



# How to Understand Lab Test Reports

*A quality & transparency guide from BM VitaWing Nutrition Ltd.*

*At BM VitaWing Nutrition Ltd, we believe our retail, wholesale, and white-label partners deserve full transparency. We go the extra mile to help our customers understand exactly what they are buying, and to demonstrate the purity, safety, and quality of every product and service we offer.*

*The following guide explains the key terminology found on our microbiological lab test reports, so you can read and understand the results with confidence.*

**Remarks:**

*The given food sample is microbiologically safe for human consumption in respect of the above-mentioned microbes.*

All of our lab test reports carry this statement. If a batch does not meet this standard, BM VitaWing Nutrition Ltd will not process or release it to our clients.

## Understanding the Key Terms

### Total Plate Count (cfu/g)

Total Plate Count refers to the measurement of the total number of viable microorganisms (bacteria, yeasts, molds, etc.) present in a given sample, expressed as colony-forming units per gram (cfu/g). It is a microbiological parameter used to assess the overall microbial load or contamination in a substance, including our products.

This measurement can indicate the level of microbial contamination or the presence of microorganisms in a product. Acceptable limits vary depending on the specific regulations or standards applicable to that product category.

To ensure safety and quality, we choose ingredients and finished products that undergo proper quality control, including testing for total plate count against recognised acceptable limits, carried out by reputable third-party laboratories.

## Total Coliforms (MPN/g)

Total Coliforms is another microbiological parameter used to assess the level of microbial contamination in a substance. MPN stands for Most Probable Number, a statistical method used to estimate the concentration of coliform bacteria in a sample.

Coliform bacteria are a group of microorganisms commonly used as indicators of faecal contamination and overall hygiene. Their presence in a product may indicate a potential contamination issue.

The Total Coliforms (MPN/g) measurement quantifies the number of coliform bacteria present per gram of product. Acceptable limits vary depending on the regulations or standards applicable. We test and certify our products against these requirements through reputable third-party laboratories.

## Faecal Coliforms (MPN/g)

Faecal Coliforms are a specific subset of coliform bacteria typically associated with faecal contamination. Their presence in a substance indicates a potential contamination issue with faecal matter.

The MPN method is used to estimate the concentration of faecal coliforms in a sample by diluting the sample and inoculating it into multiple tubes or wells containing a growth medium specific to faecal coliforms. The most probable number is then determined based on observed growth.

This is a significant concern from a safety and hygiene standpoint. BM VitaWing Nutrition Ltd only works with products that have been tested and certified by reputable third-party laboratories to ensure they meet the necessary quality and safety requirements, including limits for faecal coliforms.

## E. coli (Escherichia coli)

E. coli is a specific type of faecal coliform bacteria commonly used as an indicator of faecal contamination in food and water. Its presence indicates a potential risk of faecal contamination and the possible presence of harmful pathogens.

The MPN method is used to estimate the concentration of E. coli in a sample, using the same dilution and inoculation approach described above for faecal coliforms.

The presence of E. coli is a significant concern from a safety and hygiene standpoint, indicating a potential risk of bacterial contamination. To ensure safety and quality, we work only with products tested and certified by reputable third-party laboratories against recognised limits for E. coli.

## Salmonella spp. (per 25g)

Salmonella spp. refers to various species of Salmonella bacteria known to cause foodborne illnesses. Their presence in a product indicates a potential risk of bacterial contamination and harmful pathogens.

The measurement of Salmonella spp. quantifies the presence or absence of Salmonella bacteria in a given 25-gram sample. Acceptable limits depend on the specific regulations or standards applicable to the product.

The presence of Salmonella is a significant safety concern, as it can cause severe gastrointestinal illness, particularly for vulnerable populations. Every batch we release has been tested and certified by reputable third-party laboratories to confirm it meets the necessary requirements, including limits for Salmonella spp.

## Staphylococcus aureus (cfu/g)

Staphylococcus aureus (S. aureus) is a bacterium commonly found on the skin and in the nasal passages of humans. Certain strains can cause infections and produce toxins that lead to foodborne illness.

The measurement of Staphylococcus aureus (cfu/g) quantifies the number of viable S. aureus bacteria present per gram of product, where cfu stands for colony-forming units.

Some strains of S. aureus can produce heat-stable toxins capable of causing food poisoning, so this is an important safety parameter. We only work with products that have been tested and certified by reputable third-party laboratories against acceptable limits for Staphylococcus aureus.

## Yeast and Mould Count (cfu/g)

The Yeast and Mould Count per gram (cfu/g) refers to the measurement of the total number of viable yeast and mould microorganisms present in a given sample, indicating the level of yeast and mould contamination in a product.

Yeasts and moulds are types of fungi that can grow on various substances, including food and organic matter. While some are harmless, certain strains can produce toxins or cause allergic reactions, so it is generally desirable to keep counts low.

To ensure the safety and quality of our products, we choose ingredients and finished goods that have been tested and certified by reputable third-party laboratories, including evaluation of yeast and mould counts against recognised quality and safety requirements.

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## Our Commitment to Quality

BM VitaWing Nutrition Ltd is committed to full transparency with every retail, wholesale, and white-label partner we work with. We go to considerable lengths to prove not only the purity and quality of our products, but the professionalism of our people and processes.

We encourage our clients to look beyond marketing claims and choose to work with a company that stands behind its products with real, independently verified lab testing, and clear, honest reporting.