INDUSTRIES SERVED

- Meat
- Poultry & Egg
- Seafood
- Dairy
- Ready To Eat
- Restaurant Catering
- Dietary Supplements
- Nuts & Almonds
- Seasoning & Spices
- Candy & Confection
- Bakery
- Ingredients
- Beverage
- Grains & Cereals
- Fats & Oils
- Canned & Frozen Foods
- Prepared Foods
- Snack Foods
- Private Label
- Antimicrobials
- Nutraceutical Products
- Personal Care Products
- Food Service
- Hospitality & Retail
- Pet Foods
- Animal Feed

THE FSNS NATIONAL NETWORK OF LABS

San Antonio, Texas  
Lab & Corporate Office  
210.308.0675

Amarillo, Texas  
806.220.0449

Atlanta, Georgia  
770.788.1940

Boise, Idaho  
208.513.2020

Columbus, Ohio  
614.274.2070

Dallas, Texas  
972.602.2078

Fresno, California  
559.443.1046

Green Bay, Wisconsin  
920.465.4165

Los Angeles, California  
562.806.2143

NW Arkansas  
479.231.1250

Omaha, Nebraska  
Coming Soon!

FSNS.com  |  info@FSNS.com  |  888.525.9788

FSNS®  
Food Safety Net Services  
LABORATORY SERVICES  
EDUCATION & RESEARCH  
CERTIFICATION & AUDITING
LABORATORY SERVICES

Microbiological Testing
FSNS offers a wide range of microbiological testing, including routine quantitative and qualitative analyses following standardized methods such as AOAC, USDA, AOCS, FDA BAM, ASTA, USP, CTFA and compendium methods.
Microbiological testing capabilities include:
• HACCP Verification Testing
• Indicator Organisms
• Pathogen Detection
• Pathogen Confirmations
• Foodborne Illness Investigations
• Environmental Monitoring
• Bacterial Identification
• Salmonella Serology

Chemistry Testing
FSNS has comprehensive, ISO/IEC 17025 and USDA accredited chemistry departments. Chemistry testing and analyzing capabilities include:
• Allergen Testing
• Fat & Water Soluble Vitamins
• Proximates Testing
• Rancidity Testing
• Additives
• Contaminants
• Carbohydrates & Sweeteners
• Minerals, Metals, & Heavy Metals
• Fats & Oils

Nutritional Testing
Through chemical analysis, we identify the nutritional components of a product to help meet NLEA label requirements. Complete NLEA label testing is competitively priced and is completed in an optimal turnaround time.

Innovative Research
Our Innovative Research Center team provides pragmatic solutions to customer-specific issues through scientifically-designed projects. Our team of highly-trained, experienced research professionals conduct projects with the utmost attention to detail and rapid turnaround time.
Visit FSNS.com for our full scope of accreditation and services.

Real-Time Data Access
Through FSNet, our secure client internet portal, you can access your Certificate of Analysis (COA)—anytime, anywhere. Our streamlined interface contains all the data you need in a single page and provides you with the capability to create custom COA’s.

EDUCATION
Our certified training programs provide unique access to the industry’s leading technical authorities who can help you address plant, personnel, and processes dealing with safety and quality, including:
• BRC
• SQF
• HACCP
• FSPCA
• Microbiology and Food Safety Course
• GFSI Internal Auditing
• Customer-specific Training
Visit FSNS.com for our current schedule of training courses.

CERTIFICATION & AUDITING
FSNS Certification & Audit is an independent entity providing accredited certification services with integrity, impartiality, and confidence.
Visit FSNSAudit.com for more information on how we can help you stay ahead of your competition and consistently meet your customer requirements.