

Chemistry | Consulting | Food Forensics | Imports | Microbiology | Nutritional Labeling | Regulatory



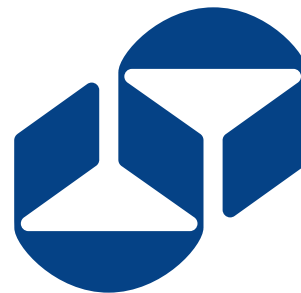
## Certified Laboratories

*Full Service Laboratory • Established 1926 • California • Illinois • New York*



**Our industries include:** Agriculture • Dairy • Juice • Meat  
• Pharmaceutical • Refrigerated Foods • Seafood • Spice

# Trust your samples to Certified Laboratories



**For over 90 years Certified Laboratories** has been providing full service, quality laboratory testing services to the food industry. We offer the most extensive range of services available to the agriculture, dairy, juice, meat, refrigerated foods, seafood and spice industries worldwide. Certified Laboratories is comprised of four ISO accredited facilities located in New York, Illinois, Southern, and Northern California. We are the acknowledged leaders in the field of food analysis with a wide array of clients. We employ only recognized methods and procedures for microbiology, chemistry and food forensics analysis. These methods include FDA BAM, USDA, AOAC, AOCS, USP and other validated methods.

Certified Laboratories was established in New York City by Dr. Charles Paley in 1926 and was initially established with a strong focus on dairy testing. Over our long history, we expanded our analytical testing services through organic growth and acquisitions.

In 2001, Certified Laboratories purchased Columbia Food Laboratories resulting in Certified Laboratories of California being established, in Anaheim. In 2006, the laboratory relocated to a new, modern facility in Buena Park and continues as the food analysis leader in Southern California.

Certified Laboratories of Northern California opened its doors in Merced in 2007, relocating to Turlock, California in 2011. The laboratory shares its expertise in food microbiology, chemistry and environmental services with a growing list of satisfied clients in the Central Valley.

In 2010, Certified Laboratories acquired Food Safety and Process Technology. The company was then renamed The Certified Food Safety Center and is based at our Turlock Laboratory. The Center's core focus is food safety projects including validation services, process authority work, challenge studies, identification of foreign matter and consulting.

In 2012, Certified Laboratories of the Midwest opened its doors in Bolingbrook, Illinois. The laboratory offers a wide range of food chemistry and microbiological testing services and a center of excellence in molecular technology platforms. The laboratory moved to Aurora, Illinois in September 2017 into a leading-edge, innovative facility.

In 2017, Certified Laboratories relocated to a new 60,000 sf corporate headquarters in Melville, New York. The state-of-art facility doubled the size and testing capacity providing the bench space to improve our industry leading time to results and meet our clients' needs.

## Accreditations and Certifications:

- Accredited under ELAP by the State of California, Department of Health
- American Spice Trade Association
- Approved Laboratory for top national food / beverage manufacturers
- California Department of Food and Agriculture Milk & Dairy Food Safety
- Connecticut State Department of Health – "Approved Public Health Laboratory"
- FDA Registered Pharmaceutical Laboratory
- Interstate Milk Shippers Program for Dairy Bacteriology
- ISO 17025 Accredited Laboratory for Chemical and Biological Testing
- MICA (Meat Importers Council of America)
- New York State Department of Health
- New York State Department of Agriculture & Markets
- New York State Registry of Sanitarians
- State of New Jersey – "State Certified Environmental Laboratory"
- United States Coast Guard
- United States Department of Agriculture – FSIS
- VASP –Voluntary Aflatoxin Sampling Plan

**Our services include:** Chemistry • Consulting • Food Forensics • Imports  
• Microbiology • Nutritional Labeling • Regulatory • Validation



# A full service laboratory serving the following industries:

## Agriculture

Certified Laboratories offers a comprehensive range of microbiological testing services. Analyses range from Total Plate Count, Yeast & Mold and Aflatoxin analysis to specific pathogens such as E. Coli 0157:H7, Salmonella and Listeria. All analyses are intended to ensure the highest safety and quality of food products. We are equipped to handle all of your testing needs from post-harvest to the supermarket.



## Dairy

Certified Laboratories has served the dairy industry since 1926 and has particular expertise in analyzing raw milk, milk products and dairy products including yogurt, cheese and ice cream. We currently perform microbiological testing as well as chemical analysis on dairy products. We are accredited in New York, California and other states.



## Juice

Certified Laboratories has the capability to test juice and juice products for various microbiological and chemical constituents to assure quality and consistency. We currently monitor juice and juice concentrate products for microbiological and chemical parameters, authenticity and pesticide residues.



