

CONTENTS

PART I

1. INTRODUCTION

- 1.1. Background – the need for new guidelines
- 1.2. Aims, scope and applicability of the guidelines

2. DIVISION OF SAMPLES FOR ANALYSIS

3. CONTAINERS FOR SAMPLES FOR ANALYSIS

- 3.1. Types of container
- 3.2. Other factors governing the choice of the sample container
- 3.3. Security and labelling of sample containers

4. TRANSPORT AND STORAGE OF SAMPLES FOR ANALYSIS

- 4.1. Definitions used in this publication for temperature conditions
- 4.2. Liaison with the laboratory
- 4.3. Transport of samples
- 4.4. Best storage conditions for formal food samples by food type
- 4.5. Best storage conditions for samples containing particular analytes
- 4.6. Monitoring of storage areas
- 4.7. Complaint samples
- 4.8. Sample receipt and movement details

- 5. SAMPLES WHICH PRESENT DIFFICULTIES FOR THREE-PART SAMPLING**
- 6. ADVICE TO BE GIVEN TO FOOD OWNERS/SELLERS REGARDING STORAGE CONDITIONS FOR THEIR RETAINED SAMPLES**

PART II

- 7. ADDITIONAL INFORMATION FOR FOOD SPECIALISTS**
 - 7.1. Factors affecting the deterioration of food samples
 - 7.2. Best practice for storage of samples at ambient, refrigerated (chilled), and frozen temperatures
 - 7.3. Supporting data for the recommended storage conditions given in Section 4
- 8. REFERENCES**

APPENDICES

Appendix I - Recommended information to be recorded for sample receipt and movement details

Appendix II - Storage recommendations for the owner/seller of sampled food