eurofins

FULL SERVICE
FOOD SAFETY PROVIDER

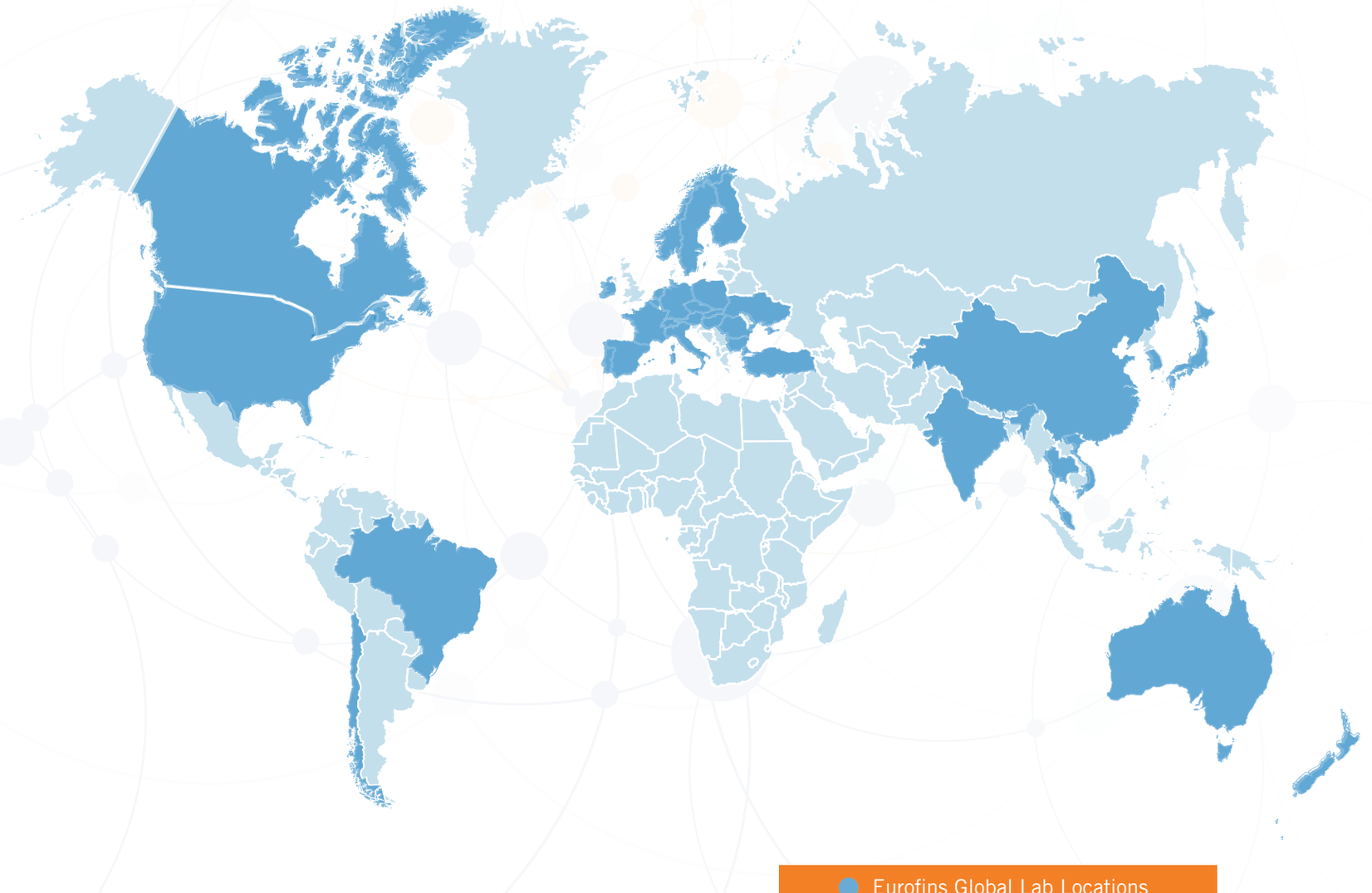






www.eurofinsUS.com/food | info@eurofinsUS.com

COMPANY OVERVIEW



Eurofins Scientific is an international life sciences company providing a unique range of analytical services to clients across many industries.

The Eurofins Group is committed to providing high quality service, accurate results, and expert advice by its highly qualified staff. The reliability and accuracy of our data helps customers make informed decisions on risks to meet increasingly stringent quality and safety standards within the rigorous demands of regulatory authorities around the world.

Eurofins Scientific was founded in 1987 with 4 employees marketing the SNIF-NMR technology, a patented analytical method used to verify the origin and purity of several types of food and beverages and identify sophisticated fraud not detectable by other methods.

Today, the Eurofins Group is a leading provider of analytical services with:

- An international network of laboratories across multiple countries
- A portfolio of over 130,000 reliable and validated analytical methods
- More than 150 million assays performed each year to establish the safety, identity, composition, authenticity, origin, traceability and purity of biological products

These figures rise each day as Eurofins Group responds to the demand for high quality analytical services around the globe.

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WHAT DOES EUROFINS DO?

TESTING | TRAINING | CONSULTING | AUDITING
CERTIFICATION | SPECIAL INVESTIGATIONS and more.

TESTIMONIALS

Don't just take our word for it,

SEE WHAT CUSTOMERS ARE SAYING ABOUT EUROFINS.

I'm always confident in the results I receive. They are also extremely helpful if I have a question.

– Food-Grade Chemical Producer

They give great advice and are up to date with the latest testing going on in the industry. [Our representative] has a great work ethic and really takes our needs into consideration and has always helped us meet our goals.

