

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



At Q Laboratories, Inc. we believe being a responsible corporate citizen is a very important part of our mission. For that reason we have a group of employees who meets regularly to come up with ways we can support local charities and groups in need. Recently we have, among other activities, held a book drive for the Literacy Network, a food drive for a local food bank,

held a hot dog eating contest to raise money for a local Animal Shelter and collected school supplies to be donated to a local school. We realize our primary focus is to serve our clients and provide a welcoming work environment for our employees. But we also realize we have a responsibility to share our success with the local community and instill in our employees a sense of community awareness. I feel this makes us stronger as individuals as well as a group. Utilizing the resources we have to serve others is only one way which we try to act as a positive force in the community in which we do business.

David G. Goins

David G. Goins, President

NEW APPOINTMENTS

Michael Baim, PhD. has been named Analytical Lab Director at Q Laboratories, Inc. Michael will oversee the everyday operation of the Chemistry Lab and Analytical Research and Development Lab. Michael previously served as Chemistry Lab Supervisor for Q Laboratories, Inc.

Patrick Bird, M.S. has been promoted to Microbiology Research and Development Laboratory Supervisor. Patrick's previous role at Q Laboratories was Microbiology R&D Lab Project Leader. Patrick will coordinate the various projects and functions of the Microbiology R&D Lab.

Erin Crowley, M.A. has been appointed Chief Scientific Officer at Q Laboratories, Inc. Erin's takes over as CSO after ten years as Microbiology R&D Lab Supervisor. Erin will be responsible for the acquisition and development of new technology for Q Laboratories as well as discovering new areas of business and determining the facility requirements of integrating new technologies at Q Laboratories.

Daniel Barket has been named Microbiology Technology Leader at Q Laboratories. Dan will be responsible for transitioning new Microbiology technologies into Q Laboratories' Microbiology Lab, as well as investigating cost-efficient and work-flow expedient methodologies to implement into the Microbiology lab at Q Laboratories.

IT'S EASY BEING GREEN

If you want to receive this newsletter via email, simply send an email to mg@qlaboratories.com with "EMAIL ONLY" in the subject line.

STUDIES MADE EASY

Q Laboratories Inc. has made it easier for you to design and price out your Shelf-Life and Food Challenge Studies through our website. Go to www.qlaboratories.com under Microbiological Services and Foods/Beverages/Food Ingredients there is a place to click and read about designing shelf-life and food challenge studies to meet the requirements of your particular products. There is also an additional place to click to provide us with the information we need to quickly generate a price quote for your studies. Our analysts are experts at designing the studies and can take whatever information you have and work with you to design and determine pricing for studies that will provide relevant, valuable data for your products. If you need to perform either shelf-life or challenge studies on any of your products you are just a few clicks away from having everything you need at www.qlaboratories.com.

SPICY

After conducting a two-year study on the presence of Salmonella in spices sold in retail establishments, the FDA has released a document entitled, "Questions & Answers on Improving the Safety of Spices." According to the Q&A, the study was in response to a draft risk profile on "spice shipments from 79 countries (that) were examined for Salmonella, and found that 37 of the 79 countries had Salmonella-contaminated shipments, indicating that contamination of spice shipments with Salmonella is not limited to just a few source countries. Spice shipments offered for entry into the U.S. had an overall prevalence for Salmonella of approximately 6.6 percent during the 2007 to 2009 fiscal years, about twice the average prevalence of all other imported, FDA-regulated foods." While not directly referencing spices, the hope is the FDA Food Safety Modernization Act (FSMA) preventive control rules will reduce the occurrence of contamination in spices. The FDA has also increased inspections of facilities producing and holding spices.

WHO SAID WHAT?

The World Health Organization (WHO) released the first-ever estimate of the world-wide impact of foodborne illness, concluding 600 million people get sick and 420,000 die annually from eating contaminated food. Indicating these numbers may actually be conservative, the WHO report identified Salmonella, E. coli and Campylobacter as common causes of these illnesses.

TRADE SHOWS

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

- ▶ **AOAC International Annual Meeting and Expo**
September 18-20, Dallas, TX; (Booth# 202)
- ▶ **Supply Side West**
October 4-8, Las Vegas; (Booth #P177)
- ▶ **Bluegrass IFT Suppliers Night 2016,**
October 11, Louisville, KY