

CONTAMINATION CONTROL



From Facility to Finished Product

A practical guide to identifying, testing and preventing microbial contamination

Contamination can enter a product at virtually any stage of its lifecycle, from raw materials and water to manufacturing, filling, packaging, storage and even consumer use.

For manufacturers of cosmetics, personal care products, OTC products and other consumer goods, controlling contamination requires more than simply testing a finished product. It requires a systematic approach to understanding where contamination can occur, what contaminants may be present, how much contamination exists, and whether the product itself can withstand microbial exposure.

- **Environmental monitoring**
- **Raw material and water controls**
- **Finished-product microbial testing**
- **Microbial identification**
- **Batch release testing**
- **Preservative efficacy and challenge testing**
- **Risk assessment and corrective action**

The objective is simple: identify contamination risks before they become product-quality or consumer-safety problems.



UNDERSTANDING CONTAMINANTS

A contaminant is an unwanted substance or microorganism that enters a material, manufacturing environment, process or finished product.

MICROBIAL CONTAMINANTS

Microbial contamination includes bacteria, yeast and mold. Certain microorganisms can create product-quality problems, while others may pose direct health risks.

- Staphylococcus aureus
- Pseudomonas aeruginosa
- Escherichia coli
- Candida albicans

CHEMICAL CONTAMINANTS

Chemical contamination can originate from raw materials, processing equipment, cleaning agents, environmental sources, packaging or manufacturing processes.

- Heavy metals
- Residual solvents
- Cleaning-agent residues
- Processing by products
- Degradation products
- Other unwanted impurities

FOREIGN MATERIAL

- Fibers
- Particles
- Glass
- Metal
- Plastic
- Hair
- Dust
- Other extraneous material

While these contaminants may not always create a microbiological concern, their presence can indicate weaknesses in manufacturing controls.

HOW DO CONTAMINANTS GET INTO A PRODUCT?

Contamination can occur through numerous pathways.

Raw Materials

Raw materials may introduce microorganisms or other contaminants into the manufacturing process. Materials of botanical or animal origin can require particular attention because their inherent microbial burden may be higher.

Water

Water is frequently one of the most significant ingredients in cosmetic and personal care formulations. Poorly controlled water systems can become a source of microbial contamination and can introduce microorganisms directly into the manufacturing process.

Equipment and Manufacturing Surfaces

Manufacturing equipment, hoses, tanks, pumps, filling equipment and other product-contact surfaces can harbor microorganisms if cleaning and sanitation are inadequate.

Facility Environment

Air, surfaces, drains, floors, walls and other areas of the manufacturing environment can become reservoirs for microorganisms.

Packaging

Packaging is another potential source of contamination. Containers, closures and dispensing systems can introduce contamination or fail to adequately protect the product during storage and consumer use.

Storage, Shipping, and Consumer Use

Temperature, humidity and storage conditions can influence microbial growth and preservative performance. Repeated opening, dipping fingers into a product, adding water, or otherwise introducing microorganisms during use can create opportunities for contamination.

Why is Batch Release Testing Essential?

Manufacturing controls are designed to prevent contamination, but no control system is perfect. Batch release testing provides an additional verification point before product reaches the market.

Rather than assuming that contamination controls worked, testing provides evidence that the finished batch meets established specifications.

Batch release testing can help answer:

- Is contamination present?
- How much microbial contamination is present?
- What organisms are present?
- Does the result meet the product's established specification?
- Is there evidence of a potential loss of process control?

There is no single microbial limit appropriate for every product. The appropriate specification should be based on factors such as product type, intended use, formulation, manufacturing process and consumer exposure.

Enivoronamental Monitoring: Know What's Happening in Your Facility

Finished-product testing tells you what is happening in the product. Environmental monitoring can help tell you what is happening around the product.

This distinction is critical. A manufacturing facility can have environmental microorganisms that are not detected in every finished-product sample. Environmental monitoring can provide an early indication of whether conditions within the facility are changing or whether certain areas may represent elevated contamination risks.

Environmental monitoring may include:

- Air monitoring
- Surface monitoring
- Personnel monitoring
- Equipment/contact-surface monitoring
- Water monitoring
- Trend analysis
- Microbial identification

If it's in your facility, it could potentially get into your product.

Trend analysis is particularly important. A single result may provide limited information. A pattern across time can provide much more insight.

Microbial Content: What's Already in the Product?

One of the most fundamental questions in contamination control is: "What's already in my product?"

Microbial enumeration can help determine the quantity of microorganisms present in a finished product. But quantity is only part of the answer.

What is it?

Identification testing can help determine which microorganisms are present.

How much is there?

Enumeration provides an estimate of microbial burden.

Is it acceptable?

Results should be compared against appropriate product specifications or applicable industry standards.

Could it grow?

Product characteristics such as water activity, pH, preservative system, nutrient availability and packaging can influence microbial growth.

Can Your Product Kill What Gets Into It?

A critical question for many products is: "If microorganisms accidentally enter the product, can the formulation control them?"