## Meat

Certified Laboratories has been a United States Department of Agriculture, Food Safety and Inspection Service (USDA/FSIS) approved laboratory since the 1960s. We work for many large and small processed meat manufacturers, as well as companies that import meat to assure quality and safety in their meat products. We also perform meat sampling following the proper Meat Importer Council of America (MICA) guidelines.



# Pharmaceutical

Certified Laboratories is proud to announce our fully validated, FDA compliant cGMP pharmaceutical testing facility. In addition to our broad spectrum of analyses offered to the consumer products industry, we can now provide you with an even wider array of USP, CTFA and AOAC methodologies to ensure the quality of your pharmaceuticals.



# Refrigerated Foods

Certified Laboratories developed a standardized protocol for determining the shelf life of refrigerated foods for the Refrigerated Foods Association. This includes challenging the food to determine the effectiveness of preservatives and other hurdles. We are the premier testing laboratory working with the FDA and USDA to protect the public health from *Listeria Monocytogenes* among ready-to-eat foods.



# Seafood

Certified Laboratories is a leader in the area of Food and Drug Administration (FDA)-related seafood analyses and is recognized by every FDA District in the country, having established good working relationships with each. We handle all types of analysis required by the FDA including filth, decomposition and antibiotics. Our national sampling capabilities make us the most efficient laboratory for these services.



# Spices and Seasonings

Certified Laboratories is a recognized leader in the areas of spice and seasoning testing. We analyze for Sudan and other dyes, in spices and other products by both HPLC and LC/MS-MS. We are proud to have been part of the working group that established and validated the current method for the American Spice Trade Association (ASTA). Our staff is well trained in all spice analyses including Piperine, Heats by HPLC and Steam Volatile Oil (SVO).





# We are the Import Experts



# Fastest Time to Release of Detained Product

The Food and Drug Administration (FDA) has for many years recognized the role of private testing laboratories in determining the quality of foodstuffs imported into the United States. Programs such as Detention Without Physical Examination (DWPE) have resulted in the expanded use of private laboratories by importers. The FDA believes that, given agency resource limitations and increasing import obligations, they are obligated to rely to a significant degree on data generated by private laboratories to make compliance decisions.

## National Sampling

Certified Laboratories has been in the forefront among laboratories in dealing with the Food and Drug Administration and working with their programs. We work not only on DWPE but also on other matters such as referee samples and reconditioning proposals.

Because we provide our results to all of the FDA districts throughout the United States, we have developed uniform and effective laboratory reporting formats that are consistently accepted by the agency. Certified Laboratories uses and provides for its clients a sample collection report that meets and exceeds all FDA format requirements. If you would like a copy of our sample collection report, please call 800 CERT-LAB.

Certified Laboratories is in the forefront of laboratories whose work is routinely submitted to the Food and Drug Administration to aid in the clearing of entries.

We have developed a reputation and expertise in this area that is second to none. We would welcome your comments and inquiries and look forward to being of service to you in the immediate future.

Our broad range of experience and FDA knowledge is unparalleled. We test products using accepted FDA methodology on imported items that are being held under Import Alert in order to obtain their release. We can expedite the release of detained products. We also work with importers and overseas processors to overcome FDA detentions through the 766 process (reconditioning). Our overall testing capabilities and knowledge of the FDA process far exceeds the competition. We accomplish this in the fields of microbiology, analytical chemistry (including our state-of-the-art LC/MS-MS System used for the detection of Nitrofurans and other unapproved chemo-therapeutic agents), sanitation analyses, along with decomposition (organoleptic) consultation.

## Capabilities:

- Adulterants
- Aflatoxins
- Allergens
- Antibiotics
- Arsenic
- Artificial Color
- Chemo-therapeutics
- Chloramphenicol
- Coliforms
- Cyclamates
- Decomposition and Grading
- E. Coli
- GC/MS-MS
- Gentian Violet
- Histamine
- LC/MS-MS
- Light Filth
- Listeria
- Macroscopic Examination
- Malachite Green
- Melamine
- Mercury
- Metals
- Nitrates
- Nitrofurans
- Nutritional Labeling
- Ochratoxin
- Pesticides
- Preservatives
- Saccharin
- Salmonella
- Spice Chemistry
- Staphylococcus aureus
- Sugar and Sugar Alcohol Profiles
- Sulfites
- Vanillin
- Vitamins
- Water Activity



# A full range of testing services for the Food Industry

As part of our full-range testing for the food industry, Certified Laboratories includes microbiological and chemical/instrumentation testing for food processing at all stages of production, including environmental testing, problem solving and quality assurance.

