



HEALTH CERT & FREE SALES

Different product require different test parameters. Commonly required will be microbiological, preservative, and heavy metal tests. Microbiological test such as Total Bacteria Count, Mold & Yeast Count, Coliform, and other pathogenic bacteria are the core parameters. Also heavy metal such as Mercury, Lead, Cadmium, Arsenic and preservatives such as Benzoic Acid are also commonly required for Health Certificate Application and Free Sales Application.



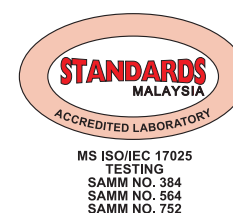
PHARMACEUTICAL & TRADITIONAL HERBS TESTING

Pharmaceutical products especially Antibiotics are commonly tested because it is a substance to kill or inhibit the growth of a specific bacteria. Antibiotic is widely used in human and animal such as livestock to prevent the infection of bacteria or viruses. The USP, BP, LC methods are used for pharmaceutical testing. Where herbs are used for its medicinal value, Testing is conducted on it's parts such as leaves, roots, flowers, seeds, resins, root bark, inner bark, berries or other portions of the plant. The USP, BP methods are applied for Herb testings.



EDIBLE OIL TESTING

Overheating or over-using cooking oil can be harmful due to oil deterioration, polymerization, oxidation etc. We are licensed to test edible oil and petrochemical products under the Malaysia Palm Oil (MPOB) & Federation of Oils, Seeds and Fats Associations (FOSFA). We cover accredited tests such as FFA, M&I, IV and DOBI, as these core parameters are often required by the industry. We commit to provide same day delivery (SDD) and accurate results to meet your surveyor and customer's shipping schedule.



WHEN YOU COMMIT TOWARD FOOD SAFETY



The Compliance Catalyst

MY CO2 SDN BHD (744438-M)
MY CO2 (PG) SDN BHD (1256244-P) **SAMM No. 384**
16, Lengkok Kikik 1, Taman Inderawasih,
13600 Perai, Penang, Malaysia.
T: +604-380 8282 F: +604-380 8280

MY CO2 CERTIFICATION SDN BHD (1197752-x)
MY CO2 (KL) SDN BHD (1155142-M) **SAMM No. 564**
40, Jalan Sepadu B25/B,
40400 Shah Alam, Selangor, Malaysia.
T: +603-5122 3366 F: +603-5122 3386

MY CO2 (JB) SDN BHD (1155302-A) **SAMM No. 752**
15, Jalan Molek 1/8, Taman Molek,
81100 Johor Bahru, Johor, Malaysia.
T: +607-355 8811 F: +607-355 9808

Statutory Compliance

HACCP •
ISO 22000 •
HALAL FOOD COMPLIANCE •
GMP •

✉ enquiry@myco2.com.my
🌐 www.myco2.com.my





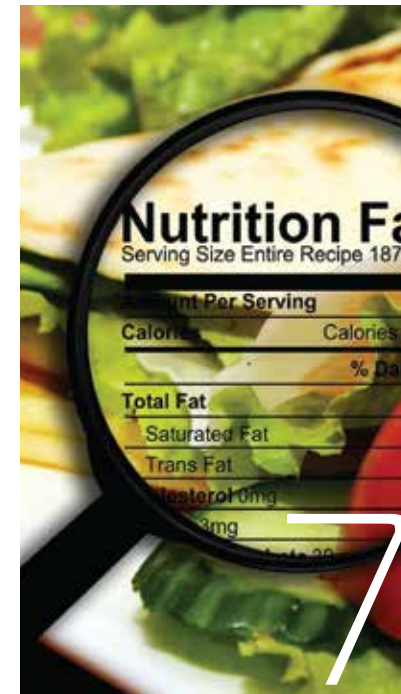
MICROBIOLOGICAL TESTING

Without proper sanitation, harmful bacteria can easily contaminate our food. To ensure your food products are safe we conduct microbiological testing as required by USP, BP, FDA-BAM, AOAC, APHA, AS/NZS, especially for products such as medicine, traditional herbs, cosmetics, food supplements, canned food, general food, feed, water, waste water and medical devices.



SHELF LIFE STUDY- FROZEN & NON FROZEN FOOD

Shelf life is the length of time that food, beverages, medicines, chemical and many other perishable products are given before they are considered unsuitable for sale, use, or consumption. We adopt the National Pharmaceutical Control Bureau (BPFK) methodology to conduct the accelerated shelf life testing. The shelf life of all frozen food can be defined as the time period in which the frozen food is safe for consumption and has an acceptable quality to consumers. We are capable to determine the shelf life study of any type of frozen food store under -18 °C (0 °F) or less.



NUTRITION FACT TESTING

The nutrition facts label also known as the nutrition information panel is a label required on most packaged food and drink in most countries. Predominantly the core nutrition facts are Protein, Total Fat, Carbohydrate and Energy. Our testing services for nutrition facts and labelling meets all FDA/USDA, EU Directive 90/496/EEC, Australia, New Zealand, Singapore, Hong Kong, Taiwan, Malaysia, Middle East and other statutory requirements.



SWAB & AIR TESTING

Microorganisms are ever present in all food handling environment. These microorganisms can be classified into two unique groups as transient and resident. If contamination levels are too high or sanitation procedures are insufficient and inadequate, transient microorganisms may rapidly grow and multiply until reaching or becoming resident. To detect such microorganisms, surface swab will be performed on employee's hand, utensils, benches or any other areas probably in contact with food during production processes. Apart from the surface swab, air monitoring using the bio-aerosol impactor or sedimentation method are also administered to monitor microorganisms such as total bacteria, mould or yeast.



CHEMICAL AND HEAVY METAL TESTING

Heavy metals such as mercury, arsenic, lead, cadmium, tin and antimony are toxic metals and harmful to all living organism. Accumulation of such elements over time can cause serious illness or fatality. To ensure it's safe, we apply AOAC method to determine heavy metal residue in food.



PRESERVATIVES & PESTICIDES TESTING

Preservatives are synthetic or natural substances which are added into products during production process to prevent decomposition of food products. We provide an accredited testing service to examine preservative and pesticide levels for both consumer and industrial products.



DRINKING WATER TESTING

Drinking water of sufficiently high quality can be consumed safely. Still water can be contaminated with pathogens, diseases or contains excessive levels of toxins, may lead to widespread acute and chronic illnesses. We provide accredited drinking water testing services in compliance with the Ministry of Health (MOH) 25th & 25th A Schedule and the World Health Organization (WHO) drinking water guidelines.



HALAL & GMO TESTING

Halal by Islamic law means allowed or permitted objects or actions under Shariah law. Commonly use of Halal certification is on meat products, food contact materials and pharmaceuticals, clothing, business, human relationship & etc. The GC, PCR method is being use to test for Chemicals, Alcohol Content, Foreign DNA, Porcine and other contaminants.



FOOD PACKAGING MATERIALS TESTING

Food packaging materials is the materials used in packaging for food. It is designed to provide physical protection on the food, for instance barrier protection etc. as well as information transmission. The following testing as required under the Malaysia Food Act 13th Schedule, Regulation 28 is for Arsenic, Cadmium, Antimony, Lead. And as required under Regulation EC/1935/2004 : Material contact with food is for 4-methylbenzophenone, Bisphenol A, Pentachlorophenol, Arsenic, chromium, Lead, Copper.