

WHAT'S NEW AT

The Official Newsletter of Q Laboratories, Inc.

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An ISO/IEC 17025 Accredited Laboratory

Celebrating 50 Years of Scientific Excellence and Service

FROM THE PRESIDENT'S DESK



Celebrating the 50th Anniversary of Q Laboratories, Inc. this year is an opportunity to look back on the evolution of the company and reflect on the highs and lows and the manner in which we have grown from a one-person operation to our current 113-person organization. But it is also a time to continue to make plans for the next several decades and position

ourselves to continue the steep growth curve we have enjoyed over the last several years. Anyone involved in corporate planning knows that many factors have to be considered and accounted for in order to avoid gaps in the process as a company continues to grow. Some of these factors include facilities, technology, quality, staffing and management. It is impossible to avoid growing pains but the goal is to keep the pain manageable and not allow it to interfere with progress. A daunting task to say the least, but one our executive team, and all of our staff, are looking forward to facing. The challenge is ongoing and ever changing, but we believe we have in place the infrastructure and personnel to meet this challenge head-on.

David G. Goins

David G. Goins, President

MEET THE Q LABORATORIES' STAFF

Marguerite (Meg) Schlanser has been named Chemistry Group Leader at Q Laboratories, Inc. Meg will assist with getting results and information to clients in a timely manner as well as additional communication with clients as needed. She will also help facilitate and monitor analyst training and help coordinate method transfers into the chemistry lab and implementation of new technology. Meg has been with Q Laboratories since 2003 and is a graduate of Xavier University in Cincinnati.



IT'S EASY BEING GREEN

Q Laboratories, Inc. remains committed to doing our part for the environment. As part of this commitment we are trying to limit our use of paper by offering you the opportunity to receive the quarterly Q Laboratories, Inc. newsletter electronically via email, instead of through the postal service. In the future, **if you want to receive this newsletter via email, simply send an email to mg@qlaboratories.com with the words "EMAIL ONLY" in the subject line.** If you prefer to continue to receive the newsletter via postal mail you can continue to do so. Thank you.

For a complete list of the services offered by Q Laboratories, Inc. please visit www.qlaboratories.com

USDA ALLERGENS

In November, The USDA-FSIS released, "*FSIS Compliance Guidelines Allergens and Ingredients of Public Health Concern: Identification, Prevention and Control, and Declaration through Labeling.*" According to the Compliance Guideline, "(the) document provides guidance to assist establishments in addressing the hazard posed by allergens in their products. In doing so, establishments must comply with the Food Safety and Inspection Service (FSIS) hazard analysis and critical control point (HACCP) and labeling regulations." The guidelines in the document are not meant to be a requirement, but rather represent best practice recommendations, based on the best scientific and practical considerations. Also provided in the guidelines is "information on proper procedures for processing, handling, storing, and labeling a product with an allergenic ingredient or ingredient of public health concern based on three basic principles: 1. Identify 2. Prevent and control and 3. Declare." The "Big Eight" allergens are indicated as wheat, crustacean shellfish, eggs, fish, peanuts, milk, tree nuts and soybeans. According to the National Institute of Allergy and Infectious Diseases, these "Big Eight" allergens account for approximately 90 percent of all food allergy reactions in the U.S.

Contact Q Laboratories to discuss setting up an environmental and/or product testing program for detecting allergens in your facility, or to get a copy of the guidelines discussed here.

FSMA

An additional Food Safety Modernization Act (FSMA) rule was published late in 2015: Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption" A few aspects of the Produce Rule of note are the requirement that agricultural water is "safe and of adequate sanitary quality for its intended use. Agricultural water is defined in part as water that is intended to, or is likely to, contact the harvestable portion of covered produce or food-contact surfaces. Establish specific requirements for the microbial quality of agricultural water that is used for certain specified purposes, including provisions requiring periodic analytical testing of such water." The Rule provides specific microbial quality criteria that must be met with an emphasis on E. coli testing.

TRADE SHOWS

Q Laboratories, Inc. will have representatives at the following industry events in the upcoming months:

- ▶ **Ohio Association of Meat Processors (OAMP) Convention**, February 26 - 27, Columbus, OH;
- ▶ **Petfood Forum** April 18-20, Kansas City, MO; (Booth #934)
- ▶ **Ingredient Marketplace**, April 27-29, Orlando, FL; (Booth# D23)
- ▶ **Ohio Valley Institute of Food Technologists (OVIFT)** April 28, West Chester, OH;