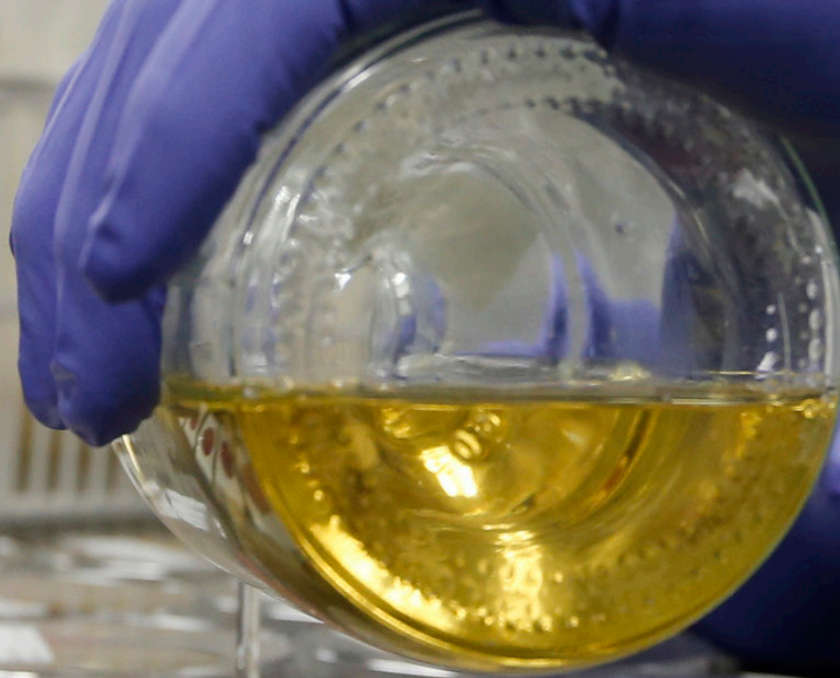




NQAC

Nestlé Quality Assurance Center
Dublin



**YOUR TRUSTED
LABORATORY
PARTNER.**

AS YOUR TRUSTED LABORATORY PARTNER,

we provide the analytical testing your business needs to get your products safely onto your consumers' tables. For nearly three decades, we have supported food manufacturers, processors, ingredient suppliers, retailers, and restaurants world-wide. These companies rely on our laboratory to provide the highest quality food safety testing and services, from routine to highly-specialized, to meet their specific product needs.

At the Nestlé Quality Assurance Center (NQAC) Dublin, we work every day to ensure our customers feel confident in the results they receive from us. Our laboratory tests thousands of products to verify compliance with regulatory and food safety standards. It is an important responsibility as a food safety leader to help protect both consumers and food industry businesses. We hold all the products we test to the utmost safety and quality standards.

We look forward to being your trusted laboratory and food safety partner.



ACCURATE RESULTS. ABSOLUTE CONFIDENTIALITY.

INDUSTRIES SERVED

Prepared, Canned & Frozen Foods	Bakery, Grains & Cereals	Seafood
Snack Foods	Beverages	Meat
Toddler Foods & Snacks	Water	Poultry
Infant Formula	Fruit Juices	Packaging
Adult Nutritionals	Tea	Dietary Supplements
Premix	Spices	Hemp & CBD food products
Coffee	Fats & Oils	Beer & Spirits
Dairy	Nuts	Plus many other ingredients
Flavors	Eggs	

In addition to the above food manufacturing industries, we also support other businesses such as retailers, restaurants and farms.

OUR PORTFOLIO

Our laboratory offers over 200 unique analytical methods to support your business' testing needs. You will find our methods are applicable to a diverse range of raw materials as well as finished products.

If you do not see the test you are looking for, just ask! We regularly expand our portfolio of testing methods to accommodate consumer needs and changing regulations.

For our most up-to-date Analysis Portfolio, visit [NQACDublin.com](https://www.nqacdublin.com).

WE WANT TO ENSURE THAT YOUR CUSTOMERS FEEL
CONFIDENT IN THE FOODS THEY EAT AND FEED
THEIR FAMILIES.

OUR PRIORITY



WHY NQAC DUBLIN?

NQAC Dublin provides accurate results, quick turnaround times and competitive pricing while never compromising our commitment to safety, quality and the environment.



COMMITMENT TO QUALITY

Our laboratory participates in Proficiency Test programs and our performance is regularly at more than 99% satisfactory results out of hundreds of yearly tests.



