



Your Bi-Monthly e-Update from Food Quality Labs, Inc.

Newsletter Spotlight

The potential threat of heavy metal contamination can wreak havoc with running your business. Increased scrutiny is being focused on ensuring the presence of mercury and/or lead in your product is below increasingly restrictive levels.

By utilizing our AA Graphite Furnace, we can detect levels below 50 ppb for these two metals. We can help if you are concerned.

June-July 2008



Supplements

Did You Know?

It's that time of year for field-fresh fruits and vegetables. Coliforms are ubiquitous in soil and sometimes in irrigation water. It's good preventive policy to regularly test for their presence in your products. You should additionally consider adding environmental testing to your processes. If your products are irrigated, new requirements increase the amount of product and/or irrigation water to be tested in each sample. Call 503 297-3636 for details.

Announcements

Food Quality Labs is pleased to introduce two new additions to our team. Megan Dillon will assist Jade in the Microbiology Department. Greg Williams will fill the position of senior chemist reporting to Ken. When you talk to either one, welcome them aboard.

In-house Testing Considerations

If you have, or are considering, an in-house lab for testing pathogens, be aware that auditors are looking more critically at in-house labs. There is increasing concern about the risk of cross-contamination. In fact, regulators and the food retail consortium in the UK no longer allow a pathogen lab to be located in the same facility as production. The only alternatives in that country are to house the lab in a totally separate location or to use an independent lab such as Food Quality Labs.

Testing in-house is not always more cost-effective. A major concern is the potential liability associated with an in-house, captive lab. In today's litigious environment, an independent lab is looked upon much more favorably and so may ultimately cost less for testing needs.

For a more detailed discussion, check out the following URL on our website: <http://www.foodqualitylabs.com/fql/files/In-house%20overview.pdf>

Thought for the month

Develop the ability to appear fresh and alert when everyone else is exhausted and unfocused.

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