We employ only recognized methods and procedures for microbiology and chemical testing. These methods include FDA, USDA, AOAC, USP and other validated methods developed by clients or the Certified Laboratories staff.

**Certified Laboratories is staffed 365 days a year. We will start testing your samples on the day they arrive.**



# Chemistry

We are proud of our complete service. We have the ability to perform all analytical chemistry with regard to food testing and have the fastest turnaround time in the industry. Our testing includes:

## Chemistry

- Allergens
- Artificial Color
- Ash
- Cheese Adulteration
- Chloramphenicol
- Crude Fiber
- Extractable Color
- Fat Content (All Methods)
- Fats & Oils Analysis
- Insoluble/Soluble Fiber
- Juice Analysis
- Moisture
- Nitrates
- Nitrites
- Nutritional Analysis (NLEA Compliance)
- Particle Size (Sieve Analysis)
- Piperine
- Protein
- Proximate Analysis (Calories)
- Purity of Olive Oil
- Salt
- Steam Volatile Oil
- Sulfites
- Titratable Acidity
- Total Dietary Fiber
- Total Solids
- Viscosity

## Instrumentation

- Aflatoxin
- Alcohol Content
- Antibiotics
- Antibiotic Residue
- Caffeine
- Carbohydrate Profile
- Cholesterol
- Ethylene Chlorohydrin
- Ethylene Oxide Residues
- Fatty Acid Profile
- Fruit Juice Adulteration
- Heat (HPLC)
- Metal Analysis – AAS
- Metal Analysis by ICP-MS
- Moisture
- Mycotoxins
- Oil Adulteration
- Organic Acid Profile
- Preservatives Profile
- Propylene Oxide
- Residue Analyses
- Sudan Dyes
- Vanillin
- Vitamins

# Microbiology

To comply with USDA and FDA regulations, food processors are frequently required to test their products for microorganisms, where their presence and growth could present a human health hazard and/or reduction in shelf life. Certified Laboratories offers an extensive range of methods to detect all microorganisms, pathogens and many toxins of concern to the food professional. Certified Laboratories can both quantitatively and qualitatively identify any organisms present.

## Indicator Organisms

- Aerobic Plate Count
- Anaerobic Plate Count
- Coliforms
- E. coli
- Flat Sours
- Lactobacilli
- Staphylococcus aureus
- Yeast & Mold

## Pathogens

- Aeromonas hydrophila
- Bacillus cereus
- Campylobacter species
- Clostridium perfringens
- E. coli 0157:H7
- Listeria monocytogenes
- Listeria species
- Salmonella

- Shigatoxin producing E. coli
- Vibrio
- Yersinia

## Other Services

- Allergen Studies
- Bacillus toxin
- Can Seam Evaluation
- Challenge Studies
- Inhibitors in Dairy Products
- Meat Species Studies
- Phosphatase Activity
- Shelf Life Studies
- Staph Enterotoxins
- Validation Studies

# Nutritional Labeling

The Food and Drug Administration (FDA) has defined and provided for the proper use of nutrient content claims. This encourages the use of truthful statements, while discouraging misleading information about dietary information. Certified Laboratories can provide the information required for accurate label claims and nutritional information.

# Why choose Certified Laboratories for your testing needs?

At Certified Laboratories, we offer a degree of service unequalled in the industry. As an extension of your facility, Certified Laboratories is committed to ensuring that your test regimen is in full compliance with the latest industry regulations and the level of quality you demand as a manufacturer.

With over 90 years of providing service to agency-regulated industries, we have the staff, the knowledge and the experience to handle virtually any issue your company may confront.

Our laboratories are staffed 365 days a year. Not only will your samples be processed and tested with the highest degree of accuracy and efficiency, we will provide you with the fastest turnaround time in the industry.

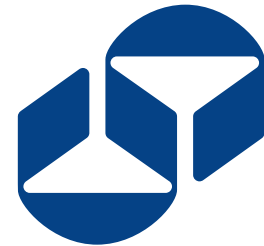
We invite you to come in and visit our state-of-the-art facilities. We are confident that Certified Laboratories will exceed the expectations you have for a contract-testing laboratory. We are very proud of the facility, staff and systems we have incorporated into our organization; all to better serve our clientele. We look forward to assisting you in achieving the goals you have set for Quality Control and regulatory requirements.

