AACC International Analytical Laboratories Resource Guide

Need to outsource your analytical needs or perhaps you are looking for some assistance on a special project? The 2008 Analytical Laboratories Resource Guide offers you a listing of laboratories to consider. This guide contains information about analytical laboratories that was provided by the laboratories themselves. AACC Intl. accepts no responsibility other than for accurate reproduction of text. An online version is also available at www.aaccnet.org/directories/lab/. If your company would like to be listed in future guides, contact Karen Deuschle at kdeuschle@scisoc.org.

Agrifood Technology

260 Princess Hwy, Werribee, VIC 3030 AUSTRALIA

Candida Jarvis, Team Leader Quality & Milling

Phone: 61 3 9742 0555 Fax: 61 3 9742 4228

Commercially focused analytical laboratory specialized in testing of

cereal and grain quality.

AIB International

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Maureen Olewnik, VP Technical & Audit Services

Phone: (785) 537-4750 Fax: (785) 537-1493 E-mail: info@aibonline.org Website: www.aibonline.org

AIB International provides baking research and consulting, food industry audit services, food safety education, baking science and technology and maintenance engineering education. Our contract research services include product development and evaluation, laboratory testing, food labeling, ingredient testing, and bakery processing audits. We provide GMP, HACCP, ISO 19000, ISO 22000, OSHA and quality system audits. Additional services include the Food Defense Resource Center, process and training audits, and product quality evaluations.

Biosystems Atlanta

1535-H Oak Industrial Lane, Cumming, GA 30041-6404

Dr. Paul Batra, Technical Director

Phone: (877) 886-6911 Fax: (770) 886-7474

E-mail: info@biosystemsamerica.com Website: www.biosystemsamerica.com

Specialization keywords: Consultation, Expert Testimony, Lab Analysis, Testing, Research Studies, Product Development, QC/QA, Food Safety and Regulatory Compliance of Cereals and Other Foods per EU, FDA & USDA Protocols.

Independent, comprehensive laboratory & contract research organization (established in 1976).



Campden & Chorleywood Food RA

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Steven Walker

Phone: 44 1386 842000 Fax: 44 1386 842100

E-mail: information@campden.co.uk Website: www.campden.co.uk

Provider of research, product and process development, consultancy

and training for the food industry.

CII Laboratory Services

CII LABORATORY SERVICES (~

10835 NW Ambassador Drive, Kansas City, MO 64153

Gretchen Stewart, Vice President

Phone: (303) 774-8262 Fax: (303) 774-7545 E-mail: gstewart@ciilab.com Website: www.ciilab.com

Specialization keywords: Flour Testing, Cereal Chemistry, Microbiology, Nutritional Labeling, Ingredient Testing, Environmental Testing, Sanitation Testing, ISO Certified

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Darryl Sullivan, Senior Manager

Phone: (608) 241-4471 Fax: (608) 242-7903

E-mail: darryl.sullivan@covance.com

Website: www.covance.com

Covance provides the highest quality analytical services available in the food and nutraceutical industries. With over 50 years experience in nutritional testing and contract research, Covance provides services that include macro nutrients, vitamins, minerals, pesticides, microbiology, amino acids, fatty acids, carbohydrate profiles, dietary fiber and specialized phytochemicals.

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Environmental Micro Analysis, Inc.

40 N East Street, Suite B, Woodland, CA 95776

David Elliott, President Phone: (530) 666-6890 Fax: (530) 666-2987

E-mail: emalab@emalab.com Website: www.emalab.com

Specialization keywords: pesticide analysis import export tolerance laboratory MRL

E.M.A. Inc.
Environmental Micro Analysis

Environmental Micro Analysis is a contract laboratory which specializes in pesticide residue analysis in food, feed and edible commodities. We support importers and exporters of commodities from China, Latin America, Europe, Japan and other Asian countries.

Eurofins Scientific Inc

Suite 200, 6100 Thornton Ave, Metairie, LA 70001

Carlos Navarro Phone: (515) 280-8378 Fax: (504) 297-4335

E-mail: info@eurofinsus.com Website: www.gmotesting.com

Eurofins Scientific is an analytical chemistry laboratory group specializing in the analyses of food, ingredients and grain, including nutrition labeling; vitamin, lipid, mineral, and proximate analyses; microbiological assays; and pesticide/other residue testing; authenticity, allergen detection, acryamide, GMO detection, transfats, amino acids, soy isoflavone testing and natural product analysis.

