

## Bio Farma Microbiology Lab is Ready to Help the Food and Health Industry



(Jakarta 7/11) Bio Farma participated in enlivening the Cosmetic, Herbal and Pharmaceutical Industry Exhibition through an interactive talkshow, which was held at the Indonesian Ministry of Industry's Industrial Exhibition Plaza in Jakarta on July 11<sup>th</sup>, 2018. The talkshow which took the theme of the Role of Bio Farma Microbiology Laboratory for Industry and Food Safety brought by Dr. Mahsun Muhammadi, MKK Head of Quality Management Section of Bio Farma.

In his presentation, Dr. Mahsun explained that Bio Farma Microbiology Laboratory has been instrumental in helping Bio Farma's Quality Control process, to conduct bacterial identification tests such as Salmonella, Staphylococcus Aureus, listeria, E. coli, Bacillus cereus, coliform, identification of mold and yeast, Angka Lempeng Total (ALT) and others.

Thus, Bio Farma Microbiology Lab has the capacity to test product quality, starting from raw materials, processes, and end products from physical contamination, such as microbiology, bacteria, so that product quality can be maintained properly and remain safe for use by consumers, and guarantee the safety of the workers involved in the production process.

Not only to the product, Microbiology Lab which in 2016, has received recognition at national and international levels through ISO 17025 certificate from the National Accreditation Committee (KAN) can monitor the industrial work environment so as to avoid contamination of manufactured products that can harm the product or personnel who do it.

"Our microbiology lab is ready to assist large-scale industries and small and medium enterprises, to check the quality of their products starting from raw materials, processes, end products, and even controlling pollution from harmful microbiological contaminants," said Dr. Mahsun.

Dr Mahsun added that this test is suitable to be applied to business people engaged in the food and beverage, health, pharmaceutical and cosmetics industries. For example for the food industry can check food products to be free from bacteria that cause diarrhea, typhoid, etc. As for the health industry, it can help to monitor the environment of hospitals in general.

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