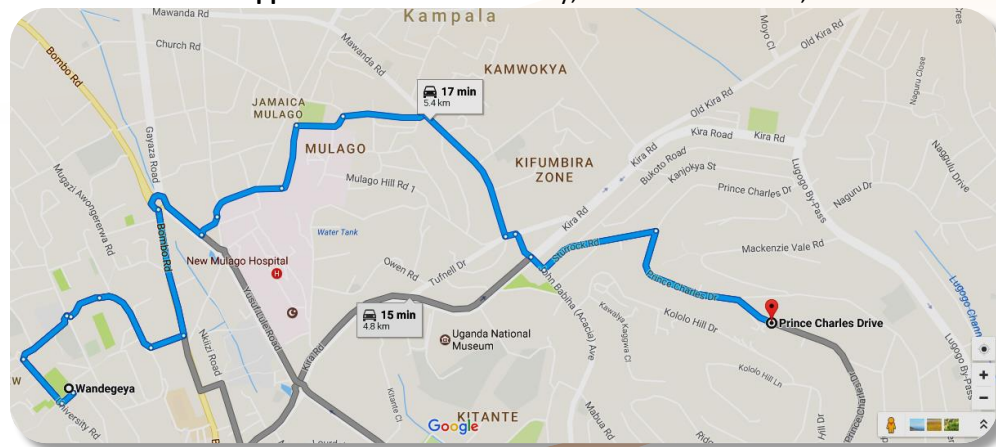
We analyse foods, both raw and processed, to assess their level of contamination with microorganisms including those that cause disease (pathogens).

The parameters we analyse in this respect include:

- The total plate count for the total microbial load in each raw food or processed food product.
- The total coliform count that acts as a hygiene indicator of the food preparation.
- Detection of the presence of yeasts and moulds.
- Detection and enumeration of pathogens such as Escherichia coli, Salmonella etc.
- Any other related tests run upon client's request.

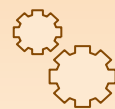
HOW TO FIND US

Located **Opposite** DAFFODILS Academy, Prince Charles Drive, Kololo



flexible solutions for your business needs

Specialized team of professionals in laboratory technology and research competency including Food Product Microbiological Analysis and Development, General Research, Analysis and Consultancy in: Business Management, Strategic Quality Management, Information Technology, Automotive Engineering and Statistical-Based Research, Data Entry, Editing and Cleaning, Data Analysis



CUSTOM SOLUTIONS

Innovative minds and state of the art analytical laboratory technology at your disposal to use as you see fit to build your business and turn ideas into a reality.



WHY SMFLC?

The Customer is the reason we exist. Therefore, our clients should always expect the best of efficiency of staff and technology that is part of our niche.

