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FOOD SAFETY NET SERVICES (FSNS) SHOWCASES NEW SERVICES AT IPPE 2018
Company Showcases Food Safety Services, Auditing and Educational Courses at Booth C1041

San Antonio, TX— Food Safety Net Services (FSNS), the leader in microbial, chemical testing, and auditing of food and nutraceutical products for the [food](#) industry, will be exhibiting at IPPE 2018. FSNS is a national network of ISO 17025 accredited testing laboratories open 24/7, 365 days a year, providing a wide range of microbiological testing and chemical analysis.

We provide expert technical resources that assist companies with implementing food safety and quality programs that deliver critical information needed to continually improve process controls. Additional services include GFSI, SQF and PAACO, approved auditing and certification capabilities.

Services Include:

- Laboratory Services Including Microbiological Analysis & Chemistry Testing
- Nutritional Labeling (NLEA)
- Education
- Technical Projects Including Validation and Challenge Studies.
- Auditing
- Research

Committed to outstanding customer service, we have built a reputation for providing reliable solutions and knowledgeable customer support. Our mission is to continually raise the bar of excellence as we serve our most important constituent, our customers.

Unparalleled Customer Service:

- 24/7/365 ISO 17025 and A2LA Accredited Operating Laboratories
- Direct access to your FSNS Lab Manager
- Real-time data access — anytime, anywhere
- Flexible courier service available

Visit us at Booth C1041 to learn about new labs around the country, and new programs and food safety solutions we have to assist you with your goals. For inquiries about FSNS or its services, please visit www.fsns.com, call 888-525-9788 or email info@fsns.com.

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