



Did You Know?

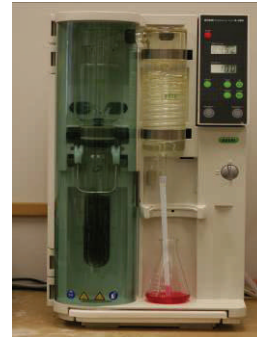
When testing for *E. coli* 0157:H7 in ground beef & beef trimmings for ground beef, new USDA FSIS requirements include larger sample sizes (325 grams minimum). This is different from the existing FDA requirement of a minimum 25 gram sample. Make sure you know the regulations that apply to your products. If you use 3M Petrifilm, *E. coli* 0157:H7 will show up as coliforms. So, if you detect coliforms in your product, be sure to test specifically for *E. coli* 0157:H7.

Bacterial ID Testing

Food Quality Labs has introduced bacterial ID testing. We test for Enterobacteriaceae and other non-fastidious gram-negative rods such as *Enterobacter sp.*, *Klebsiella sp.*, *Salmonella sp.*, or *Shigella sp.* and some 30 others.

If you have a sample that tests presumptive positive for salmonella, you may want or need to know by genus & species what bacteria is present whether it is confirmed positive or not. Cost will be \$60 per organism.

February-March 2008



Protein Distiller

Newsletter Spotlight

Food Quality Labs will have a booth at the upcoming OSIFT Food Ingredient Xpo to be held February 25th at the Double Tree-Lloyd Center, Portland. We plan to have our entire staff in attendance so you can meet us all face-to-face.

Testing Concerns for Listeria, B. cereus & Aflatoxin

If you manufacture or produce foods or supplements containing any animal products (e.g. dairy, meats, seafood, etc.), you should test for *Listeria sp.*

Additionally, all food products or nutritional supplements containing any grain products (e.g. rice protein concentrates, grains, nuts, etc.) should be tested for *Bacillus cereus* and mycotoxins, such as Aflatoxin. *Bacillus cereus* is a causing organism for diarrheal enterotoxin and can be quite dangerous for the young and the elderly.

Thought for the month

Even if you're on the right track, you'll get run over if you just sit there.

- Will Rogers