– International Natural Foods Supplier

Eurofins SFA - I have been utilizing the services at this location for almost 10 years and they have been consistent in performance, turn-around time, and price. All the employees are courteous and prompt in returning calls.

– Special Investigations Client

Our results were thorough and the entire process was very simple and instilled confidence in myself and my team.

– Animal Food Producer

I have been blown away by the attention to detail with the representatives I've dealt with.

– Pet Food Ingredient Supplier

WHY CHOOSE EUROFINS?



FULL SERVICE PROVIDER

Eurofins is the only laboratory and food safety partner that has a solution for every commodity at every stage of production. Save money and time by dealing with one provider for all of your testing, training, auditing and certification.

CONSISTENT QUALITY

Laboratories in our network maintain hundreds of accreditations, participate in proficiency testing programs and utilize both accredited and proprietary methods. Our experienced lab and service professionals are masters of their disciplines. Our commitment to complaint resolution is unmatched in the industry.

GLOBAL NETWORK

Our global reach can help you seamlessly navigate through a dynamic and ever-changing worldwide market. Eurofins' superior logistics allows you the option to submit samples to a single lab for all your testing services, or to interact with multiple labs independently within our network.

PERSONALIZED CUSTOMER SERVICE

Customer satisfaction is ingrained in all that we do; it is what we do. Our personable and knowledgeable staff connects with you to ensure you receive the highest quality care and the information you need to be successful.

COMPETITIVE VALUE

Our goal is to provide quality service at a price that is cost-effective to you and your company. We are able to craft solutions and services tailored to your specific needs.

INDUSTRY LEADING EXPERTS

Eurofins' technical team members are assigned based on industry knowledge and are easily accessible to provide your company the answers and recommendations you need to make informed decisions.

OUR INDUSTRY EXPERTS

Eurofins hires THE BEST LEADERS & MOST KNOWLEDGEABLE EXPERTS TO SUPPORT OUR CLIENTS.



Doug Marshall

Chief Scientific Officer

With over 25 years of experience in academia and the food industry, Doug Marshall is the scientific lead for the US Microbiology Group.



Ardin Backous

Grain Operations Manager

With over 45 years of experience in the food and agricultural industry, Ardin Backous is the leader of the Eurofins US Grain division.



Gary Smith

Director, Food Safety Systems

Gary brings over 20 years of experience as a regulator, buyer, supplier, trainer, auditor and certification body leader to the food safety team.



Lars Reimann

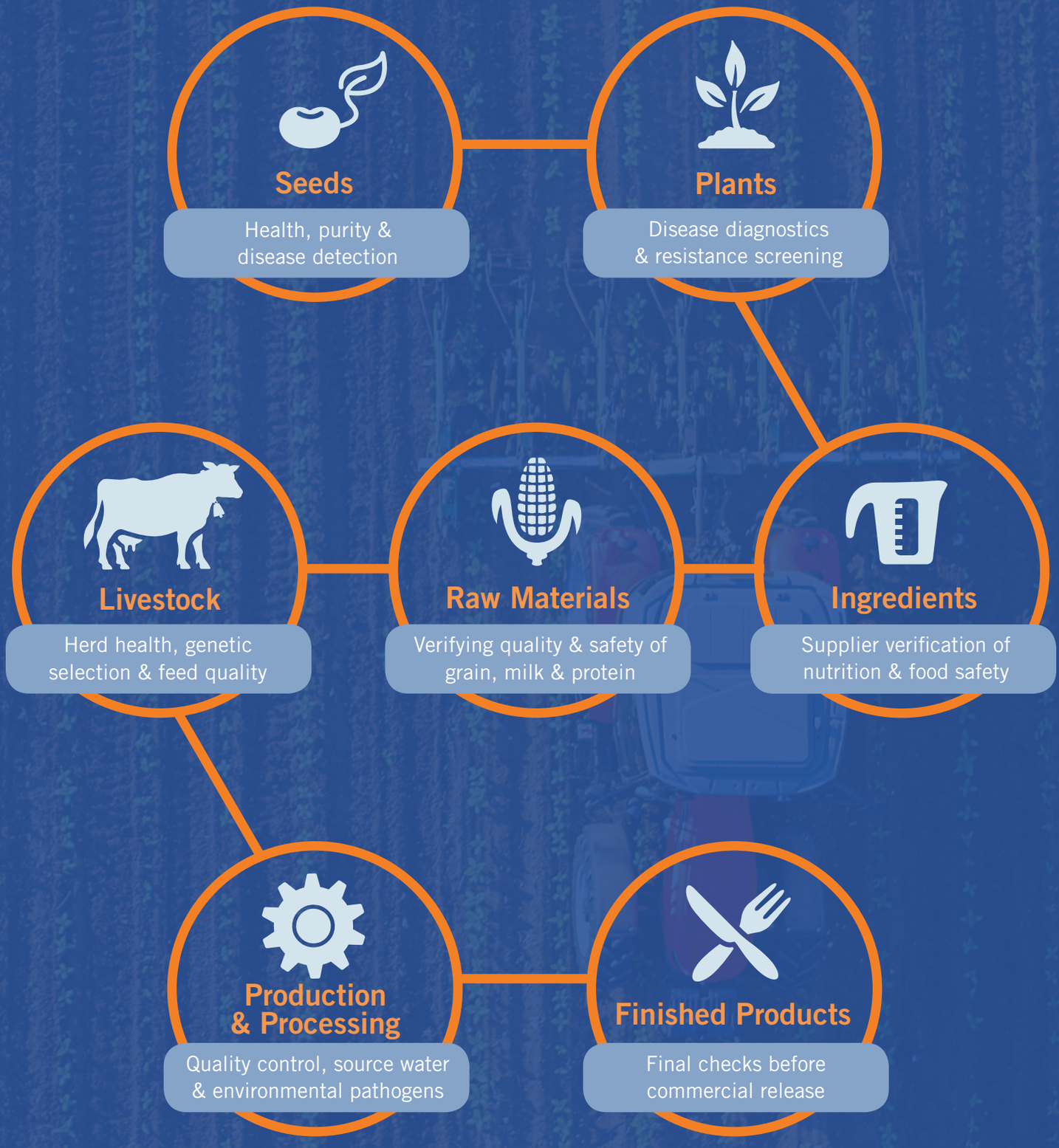
Chief Scientific Officer

Lars brings over 35 years of experience in the analysis of food, feed, and ingredients to comply with industry standards.

