



**CALI-LABS PVT. LTD.**  
A HOUSE OF CALIBRATION AND TESTING



# READY-TO-EAT FOODS TESTING

Ensure Safety, Quality & Compliance with  
Expert Laboratory Solutions



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**30+ YEARS OF SERVICE WITH EXCELLENCE.  
YOUR TRUST OUR ASSURANCE.**

## ABOUT READY-TO-EAT FOOD TESTING

Ready-to-eat (RTE) foods are those that do not require any further cooking or preparation before consumption. These foods are designed to be eaten directly from the packaging, making them convenient for consumers. RTE foods are commonly found in grocery stores, delis, and food service establishments.

Ready-to-Eat (RTE) food products require strict quality control and safety monitoring to ensure consumer health and regulatory compliance. At Cali Labs Pvt Ltd, we provide comprehensive testing solutions for ready-to-eat food manufacturers, exporters, restaurants, cloud kitchens, and FMCG brands.



### OUR READY-TO-EAT FOOD TESTING SERVICES

#### Microbiological Testing

- Total plate Count
- Coliforms
- Escherichia coli (E. coli)
- Enterobacteriaceae
- Staphylococcus aureus
- Salmonella
- Listeria monocytogenes
- Shigella
- Vibrio cholerae
- Vibrio parahaemolyticus
- Bacillus cereus
- Yeast & Mould
- Clostridium Perfringens
- Faecal Streptococci

#### Chemical Testing

- Nutritional parameters
- Proximate parameters
- Melamine
- Aflatoxins (G1, G2, B1, B2)
- Ochratoxin A
- Deoxynivalenol (DON)
- Heavy Metals
- Minerals
- Additives
- Adulterations
- Fatty Acid Profile
- Residual Hexane
- Vitamins
- Uric Acid
- Pesticide Residues