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Disciplina	664
Soggetti	Food science Food - Analysis Chemistry Chemistry, Organic Food Science Food Chemistry Organic Chemistry
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Note generali	Includes index.
Nota di contenuto	Laboratory management and ISO 17025:2017 -- Essential for Quality management in testing laboratories -- Preparing for analysis: the analytical method -- Statistics for the Quality Control Laboratory -- Uncertainty measurement -- Control Charts and Process capability -- Risk Management.
Sommario/riassunto	This useful and extensive set of guidelines is designed to assist food control laboratories in gaining accreditation from an internationally recognized external body, providing all of the necessary information and practices in an easy-to-read, step-by-step fashion. Authored by an experienced consultant for laboratory accreditation in many different countries, with this text food control lab owners now have all of the up-to-date information they need to gain accreditation in a single source. Guidelines for Laboratory Quality Managers covers the essentials for quality management in the food control laboratory, from testing processes to current quality management systems. The ISO

standards for accreditation are extensively explored, including managerial requirements, organizational aspects, complaint handling procedures, internal audits, and sampling. An entire section is dedicated to the implementation of managerial and technical requirements from quality control to program monitoring and evaluation. Analysis selection, preparation, and validation is covered extensively, and an entire section is dedicated to basic statistics from data presentation to distribution. Each section comes with helpful tips for lab managers plus definitions and terms. Comprehensive, easy-to-use and up-to-date, Guidelines for Laboratory Quality Managers is the guide for accreditation for food control laboratories. .

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