FARM-TO-FORK

To fulfill our mission

Eurofins is committed to providing value from farm to fork.



QUALITY

Worldwide Excellence in Laboratory Service

In quality assurance testing, the value of a business is based solely on the quality of its science.

Eurofins Group has quality ingrained in the core values of our business. Our passion for reproducibility has driven unmatched investment in technology and expertise, producing top quality testing trusted by businesses around the globe.

At Eurofins, we define quality testing as accurate, controlled and conscientious.

That is why we have a dedicated Quality Task Force which operates independently of the business, holding each lab accountable through objective oversight.

Our quality procedure is driven by statutory, client and international standards, including ISO 17025, FDA, USDA, cGMP and other regulatory compliance standards. Eurofins laboratories hold ISO/IEC 17025 accreditation for numerous methods and wield the expertise and procedure to develop validated methods for clients.

Eurofins US Food Laboratories

participate in proficiency testing programs, including:

- AACC
- AOCS/NOPA
- AAFCO
- API
- DSQP (NIST)
- FAPAs
- IFSH
- LGC

use regulation & international standard as the basis for quality:

- cGMP
- EPA
- FDA
- HC
- ISO/IEC
- USDA

rely on providers of vetted methods:

- AOAC
- AOCS
- FCC
- USP/NF
- NFTA

We recognize six sources of uncertainty which could potentially have a negative impact on the reproducibility of our testing and implement controls to mitigate these risks:

Test Methods
Selection and use of appropriate methods (including published and accepted methods where available) with performance verified with frequent controls and proficiency testing.

Equipment
Ongoing calibration and maintenance of equipment and instruments.

Facility & Environmental Conditions
Planning of facilities and accommodations, risk control procedures, continuous effectiveness evaluation of these controls.

Traceability of Measurements
Use of reference standards and materials to provide "knowns" which verify performance and establish confidence in accuracy of test results.

Handling of Test Items
Assignment of unique identification to samples which are then stored in a manner to maintain integrity from receipt to disposal.

Personnel
Effective hiring and training of qualified personnel with continuous monitoring of competency and proficiency.

Quality inside and outside of the laboratory

We strive to balance customer expectations for pricing and service with world-class quality. Our quality initiatives are centered on finding the best minds, technology and methods to meet clients unique needs. When a service doesn't meet expectations, our Quality Task Force monitors the complaint to ensure that corrective actions prevent further issue.

With over 130,000 reliable analytical results, unmatched quality standards and locations in 41 countries, Eurofins has the technology and expertise to grow value for your business.

Find our site-specific certificates on A2LA.org

1940.01; 2927.01; 2942.01; 2993.01; 3329.01; 3329.02; 3329.03; 3329.04; 3329.05; 3329.06; 3329.07; 3500.01; 3907.01; 4204.01; 4257.01; 4259.01. Standards Council of Canada Accredited Laboratory No. 852.

INDUSTRIES

Eurofins works with many industries, but here is a snapshot.



- SPICE
- MEAT
- PRODUCE
- OILS & FATS
- RETAIL
- PET FOOD
- DAIRY
- BABY FOOD
- ORGANIC / NATURAL FOODS

FROM MANUFACTURER TO RETAIL

Get Your Products on Shelves Faster

With Eurofins, you have a partner that can offer the full spectrum of services you need to ensure quality in your manufacturing processes and beyond. Product release deadlines are paramount and our depth of services, high-volume testing capabilities, and scalable solutions are here to ensure that no time is wasted.

Food Allergen Testing, Gluten-Free Claims

Eurofins GeneScan performs a comprehensive suite of ELISA and PCR-based tests to determine the presence of food allergens and verify gluten-free claims. Our capabilities include the "Big 8" allergens that require labeling in the U.S., most other allergens of international concern, assistance with verification of supplier allergen claims, allergen monitoring, and clean-out procedures.

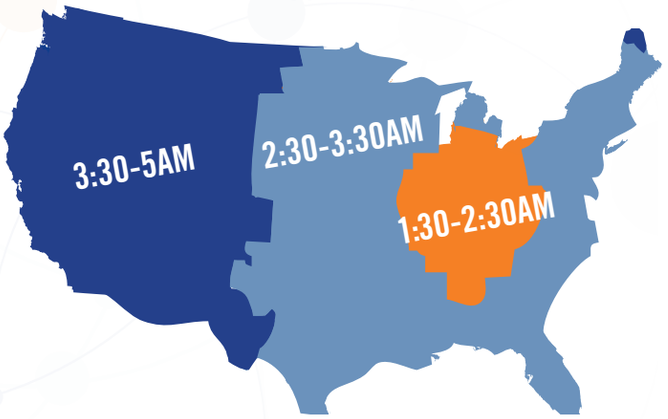
Gluten (Wheat, Rye, Barley)	Almond	Celery
Gluten (Fermented Products)	Brazil Nut	Corn
β-lactoglobulin	Cashew	Fin Fish
Casein	Coconut	Peanut
Soy	Hazelnut	Pistachio
Egg	Walnut	Soy
Crustacean (Shellfish)	Peanut	Walnut / Pecan
Mustard	Sesame	Wheat
Lupin	Other (please inquire)	Other (please inquire)

Eurofins ExpressMicro™

ExpressMicro™ provides ISO 17025 quality results at an unmatched speed when product release is critical. Our Louisville, KY lab uses advanced technologies and superior logistics to rapidly quantify, detect, or identify pathogenic, spoilage, and probiotic microorganisms and expedite turn-around times locally and nationally.

