

WHAT'S NEW AT Q

The Official Newsletter of Q Laboratories, Inc.

August 2017
VOLUME XVI ISSUE 2A

An ISO/IEC 17025 Accredited Laboratory

FROM THE COO'S DESK



An example of how food safety is an ubiquitous part of our lives is the fact that a feature article on food safety recently appeared in, of all places, Sports Illustrated magazine. In the piece, they surveyed local Health Department records and databases to rank the food safety record of all the Major League Baseball ballparks. I won't go into the results of the study as my point here is not to disparage a particular facility, but rather to point out what we in the industry already knew—food safety is an ongoing and universal issue and any lack of vigilance can have repercussions in some least expected venues. My point is not to imply that you should not enjoy that hot dog and nachos the next time you are taking in a ball game—actually the report was surprisingly positive. But rather to rededicate ourselves to continuing to do what we can to assure consumers are purchasing safe, high-quality foods and beverages. We cannot control what others do, but we can control our portion of the battle against foodborne contamination. And we can continue to provide our clients with top-notch laboratory services to help them provide consumers with safe products. Whether it is at the grocery store, at their favorite restaurant or sitting in the bleachers at a ballgame.

David G. Goins

David G. Goins, COO

GOING VIRAL

Q Laboratories has opened a state-of-the-art Food Virus Detection Lab. Utilizing Real-Time PCR technology, Q Laboratories can test food, water, environmental swabs, and food surface swabs for the presence of Norovirus (GI and GII) and Hepatitis A. The lab has been purpose-built specifically for virus detection, involving a three-room dirty to clean directional workflow with sample preparation, RNA extraction and amplification all separate, and will allow Q Laboratories to provide secure, isolated detection of these troublesome foodborne viruses. For more information on food virus detection services contact an analyst at office@qlaboratories.com or 513-471-1300.

CAMPY

According to Centers for Disease Control and Prevention (CDC) data, 1.3 million Americans become ill each year due to Campylobacter contamination, with 76 deaths annually attributed to the bacterium. Commonly found in raw or undercooked poultry, unpasteurized milk and contaminated water, Campylobacter is one of the most common causes of diarrheal illness in the US. A study performed in 2011 by the National Antimicrobial Resistance Monitoring System (NARMS) found Campylobacter present on 47% of raw chicken products in grocery stores. Possible symptoms of Campylobacter include diarrhea, cramps, fever, and vomiting. There is no effective treatment, but patients are instructed to consume plenty of fluids to prevent dehydration. Campylobacter organisms are spiral-shaped bacteria that can cause disease in humans and animals. Most human illness is caused by one species, called *Campylobacter jejuni*, but human illness can also be caused by other species.

NEW APPOINTMENTS

Mark Hobart has been named Vice-President of Supply Chain for Q Laboratories. Mark holds a Marketing degree from Miami University and an MBA From Xavier University. Mark will be responsible for all company-wide procurement activities including negotiating pricing with suppliers and qualifying vendors.

Adam Morris has been appointed Chief Financial Officer (CFO) at Q Laboratories. He will oversee all accounts receivable and accounts payable activities at the company. He will also lead all discovery and research activities to determine pricing for the services provided by Q Laboratories. Adam graduated from Indiana University in Bloomington with a degree in Finance and gained his MBA from Xavier University.

Cathleen Owen has joined Q Laboratories as Director of Quality. Cathleen has vast industry experience in pharmaceuticals and personal care products, having been previously employed at Merck, Elizabeth Arden, and Knowlton Development Corporation (KDC), formerly known as Tri-Tech Labs, where she most recently served as Sr. Director of Quality and Regulatory Affairs. Cathleen will oversee the company's accreditation and certification activities as well as internal and external audits. She holds a B.S. in Chemistry from North Carolina State University and is currently the Chair of the Quality Assurance Committee for the Personal Care Products Council (PCPC).

BIOSCIENCE

Q Laboratories is proud to have been mentioned as one of the fast-growing Bioscience companies in the State of Ohio in the 2017 Ohio Bioscience Growth Report published in June by BioOhio, a member-guided service that connects and supports Ohio's bioscience community through networking, advocacy, events, talent information, and cost savings.

DELAYS

The much-anticipated implementation of menu labeling regulations, developed as part of the Affordable Care Act of 2010 (ACA), has been delayed until May 2018. Originally slated to go into effect on May 5, 2017, the rule requiring restaurant chains of 20 or more units to provide calories and other nutritional information to their customers, now faces an unsure future.

The Nutrition Facts and Supplement Facts Label and Serving Size final rules have also been delayed until July 16, 2018 to allow manufacturers more time to comply with the new requirements.

TRADE SHOWS

Q Laboratories will be exhibiting at the following industry events in the upcoming months:

- ▶ **AOAC Annual Meeting and Expo**, September 24-26, Atlanta; (Booth# 302)
- ▶ **Supply Side West 2017**, September 27-28, Las Vegas; (Booth# I102)
- ▶ **Bluegrass IFT Supplier's Night Expo**, October 10, Louisville, KY;
- ▶ **Flavorcon**, October 24-25, Rosemont, IL; (Booth # 605)