**We assist our clientele with the support services that you demand from your contract testing facility:**

- Method development
- National sampling
- Product sampling
- Protocols and procedures
- Sample pickup services
- Staff training in laboratory techniques
- Validation protocols
- Validation sampling

Conduct your complete testing program with Certified Laboratories. One stop offers you nutritional analysis, microbiological analyses, regulatory guidance and all other chemical and instrumentation analysis pertaining to food.

**Contact us now at 800-CERT-LAB or  
[www.certified-laboratories.com](http://www.certified-laboratories.com)**



**With offices coast to coast, we are fully prepared to serve your needs.**

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#### **East Coast:**

##### **Certified Laboratories**

65 Marcus Drive  
Melville, NY 11747  
800-CERT-LAB  
516-576-1400

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#### **West Coast:**

##### **Certified Laboratories of Southern California**

6460 Dale Street  
Buena Park, CA 90621  
888-FOOD-LAB  
714-562-8622

##### **Certified Laboratories of Northern California and Certified Food Safety Center**

3241 Liberty Square Parkway  
Turlock, CA 95380  
866-915-LAB3  
209-664-1100

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#### **Midwest:**

##### **Certified Laboratories - Midwest**

2505 Diehl Road  
Aurora, IL 60502  
855-CLMW-LAB  
630-783-8600





## Summary of our Analytical Capabilities:

### Chemical Analyses

Acrylamide  
Aflatoxins (B1, B2, G1, G2, M1)  
Alcohol Content  
Alcohol Beverage Analysis  
Allergens  
Artificial Color  
Ash  
Acid Insoluble Ash  
Bostwick Consistometry  
Brookfield Viscosity  
Brix  
Cadmium  
Caffeine  
Calcium  
Carbohydrate Profile  
Cheese Adulteration  
Chemo-Therapeutic Drugs in Foods  
Chloramphenicol  
Cholesterol  
CO<sub>2</sub> by Chittick  
Crude Fiber  
Dairy Chemistry  
Fat Content  
Fats & Oils Analysis  
Fatty Acid Profile  
FCC, USP, & NF Monographs  
Fruit Juice Adulteration  
Free Fatty Acids  
Furfuryl alcohol  
Gentian Violet  
Histamine Analysis  
Iron  
Lead  
Malachite Green  
Mercury  
Metals  
Metal Analysis in Foods  
Moisture  
Nitrates  
Nitrofurans  
Olive Oil Adulteration  
Organic Acid Profile  
Organic acids  
Peroxide Value  
Phosphorus  
Potassium  
pH  
Preservatives  
Protein  
Purity of Olive Oil  
Salt  
Sodium  
Soluble and Insoluble Fiber  
Sulfites  
TBA in meat  
Titratable Acidity  
Total Solids  
Total Dietary Fiber  
Vitamins  
Water Activity

### Microbiological Analysis

Acetophiles  
Aerobic Plate Count  
Bifidobacteria  
Coliforms – VRB  
Coliforms – MPN  
Commercial Sterility  
E. coli  
Fecal Coliform  
Halophilic Plate Count  
Lactobacilli  
Psychrophiles

Thermophiles  
Yeast & Mold

### Other Microbiological Procedures

Bacillus toxin  
Can Micro Evaluation  
Can Condition & Seam Evaluation  
Inoculated Pack Studies  
Mold Identification  
Preservative Challenge Studies  
Shelf Life Studies  
Spoilage Problem Resolution  
Staph Enterotoxin  
Validation Studies

### Pathogens

Bacillus cereus  
Campylobacter spp.  
Clostridium perfringens  
Coagulase Positive  
E. coli 0157:H7  
Listeria monocytogenes  
Listeria spp.  
Salmonella spp.  
Shigella  
Staphylococcus aureus  
Vibrio cholerae  
Vibrio parahaemolyticus  
Vibrio spp.  
Yersinia spp.

### Other Organisms

Acidophillus  
Aeromonas spp.  
Anaerobes  
Enterobacteriaceae  
Pseudomonas  
Streptococcus spp.

### Nutritional Analyses

Calories  
Cholesterol  
Dietary Fiber  
Fatty Acid Profile including  
Trans Fat  
Insoluble and Soluble Fiber  
Minerals – All  
Nitrites  
Omega-3 and Omega-6  
Fatty Acids  
Proximate Analyses  
Saturated Fats  
Simple & Complex Sugars  
Unsaturated Fats  
Vitamins – All

### Residue Analysis

Chloroform  
Ethyl Acetate  
Ethylene Chlorohydrin  
Ethylene Dibromide  
Ethylene Oxide  
Methyl Bromide  
Methylene Chloride  
Perchloroethylene  
Propylene Chlorohydrin  
Propylene Oxide  
Sudan Dyes  
Volatile Organics