Realize significant savings with ExpressMicro™ by shipping your inventory earlier. ExpressMicro™ samples arrive at the lab in the early hours of the morning and results will be generated eight hours faster than standard shipping methods.

Times we start testing your samples in Louisville:



Nutritional Labeling

Eurofins Nutritional Analysis Center can help you with the nutritional analysis and labeling of your product. Services include consultation for Nutrition Labeling and Education Act (NLEA) implementation deadlines, photo-ready label creation and all necessary testing. Our customizable packages can include:

- Total calories calculated
- Total fat
- Total trans fat
- Saturated fat
- Polyunsaturated fatty acids
- Monounsaturated fatty acids
- Cholesterol
- Total carbohydrates, calculated
- Total sugars
- Total dietary fiber
- Protein
- Vitamin A
- Vitamin C
- Vitamin D
- Calcium
- Sodium
- Iron
- Potassium

Non-GMO Testing

Get your products Eurofins Non-GMO Verified. Eurofins offers comprehensive non-GMO and IP verification programs that are customizable to your own internal quality standards and programs. On-site audits, consultation with our GMO experts, evaluation and solutions for everything from individual products to entire product lines and company offerings, our non-GMO verification programs can work for you.

NON-GMO VERIFIED eurofins

SCOPE OF SERVICES

Animal Genomics

- Parentage
- Breed selection
- DNA based health screening

Auditing & Certification

Eurofins offers an array of audits and accredited certifications that help companies drive improvement, protect brand names, and ensure a safe supply chain.

- GFSI benchmarked schemes: SQF, BRC, FSSC 22000
- GMP, GDP, GLP, HACCP
- ISO 22000
- FAMI-QS, ISF/SF
- Gluten-Free Certification Program
- Identity preservation (GMO and label claims)
- Safe Feed/Safe Food (SF/SF)
- Supplier Verification Programs
- Retailer and association audits

Authenticity

Common adulteration practices include dilution, mislabeling, and partial or complete substitution of expensive ingredients. In order to determine the authenticity of a product we offer a combination of chemical, stable isotope and DNA testing.

- Authenticity of juices, syrups, honey, olive oil and more
- Fish DNA barcoding
- Meat species testing

Consulting

Our professional consulting team has in-depth knowledge and understanding of health and food safety regulations. Let our team of consultants help to identify risks and accomplish your food safety goals.

- FSMA compliance
- Certification gap analysis
- SQF, BRC, FSSC 22000 gap analysis
- HACCP facilitation
- Label review
- Food fraud assessment and mitigation studies
- Supply chain consultation
- SOP templates

Contaminants

- Heavy metals
- Pesticides
- Veterinary drugs/hormones
- Residual solvents
- Industrial contaminants PAHs, 4-MEI, illegal dyes, melamine, acrylamide
- Mycotoxins
- FDA detention samples
- California Prop 65

Dairy Producer & Dairy Product Testing

Eurofins DQCI specializes in dairy producer, dairy products and chemistry testing. Testing is available on all dairy matrices including powders, butter and specialty products.

- Producer payment testing and regulatory reporting
- Milk pregnancy testing (bovine/caprine)
- Mastitis-causing organism identification
- Dairy chemistry analyses including proximates
- Vitamins and antibiotic residues
- Infrared (IR) instrument calibration standards, including custom calibration standards
- Microbiology analyses
- Special dairy studies

continued in next column >>

Dietary Supplements & Sports Nutrition

- Identity and purity of raw materials
- Pesticide and residual solvent residues
- Quantifying active and target compounds in finished products (capsules, tablets, gel-caps, liquid extracts)
- Method development and validation for R&D projects
- Identifying degradation products and unknowns
- Supplement facts panel generation

Filth & Extraneous Matter

In the highly specialized field of extraneous material analysis, Eurofins Microbiology is uniquely qualified in the detection and identification of physical contaminants of food.

- Light and heavy filth
- Macroscopic filth
- Identification of foreign matter

Food Allergens & Gluten

Eurofins performs a comprehensive suite of ELISA and PCR-based tests to determine the presence of food allergens and verify gluten-free claims.

- FDA regulated "Big 8"
- Less common allergens
- Gluten-Free testing
- Allergen monitoring programs

Food Safety Training

Eurofins offers both public and on-site food safety training courses.

- HACCP for Food and Animal Food Processors
- Advanced HACCP and Seafood HACCP
- Advanced SQF Practitioner
- Implementing SQF Systems
- Food Quality Plans for SQF Systems
- BRC Food Issue 7 and other related courses
- FSSC 22000
- Internal Food Safety Auditor
- Environmental Monitoring Workshop
- FAMI-QS: Awareness in Feed Safety
- GLP within Food Plant Laboratories
- Food Plant Microbiology & Hazards 101
- FSPCA Preventive Controls for Animal Food and for Human Food
- Foreign Supplier Verification Program (FSVP)
- FSMA Produce

GMO Testing

Eurofins GeneScan provides the most complete portfolio of GMO tests available, with globally recognized expertise and more than two decades of experience.