Many cosmetic and personal care formulations contain preservatives or other characteristics designed to inhibit microbial growth. But the presence of a preservative system does not automatically mean the product is adequately protected.

- Formulation composition
- pH
- Water activity
- Preservative concentration
- Ingredient interactions
- Manufacturing process
- Storage conditions



Challenge Testing: Putting The Preservation System To The Test

Challenge testing, also referred to as preservative efficacy testing is designed to evaluate how effectively a product's preservation system controls microorganisms that are intentionally introduced under controlled laboratory conditions.

If microorganisms get into the product, can the product control them?

During a challenge study, selected microorganisms are introduced into the product and monitored over time. The results can help demonstrate whether the formulation is capable of reducing or controlling microbial populations under the conditions of the test.

Challenge testing can be particularly valuable during:

- New product development
- Formulation changes
- Manufacturing changes
- Packaging changes
- Periodic verification

Assessing Contamination risk at your facility

A strong contamination-control program begins with a risk assessment. Rather than treating every area, process and product identically, manufacturers can evaluate where contamination is most likely to occur and where the consequences could be greatest.

Step 1: Map the Process

Document the complete product flow: Raw Materials → Weighing → Compounding → Processing → Holding → Filling → Packaging → Storage → Distribution.

Identify where materials are exposed and where opportunities for contamination exist.

Step 2: Identify Potential Sources

- Raw materials
- Water
- Personnel
- Equipment
- Air
- Surfaces
- Drains
- Cleaning processes
- Packaging
- Storage
- Transportation

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Step 3: Evaluate Product Vulnerability

- Water activity
- pH
- Formulation
- Preservative system
- Packaging
- Intended use
- Consumer population
- Application area
- Expected storage conditions

Step 4: Establish Testing Based on Risk

A risk-based program can determine appropriate combinations of environmental monitoring, water testing, raw material testing, finished-product testing, microbial identification, challenge testing and investigational testing.

Step 5: Trend the Data

- Increasing microbial counts
- Recurring organisms
- Repeated contamination in specific locations
- Seasonal changes
- Repeated failures
- Changes following equipment or process modifications

How to Solve a Contamination Problem:

When contamination is detected, simply retesting the product may not solve the problem. The objective should be to determine why the contamination occurred and how to prevent recurrence.

- Confirm the result
- Identify the organism
- Review environmental data
- Review raw materials and water
- Review manufacturing records
- Evaluate the preservation system
- Implement corrective action
- Verify effectiveness

Potential corrective actions may include enhanced cleaning and sanitation, equipment modifications, process changes, supplier controls, water-system improvements, personnel training, increased environmental monitoring, additional product testing, or formulation/preservative adjustments.

Building a Comprehensive Contamination-Control Program

The most effective approach does not rely on a single test. Instead, manufacturers can build a system in which multiple controls work together.

Control	Key Question
Raw Material Testing	Is contamination entering with incoming materials?
Water Testing	Is the water system controlled?
Environmental Monitoring	What microorganisms are present in the facility?
Microbial Enumeration	How much microbial contamination is in the product?
Microbial Identification	What organisms are present?
Batch Release Testing	Does the finished batch meet specifications?
Challenge Testing	Can the product control microorganisms introduced into it?
Trend Analysis	Are contamination risks changing over time?
Investigational Testing	What caused a contamination event?

Conclusion

Contamination can enter a product through many pathways, and no single test can provide complete protection.

A comprehensive contamination-control strategy combines facility controls, environmental monitoring, product testing, microbial identification, batch release testing and challenge testing to create multiple layers of protection.

Three fundamental questions

- Where could contamination come from?
- Is contamination actually present?
- Can the product and manufacturing process control it?

We Have The Solution

Contamination control requires more than identifying a problem after it occurs. It requires the right testing strategy to identify risks, understand their source and verify that your controls are working. Bureau Veritas and its Advanced Testing Laboratories capabilities provide a comprehensive range of microbiology services to help manufacturers assess and control contamination throughout the product lifecycle.

From environmental monitoring and water testing to microbial enumeration, organism identification, batch release testing and challenge testing, our laboratory capabilities can help you understand what's happening in your facility, what's already in your product and how effectively your formulation can control microbial contamination. Whether you're developing a new product, investigating an unexpected result, validating a preservation system or strengthening your routine quality program, our testing capabilities can help provide the data needed to make informed decisions. Identify the risk.

Understand the source. Verify the solution.

Micorbiology Tests We Offer:

QUANTITATIVE MICROBIAL COUNT TESTS	ENDOTOXIN AND RAPID BACTERIAL CONTENT TESTING
PRESERVATION & EFFICACY TESTS	USP STERILITY TESTING
PATHOGENS DETECTION TESTS	IDENTIFICATION & CHARACTERIZATION TEST
STANDARDIZED TESTING METHODS	SPECIALIZED INDUSTRY- SPECIFIC TESTS
	ENVIRONMENTAL MONITORING

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