### Pesticide Analysis

High Sensitivity (GC/MS-MS) N-Methyl  
Carbamates  
Organo Chlorine Scan

Organo Nitrogen Scan  
Organo Phosphorus Scan

### Spices

Acid Insoluble Ash  
Adulteration  
Ash  
Bixin Content  
Color Value  
Curcumin  
Defatted Meal  
Ethylene Oxide Residue  
Ethoxyquin  
Extractable Color  
Heat by HPLC  
Insect Identification  
Moisture (Distillation & Vacuum Drying)  
Non-Volatile Methylene  
Chloride Extract  
Particle Size (Sieve Analysis)  
Piperine  
Solvent Residue Analysis (Acetone,  
Ethylene Dichloride, Hexane,  
Isopropyl Alcohol)  
Starch  
Steam Volatile Oil

### Sanitation Inspections

Bone Particle Size  
FT-IR Analysis  
Foreign Botanical Matter  
Foreign Matter Identification  
Howard Mold Count  
Hair Identification  
Heavy Filth  
Insect Identification  
Light Filth  
Macroscopic Examination/  
Sanitation (Heavy & Light Filth)  
Spent Meal

### Regulatory Agency Issues

Adulterants in Honey  
Aflatoxin in Nuts  
Amantadine  
Antibiotics  
Arsenic in foods/water  
Chemo-Therapeutic Drugs in  
Imported Seafood  
Colorants in Foods  
Coumarin in Cookies  
Decomposition in Seafood  
E. coli in cheese/seafood  
Excessive Mold or Peel in  
Tomato Products  
Fluoroquinolones  
Histamine Analysis in Seafood  
Hypoglycine A in Ackee  
Indole Analysis in Seafood  
Isoeugenol  
Lead & Cadmium Analyses  
Light Filth in Foods  
Light/Heavy Filth in Dried canned  
mushrooms  
Listeria in Cheese, Salmon  
LACF (Low Acid Canned Foods)  
Melamine  
Mercury in Seafood  
Microbiological contamination in  
cosmetics  
Nitrates in cheese  
Pesticides in Pasta, Produce  
Quinolones  
Saccharin & Cyclamates in Foods

Salmonella in pet treats  
Salmonella in Spices  
Staphylococcus aureus in cheese  
Sudan dyes  
Sulfite Analysis  
Sulfonamides  
Tetracyclines  
Undeclared allergens

### Flavors & Essential Oils

Acid Value  
Alcohols  
Aldehydes & Ketones  
Essential Oil Association  
Specifications & Procedures  
Esters  
GC Assays – Specific Components  
Heavy Metals  
IR Spectroscopy  
Optical Rotation  
Refractive Index  
Residue on Ignition  
Saponification Value  
Solubility  
Specific Gravity  
UV Absorbance

## Our Analytical Equipment

### Gas Chromatographs (GC) with:

Brucker Scion TQ (GC/MS-MS)  
Electron Capture Detector  
Flame Ionization Detector  
Flame Photometric Detector  
Head Space Sampler  
Mass Spectrometric Detector  
(GC/MS)

### High Performance Liquid Chromatographs (HPLC) with:

Diode Array Detector  
Fluorescence Detectors  
KOBRA Electrochemical Cell  
LC/MS-MS  
Refractive Index Detector  
UV-Visible Detector  
Dionex Ion Chromatograph

### Other Equipment

Atomic Absorption (Flame)  
BAX-PCR  
BioMerieux VIDAS  
Can-Seam Saw  
Can-Seam Projector  
Cryo-Fridge Ultra Low  
Temperature Freezer  
Environmental Chambers for  
Shelf-Life Determination  
Laminar Flow Hood  
MicroElisa Reader  
Polarized Light Microscopy  
Refractometers  
Spectrophotometers:  
Infrared  
UV-Visible  
Fluorescence  
Thermo iCAP Q ICP/MS for trace  
level analysis of metals

**Contact us at 800-CERT-LAB for  
more information on our full range  
of testing for the food industry.**



## Certified Laboratories

65 Marcus Drive  
Melville, NY 11747  
800-CERT-LAB  
516-576-1400

6460 Dale Street  
Buena Park, CA 90621  
888-FOOD-LAB  
714-562-8622

3241 Liberty Square Pkwy.  
Turlock, CA 95380  
866-915-LAB3  
209-664-1100

2505 Diehl Road  
Aurora, IL 60502  
855-CLMW-LAB  
630-783-8600

[www.certified-laboratories.com](http://www.certified-laboratories.com)