



Food Safety & Sanitation Workshop

Are you planning to attend the upcoming NW Food Safety and Sanitation Workshop the 3rd & 4th of November?

Stop by our booth and talk to our scientists. Discuss ways to fine-tune your testing to achieve better results while controlling your costs.

Based on what we are learning, it is increasingly important to be prepared. You need to attend this show!

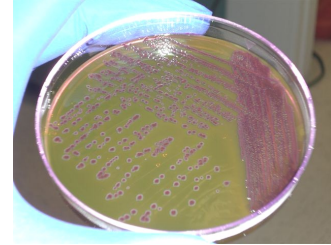
New Process for Vitamin C

Hot off the press: for our vitamin supplement clients we are introducing a new, lower cost Vitamin C testing method.

We can now offer Vitamin C testing in nutraceutical form for the price of \$70 per sample.

Please do not confuse this with Vitamin C testing in food products; this procedure has not changed and the price remains at \$91 per sample.

September-October 2009



What pathogen do we have here?

Newsletter Spotlight

Are you aware that if someone gets sick and can prove it was your product, it doesn't make any difference how or when it got contaminated. Every entity that produced it, modified it, and/or handled it is liable.

That's Strict Liability.

Produce Safety Trends for the Future

A couple of us recently attended the Safety in Produce seminar sponsored by WSU in Wenatchee, Washington. Topics focused on improving the safety of fresh produce. As you are undoubtedly well aware, lot of attention is being put on pathogen contamination outbreaks.

Now federal agencies are focusing on ways to tighten handling requirements of fresh produce. It was emphasized that regardless how effective you may think your washing methodology is, it is NOT a KILL-step! There is no such process as a kill-step. There is no process that will absolutely kill pathogens in fresh produce.

Naturally, you want to provide your food products with the utmost confidence in its safety. Some level of outgoing testing should be performed to achieve that goal.

Thought for the month

Begin with things as they are, not with the way you wish they were, or think they ought to be; then work for change.

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