- Crops, ingredients and finished products
- Export to EU, Japan and other markets
- Eurofins Non-GMO Verification program
- Other GMO-related programs and label claims

Infant Formula & Adult Nutritionals

Nutrient analyses for formulas need to be specific and accurately quantify contaminants at very low concentrations. We are able to achieve low levels of quantification (LOQ) with accuracy in short time frames.

- FDA regulated infant formula label claims
- Protein, fat and linoleic acid
- Fat-soluble and water-soluble vitamins, inositol and carnitine by AOAC SPIFAN methods
- Minerals including selenium and iodine
- Additional claims such as FOS/GOS, Omega 3 and 6, DHA, ARA, lutein and taurine
- Contaminants such as pesticides, dioxins, heavy metals and PCBs
- Microbiology including Salmonella and Cronobacter sakazakii

Microbiology & Pathogens

Our laboratories utilize the latest microbiology testing technologies needed to rapidly quantify and detect pathogenic, spoilage and probiotic microorganisms. We deploy multiple advanced molecular methods for routine microbiology testing, including product screening and in-depth strain identification. Our experts help customers resolve regulatory compliance, FDA detention, and persistent contamination issues.

- Process control, quality, pathogen and spoilage tests
- Environmental monitoring programs
- Sanitation verification and process validation studies
- Microbiome profiling
- Metagenomic shotgun sequencing and whole bacteria genome sequencing
- Microbial identification
- Bacterial strain subtyping

Nutritional

- Regulatory-compliant nutritional labeling services
- Vitamins
- Fatty acids
- Amino acids
- Enzymes
- Minerals
- Proximates
- AAFCO Nutrient Profile for dogs and cats
- NOPA referee analysis for soybean meals
- Guaranteed analysis
- Anti-nutrients
- Preservatives/antioxidants

On-site Infrared Analysis (IR/NIR)

Eurofins QTA® is the leading expert in the implementation of infrared testing systems. Our patented web-based applications allow clients to easily integrate IR and NIR analyses, removing the challenges of traditional implementation. QTA® combines infrared technology, advanced modeling techniques, and a simple user interface to create high quality results in real time.

- Quantitative analysis and material identification
- Optimize and implement IR/NIR analysis
- Maintain performance with reliable primary data
- Instrumentation and algorithms are provided based on client needs
- Beer, hops and feed analysis

Plant and Seed Testing

- Seed health, germination and vigor testing
- Adventitious presence testing
- Disease resistance screening
- Trait purity confirmation and zygosity testing
- Molecular breeding services
- Fatty acid profiling/FAME
- Genetic fingerprinting and purity evaluation
- Seed treating and treatment application rate analysis
- Grapevine plant disease testing

Sensory Evaluation

Eurofins offers several customizable, product-specific options for product evaluation by our trained, qualified panelists. Sensory testing services are easily incorporated into stability studies and include large and small panel evaluations, discriminative evaluations and descriptive evaluations.

Specialty & Investigative

Eurofins SFA is dedicated to specialized testing, problem solving and consulting services. Our team provides support before, during and after the project to ensure you get the highest quality results and maximize your investment.

- Chemical analysis – quantitative and qualitative
- Compendial testing of fine chemicals, raw materials, and excipients by USP/NF, EP, JP, BP, ACS, AOAC and AOCS standards
- Quality assurance, defect analysis, product performance studies, product recall support, failure investigations
- Off-odor and off-flavor analysis, contaminant identification
- Insurance and legal claim support
- Food contact notification and technical consultations
- Feasibility studies, engineering project support
- Method development and validation
- MICA-certified testing for fat claims
- Training courses on chemical methods and techniques, customized training

Stability & Shelf Life Testing

Shelf life testing is essential to verify client expiration dates and 'best if used by' claims. Eurofins' customizable approach to stability studies monitors changes in: microbiological activity, rancidity, ingredient activity and sensory attributes. Our high-tech stability chambers ensure that products are kept at a specific temperature and humidity throughout the duration of the study, respective to the intended market of distribution for the product.

TRAINING

DELIVERING EDUCATION



Eurofins delivers education to the food industry, supporting companies' goals to produce safe food, maintain regulatory compliance and protection of their brands. Well trained employees who understand the importance of food safety programs are the best insurance of all.

"Doug and Gary are spot on and great real world instructors. They understand the challenges of corporate strategy, resource allocation, and provide realistic approaches to surmount them. They encourage and facilitate independent thinking but don't leave you hanging out there to figure it all out on your own. Loved them both."

- Environmental Monitoring Workshop attendee

ON-SITE TRAINING

Nurture your food safety culture and display management commitment by hosting an on-site training. On-site trainings are tailored to your facility, using specific examples as they relate to you and best practices in today's industry.

CONSULTING



Our dedicated food safety consulting professionals are experts, trained in the regulations necessary to provide you with knowledge to get your facility on the right track.

Expert Custom Solutions

Food Safety Modernization Act

FSMA has ignited fear of the unknown in producers due to its expansive recognition by the industry itself, media and consequently mindful consumers. While many would agree FSMA has been a long time coming, the overwhelming stature of the act has many wondering, "where do we start?" Eurofins strives to be your partner as you begin the journey towards FSMA compliance. Our FSMA solutions include HACCP training, HACCP / HARPC plan facilitation, Preventive Controls training, GAP analysis, and Food Safety Plan Development.

GAP Analysis

Eurofins' industry leading consultants are available to help sort through the confusion and get you on track with your food safety goals. Through an on-site inspection of your facility, we will identify problem areas, recommend corrective action, and provide real life solutions to assist you in the preparation for your GFSI-recognized food safety certification audit. Our consultants can provide GAP analyses against these standards: SQF, FSSC 22000 and BRC.

