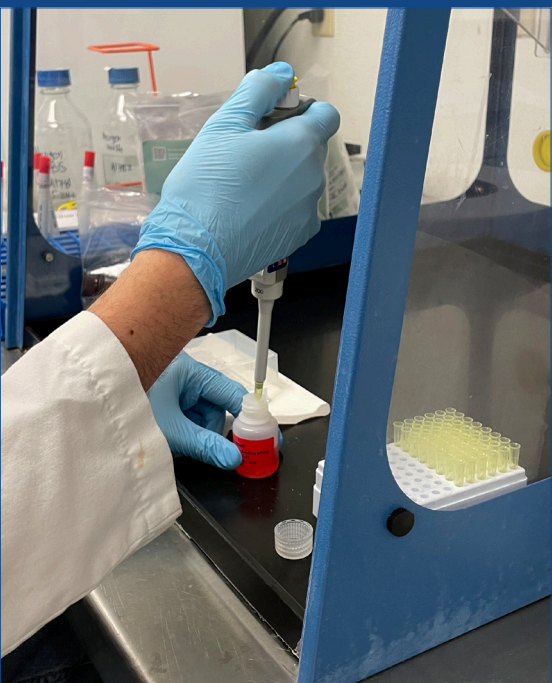


Food & Beverage Capabilities and Offerings

A Network of 30+ ISO 17025 Accredited Laboratories Across North America



Testing Capabilities



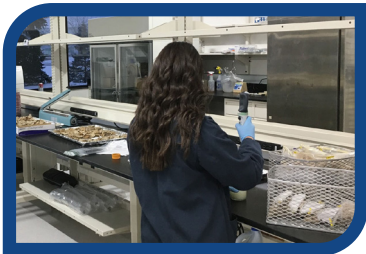
Microbiology Testing

Our labs conduct quantitative and qualitative microbial tests to identify pathogens, indicator, and spoilage organisms in your product.



Chemistry Testing

Partner with our comprehensive Chemistry Department for NLEA nutritional analysis, adulterant and antibiotic residuals analysis, proximate analysis, ASTA compositional analysis, forensic and filth analysis, allergens, heavy metals, toxins, and more.



Contract Research

Our Contract Research Team provides a wide array of specialized services including laboratory-based or in-plant challenge studies, shelf-life studies, bacterial toxin testing, foreign material identification, and more.



Import Detention Testing

We excel at FDA import testing and detention without physical examination (DWPE) work in microbiology, analytical chemistry (using state-of-the-art LC/MS-MS systems to detect nitrofurans, pesticides and other approved chemo-therapeutic agents), sanitation analyses and decomposition (organoleptic) consultation.

Unsurpassed Personalized Service

- Laboratories operating 24/7/365
- Direct access to your Lab Manager and technical experts
- Digital sample submissions
- Real-time data access - anytime, anywhere with online portal
- Certified training programs help improve your process controls and measurement systems

Additional Services



Certification & Audit

Food Safety Net Services Certification and Audit (FSNS C&A) is ISO 17065 accredited by ANSI and 17021 by ANAB, to perform certification audits against GFSI Benchmarked BRC, SQF, and FSSC 22000 Standards. Additional certification audits include gluten free and plant based. Our commitment to consistency, impartiality, and integrity allows our customers to continually improve their operations.



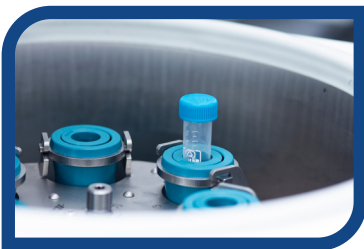
Education Courses

Certified Group offers an array of courses taught by the food industry's best technical authorities. These blended classes can be attended virtually or in person, and will help with ongoing training needs for food processing and manufacturing personnel across North America.



