

# The factors which affect the growth of microorganisms



right solutions.  
right partner.



Give microorganism the right conditions, and they will grow. They don't have to be persuaded, encouraged or cajoled, it doesn't matter what time of day or night it is, whether they are in the right mood, or whether it's a week-end or a bank holiday. If they have the optimal conditions, they will grow.

But what constitutes these optimal conditions, and what are the factors which can prevent the growth of the microorganisms which will have an impact on food safety and quality?

This webinar examines the intrinsic properties of foods such as pH, moisture content/water activity, and natural antimicrobials as well as the external extrinsic factors such as temperature, atmospheric conditions, and added preservatives, and analyses how these factors are utilised to ensure food safety and quality.

- Duration: 60 minutes including Q&A
- Speaker: Andy Muirhead - ALS Company Microbiologist
- Cost: 55€ + VAT (per person)

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**You will receive a certificate of attendance for your participation**