



NQAC

Nestlé Quality Assurance Center
Dublin



FOREIGN BODY INVESTIGATIONS

In addition to microbiological and chemical hazards, physical hazards also pose a threat to food safety.

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

Fourier Transform Infra-Red Spectroscopy (FTIR) and X-Ray Fluorescence Spectroscopy (XRF) technologies can identify glass, plastic, metal and organic materials. These technologies enable fast and effective investigations into the root cause of the foreign body.

Prepare for the unexpected. Our team of quality experts can help you set up a foreign body prevention program for your factories. The program can include services like **Line Mapping, Foreign Material Library Characterization and Finger Printing** in addition to a vulnerability assessment identifying potential risks from suppliers, storage conditions, processing and packaging.

Our foreign body program is fully customizable, we can provide as much support as you need, we can help you develop a program specific to your business needs.

For a complete list of services, visit: www.NQACDublin.com

Contact us at 614.526.5200 or nqacdublininfo@us.nestle.com to get started today!

ISO 17025 Accredited

We receive, test and report seven days a week.