



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

Breaking News!

Due to increasing demand for weekend testing, Food Quality Labs has decided to open up on weekends. We will accept deliveries and initiate testing on samples received during the weekend.

Details are being ironed out, but we expect to kick-off 7-day operation by the first of April.

Please call (503)297-3636 if this is of interest to you.

Storm Water Testing

Spring is almost here and with it will come our Northwest rains. As you are aware, testing your storm water is critical.

Food Quality Labs offers a Storm Water package that includes the following tests: oil & grease, total suspended solids (TSS), pH, copper, lead, and zinc.

Call (503)297-3636 for details.

March/April 2009



Aflatoxin testing

Newsletter Spotlight

Food Quality Labs is excited to announce the installation of a new HPLC thus dramatically increasing our capabilities. With this new capacity we expect lead time for results to be reduced!

Newsletter Special Focus

Many businesses are experiencing a decrease in sales. Everyone is looking for ways to reduce costs. One idea is to bring testing in-house instead of sending it to a contract lab. That may not be such a good idea and here's why:

1) Controlling costs will get more difficult. 2) Scheduling and managing personnel will be more complicated. 3) Risk & liability will increase. 4) Even if testing costs appear to be lower, total cost may actually be higher. 5) Is testing a core competency for your company—will it detract from your primary objectives?

For more on this topic, see the articles on our website about considerations of an in-house lab versus a contract lab. Click on one of these links or paste one into your browser: http://foodqualitylabs.com/articles/In-house_overview.pdf or http://foodqualitylabs.com/articles/In-house_lab_considerations.pdf for a detailed discussion of this important issue.

Thought for the month

Remember that some battles are not worth waging, much less winning. Focus on those that are worth it.

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