Regulatory Consulting

EAS Consulting Group is a global leader in regulatory solutions for industries regulated by FDA, USDA, and other federal and state agencies. Our network of over 150 independent advisors and consultants enables EAS to provide comprehensive consulting, training, and auditing services, ensuring proactive regulatory compliance for food, dietary supplements, pharmaceuticals, medical devices, cosmetics, tobacco, hemp, and CBD.



Laboratory Supplies

With over 20 years of lab experience, SciCO Supply is your comprehensive source for competitively priced laboratory supplies. Offering unparalleled personal service, we ensure free delivery for Certified Group customers and maintain aggressive pricing due to our substantial manufacturer relationships.



emma[®] EMP Solution

emma[®], our Environmental Monitoring and Mapping Application, revolutionizes EMP management in food & beverage processing plants by providing real-time data visualization, custom swabbing plans, and remediation management. Automating tasks and consolidating data in one secure location, emma[®] enhances efficiency, saving time and money while eliminating the need for binders and spreadsheets.

Locations

Certified Group has a network of 30+ ISO 17025 accredited laboratories across North America.



Industries Served

- Meat
- Poultry & Egg
- Seafood
- Dairy
- RTE
- Restaurant Catering
- Snack Foods
- Dietary Supplements
- Nuts & Almonds
- Seasoning & Spices
- Candy & Confection
- Bakery
- Ingredients
- Private Label
- Beverages
- Grains & Cereals
- Fats & Oils
- Canned & Frozen Foods
- Food Service
- Hospitality & Retail
- Pet Foods
- Animal Feed
- FDA/Import Detention

The Certified Group Philosophy



- Each laboratory operates with a full management team including Operations Managers, Technical Managers, Laboratory Managers, and Supervisors who work cohesively with our Business Development and Customer Service teams. This ensures a direct link for our customers to the laboratory, testing information, and support.
- Our laboratories are available 24/7/365 and have systems in place to ensure testing is initiated quickly on your priority microbiological samples
- Each laboratory operates a courier system to ensure client samples arrive to the laboratory in a timely fashion and to meet competitive turnaround times.
- Our laboratories participate in routine audits by A2LA, USDA-AMS, USDA-FSIS and client-specific audits.
- Our laboratories complete routine proficiency testing from AOAC, API, ASTA, USDA-Food Chemistry, AAFCO, USDA-Aflatoxin, FAPAS, LGC, ERA.
- We strive for continuous improvement through the following programs:
 - Internal Laboratory Audit Program
 - Master Training Program
 - Quality Control Program

Accreditations & Certifications

A2LA Accredited

American Spice Trade Association (ASTA)

AMS Approved Laboratory for Poultry
(Cooked/Diced Chicken)

ISO 17025 Accreditation Since 1999

USDA - AMS Approved School Lunch Laboratory

USDA FSIS Accreditation in Food Chemistry

United Egg Producers (UEP)

Preferred Testing Laboratory

USDA FSIS Microbial Baseline



Microbiology Testing

We are able to perform quantitative and qualitative microbiological cultural tests that include the following methodologies; FDA-BAM, USDA, AOAC, Compendium, APHA, ISO, and USP. The various rapid testing platforms that we utilize include, but are not limited to, VIDAS, GDS, BAX, VIP, GENE-UP, MDS, and iQ-Check. We have additional methods available, based on demand, to help you meet the requirements of your customers.

Quantitative Testing

- Aerobic/Anaerobic Plate Counts
- *Bacillus cereus*
- *Clostridium perfringens*
- Coliform Counts (Total, Fecal)
- Enterobacteriaceae Count
- Gas Forming Anaerobes
- Generic *Escherichia coli* Count
- Heat Resistant Mold Count
- Heterotrophic Plate Count
- Heterofermentative Lactic Acid
- Bacteria Count
- Lactic Acid Bacteria Count
- Mesophilic Aerobic/Anaerobic
- Osmophilic Yeast & Mold Count
- Proteolytic Bacteria Count
- Spore Counts
- *Pseudomonas aeruginosa*
- *Pseudomonas* spp.
- Psychrotrophic Plate Count
- Rapid Aerobic Plate Count
- Rapid Coliform Count
- Rapid Yeast and Mold Count
- *Staphylococcus aureus*
- *Streptococcus* spp. Counts (Total, Fecal)
- Sulfide Reducing Sporeformers
- Thermophilic Aerobic/Anaerobic
- Thermophilic Aerobic/Anaerobic Spore Counts
- USP 61 Testing
- USP 2021 Testing
- Yeast and Mold Counts
- Bacteria Counts