DIVERSE TESTING PORTFOLIO

Over 200 unique analyses are available to our customers and we are regularly expanding our portfolio to accommodate consumer needs and changing regulations.



EXPERT TEAM

The NQAC Dublin team includes experts in chemistry, microbiology, food science and quality. Many members also have hands-on factory experience.



RELIABILITY & TRUST

Receiving accurate results in a timely manner is critical for business and we make it a priority to meet quoted turnaround times to keep your business running. We receive, test and report seven days a week.



FOOD & BEVERAGE EXPERTISE

By supporting and as part of the largest food and beverage company in the world for nearly three decades, you could say we've become industry experts. Our extensive food and beverage experience puts our team in a unique position to truly understand your business needs.



ISO 17025 ACCREDITATION

We hold our analytical methods to the highest standards and are proud to be an ISO 17025 accredited laboratory since 1998. Over 99% of our methods are in scope of our accreditation. ISO 17025 Certificate Numbers: 819.01 and 819.02.



ABSOLUTE CONFIDENTIALITY

The NQAC Dublin Confidentiality Policy is held in the highest regard. We will never intentionally share your results with anyone not authorized to receive them.



INDUSTRY-LEADING SERVICE

The Customer Service team offers rapid response time every day when you are in need of expert or technical assistance. In addition, we focus on customer-driven improvements and offer visits to our facility.

OUR MISSION

We are dedicated to providing the highest quality analytical food safety testing, with industry-leading service and results for our customers and their businesses.

Contact us today to learn how we can support your business: +1.614.526.5200 or [NQACDublin.com](https://www.nqacdublin.com).

MICROBIOLOGY TESTING & SERVICES

Fast, accurate microbiological screening methods detect the presence of pathogens in your product samples. We analyze raw materials, environmental samples and finished products for hygiene indicators and spoilage microorganisms.

PATHOGEN DETECTION

High quality pathogen screenings you can trust for the safety of your consumers.

We can quickly and accurately analyze your samples for any presence of pathogens, including:

*E.coli 0157 • Salmonella • Listeria
Shiga toxin-producing E.coli*

Beyond qualitative and quantitative screenings, our laboratory is experienced in advanced confirmation & identification techniques including biochemical, serology, MALDI-ToF, PCR and WGS.

ENVIRONMENTAL MONITORING

An essential part of any food safety and quality assurance program.

Our team of quality experts will work with you to design a customized Environmental Monitoring Plan for your facility. Their independent approach results in an effective plan that indicates the true health of your factory environment.



Our team of microbiologists is experienced in a vast array of product and ingredient types and can support your routine testing as well as specialized project needs or even provide rapid advanced support when emergency situations arise.

Contact us today to learn how we can support the microbiological testing needs for your business: +1.614.526.5200 or [NQACDublin.com](https://www.nqacdublin.com).

HYGIENE INDICATORS

Avoid accelerated spoilage in your products.

We can test your product samples for spoilage microorganisms and hygiene indicators including mold, yeast, coliforms, *E.coli*, Aerobic Plate Count, spore-forming bacteria and *Enterobacteriaceae*.

CHALLENGE STUDIES

Ensure the microbiological quality and safety of your products.

Microbial challenge studies are used to mirror what occurs during processing, distribution, preparation and handling of your product if it becomes contaminated.

We study the behavior of specific organisms in your product under specified conditions. Our studies are custom to meet your needs.



CHEMISTRY TESTING

Our expansive portfolio of services - from verifying nutritional labels to testing for contaminants - gets your product safely on shelves.

LABELING CLAIMS & FOOD SAFETY REQUIREMENTS

In the U.S. and many other countries, packaged goods are required to display nutrient content information on their product label as well as potential allergens. In addition, consumer interest in health, organic, environmental and nutritional impacts of foods is on the rise. In response to consumer interests, food manufacturers are using label claims to communicate benefits of their products to the consumers.

Our testing supports both label claim and food safety requirement needs for your products.

Nutritional & Functional Ingredients

It is critical for products to display accurate ingredient information on the nutritional facts panel as consumers rely on this to meet their dietary needs. Consumers also look to product label claims to understand benefits of the ingredients in food products.

Our nutritional and functional ingredient testing ensures accurate product labeling to support both Nutritional Facts Panel (NFP) regulations as well as additional label claims. Your product NFP label is also available upon request.

GMO

Companies are increasingly interested in adding genetically modified organisms (GMO) label claims to their products in response to consumer demand for more transparency with GMO ingredients.

