



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

## New Coliform/E. coli 24-hour Test

As technological improvements are made by the industry, we pass along the benefits to you .

Food Quality Labs is pleased to introduce a 24-hour Coliform and/or E. coli test for water. Results are provided as CFU/100ml. Testing is performed either by FDA or SMEWW method. Call (503)297-3636 for details.

## Invoicing Modifications

Food Quality Labs continues to change and grow. Some of you will soon notice that our invoices have an additional name on the FQL invoice. We are contracting invoicing to a different company.

As our business expands expect to see more changes from Food Quality Labs.

May-June 2009



Supplement samples for test

## Newsletter Spotlight

Don't forget: we are now open on week-ends. Just give us a call at (503)297-3636 to let us know you have samples on the way and when to expect delivery.

## Newsletter Special Focus

We recommend that you test for Salmonella to be sure your foods are clean.

If your company produces Ready-To-Eat (RTE) foods, you want to be extra sure they are completely safe. This doesn't make any difference whether it's a meat product or a refrigerated food. It's also independent of water activity levels.

Food Quality Labs has several different methods for testing Salmonella. Be confident we can meet your requirements. We welcome the opportunity to help you with the safety of your products. Call (503)297-3636 to check out our offerings.

### Thought for the month

Sometimes you have to put aside ego and pride, and just go ask for help.

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 [info@foodqualitylabs.com](mailto:info@foodqualitylabs.com) or call 503-297-3636