

ISO/IEC 17025:2017 ACCREDITED LABORATORY CERTIFICATE NO: JAS TEST-083



# مختبرات العمليات الديناميكية Process Dynamics Laboratories

SERVING QATAR SINCE 2006

*First Private Laboratory in Qatar for Food Safety* **Precision | Confidentiality | Reliability** 

#### Welcome to Process Dynamics Laboratories

Process Dynamics Laboratories is a local company offering professional and reliable laboratory Testing and Analysis Services across different industries in the Country.

Established in 2006, we are Qatar's First private Laboratory for Food Testing. Our Laboratories are equipped with clean air rooms and state of the art Microbiological and Chemical Testing Facilities.

We provide Services in the field of Food Safety, Hygiene safety, Water Safety. Since 2006, our highly experienced technical and support staff are serving more than 300 clients per months, Including Five Star Hotels, Government Organization Private organizations, Catering Companies, Restaurants, Construction Companies, Residential Complexes, Water Treatment companies, Swimming Pool companies, Industrial companies and more.

> Process Dynamics Laboratories operates with a Quality Management System and has the certificates of Accreditation ISO/IEC 17025:2017 from JAS Accreditation Body under the International Laboratory Accreditation Cooporation(ILAC) and Arab accreditation Council (ARAC)

#### **Our Services**

#### Water Testing- Chemical& Microbiological

- \* Potable/Drinking/Cooking Water
- \* R/O Water
- \* Borewell/ Ground water
- \* Marine Water
- \* Discharge Water
- \* Tap Water
- \* Chilled Water
- \* Condenser Water
- \* Drain Water
- \* Make up Water
- \* Sewage Water
- \* TSE Water
- \* Irrigation Water
- ICE Cubes

# **Swimming Pool Water Analysis**

We are offering Complete Chemical and Microbiological analysis for Swimming Pool, Saunas, Jacuzzis, Fountains, Water Falls, Gardens, Parks and other leisure related water pool and leisure related furnitures

#### Water Testing- Legionella Risk Assessment

- · Legionella spp.
- · Legionella pneumophila serogroup 1
- · Legionella pneumophila serogroup 2-14

#### **Oil & Lubricant Tests**

We perform various physical & Chemical Analysis of all kind of Oils & Lubricants

- \* HTF
- \* Hydraulic Oil
- \* Tube Oil
- \* All Types of Lubricants
- \* Diesel

# **Food Testing Services**

Ensuring food is safe from microbiological contamination is a priority and a legislative requirement at all stages of the food chain. An accurate test report helps you to identify risks, enhance quality and improve productivity along the entire value chain, saving you time and money.

Microbiological tests include:

#### Seafood:

\* Cooked /Non cooked /Frozen

#### Non Seafood

- \* Cooked /Non cooked
- Vegetables and Salad
- \* Fruits
- \* Bakery Products
- \* Sweets & Pastry

# Meat & Poultry

- \* Fresh Poultry
- \* Raw Meat (Chilled/Frozen)
- \* Cooked

#### **Dairy Products:**

- \* Fresh Milk
- \* Powdered Milk
- \* Laban & Laban Drink
- \* Soft & Hard Cheeses
- \* Yoghurt

#### Fat & Oils

\* Butter, Ghee, All kind of Nut butters

#### **Spices and Herbs**

- \* Dried Herbs & Spices
- \* Ready to eat Herbs



#### Beverages

- \* Carbonated beverages
- \* Fresh & Flavored Juices
- Flavored Drinks
- \* Pasteurized Fruit Juice & Drinks

# Ingredients for food industries

\* Enzymes /Dyes /Gums /Yeasts /Gelatin

# **Food Nutritional Tests**

We can Support your food nutrient monitoring Requirements, Mainly

- \* Fat and Non- fat Solids
- \* Carbohydrate
- \* Sugar
- \* Protein
- \* Cholesterol
- \* Vitamins
- \* Fibre

# Air and Water Treatment

# **Shelf Life Testing**

# Indicator Organisms

- Enterobacteriaceae
- · Coliforms
- · Escherichia coli

# **Detection of Pathogens**

- · Salmonella
- Bacillus cereus
- · Clostridium perfringens
- · Listeria spp. /Listeria monocytogenes
- 1. Total Disinfection and hygiene treatment by Electrochemical cleaning mechanism, killing 99.99% of all Germs, Bacteria, Viruses, Fungus, Yeast, Odor ...etc. It is a chemical free solution.
- 2. Complete Water Treatment Solutions, Chemical Treatment as well as supplying filters, RO's, Softeners and all water treatment Equipments and systems.

# **Training Services**

Educating food handlers on understanding the importance of hygiene practices is crucial to your business. It is important to select the right training company that has proved its success to avoid food poisoning outbreaks by following international hygiene principles learned like, ISO22000, HACCP,FSSC 22000

# **CERTIFICATION & ACCREDITATION**

Process dynamics laboratories is ISO/IEC 17025 Accredited Laboratories by Internationally recognised body who has full time membership with ILAC-international Laboratory Accreditation Cooperation and ARAC- Arab Accreditation Council



# مختبرات العمليات الديناميكية PROCESS DYNAMICS LABORATORIES

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