HACCP Plan Facilitation

Identifying all of the hazards in your plant and effectively controlling them can be a demanding task with serious consequences if done incorrectly. Depending on your needs, Eurofins' industry leading consultants can facilitate the development or revision of your HACCP program. We adapt the service to best fit your needs, offering HACCP team refresher trainings, hazard analysis development, process flow chart development through mapping, verification of process flow, and product description. Furthermore, we provide recommendations on critical control points (CCPs), critical limits, monitoring, corrective action, verification and validation strategy and record keeping requirements.

Risk Assessment

Minimizing your risk is a key principle in any food safety management system. Eurofins works with your team to reduce the probability of reoccurring problems. Our consultants conduct a practical risk assessment in relation to regulation compliance, and adherence to customer specification.

FOOD SAFETY COURSES

Advanced SQF Practitioner
This course dives further into the SQF code highlighting continuous improvement of your current SQF program via internal audits, verification, best practices and corrective action management.

BRC: Understanding the Requirements
Following an introduction and history of the standard, attendees will plunge into each of the seven sections outlined in BRC's Food Issue 7. Additionally, an overview of the BRC audit protocol is reviewed ensuring competence in audit procedure.

Environmental Monitoring Workshop
An environmental monitoring program allows for proper identification, management and verification of manufacturing and environmental controls, including microbiological hazards and allergens. This course addresses the practical issues for designing a robust environmental monitoring program, including mapping and sampling selection for Listeria and Salmonella.

Food Fraud Course
This course will cover the key elements of food fraud and review past examples within the food industry. The class is designed to teach the collaborative efforts between USP and Eurofins as well as answer questions such as: "What are the requirements of the GFSI recognized schemes in regards to food fraud? How can I use the tools to conduct and develop my vulnerability assessment?"
You will also explore the development and implementation of mitigation strategies to address authenticity testing and supplier audits.

Food Plant Microbiology & Hazards 101
This course reviews the microbiological ecology of a food manufacturing facility, and serves as an introduction to microbial, chemical and physical food safety hazards. Furthermore, the course will cover identifying how different environments and products can select for certain food safety hazards.

Food Quality Plans for SQF Suppliers
Discover the core elements of quality in this new course that covers requirements from the SQF Quality Code Version 8. This interactive 1-day course reveals key concepts for developing and implementing a quality management system. Takeaways from the course include using the principles of HACCP to develop a comprehensive quality plan as well as the requirements for identity preserved foods.

Foreign Supplier Verification Programs
This course will provide participants with the knowledge to implement requirements of the "Foreign Supplier Verification Programs for Importers of Food for Humans and Animals" regulation of the U.S. FDA. The FSVP curriculum was designed by regulatory, academia and industry professionals, developed with funding from FDA as part of the FSPCA. Attending this course will help you understand the FSVP requirements and how those requirements can be met in your particular circumstance.

FSSC 22000
Following an overview of HACCP and basic food safety management this course will explore the FSSC 22000 scheme requirements including its history, the corresponding ISO components, food safety management system implementation strategies and the overall certification process.



EARLY BIRD PRICING

Register 8 weeks in advanced for additional savings

Good Laboratory Practices within Food Plant Labs

This course identifies Good Laboratory Practices (GLP) for microbiological and chemical analysis within a food manufacturing plant. GLP refers to a quality system of management controls for laboratories to ensure uniformity, consistency, reliability, reproducibility, quality and integrity of analysis. GLP embodies a set of principles to provide a framework for laboratory practices.

HACCP for Food Processors

Recognized by the International HACCP Alliance, Eurofins' interactive HACCP workshop takes a real-world approach in familiarizing trainees with the program's seven principles, preventive methodology, implementation strategies and corrective action procedures.

HACCP for Seafood Processors

The Eurofins Seafood HACCP course is recognized by the Association of Food and Drug Officials (AFDO) and meets the training requirements dictated in the Seafood HACCP regulation (21 CFR Part 123.10) for a "qualified individual" involved in the HACCP activities for fish and fishery product processing. This on-site course reviews seafood food safety hazards, and the regulations and principles of HACCP geared towards the seafood industry.

Internal Food Safety Auditor

Internal audits are a requirement of all food safety certification schemes (SQF, BRC, FSSC 22000). This course teaches the fundamentals of quality auditing principles, the establishment of food safety and quality criteria, and how to develop and implement an effective internal audit program.

Implementing SQF Systems

A thorough introductory course to familiarize those looking to become certified or those unacquainted with SQF's application. The course covers SQF history, structure and the certification process, in addition to the code and its requirements. In conjunction with HACCP, this course is a requirement to become a designated site SQF Practitioner.

Preventive Controls for Animal Food

Eurofins offers the highly anticipated training created by the FDA's Food Safety Preventive Controls Alliance (FSPCA). The standardized curriculum is designed to meet the training requirements under Title 21 of the Code of Federal Regulations (CFR) Part 507 (21 CFR Part 507). The Preventive Controls for Animal Food rule is intended to ensure safe manufacturing, processing, packaging and holding of animal food products in the United States.

Preventive Controls for Human Food

This 2.5-day training was created by the FDA's Food Safety Preventive Controls Alliance (FSPCA). The standardized curriculum is designed to meet the training requirements under Title 21 Code of Federal Regulations Part 117.115 for the "qualified individual" who conducts certain Food Safety Plan activities.



CERTIFICATION

Assure Safety & Quality

Eurofins provides globally recognized, accredited certification and auditing services that are focused on process optimization, risk reduction and brand protection. We provide strategic evaluations designed specifically to solve industry challenges and promote informed, unbiased business decisions.

GFSI

Eurofins provides audits benchmarked to the Global Food Safety Initiative (GFSI) across North America, Europe, Australia, and Asia.