Qualitative Testing

- *Campylobacter* spp.
- *Cronobacter sakazakii*
- *Escherichia coli* O157:H7
- "Top 6" Non-O157:H7 STEC
- *Listeria monocytogenes*
- *Listeria* spp.
- *Salmonella* spp.
- *Shigella* spp.
- *Staphylococcus aureus*
- USP 62 Testing
- USP 2022 Testing
- *Vibrio* spp.
- *Yersinia enterocolitica*

Microbial Toxins

- Staphylococcal Enterotoxins
- *Bacillus cereus* Diarrheal Enterotoxin
- Ochratoxin A

Chemistry Testing

Certified Group has a comprehensive, full-service chemistry department equipped with state-of-the-art analytical instruments. With services ranging from Nutritional Labeling to Allergen Testing and everything in between, our extensive team of professionals is here to meet your chemistry testing needs. Rush turnarounds are available to meet tight deadlines, and our laboratories can accommodate testing under Prop 65 regulations for your convenience.

Chemistry Capabilities

- Adulterants (Melamine and Related Compounds, Thiocyanate, Furosine)
- Allergens/ELISA Testing
- Amino Acids
- Antibiotic residuals (including nitrofurans, chloramphenicol, MG/GV, etc.)
- Antioxidants
- Artificial Colors
- ASTA testing (moisture, volatile oil, ETO/ECH, Sudan dyes, etc.)
- Beta-Agonists (Ractopamine by LC-MS/MS)
- Caffeine
- Carbohydrates, Sugars and Sweeteners
- Common Raw Materials Tests
- Crude Analysis Panel & Minerals
- Dietary Fiber (including low molecular weight fiber)
- Histamines
- Fat & Water Soluble Vitamins
- Fatty Acid Profile
- Filth and Decomposition
- Foreign Matter Identification
- FTIR Scan
- ICP-MS - Trace Heavy Metals
- ICP-OES - Quantitative Metals
- Mycotoxins (Aflatoxin, Ochratoxin)
- Nutritional Analysis and Labels
- pH
- Preservatives and Additives
- Proximate Analysis (Fat, Moisture, Protein, Ash, Crude Fiber, Salt)
- Pungency – Scoville Heat
- Rancidity Tests (TBA, Free Fatty Acids, p-Anisidine Value, Peroxide Value)
- Solubility/Insolubility
- Titratable Acidity
- Viscosity

Analytical Instruments

- HPLC: High Performance Liquid Chromatography
- GC: Gas Chromatography
- GC-MS/MS: GC-Tandem Mass Spectrometer
- ICP-OES: Inductively Coupled Plasma - Optical Emission Spectrometers
- ICP-MS: Inductively Coupled Plasma-Mass Spectrometers
- LC-MS/MS: Liquid Chromatography Tandem Mass Spectrophotometers
- FTIR, NIR: Fourier Transform Infrared with Near IR capabilities
- UV/VIS Spectrophotometry
- Fluorometry
- UPLC: Ultra High Performance Liquid Chromatography



It's Time To Expect More



Certified Group is dedicated to providing essential information our customers utilize for food & beverage, supplements, cosmetics, OTC, tobacco/nicotine, hemp, and cannabis products.



With 30+ laboratories in North America and hundreds of years of combined experience, we combine the access to technical expertise and breadth of services you expect from a large laboratory with the personalized customer service of your local lab.

Experience the Certified Group Difference.



ABC Testing, Micro Quality Labs, and Microconsult are now Certified Laboratories. Same locations with expanded services and capabilities.