Industrial Laboratories of Canada

6535 Millcreek Dr, Unit 55, Mississauga, ON L5N 2M2 CANADA

Ron Tadgell, Chemistry Manager

Phone: (905) 858-8630 Fax: (905) 858-0771

E-mail: info@industriallabs.ca

Food science analytical laboratories.

Intertek Agri Services

160 James Dr E Ste 200, Saint Rose, LA 70087-4048

Harvey Becnel

Phone: (504) 602-2100 Fax: (504) 467-2195

E-mail: noagribulkops@intertek.com

Doty provides quality assessment of the milling and baking properties of wheat & flour, dough rheology, physical, chemical and trace analysis. Analysis for mycotoxins, food & feed ingredients, nutrition labeling, minerals, feed analysis and sanitation, vitamin and antioxidant testing are but a few of the areas of Doty's expertise.

KES Science and Technology

3625 Kennesaw N Ind Pkwy, Kennesaw, GA 30144



Charlotte Pietrowski, MarComm Manager

Phone: (770) 427-6500 Fax: (770) 425-0837

E-mail: cpietrow@KesScience.com Website: www.KesScience.com

Specialization keywords: photocatalytic oxidation technology, airborne food safety equipment, VOC and mold removal technology, ozone-free air purification

KES Science & Technology, manufacturer of the AiroCide PPT photocatalytic air purifying technology is NASA-developed airborne contamination control technology that increases food safety, enhances quality assurance and extends freshness of perishable products. The PCO reaction in the devices eliminates airborne mold, fungus, bacteria, and VOC contaminates from food processing and storage areas. The technology is not a filtering system and emits no ozone, 03, or other byproducts.

Lantmannen AnalyCen AB

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Sune Eriksson, R&D Manager

Phone: 46 51088700 Fax: 46 51066438

E-mail: info@analycen.com Website: www.analycen.com

A private owned contract laboratory organization working mainly with chemical and microbiological analysis in the fields of agriculture, food production and environment in Sweden, Norway, Denmark, Finland, Estonia and Poland. Expert knowledge in areas such as: Acrylamide, Allergenic proteins, Dioxines, Pesticide residues, Vitamins, Minerals and other nutritional components.

Medallion Labs

9000 Plymouth Ave, Minneapolis, MN 55427

Melissa Zimmerli, Customer MEDALLION LABS

Melissa Zimmerli, Customer Account Manager

Phone: 1 800 245-5615 Fax: (763) 764-4010 E-mail: info@medlabs.com Website: www.medallionlabs.com

Specialization keywords: Nutritional analysis, storage & shelf life testing, sensory testing, fiber, inulin, gluten, baking performance, microbiological, technical consulting, microscopy examination

Since 1974, Medallion Laboratories, a division of General Mills, has been a technical leader in the food industry. Medallion's areas of expertise include: Nutritional Analysis, Storage & Shelf Life Studies, Sensory Evaluations and Training, Microbiological Testing, Specialty Fibers Testing and Baking Evaluations. Through Medallion, a giant resource is available to help you know more about your food products, ingredients, or packaging. Using state-of-the-art equipment and the expertise of over 100 food industry scientists, we can devise an approach that is highly specific to your project, whether large or small. For more information, please visit or website: www. medallionlabs.com.

NPAL (N-P Analytical Laboratories)



Checkerboard Square, St. Louis, MO 63164

John MacDonald, Manager Phone: 1 800 423-6832 Fax: (314) 982-1078

E-mail: NPAL@purina.nestle.com

Website: www.npal.com

Specialization keywords: Analytical Laboratory, Food Safety, Consulting, Amino Acids, Protein, Quality, Microbiology, Nutrition, Labeling, Pesticides and Toxins, Vitamins, Fat, Minerals, Metals, Preservatives, Trans Fat, Chemistry, Testing, Ingredients, Samples

NP Analytical Laboratories serves the food industry with a broad range of nutrient and contaminant testing from our modern centrally located facility. Working with both the largest and smallest companies in the food industry, NPAL emphasizes getting to know each customer and understanding their needs. Our goal is to work together with our customers to help meet deadlines, control costs, and provide reliable information on product composition and safety. Whether developing testing strategies or interpreting assay results, you will get expert advice from a staff averaging more than 20 years experience at NPAL.

