



MacroAsia SATS Inflight Services Corporation has been providing in-flight catering services to international and domestic flights of the country's air transportation flag carrier, Philippine Airlines (PAL). The in-flight caterer produces an average of 21,000 meals per day, the biggest meal volume produced daily in the country.

https://www.macroasiacorp.com/ PAL Inflight Center, Baltao Road corner NAIA Road, Pasay City, Philippines 1301

CATERING SERVICES

Application

Unlike a regular restaurant catering company, an in-flight caterer like MacroAsia SATS Inflight Services follows more stringent food safety standards and international protocols due to higher security requirements in the airline industry. MacroAsia SATS ensures all the food items loaded to flights are clean and safe by subjecting products to microbiological testing. CompactDry™ enables them to increase their testing capacity as it offers a shorter incubation period without affecting the accuracy of its easy-to-interpret results.

MacroAsia SATS Inflight Services uses CompactDry™ for *E. coli* / Coliform (EC), Aerobic Count (TC), and *Staphylococcus aureus* (XSA) on cooked meals, ready-to-eat and processed foods, fresh produce, and raw meat.



Validation



E. coli / Coliform



Aerobic Count

Formulated to detect highly targeted microorganisms, Nissui's CompactDry™ is approved and validated by international accrediting bodies, namely the AOAC International, MicroVal, and NordVal International. CompactDry™ plates can be used for end-product testing of solid and liquid samples, membrane filtration, surface sampling, hand swabbing, and air sampling.







Local Distributor

