

Laboratory Services

Committed to operational excellence, unrivaled in performance, we serve food manufacturers, retailers and foodservice industries with local responsiveness and international expertise.



Silliker is dedicated to helping companies find practical solutions to today's food safety and quality challenges by maintaining an uncompromising commitment to quality and service.

From spoilage organisms to genetically modified organisms, food companies are confronted by a host of safety and quality challenges in today's global marketplace. As the acknowledged international leader in chemistry and microbiology testing, we are dedicated to providing our valued clients with personalized, timely, and error-free services.

Silliker Operating Excellence

Founded in 1967, Silliker is the leading international network of ISO 17025 accredited food testing and consulting laboratories. Recognized in more than 35 countries, this undisputed benchmark of excellence attests we have the quality systems and technical expertise to help you safeguard your brand.

Throughout our laboratory network, all mandatory analyses meet or exceed ISO 17025 accreditation, a benchmark of excellence recognized both worldwide. As part of our commitment to operational excellence, analyses are substantiated by an extensive quality system that incorporates internal control samples, external control matrices, and reputable proficiency programs.

Whether devising an allergen testing program, implementing a statistical sampling plan for RTE products, or investigating a physical contaminant issue, we are available to serve you with professional services.

More Than Numbers

While some testing laboratories may be content to provide you with mere numbers on a page, our food science professionals can help you interpret your analytical results, establish testing specifications, and solve your problems. Employing state-of-the-art testing methodologies and advanced technologies, Silliker chemists and microbiologists provide you with unparalleled expertise to improve your productivity and profitability.

Trusted and Respected

Our experience enables us to provide food and feed companies with reliable, accurate services the first time. You can trust our data to meet your standards and withstand the toughest scrutiny.

Quality Commitment to Microbiology and Chemistry Services.

Our commitment to service and operational excellence means confidence in the results provided to our food manufacturing, retail and food service clients. With locations worldwide that reinforce consistent standard operating procedures, Silliker is the leading international network of accredited chemistry and microbiology laboratories.

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Analytical Chemistry

Whether you need to reformulate your product, create a nutrition label, determine nutrient shelf-life, evaluate a supplier, or detect contaminants, our highly trained and professional chemists understand the subtleties of complex food matrices. By providing accurate and precise chemistry data, our professional chemists can help you make informed product quality and safety decisions.

► Food Quality

Our laboratories offer expert analyses with fast turnaround times to help assure the quality of your products. If you are developing a new product, reformulating an existing one, or expanding a nutrition label, we can partner with your R&D teams and quality control personnel to meet your specific needs.

► Food Nutrition

Whether you need to create a new label or validate a product's nutritional claim, Silliker chemists can provide the reliable data you need. We can perform complete nutrient analyses and assist you in determining the proper serving size. Our nutritional report format gives you data appropriately rounded per serving so it is ready to use. We can also provide standard US and Canadian label formats.

► Food Contaminants

From visual inspections to detect foreign materials to the employment of real-time PCR to quantify levels, we employ a wide array of tools and technologies to protect the integrity of your product. Well-versed on international directives for mycotoxins, allergens, pesticides and other contaminants, we can help ensure your product meets national compliance standards and export regulations.

Microbiology

Employing the most up-to-date and approved analytical methods, our highly trained and skilled microbiologists can help you choose the right methodologies, meet regulatory directives, safeguard consumers, and protect product integrity.

► Qualitative (Pathogen Testing)

Using the most up-to-date and approved analytical methods, our skilled microbiologists can help you meet your safety objectives and regulatory directives for sampling and testing programs. From designing groundbreaking *Salmonella* compositing studies in the 1970s to spearheading industry-wide recognition of PCR technology in the 1990s, our track record confirms we are committed to staying ahead of the analytical curve.

► Quantitative (Indicator and Spoilage Testing)

Employing the latest tools and technologies, we offer expert spoilage and indicator organism identification services. Our microbiologists can help you identify the source of your contamination and devise science-based solutions to prevent future occurrences. Our total solutions approach allows you to proactively identify where problems exist and integrate corrective actions.

Real-Time Information

24/7/365 access to information is crucial in business today. Through Silliker-eSTAR, our secure test / auditing results website, you can retrieve data through a variety of options and even track the status of your suppliers' corrective action plans. This powerful data management tool allows you to resolve critical issues and make informed decisions about your product.

To learn how our accredited laboratories can support your food safety and quality programs, contact the Silliker location nearest you or log onto our website, www.silliker.com.

Operational Excellence

At Silliker, two out of every 10 chemistry tests is a quality control test and 2.3% of our microbiology tests are QC tests. In annual, independent microbiology and chemistry proficiency trials both here and abroad, we consistently outperform program participants. We put our quality systems to the test so you have the utmost confidence in your analytical results. Through our dedication to continuous improvement, we work tirelessly to ensure our quality systems are second to none.

As the undisputed, international leader in food testing, we are dedicated to providing our valued clients with personalized, and timely, and reliable laboratory services.