OMIC USA Inc

3344 NW Industrial St, Portland, 97210-1619

John Lupean, Lab Manager Phone: (503) 223-1497 Fax: (503) 223-9436 E-mail: info@omicusa.com Website: www.omicusa.com

OMIC USA Inc. provides comprehensive analytical testing that is used and trusted by farmers, wholesalers and feed companies throughout the country and around the world. Our sophisticated laboratory is staffed by experienced chemists who use the most advanced technology in the world. We specialize in: Pesticide residue, Minerals analysis, Nutritional testing, GMO (DNA) testing, Microbiological analysis.

Q Laboratories, Inc.

1400 Harrison Avenue, Cincinnati, OH 45214-1606

Mark Goins, Director Phone: (513) 471-1300 Fax: (513) 471-5600

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Specialization keywords: microbiology, chemistry, analytical, testing, assurance, quality, control, testing, environmental, chemical, bacteria, laboratory, nutritional

Q Laboratories, Inc. has served the food industry since 1966, offering comprehensive microbiology and analytical chemistry laboratory services. An independent laboratory, Q Laboratories, Inc. can provide services to help companies around the world produce safe, high-quality products. Capabilities include Pathogen Detection, Microbial Identification, Nutritional Analysis, Environmental Monitoring Programs, Food Chemistry Analysis and Plant Sanitation Audits.

Romer Labs Inc

1301 Stylemaster Dr, Union, MO 63084-1156

Christy Brewe

Phone: (636) 583-8600 Fax: (636) 583-6553

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Romer Labs Inc. was established in 1982 in Union, MO USA. Today, we have offices located in the US, Mexico, Europe and Asia. Our products & services are utilized in more than 45 countries making Romer Labs, Inc. the worldwide experts in Mycotoxin solutions.

SGS Canada Inc

103-138 Portage Ave East, Winnipeg, MB R3C 0A1 CANADA

Alexandra Cristea, Operations Manager

Phone: (204) 942-8557 Fax: (204) 942-8599 Website: www.sgs.com

With a presence in all ports and trading hubs across Canada, SGS Canada Inc. employs more than 300 people in 32 offices and 14 laboratories. Our network of qualified resources is dedicated to provide the best in auditing, monitoring, inspection, sampling and laboratory testing for bulk and containerized products.

Southern African Grain Laboratory

PO Box 1059, Pretoria, Silverton, 127 REP OF SOUTH AFRICA

Corlia Buitendag, General Manager

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SAGL serves as a reference and analyses service laboratory for the grain industry in Southern Africa. We have grading, milling, chemical, rheological, baking and nutrient laboratories. SAGL has SANAS (South African National Accreditation System) accreditation (ISO / IEC 17025: 2005) for a number of methods.

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Supat Sirivicha

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The National Food Lab

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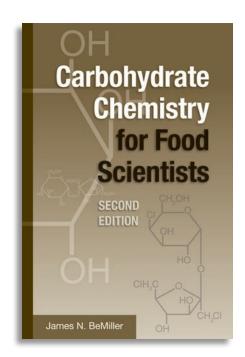
Headquartered in Northern California, The National Food Laboratory (The NFL) is a consulting firm for the food and beverage industry. Our wide range of services include: Food Chemistry, Pesticide Residues, Trace Food Contaminants, Microbiology, Food Safety Studies, Shelf-life Evaluations, New Product Strategy, Product Innovation, Commercialization, Sensory Evaluation, and Consumer Insights. From our initial roots as the food industry's principle scientific testing and research organization, The NFL is now also widely recognized as a leader in new product strategy, ideation, development and marketing.

The XIM Group LLC

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The XIM Group is a Product Development, Process Engineering, and Product Management group serving the food, feed, and pharmaceutical industries. XIM's principals bring a wealth of experience coupled with a synergistic blend of individual competencies resulting in a unique combination of skills available for applying to your needs. In addition to providing the services mentioned above, XIM's long term focus is on exploring, identifying, and implementing key new technologies that address long-term problems in the industries they serve. Key focus areas include food safety, ready-to-eat foods, shelf-stable foods, biosecurity, and continuous processing.



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