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Kenji López-Alt Cooks Using Science and Technology **Practical Tutorial on Food Chemistry Part-1** How to make Microbiological analysis of food - Method of testing The Food Lab by Kenji López-Alt: Column vs. Book **FSA food sampling advice 3: Sampling for microbiological examination**

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 Preparation of sample test solution. (1) Clear liquid products ( lemonades, cola, beverages) Dilute 20 ml of the liquid in a 100 ml volumetric flask with water. Filter the solution through a membrane filter of pore size 0.2 um before injection. (2) Cloudy liquid samples ( juices , flavoured milk drinks) Dilute 20 ml sample with 50 ml water in a 100 ml volumetric flask.

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The food control laboratory have several functions such as chemical analysis of foods for proximate composition, trace metals, additives, GM testing, nutrients and toxicants, some basic food microbiology analysis and product organoleptic evaluation. 3.3 General Considerations: Laboratory layout should be devised with efficiency in mind.

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