



CONSULTATION SERVICES

Consultative Regulatory Preparation



GFSI & 3RD PARTY GAP PRE-ASSESSMENTS

Our experts can evaluate your food safety system and work with you to raise it to the next level. Mérieux NutriSciences' consultants will take a look at your current system and compare it against the aspired standard to ensure audit readiness. Following a detailed gap analysis, including HACCP review, our experienced consultants will benchmark your plant food safety programs against industry standards such as SQF, BRC or other customer-specific standard. We offer consultative services all the way to implementation of the standard at your facility.

- SQF
- BRC
- FSSC 22000
- cGMP
- GMP, GLP, DC, GAP



FSMA READINESS/GAP ASSESSMENT

Detailed assessment of the hazards identified and the various preventive controls such as process, allergen, sanitation, supply-chain and other relevant preventive controls to ensure compliance with FSMA. This is a 2-3 day comprehensive assessment designed to prepare your facility for an FDA FSMA visit.



FOOD SAFETY PLAN DEVELOPMENT

Development of a food safety management system, including completing a gap assessment and writing prerequisite programs. Mérieux NutriSciences can assist with all these activities or just focus on the areas that you feel need the most support.

FOOD SAFETY MANUAL



Mérieux NutriSciences can assist you by reviewing your Food Safety Manual. We can aid in the development or revision of food safety policies and procedures.

INGREDIENT HAZARD ANALYSIS



One major factor contributing to recalls is underestimating and/or not understanding the food safety risks associated with incoming ingredients. This comprehensive hazard analysis will cover extrinsic, as well as intrinsic, risks associated with microbiological, chemical, physical, radiological, food fraud, country of origin and more.

PROGRAM DEVELOPMENT



Whether you are a start up company or a seasoned food manufacturer, Mérieux NutriSciences can offer full program development services addressing all food safety program components. This usually involves our consultants spending time at the facility and then assisting with program generation on a desktop consulting basis. Program examples include: HACCP, Recall, Preventive Maintenance, Food Defense, Environmental Monitoring Program (EMP), Allergen Control and much more.

PROCESS AUTHORITY



Do you require a Process Authority Letter? Our certified Process Authorities use their expert knowledge of thermal processing, low acid canned foods, acid foods and acidified foods to assist with compliance to FDA regulations. From assistance with process filings to process deviations to evaluating product safety, Mérieux NutriSciences can help. Also includes formulation reviews.

Our Proactive Approach to Food Safety



DUE DILIGENCE

Consultants provide buyers, sellers and merger partners with a thorough analysis of existing and potential food safety liabilities. We develop science-based strategies to address deficiencies and improve the food safety programs of your future acquisition. Working in functional teams, our consultants assess the ability of an operation to produce safe, quality products in accordance with customer requirements and applicable FDA, USDA and international regulatory guidelines.

Our due diligence assessments are broad in scope, from facility design to HACCP plan validation:

- Prerequisite programs
- Hazard control strategies
- Processing technologies
- Equipment maintenance
- Sanitation practices
- Data management systems
- Security protocols

Our comprehensive reports inform you in detail of existing and potential food safety liabilities. Based on these findings, Mérieux NutriSciences' consultants will develop expert recommendations and science-based strategies to help address identified problem areas.



MICROBIAL RISK ASSESSMENTS

A Risk Assessment is an independent evaluation of how well your plant's food safety programs address pathogens of importance. These include your Hazard Analysis Critical Control Point (HACCP) plan, food safety programs (such as Good Manufacturing Processes (GMPs)), sanitation, training and environmental monitoring.

All of these systems must work together to ensure you produce safe food products, meet applicable government regulations and deliver on customer expectations. We identify any existing opportunities for risk reduction and make recommendations for improving in-plant conditions and programs.



ENVIRONMENTAL MONITORING

Environmental monitoring is an essential tool to verify the effectiveness of your sanitation and GMP programs. Drawing from many years of in-plant experience, Mérieux NutriSciences consultants can help you design and implement an effective environmental monitoring program.

VALIDATION STUDIES



Our consultants can design, review and implement studies to be used on site to validate thermal or other systems required to meet regulations. This will demonstrate the equipment and process at your plant is achieving the expected lethality required to meet regulatory requirements and is validated.

HACCP PLANS



Mérieux NutriSciences' experts are recognized industry-wide for our HACCP expertise. We can conduct a hazard analysis, assess your program, guide program development and validate your company plan.

ALLERGEN MANAGEMENT



Well-designed and executed allergen management programs are critical to avoiding costly recalls caused by mislabeling and inadvertent cross-contact of ingredients. From plant sanitation procedure assessments to allergen validation, we can review and help you improve every part of your allergen management program.

