

FSNS[®]

Food Safety Net Services



AUG
2018

Meat Substitutes **By Gary C. Smith, PhD**

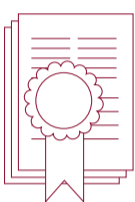


Plant-based meat alternatives are gaining speed, but the first cultured beef patty took three months to grow in a laboratory at a cost of \$332,000. Clearly, it's going to be a long haul – what does the future hold for Meat Substitutes? [Read more >](#)

Listeria in South Africa: Lessons Learned **By Elsa Murano, PhD**



The South African listeriosis outbreak last year ranks as the largest on record. To what extent was the quality of food inspection a contributing factor, given the absence of a requirement for HACCP? This article discusses what went wrong, what loopholes exist for potential contamination, and what can be done. [Read more >](#)



As you may have heard, FSNS C&A has been given the designation of "Certification Body of the Year" in 2017. In keeping with this recognition, we continue to create new state-of-the-art laboratory facilities around the country to better serve you in microbiology, chemical and product evaluations. Please take a moment, and let us know how we are doing or how we can best be of service [here](#).

Helping You Succeed

At FSNS, it's important to serve all of your food safety needs, including on-going education and certifications that are necessary to keep up with the industry trends, procedures, and regulations. Join us at one of our educational workshops – taught by experts that are the best in the industry. Check out courses coming soon:

[View Detailed Course Descriptions Here.](#)

[> Register Here! <](#)

Microbiology and Food Safety Course

**AUG
14**

Commerce, CA

**SEPT
18**

Columbus, OH

**AUG
21-22**

Columbus, OH

**SEPT
18-19**

Fresno, CA

**SEPT
10-12**

San Antonio, TX

**OCT
8-10**

Fresno, CA

**OCT
24-26**

Fort Collins, CO

**OCT
3**

Springdale, AR

**OCT
16-17**

Fort Collins, CO

**NOV
5-6**

Omaha, NE

**NOV
12-14**

Tucker, GA

**NOV
14-16**

Omaha, NE

Implementing the BRC Global Standard for Food Safety – Issue 8 / Internal Auditing

For more information e-mail training@FSNS.com or call 888.525.9788 Ext. 239

In the News

Doug Shepard Joins FSNS as Chief Financial Officer

We're happy to announce that Doug Shepard has recently joined FSNS as CFO, bringing a wealth of leadership experience. Shepard will be instrumental in developing financial strategies to support our growth and will be responsible for both the accounting and financial arms of FSNS. [Read more >](#)

FSNS Wins BRC Global Standards CEO Award at Food Safety Americas Conference

FSNS C&A is the proud recipient of this year's BRC Global Standards CEO Award, presented at BRC Global Standards' Food Safety Americas conference in Nashville! The award is in recognition of the commitment demonstrated by FSNS C&A in expanding the reach of BRC Global Standards throughout North America. [Read more >](#)

Did You Know?

We're opening our 13th laboratory in Greeley, Colorado this fall! This lab will be the latest addition to our large national network of ISO 17025 accredited testing laboratories open 24/7/365.

Let's Talk

We participate in the nation's largest food safety events and look forward to learning more about your specific needs, and discussing how we can help. We are growing fast, and with that comes an awesome responsibility as we become your #1 partner for Food Safety, Certification & Audits, Education and Research.

**SEPT
17-20**

Arkansas Assoc. for Food Protection
Fayetteville, AR

**OCT
18**

Longhorn IFT
Frisco, TX

**OCT
23-25**

SQF
Atlanta, GA

**NOV
6-10**

Supply Side West
Las Vegas, NV

**NOV
1**

Chicago IFT
Rosemont, IL

**NOV
12-16**

Food Safety Consortium
Schaumburg, IL

"We have been with FSNS since 2011 and are very pleased with the outstanding customer service and laboratory services they provide to Cal Maine Foods."

-RYN LASTER, PH.D.
Director of Food Safety and Animal Welfare :: Cal-Maine Foods, Inc.

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