Certifications Provided by Eurofins

BRC GLOBAL STANDARDS

SQF INSTITUTE

FAMIQS

CERTIFIED GLUTEN-FREE GLUTENFREECERT.COM ™

eurofins

FSSC 22000



We certainly got our money's worth. We were questioning if we were getting our money's worth with (our former CB), and this audit just answered that question."

- Produce Company

Not sure you're ready for a certification audit?

A **pre-assessment** may be your answer! We offer pre-assessments which can be conducted prior to any audit. Whether you are preparing for a large customer audit or a certification audit, this assessment will help your company recognize where to focus improvement efforts prior to the actual audit date.

AUDITING

Customer Peace-of-Mind

Good Manufacturing Programs (GMP)
Manufacturers and processors undergoing our tailored GMP audit will be provided with data to help enhance food safety and quality systems throughout the entire plant.

Warehouse & Distribution
Warehouse and distribution centers play an integral role in food safety for the entire supply chain. Our third party audits are an effective way to ensure your product is protected and these challenges are met.

Good Laboratory Practices (GLP)
Eurofins' years of experience in the analytical testing arena allow our auditors to draw from proven procedures in aseptic sampling, sample homogeneity, and instrumental analysis in order to provide you with a valuable audit.

Identity Preservation (IP)
Eurofins offers an Identity Preservation Certification program that incorporates both product testing and a site assessment to verify compliance and unadulterated product. Participants in this program may choose to display the Eurofins seal on promotional materials.

HACCP Verification
Food companies are required by regulations to review their HACCP plans for continued improvements. Our audit professionals can help verify your practices to ensure they are operating correctly and avoid any dire consequences.



Supplier Audits
Compromised raw materials pose a hazard to your facility and your finished product. It is essential to verify that your suppliers adhere to the same strict food hygiene standards as maintained in your operations. Eurofins' team of professional auditors can save you valuable time and resources by conducting 3rd party supplier assessments on your behalf, using our audit checklists or your company-specific audit criteria.

Partner Association Audits

CERTIFIED SAFE FEED SAFE FOOD FACILITY SFSF

COSTCO WHOLESALE

IBWA International Bottled Water Association

QUALITY SEAL nasc NATIONAL ANIMAL SUPPLEMENT COUNCIL

Experts You Can Trust

Consistency
Unbiased, reliable evaluations promote uniformity in food safety and quality management programs whether you have sites dispersed globally or several production lines in one location.

Brand Awareness
Boost brand recognition and market opportunities by being part of an online registry of certified suppliers, respective to your chosen scheme.

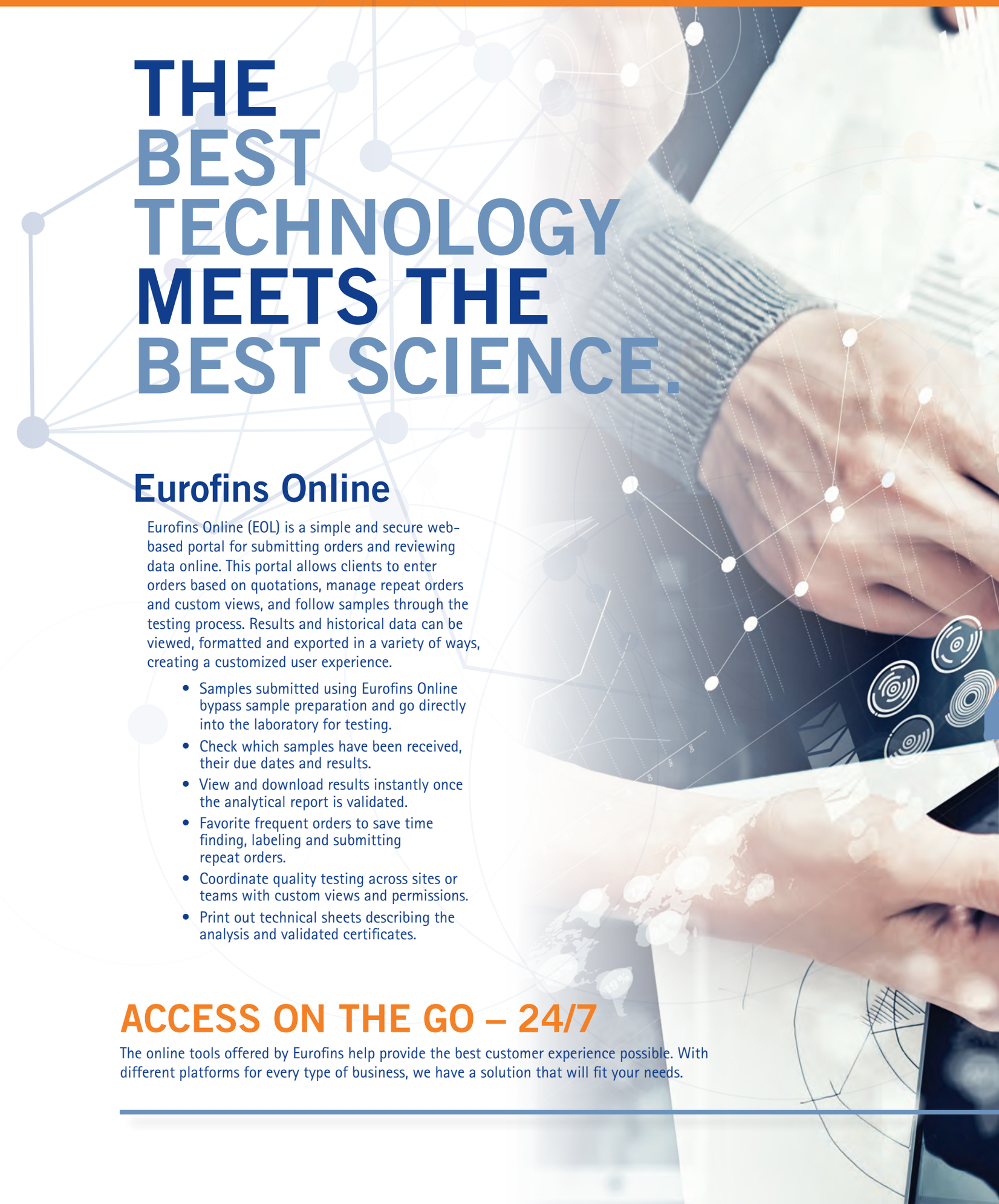
Risk Reduction
Detection of potential process failures can prevent costly mistakes and even recall opportunities.

