THE ROLE OF A MICROBIOLOGIST IN A BEWREY INDUSTRY

A microbiologist in a brewery industry has the role of ensuring that there are not unsafe microbes present or at minimal levels during the beverage production process starting from the raw materials to be used down to the finished products. This is done by carrying out analysis on beverage samples using appropriate materials(agar) and equipments (autoclave).This is a crucial quality control role performed to ensure the beverages produced are safe for public consumption with no side effects . A microbiologist also has the role of providing food safety precaution or procedures so as to reduce or eliminate contaminants that could cause harm if ingested

Other key roles include:

1. Organize the ongoing operation of microbiological facilities :A brewery industry microbiologist must ensure that the laboratory has the equipment and supplies necessary to perform its role. They must organize and schedule the scientific analysis of incoming samples so the laboratory is productive and efficient.
2. Provide advice on hygiene :Maintaining a high level of hygiene is crucial for avoiding product contamination. The drinks industry microbiologist must be aware of common sources of contamination resulting from poor hygiene. They should share their knowledge with other departments throughout the facility.
3. Ensure that the facility complies with regulatory requirements: The microbiologist must ensure that the facility’s Hazard Analysis and Critical Control Points systems meet regulatory requirements.
4. Monitor water management systems :

The microbiologist must ensure that the water coming into the system is of the highest quality and that it is correctly handled once inside the facility. They will ensure the water management system meets regulatory requirements.

1. Help the beverage facility meet standards accreditation

They will help the facility achieve various forms of safety, environmental and food safety standards accreditation.