Our laboratory offers GMO testing, including qualitative screening for genetically modified material, ID of genetically modified events and quantification of Maize and Soya genetically modified events. Our GMO method portfolio provides required information for US Bioengineered Foods product label claims.

Allergens

Unintentional presence of allergens in food products can lead to severe food safety issues, so we understand how important an allergen control management program is for your business.

We provide a wide range of quantitative and qualitative allergen testing methods covering food matrices and cleaning validation and verification to support your business needs. Our current portfolio of methods includes over a dozen allergens, and the testing supports both food safety requirements as well as allergen label claims.

Contaminants & Residues

Contaminant and residue testing is a very important aspect of food safety and also a label claim requirement for many organic products. Our portfolio covers a wide range of testing including heavy metals, pesticides, veterinary drugs, mycotoxins, chlorates and perchlorates for finished products, raw materials and packaging materials.

The detection levels can reach the microgram per kilogram range for many of the analyses, meeting the food safety regulations and testing requirements you need to verify your organic label claims.

Packaging

From the beginning of the product life to the end of the production line, food material comes into contact with varied types of materials that could be a potential food safety risk.

We conduct packaging testing on an array of materials, including plastic, flex, and cans and use a variety of technologies to ensure food products and processes are safe.

We regularly expand our portfolio of testing methods to accommodate consumer needs and changing regulations. If you don't see what you are looking for, contact Customer Service at nqacdublininfo@us.Nestle.com for help.



We use state-of-the-art technology to ensure your products are of the highest quality and free from any potential safety risks.

To learn more about the Analytical Platforms used for our methods visit our website, NQACDublin.com and view the Technical Datasheets or our Analysis Portfolio for all the details.

SPECIAL TESTING & SERVICES

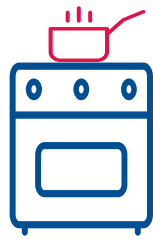
From routine testing and special projects to custom designed plans, we offer a variety of options to meet our customers’ needs.

COOKING INSTRUCTIONS VALIDATION

There isn’t a one-size-fits-all set of instructions for every product or even similar ones; a small difference still requires validation. Different types of products, like frozen, refrigerated and not-ready-to-eat foods require instructions specifically designed to ensure thorough heating.

As part of our cooking instructions validation process, if your instructions fail, our team will trial different conditions and temperatures to suggest a way forward all while keeping in mind the sensory attributes that are appealing to your customer. Our prepared food experience is vast, and we can meet you where you need us most in the development of your product, including designing instructions for new products.

We understand providing safe, quality food to consumers is your top priority, and accurate cooking instructions are a critical part of delivering consumers a safe product.



SHELF-LIFE STUDIES

An accurate shelf life is not only important for complying with regulations, but also for brand integrity.

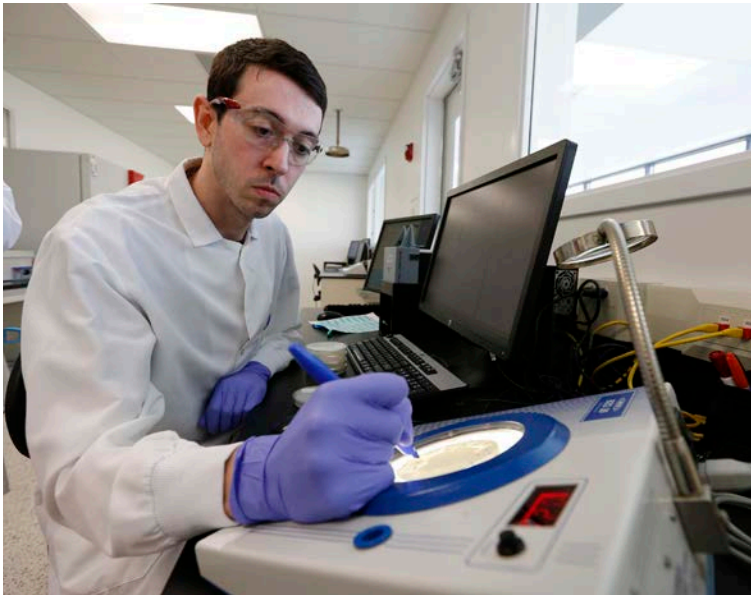
Our targeted studies validate that your product maintains quality throughout its shelf life. We provide a wide range of temperature and humidity storage conditions and flexible studies, including physical properties, direct & indirect studies, nutritional, chemical and microbiological analyses.

