SARTORIUS

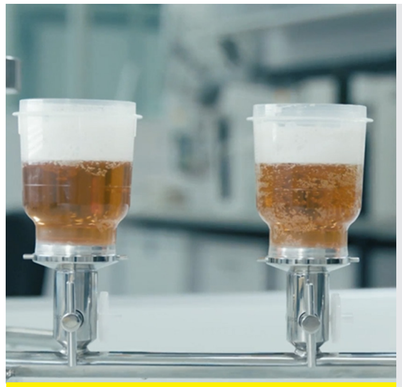
Simplifying Progress

Food Quality Control: Tips and Tricks for Your Lab

Optimize Your Food Workflow Process

Avoid Contamination

- Constituents of the sample should be considered (i.e. fat content, protein content, vitamins, antibiotics) to determine the ideal testing parameters and avoid contamination.
- Always dispose of the first few mLs of dispensed water before use to optimize purity of any Laboratory Water System.
- If you need to store water, use glass bottles to avoid contamination of leachables & extractables.



Save Time

- Pre-clarify your sample using a larger pore size to remove any large pieces before using the final filtration.
- Bring sample to room temperature before any analytical testing to ensure proper testing under normal food preparation conditions.
- Electromagnetic fields from motors & magnets near balances will make the readings unstable. Try to keep put as much distance as possible between these and the balance.

Improve Results

- When preparing a sample for moisture analysis, it is best to homogenize as much as possible to get a fair representation of the sample. It might also be best to take multiple samples from different places or at defined intervals.
- For moisture analysis, place samples in an airtight container to ensure that the sample is not altered from time of sampling.
- Knowing the type of sample will help improve test results for moisture analysis. This will ensure that you have the right temperature, filter pads & how to achieve homogeneity.