

Download Training Manual Of Microbiological Analysis

Fouser Environmental Services is a full-service environmental laboratory. Please explore this website to learn more about us and what we have to offer. The FDA sets scientific standards for testing foods for various contaminants. Laboratories and food companies worldwide use these standards to make sure that food products are safe to eat and drink. Referring to the fact that cosmetics can be contaminated with microorganisms and that, in most cases, there is a risk for growth and reproduction of microorganisms, chapter 23 of FDA's Bacteriological Analytical Manual (BAM) was published several years before. Listed below are resources containing some of the methods used by FDA to help ensure food safety. These methods may be utilized by the food industry as well. Also included is the CFSAN Laboratory ...