FOOD SAFETY TRAINING & SERVICES

Our team of experts offers Preventive Controls Qualified Individual (PCQI) workshops, process control validation/ verification and risk assessments including Prop 65, chemical contaminants and biological risks.

RESEARCH & DEVELOPMENT

You can rely on our team to provide analytical testing support throughout the development of your food and beverage products.



FOREIGN BODY INVESTIGATIONS

Physical hazards may enter the food supply chain as contaminants, adulterants or as foreign bodies. Once a foreign body is found, our team uses various techniques to identify and determine the source.

Fourier Transform Infra-Red Spectroscopy (FTIR) and X-Ray Fluorescence Spectroscopy (XRF) technologies can identify plastic, metal and organic materials. In a reactive mode, these technologies enable fast and effective investigations into the root cause of the foreign body source. In a proactive mode, foreign material library characterization and factory line mapping and fingerprinting will strengthen your foreign body management program.

Our team of experts will work with you to design a custom plan to meet your specific product needs, contact us today to learn more: +1.614.526.5200 or nqacdublininfo@us.Nestle.com.

QUALITY AND TECHNICAL SUPPORT

Our technical experts possess diverse backgrounds and experience in analytical testing and food safety. These experts are available to answer questions related to microbiology, chemistry, laboratory and food safety issues and can provide additional support as needed.

Services offered by our Quality and Technical Team include:

- ISO 17025 & GLP internal auditing
- Method validation & verification assistance
- Internal audit program development
- Implementation of ISO 17025 and GLP



COLLABORATIVE STUDIES

Collaborative Studies validate the similarities and differences in results and methodologies that are obtained from different laboratories. We also assist with testing for control validation used in factory settings.

Comparison and validation tests are conducted to:

- Check the ability of laboratories to deliver valid testing results.
- Determine whether a certain analytical method performs well and is fit for intended purposes.
- Compare different methodologies to help meet the requirements needed.
- Complete testing on control samples that can be used as data collection for your business.

WORK WITH US

From start to finish, we ensure that the testing process is efficient and effective for your business. We begin processing samples the day they are received, and our team of experts stands ready to assist with questions and suggestions along the way.

LET'S GET STARTED:

#1

SET UP YOUR CUSTOMER ID NUMBER

Email us at nqacdublincustomerservice@us.Nestle.com or complete the New Customer Information Form found in the "Contact Us" menu at NQACDublin.com.

Our Customer Service team will work with you to get started once your form is received.

#2

VISIT OUR SAMPLE SUBMISSION PORTAL

Our portal can be found at NQACDublin.com/submit samples. On your first visit, register as a new user to submit your samples on-line. Most of our analyses are available through this submission portal, however, if you find that a test is not available, please reach out to our Customer Service team for help.

#3

COLLECT AND PACKAGE SAMPLES

Pack your samples carefully, with ice packs if necessary, and include a printout of the packing list from your on-line submission in the box.

If you need assistance with packing tips and sample size, please reach out to Customer Service or refer to the "Sample Submission Help Guide" under Resources on our website for guidance.

#4

SHIP SAMPLES

Ship your package to:
NQAC Dublin
Attn: NQAC Customer Service
6625 Eiterman Road
Dublin, Ohio 43016
Samples are received 7 days a week from 7:30am – 8:00pm EST. Samples that are received before 4:00pm EST are processed the same day.



YOUR RESULTS

Results are issued via email in a PDF format. We also offer Excel data extracts for easy result trending and reporting.

ABSOLUTE CONFIDENTIALITY

The NQAC Dublin Confidentiality Policy is held in the highest regard. We will never intentionally share your results with anyone not authorized to receive them.

Customer Service is available Monday through Sunday from 7:30am to 8:00pm EST.

We can schedule one-on-one calls to answer any specific questions you may have or to walk you through the submission process.

Whatever you need to make working with NQAC Dublin easier, just ask, we are here to help.



**CONTACT US TO GET STARTED
OR IF YOU HAVE QUESTIONS:
NQACDUBLININFO@US.NESTLE.COM,
+1.614.526.5200 OR
NQACDUBLIN.COM.**

OUR CUSTOMER PROMISE

We are committed to providing the highest quality results and industry-leading customer service with absolute confidentiality.



ACCURATE RESULTS. ABSOLUTE CONFIDENTIALITY.



**We receive, test and report
7 days a week.**



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