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Food Safety Net Services (FSNS), AdvancePierre Foods partner on Food Safety Testing Programs

San Antonio, Texas (May 4, 2011) Food Safety Net Services (FSNS) has entered into a strategic partnership with AdvancePierre Foods to provide outsourced laboratory testing, consultation and general food safety programs.

FSNS, a national network of laboratory, auditing and consulting services will provide AdvancePierre routine and non-routine testing. Founded in 1994, FSNS provides AdvancePierre with the technical expertise needed to ensure all products meet or exceed FDA, USDA and general food safety guidelines.

Bill Toler, CEO of AdvancePierre Foods, stated, "Food safety has always been a top priority for AdvancePierre Foods, and we are proud of our excellent record. We are pleased to partner with FSNS to add an extra layer of support and testing above and beyond our current programs, providing even more confidence for our growing customer base."

All FSNS national network of laboratories adheres to the highest standard of certification through the international ISO/IEC 17025 standard by the American Association for Laboratory Accreditation (A2LA). Gina Bellinger, President of FSNS, stated "We are extremely proud to be associated and selected by AdvancePierre to be their exclusive partner for food testing services."

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About AdvancePierre Foods:

AdvancePierre Foods is a leading supplier of value-added protein and handheld convenience products to the foodservice, school, retail, club, vending and convenience store channels. The company makes and distributes a full line of packaged sandwiches, fully cooked chicken and beef products, Philly-style steak, breaded beef, pork and poultry, and bakery products. Our products are produced from high quality ingredients and provide unparalleled taste, convenience and value to both operators and their patrons.

Headquartered in Cincinnati, AdvancePierre employs more than 4,000 people and provides consistent product quality across our 11 different facilities including our manufacturing facilities in Oklahoma, Ohio and Iowa and our sandwich assembly facilities in North Carolina, Ohio and South Carolina. The company also operates bakeries in North Carolina and Oklahoma.

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About Food Safety Net Services

Food Safety Net Services, based out of San Antonio, TX is a network of ISO-accredited laboratory; auditing and consulting services which helps improve the effectiveness of food safety and quality programs. FSNS experts help ensure that food safety and quality programs deliver the critical information needed to continually improve process controls and measurement systems. With 7 accredited laboratories nationwide, FSNS provides National Expertise with localized service. For more information visit, www.food-safetynet.com