FOOD DEFENSE



Food Defense programs are designed to protect your manufacturing environment and products from criminal or terrorist acts. Specific mandatory requirements for Food Defense have been added by IFS and BRC in the latest edition of their Food Safety Standards. Mérieux NutriSciences offers consulting and training in Food Defense based on our international experience in the field.



Investigations



SPOILAGE INVESTIGATION

Employing equal measures of sound science and innovation based on practical experience, our knowledgeable consultants can help you quickly resolve perplexing pathogen and spoilage issues while avoiding costly downtime that can impact productivity and profitability.

Teaming with our accredited laboratories, we can initiate analytical testing and devise sampling plans to quickly get to the root of your problem and institute practical, science-based solutions.



EMP

We utilize our extensive in-plant knowledge to help you design Environmental Monitoring Programs (EMPs) to help ensure microbiological control is maintained at critical process and packaging points.

EMPs can serve as an early warning system to detect and eliminate sites of pathogenic growth to minimize the risk of end-product contamination. By analyzing your operation's specific needs, our consultants can help you develop a comprehensive EMP to minimize contamination issues and prevent product recalls.



RECALL Plans

Recall Plans are a requirement of Preventive Controls for Human Food when there is a hazard requiring a preventive control. Our consultants can work with your crisis management team on-site to identify the source of contamination and develop solutions. We can also serve as informed liaisons between your crisis management team and regulators. Mérieux NutriSciences' experts routinely work with regulatory agencies on behalf of our clients to solidify lines of communication and devise intervention strategies to prevent future occurrences.

ROOT CAUSE DETERMINATION



To ensure pathogens are being controlled, a root cause analysis will be conducted. Many times disassembly of equipment is required and a holistic approach is done taking into account all program, processes and procedures.

PATHOGEN INVESTIGATIONS



In the event that Salmonella or Listeria has taken up residence at your food manufacturing facility, our specialized consulting team, with pathogen mitigation strategies, are available with as little as 24 hours notice.



Dairy Expertise



SANITATION

It is often said that , "sanitation is sanitation " , but Dairy Managers know this is not always the case. We can provide expertise to troubleshoot quality and food safety issues for all dairy facilities and products. We offer Environmental Monitoring Programs and experience in reducing risks of environmental contamination of finished products.



SENSORY

Through Dr. Charles White, one of the dairy industry's premier dairy sensory evaluators and trainers, we offer expert sensory evaluations of all dairy products and ingredients. Dr. White has coached numerous collegiate judging teams at several universities and is available to provide that same expert training for individuals at your facility.



CIP SYSTEMS

Mérieux NutriSciences provides expertise in designing, installing, maintaining and sizing CIP systems for dairy processing. Working on down time or 3rd shift provides companies with additional flexibility so operations can continue

MAINTENANCE



Our consulting group has seasoned individuals that can provide assistance in developing preventative maintenance programs, as well as troubleshooting issues with processing equipment, blowmolds, product transfer systems and refrigeration.

HTST TRAINING



The "heart" of any dairy operation is the pasteurizing unit. Our production and regulatory experienced experts can provide operator training for HTST, UHT and Aseptic Systems.

LOSS PREVENTION (SHRINK)



How much of your profit goes down the drain or is not accounted for? Our experts can help you find and reduce losses in your operation. If your total plant losses exceed 2%, you are losing profit.



Other Services



SUBJECT MATTER EXPERTISE

Our consultants have expertise in a variety of topics; including but not limited to:

- Process Authority
- Distribution
- Produce
- Infant Formula
- Seafood
- Dairy / PMO
- Pet Food
- A2LA and Lab Certifications
- GFSI Standards
- Gluten-Free Consulting
- Process Program Management
- R&D Consulting
- Lab Development
- High Pressure Processing
- Packaging
- Hazard Analysis (Ingredients & Finished Product)
- Food Safety Plan Development
- FSVP Consultation
- Pest Management
- FDA Readiness Gap Assessments



RESTAURANT SERVICES

Mérieux NutriSciences offers many supporting services for food service operators. These include Supplier Approval Processes, Board of Health support, Commissary risk assessments and food safety program reviews, best retail practices and consultative training.

If acquisitions are a consideration our technical group specializes in risk analysis and due diligence investigations related to food safety practices prior to acquisitions.

EXPERT WITNESS



Expert witnesses in food safety legal cases.

TEMPORARY JOB PLACEMENT



Experienced industry personnel that can provide temporary management assistance for many food operations. Areas of expertise include QA, Production, Maintenance and Plant Management. Short term notice can be accommodated.