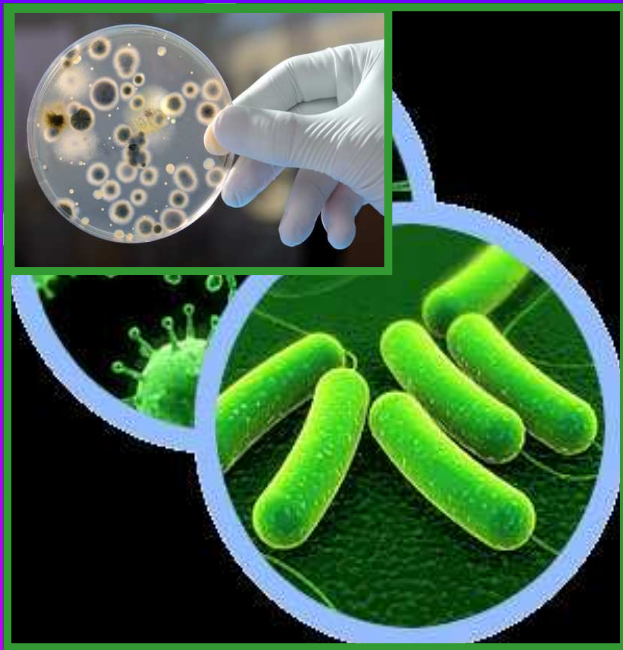


# FOOD MICROBIOLOGY UNIT

## NATIONAL PUBLIC HEALTH LABORATORY



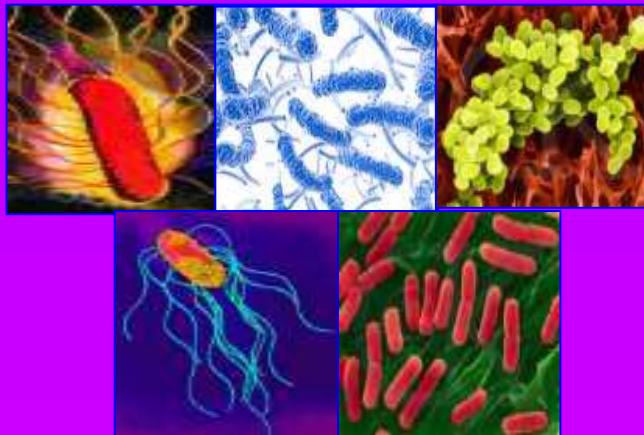
MINISTRY OF HEALTH

## FOOD MICROBIOLOGY

Food microbiology focuses on the general biology of the microorganisms that are found in foods including: their growth characteristics, identification, and pathogenesis.

Specifically, areas of interest which concern food microbiology are: food poisoning, food spoilage, food preservation, and food legislation. Pathogens in product, or harmful microorganisms, result in major public health problems worldwide and is the leading causes of illnesses and death.

Foodborne illness or food poisoning is caused by consuming food contaminated with pathogenic bacteria, toxins, viruses, or parasites. Such contamination usually arises from improper handling, preparation or storage of food.



## PURPOSE OF ANALYSIS

- \* Analysis of Food poisoning samples
- \* Analysis of Food Crisis samples related to microbiology
- \* Food surveillance / Monitoring/ Specific projects
- \* Method development in new related parameters.

## TYPE OF SAMPLE

Samples of fresh, perishable, frozen/refrigerated, food poisoning products, semi-preserved products, water and

## SAMPLE REQUIREMENT

**Minimum weight:**  
250 g

**Temperature:**  
RTE Food : 1-4.4 °C  
Frozen product: 0-18 °C

**Packaging:**  
Sterile Packaging or  
Original container