

# Fapas<sup>®</sup> – Food Microbiology (FEPAS<sup>®</sup>)

## **SAFTEY INFORMATION FOR SAMPLES**

The samples are real food/environmental specimens, which may contain microorganisms in one of the following base matrices:

Animal feed	Flour	Meat (freeze-dried)
Cocoa powder	Fresh soft cheese	Milk powder
Chocolate	Fruit juice	Ready meal (simulated)
Chocolate powder	Ground pepper	Rice
Egg (dried)	Herbs	Salad (freeze dried)
Fish (freeze-dried)	Infant formula	Swab

## **DESCRIPTION**

The microorganisms present in the test material are organisms which are naturally present in these foods and may be **class II pathogens**.

## **HANDLING and STORAGE**

Storage: Store between +2°C to 8°C until use.

Handling: **The samples should only be opened under controlled laboratory conditions by workers trained in their safe handling.**

## **FIRST AID**

Eyes: Avoid contact with eyes. If affected, wash with plenty of water. Seek medical advice if irritation occurs

Skin: Wash contaminated skin thoroughly with antibacterial soap and water. If skin is broken and wound contamination is suspected, seek immediate medical advice.

Ingestion: Avoid hand to mouth contact. In the event of ingestion, seek immediate medical advice

## **ACCIDENTAL SPILLAGE**

If spillage occurs, soak contaminated area with disinfectant.

## **DISPOSAL**

As a precaution dispose of as microbiologically contaminated waste safely according to all local and national regulations.