



FOR IMMEDIATE RELEASE

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FSNS BECOMES AN AMS APPROVED LABORATORY
TO TEST FROZEN COOKED DICED CHICKEN

SAN ANTONIO, TEXAS: Food Safety Net Services (FSNS) is proud to announce its approval as an AMS approved laboratory for the microbiological testing of Frozen Cooked Diced Chicken.

FSNS, an ISO 17025 Accredited laboratory, is certified to conduct required analyses on samples from all plants participating in the National School Lunch and Domestic Food Assistance Programs.

For more information, contact FSNS at 888-525-9788 or visit www.food-safetynet.com.

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ABOUT FSNS:

With laboratories in San Antonio, Dallas-Fort Worth, Phoenix, Green Bay and Atlanta, **Food Safety Net Services** offers an integrated network of services and industry expertise to improve the effectiveness of food safety and quality programs in a "one stop shopping" concept. At **Food Safety Net Services**, we tie together the vision of food safety by combining laboratory services with consulting and auditing services, educational and crisis management programs, and regulatory support. Our goal is to help you build and implement the most effective food safety and quality programs possible.