

Soy Fresh, Soy Clean

Cleaning vs. Sanitizing

What is Microbiology?

- Study of microorganisms/microbes minute single cell life forms invisible to the naked eye
 - 。 free living
 - ubiquitous
 - o dominant
 - diverse
 - 。 unicellular/multicellular



So Why Micro...

- Microbial relationship w/ humans
 - mutualistic yet opportunistic 😑
- Microbial relationships to life processes
- Beneficial aspects played by microbes
- Microbes and research



Micro & Biotech...

- Food & beverage production
- Pharmaceutical productions
- Agriculture
- Environment
- Sewage Treatment



World of Testing Food

- Microbes play an integral role in food safety & quality
 - Several regulatory agencies, scientific groups, & industries provide
 standardized testing to ensure the safety & quality of food production
 - FAD (Food Adulteration & its Detection) 1st text
 - FDA (Food & Drug Administration)
 - USDA (US Dept of Agriculture)
 - BAM (Bacterial Analytical Manual)



Food Microbiology

- Bacteria, molds, & yeast
 - Factors affecting the growth of microbes in foods
 - pH
 - temperature
 - O₂
 - biological structures
 - Factors causing <u>microbial presence</u> in foods
 - Personal hygiene
 - Food processing & preparation
 - Holding temps





https://www.merieuxnutrisciences.com/silliker-food-science-center/

- Dr. John H. Silliker, Ph.D. in 1967
- a preeminent figure in food safety and the fight against
 Salmonella
 - Quality assurance, safety, & nutrition
 - Qual → food borne pathogens → PCR and ELFA
 - Quan → spoilage & indicator org's → plating, reading, serology

Food Protection & Quality

- Effective food protection for human life
 - safe, attractive, appetizing, nutritious, & free of disease/poisons
- 4 Absolutes of Quality
 - Conformance to customer requirements
 - Achieved through prevention
 - 。 Zero defects
 - Quality improvement MUST be measured

Clean or Sanitize?

Cleaning

- Removing the visible/non-visible products (<u>biofilm</u>) from a workstation surface
 - Buildup ↔ microbial resistance

Sanitizing

- Kills any residual microbes on the surface
- Allowing to sit for 15 min. further breaks down biofilm & hinders other microbial growth



