



Your Bi-Monthly e-Update

Did You Know?

Spring in the Northwest is the time of year for seemingly continuous rain. That means more storm and waste water flow which can possibly contaminate well drinking water.

Make sure your storm water, waste water, and well drinking water meet cleanliness and safety requirements. Ask us for suggestions on how best to do this testing.

Allergen Testing

Are you concerned about the possible presence of allergens in your products? Food Quality Labs has been in-house testing for the presence of allergens in foods for more than three years. We are currently testing for the following allergens: eggs, wheat (gliadin), milk, soy, peanuts, and almonds. We can detect levels to 2.5 ppm (except for gliadin which has a 5 ppm limit.) If you are interested, we can provide references. Call if you have questions.

April-May 2008



Test tubes, anyone?

Newsletter Spotlight

Food Quality Labs is pleased to announce the addition of email invoicing to our capabilities.

Let us know if you would like to take advantage of this new service and improve our overall contribution to a green world.

Kjeldahl Nitrogen Testing Procedure for Protein

A client recently asked us to explain the Kjeldahl method of determining protein levels in foods. It consists of three (simplified) steps, carefully conducted in the following sequence:

- 1) The sample is digested in strong sulfuric acid in the presence of a catalyst. This helps in the conversion of amine nitrogen to ammonium ions.
- 2) The ammonium ions are then converted into ammonia gas, heated, and distilled. The ammonia gas is led into a trapping solution where it is dissolved and becomes an ammonium ion again.
- 3) The amount of ammonia that has been trapped is determined by titration with a standard solution and a calculation is made of how much protein is contained in the sample.

Thought for the month

When paying a compliment, look the person in the eye and give him or her one of your best smiles..

If you prefer to be removed from our emailing list, please reply and type <remove> in the subject line .

Questions or comments? E-mail us at lyn@foodqualitylabs.com or call 503-297-3636