How Big Is The Market-Share For Alternative Meat? By Gary C. Smith, Ph.D.

As we head into the fall, FSNS is pleased to offer an excellent line up of educational courses for food processing and quality assurance professionals:

**Online Courses Available!**

**Phoenix, AZ**
- **Issue 8 Sites Training**
- **BRCGS Food Safety 101**
- **Safety 101**
- **Food Microbiology**

By Cole Tautges, VP of Chemistry

FSNS Further Expands Food Chemistry and Safety Scope

FSNS has taken the lead in addressing the heavy metals, validation of an LCMS/MS method for low-level detection of the Beta Agonist Ractopamine, an extension of accreditation scope to include multiple new methods, and the addition of one new personnel.

**Read more >**

**How Big Is The Market-Share For Alternative Meat?**

Despite the recent slowdowns, I am confident that the food safety industry will continue to expand at a steady pace. To help reinforce this, here are two trends that are becoming increasingly significant:

1. **Sustainability**
2. **Technological Advancements**

**See why PBMAs still face a plethora of shortcomings and why manufacturers are not gaining the market share they had hoped.**

Despite the perceived health and environmental benefits and upward trajectory of plant-based meat-alternatives (PBMAs) over the last several years, real beef consumption constitutes a much larger market share—by far. This article covers why PBMAs still face a plethora of shortcomings and why manufacturers are not gaining the market share they had hoped.

**For more information e-mail training@FSNS.com**

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**Virtual Instructor Led Through Zoom**

**Food Safety Training Course**

**Date**

**Location**

**Details**

- **BRCGS Food Safety 101**
  - **Date:** October 10-12
  - **Location:** Dallas, TX
  - **Courses Include:**
    - BRCGS Food Safety 101
    - BRCGS HACCP/Preventive Controls
    - BRCGS SQF and SQF HACCP
  - **Register Here!**

In the News

**New Testing of Food Surfaces for COVID-19**

As we continue to navigate the complexities of the COVID-19 pandemic, it is crucial to understand the potential for surface contamination and its role in the spread of the virus. FSNS is pleased to offer:

- **Surfaces subcommittee to act immediately in response to sampling life and infections**
- **The Surfaces team brainstormed key takeaways with top experts**

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For more information e-mail training@FSNS.com or call 888.525.9788 Ext. 1229

**Trade Shows**

**Event:** Food Safety Summit 2020

**Date:** September 22

**Location:** Atlanta, GA

**Register Here!**

For other courses that may be offered online, please contact training@FSNS.com.

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**About FSNS**

FSNS is a leading provider of food safety consulting, testing, and training services. We specialize in providing comprehensive solutions for our clients, ensuring compliance with regulatory requirements and maintaining the highest standards of food safety. Our team of experts is dedicated to helping our clients succeed in the dynamic and ever-evolving food industry. For more information, please visit www.FSNS.com.