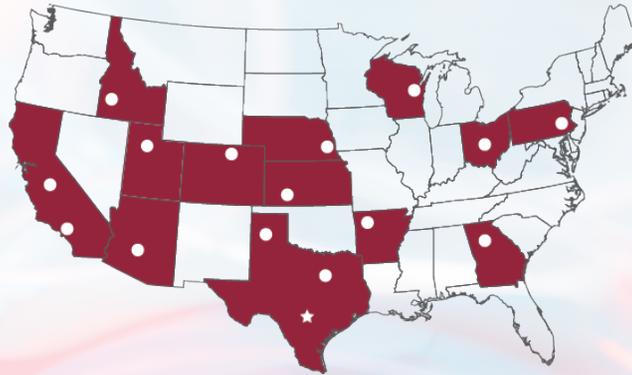


## INDUSTRIES SERVED

- Meat
- Poultry & Egg
- Seafood
- Dairy
- Ready To Eat
- Restaurant Catering
- Dietary Supplements
- Nuts & Almonds
- Seasoning & Spices
- Candy & Confection
- Bakery
- Ingredients
- Beverage
- Grains & Cereals
- Fats & Oils
- Canned & Frozen Foods
- Prepared Foods
- Snack Foods
- Private Label
- Antimicrobials
- Nutraceutical Products
- Personal Care Products
- Food Service
- Hospitality & Retail
- Pet Foods
- Animal Feed

## THE FSNS NATIONAL NETWORK OF LABS



**San Antonio, Texas**  
Lab & Corporate Office

210.308.0675

**Amarillo, Texas**  
806.220.0449

**Los Angeles, California**  
562.806.2143

**Atlanta, Georgia**  
770.788.1940

**NW Arkansas**  
479.231.1250

**Boise, Idaho**  
208.513.2020

**Omaha, Nebraska**  
402.970.0280

**Columbus, Ohio**  
614.274.2070

**Phoenix, Arizona**  
602.385.4030

**Dallas, Texas**  
972.602.2078

**Greeley, Colorado**  
970.372.3800

**Fresno, California**  
559.443.1046

**Allentown, Pennsylvania**  
610.295.0210

**Green Bay, Wisconsin**  
559.443.1046

**Dodge City, Kansas**  
620.682.7202

**Ogden, Utah**  
888.525.9788

**Brooks, Calgary, Canada**  
888.525.9788

FSNS.com | info@FSNS.com | 888.525.9788



# FSNS®

Food Safety Net Services

LABORATORY SERVICES

EDUCATION & RESEARCH

CERTIFICATION & AUDITING

# FSNS<sup>®</sup>

is a national network of scientists and ISO/IEC 17025 accredited laboratories that have demonstrated competence for a defined scope operating with a quality management system.

Our accredited labs help minimize risk, prevent expensive retesting, reduce cost, and improve acceptance of your goods.

FSNS unsurpassed personalized service.

- 24/7/365 Operating Laboratories
- Direct access to your FSNS Lab Manager
- Real-time data access – anytime, anywhere
- Certified training programs help improve your process controls and measurement systems

## LABORATORY SERVICES

### Microbiological Testing

FSNS offers a wide range of microbiological testing, including routine quantitative and qualitative analyses following standardized methods such as AOAC, USDA, AOCS, FDA BAM, ASTA, USP, CTFA and compendium methods.

Microbiological testing capabilities include:

- HACCP Verification Testing
- Indicator Organisms
- Pathogen Detection
- Pathogen Confirmations
- Foodborne Illness Investigations
- Environmental Monitoring
- Bacterial Identification
- Salmonella Serology

### Chemistry Testing

FSNS has comprehensive, ISO/IEC 17025 and USDA accredited chemistry departments. Chemistry testing and analyzing capabilities include:

- Allergen Testing
- Fat & Water Soluble Vitamins
- Proximates Testing
- Rancidity Testing
- Additives
- Contaminants
- Carbohydrates & Sweeteners
- Minerals, Metals, & Heavy Metals
- Fats & Oils

### Nutritional Testing

Through chemical analysis, we identify the nutritional components of a product to help meet NLEA label requirements. Complete NLEA label testing is competitively priced and is completed in an optimal turnaround time.

### Innovative Research

Our Innovative Research Center team provides pragmatic solutions to customer-specific issues through scientifically-designed projects. Our team of highly-trained, experienced research professionals conduct projects with the utmost attention to detail and rapid turnaround time.

Visit [FSNS.com](http://FSNS.com) for our full scope of accreditation and services.

Some of our specializations include:

- Antimicrobial & Process Validations for various foods
- Method Validations
- Shelf Life Testing & Organoleptic Evaluation
- Foreign Material Identification
- Bacterial & Fungal Identification

### Real-Time Data Access

Through FSNet, our secure client internet portal, you can access your Certificate of Analysis (COA) – anytime, anywhere. Our streamlined interface contains all the data you need in a single page and provides you with the capability to create custom COA's.

## EDUCATION

Our certified training programs provide unique access to the industry's leading technical authorities who can help you address plant, personnel, and processes dealing with safety and quality, including:

- BRC
- SQF
- HACCP
- FSPCA
- Microbiology and Food Safety Course
- GFSI Internal Auditing
- Customer-specific Training

Visit [FSNS.com](http://FSNS.com) for our current schedule of training courses.

## CERTIFICATION & AUDITING

FSNS Certification & Audit is an independent entity providing accredited certification services with integrity, impartiality, and confidence.

Visit [FSNSaudit.com](http://FSNSaudit.com) for more information on how we can help you stay ahead of your competition and consistently meet your customer requirements.