



FOR IMMEDIATE RELEASE

Contact Information:

Jeff Carpenter, (888.525.9788 x 263)

VP, Sales and Marketing

Email: Jeff.Carpenter@FSNS.com

Web Site: www.FSNS.com

FSNS testing for non-O157 Shiga Toxin-producing *Escherichia coli* (STEC)

San Antonio, Texas (September 29, 2011) Recently the USDA announced that *Escherichia coli* serogroups O26, O103, O45, O111, O121 and O145 will be declared adulterants in non-intact raw beef. FSIS will begin testing for these six serogroups of Shiga Toxin-producing *Escherichia coli* (STEC) and enforcing the new policy on March 5, 2012. Initially testing will focus on trim, before expanding to include other ground beef components and ground beef.

Food Safety Net Services (FSNS) has performed comprehensive STEC testing with a variety of clients and have become proficient in testing for the six *E. coli* serogroups known as STEC. FSNS is a food safety partner committed to providing expert resources and unsurpassed results at the highest quality of service. There are a number of methods currently available for testing the non-O157 STEC Top 6 in beef. Currently, FSNS offers STEC testing through various rapid detection systems such as Dupont Qualicon BAX, and BioControl GDS.

“Food Safety Net Services is committed to providing our clients all our resources to help them through this new regulation. FSNS is actively evaluating additional systems and methods to provide clients with the best option currently in the market,” said Gina Bellinger, President of Food Safety Net Services.

FSNS has the flexibility and capacity needed to work with companies and accommodate trial runs for the non-O157 STEC testing. FSNS is equipped to assist clients through this process to ensure that they are prepared for the new beef testing regulations by providing insight to STEC prevalence in their beef products. This information will present the opportunity to proactively reevaluate current HACCP/Quality systems and minimize the impact of the March 5, 2012 deadline.

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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 laboratories open 24/7/365; 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.FSNS.com