Profit Maximization
Promote process optimization reducing loss within production.

Consumer Confidence
Protect your investment and increase confidence in your facility's food safety and quality programs by your demonstrated commitment to continuous improvement.

EUROFINS ONLINE TOOLS

THE BEST TECHNOLOGY MEETS THE BEST SCIENCE.



Eurofins Online

Eurofins Online (EOL) is a simple and secure web-based portal for submitting orders and reviewing data online. This portal allows clients to enter orders based on quotations, manage repeat orders and custom views, and follow samples through the testing process. Results and historical data can be viewed, formatted and exported in a variety of ways, creating a customized user experience.

- Samples submitted using Eurofins Online bypass sample preparation and go directly into the laboratory for testing.
- Check which samples have been received, their due dates and results.
- View and download results instantly once the analytical report is validated.
- Favorite frequent orders to save time finding, labeling and submitting repeat orders.
- Coordinate quality testing across sites or teams with custom views and permissions.
- Print out technical sheets describing the analysis and validated certificates.

ACCESS ON THE GO – 24/7

The online tools offered by Eurofins help provide the best customer experience possible. With different platforms for every type of business, we have a solution that will fit your needs.



EuroPortal

Designed for clients with complex data needs, EuroPortal features a flexible and customizable system that handles a variety of tasks, from data reporting and trending to supplier performance monitoring. This system is excellent for clients with multiple international sites submitting samples to Eurofins locations in different countries. With EuroPortal, users have access to their results from any Eurofins laboratory around the world.

B2B

Business2Business (commonly known as B2B or Machine2Machine) is for clients who already have internal IT systems that can order and manage results (e.g. SAP), but need to have their system connected to submit orders and receive data to and from Eurofins' systems. Our IT solutions team will work to build a unique B2B connection that meets the needs of your business.

Eurofins Audit Portal

Enterprise Intelligence software allows you to translate your audits into valuable information empowering you to make informed day-to-day business decisions. Data management features include:

- Top 10 non-conformances reporting
- Manage and internally assign corrective actions
- Compile multi-site audit data to easily identify common trends across numerous locations
- Instantaneously view audit report and findings, and communicate directly with the auditor on corrective action submissions
- Extract schedule and deadline reports to you to meet your goals on time
- Gain transparency with Eurofins and our auditors by exporting detailed auditor summaries spanning different audit years, locations, standards, etc.
- Easily identify training opportunities based on non-conformance tracking
- Seamlessly navigate FSMA requirements by utilizing EAP for supplier management

> *"The audit data will help clients better identify their non-conformances and manage their corrective actions."*
>
> - Gary Smith

CENTERS OF EXCELLENCE



Eurofins is an international company with locations all around the world. This map includes our continental United States and Canadian locations that are focused on food and feed testing.

- **Eurofins BioDiagnostics**
  - Gilroy, CA
  - Longmont, CO
  - River Falls, WI
- **Eurofins Central Analytics**
  - Fresno, CA
  - New Orleans, LA
- **Eurofins Dairy Quality Control Institution (DQCI)**
  - Fresno, CA
  - Horsham, PA
  - Mounds View, MN
- **Eurofins Experchem**
  - Downsview, Ontario, Canada
- **Eurofins Food Safety Systems**
  - Des Moines, IA
- **Eurofins GeneScan**
  - New Orleans, LA
- **Eurofins Microbiology**
  - Atlanta, GA
  - Dallas, TX
  - Des Moines, IA
  - Fresno, CA
  - Garden Grove, CA
  - Lancaster, PA
  - Louisville, KY
  - Mounds View, MN
  - New Berlin, WI
  - North Kingstown, RI
- **Eurofins Nutritional Analysis Center**
  - Des Moines, IA
- **Eurofins SF Analytical**
  - New Berlin, WI
- **Eurofins Supplement Analysis Center**
  - Petaluma, CA
- **Eurofins Quality Trait Analysis (QTA)**
  - West Chester, OH





THE EUROFINS ADVANTAGE

RELIABLE RESULTS
Our commitment to unsurpassed analytical accuracy, traceability and consistency ensures that our results exceed your quality standards.

GLOBAL NETWORK OF LABORATORIES
Our global reach can help you navigate seamlessly through a dynamic and ever-changing multinational marketplace.

BREADTH OF SERVICE WITH OVER 100,000 METHODS
Save money and time through the convenience of dealing with only one testing provider.

INDUSTRY EXPERTS IN TESTING AND REGULATORY MATTERS
Our technical depth can facilitate the resolution of the most complex regulatory and scientific challenges.

RAPID REACTION CAPABILITIES
Our range, reach, and state of the art technology allows us to react to today's speed of business, keeping your products and profits moving forward.

PERSONALIZED CUSTOMER ATTENTION
Our personable and knowledgeable staff serve as an extension to your business to advance your growth.

Credible Results. Incredible Service.™