



Michelson Laboratories, Inc.

Our Experience is Your Protection...  
*Today and in the future*

## Quality Assurance Program

The Quality Assurance Program at Michelson Laboratories is designed to ensure timely and accurate analytical services, to continually meet and exceed the needs of our customers. Michelson Laboratories is an ISO/IEC 17025 accredited laboratory through A2LA and maintains several other accreditations. We are committed to providing quality services while fulfilling our obligations to regulatory agencies and accrediting bodies. We employ procedures that adhere to AOAC, AOCS, CDFA, EPA, FDA, IMS, USDA, USP and ISO requirements for the analysis of a wide range of sample matrices. Methodologies performed throughout the laboratory are integrated with appropriate control measures to allow for the continual monitoring of quality.

Processes outlined by the Quality Assurance Program are executed on a daily basis in order to consistently provide accurate, precise and valid results of the highest quality. Accuracy and precision are validated through the laboratory's participation in national and international proficiency testing programs. The policies, principles and practices of our Quality Assurance Program are at the core of every employee and every level of the organization to ensure effective management and exceptional technical competence.



## Microbiology

Our Microbiology Laboratory provides a wide range of services and is staffed with industry leading microbiologists. Experts at performing routine testing for product quality, pathogen detection and identification, our microbiologists utilize sophisticated technologies such as PCR and ELISA, following AOAC and USP approved methodologies as well as FDA and USDA guidelines. Assisting you 24 hours a day 365 days a year, we are able to meet your industry needs using the latest governmental regulations and cutting edge technology in meats, seafood, produce, dairy, nutraceuticals, cosmetics, environmental and much more.

Michelson Laboratories has years of experience offering customized shelf-life and challenge studies required by various regulatory agencies on a variety of foods products. Our laboratory offers assistance in the design and implementation of various programs from environmental sanitation to product shelf life, tailoring specific testing regimens and practices to help customers determine their best course of action. To ensure food safety, we provide on-site inspection and technical consultation to evaluate your current GMP, HACCP and environmental programs.

Our vast industry experience combined with state-of-the-art equipment and facilities, ensures precise results in the shortest turn-around-time possible.



## FDA Import Alert

Since the inception of the FDA automatic detention program in 1976, the U.S. Food and Drug Administration has recognized Michelson Laboratories for analysis of thousands of detained shipments. Our trained and experienced samplers are available throughout the entire United States to sample detained product per FDA protocol.

Our goal is to expedite the review process and release of a detained shipment by working with the FDA in establishing methodologies and reporting formats which are accepted within the many districts of the FDA.

We understand at times dealing with an FDA detention can be a complicated process. Our knowledgeable scientists have an excellent working relationship with key FDA personnel, and are available for consulting on all FDA detained products as well as reconditioning proposals.





## Chemistry

Michelson Laboratories' Chemistry Department is equipped to meet all of your analytical chemistry needs. Our highly trained food chemists use advanced analytical procedures and equipment to ensure fast turn-around time and high quality service. With a diverse range of analytical services including proximate analysis, fat and oil testing, allergens, additives, sweeteners, fiber, and vitamin analyses, our analysts are committed to providing expert data interpretation and consultation in selecting appropriate analyses to meet your company needs.



## Nutritional Labeling

With decades of experience, Michelson Laboratories offers comprehensive nutritional labeling on various types of food products to comply with mandatory FDA guidelines. To help meet the requirements of various city, county, and state laws, we also provide complete menu labeling to the restaurant industry. In addition to laboratory analysis, we offer the flexibility of database nutritional labeling services, and camera-ready labeling. Dedicated to meet and exceed customer expectations, our state-of-the-art laboratory facilities allow for the quick and effective evaluation of samples.

## Filth

The science of filth analysis involves the examination of food products for insect and animal contamination as well as foreign object identification. Filth analysis is often required to verify the quality, wholesomeness and regulatory compliance of all types of food products.

One significant area of our expertise is on FDA detained products and the specific criteria for the many different foods detained for filth contamination. For over thirty years, the FDA has accepted Michelson Laboratories' analytical reports on detained items. Our analysts are highly trained and knowledgeable on the many procedures and analytical techniques required by the FDA.

## Decomposition

The sensory examination of seafood for decomposition is a highly specialized analysis. Michelson Laboratories' sensory analysts have received extensive training from both the USDC and FDA sensory experts; analyzing thousands of FDA detained imported seafood products for decomposition. In addition, we offer many analyses specific to seafood products, including U.S. standard for grades of fishery products, net weight, count per pound, uniformity ratio and much more.



## Dairy Analysis

Our fully trained, state certified technicians offer analysis from raw milk to finished dairy products. Raw milk products are tested by FTIR, utilizing infrared technology to monitor bufferfat, protein, lactose, and solids nonfat content to secure correct payment for dairy producers. To ensure product quality, our dairy laboratory utilizes instrumentation for somatic cell count and microbiological analysis, including standard plate count, coliform, and laboratory pasteurization count on a routine basis. Finished products are analyzed for butterfat by Mojonnier, and total solids by forced air and vacuum oven methodologies.

## Metals

The Metals Laboratory analyzes a variety of samples including raw and finished food products, beverages, drinking water, wastewater, ceramic ware and consumer products. We are approved by the Consumer Product Safety Commission to test for lead in paint, surface coating and substrate materials. Minerals and heavy metals are analyzed by Flame AA, Graphite Furnace AA, or Inductively Coupled Plasma (ICP).



## Instrumentation

We recognize the vital role that instrumentation plays in our ability to perform at the highest level for our clients. It is imperative for our laboratory to be the most modern, up-to-date, and technologically advanced in order for us to best serve our customers. We ensure that all of our instrumentation is in accordance with federal and state guidelines, and pay steadfast attention to its maintenance and upkeep.

Equipped with the most advanced instrumentation available, we are constantly adapting to accommodate new methodologies and technologies for analysis at ever-increasing sensitivity. Our vast array of instrumentation includes: Triple Quadrupole LC/MS/MS, GC/MS, GC with FID, ECD, ELCD and NPD detectors as well as HPLC with UV-VIS, Fluorescence and RI detectors, among others.

Michelson Laboratories, Inc. insists that its staff of highly-trained scientists and technicians are thoroughly informed and trained in the proper procedures and protocols, guaranteeing the highest quality of performance for our customers.



## *Environmental*

We provide analytical and field service for NPDES (storm water), wastewater, drinking water, geotechnical, and bottled water monitoring programs. Our laboratory responds to your needs for thorough, accurate, and timely service to provide uncompromised analytical data with unequaled project management. Certified by the State of California Department of Health Services, we provide organic, inorganic and microbiological analytical services. Our professional field technicians provide sample collection services for the analyses our customers need.

## *Customer Service*

Although every member of our staff is a member of the customer service team, we have an entire department dedicated to handling all of your needs through superior performance and commitment. Customer Service duties include facilitating communication, and prioritizing testing between customers and our laboratory personnel for the successful completion of projects. Our first priority and commitment is to always deliver exceptional customer service.



## *Information Management*

Our Laboratory Information Management System (LIMS) allows an Account Manager to access your data from any user station in our facility, providing you with expeditious and accurate data. LIMS also prioritizes workloads ensuring quick turn-around-time, and assigns a unique job number to document the receipt of each customer sample.

Our system is custom-made, giving us the flexibility to meet our customers' ever-changing needs. Reports can be delivered by email, fax, and internet via ExpressResults™. Using the latest in 128 bit Secure Socket Layer encryption digitally signed by VeriSign, customers can be confident that their information is secure.

## *Courier and Sampling*

Our courier service is an integral part of the process at Michelson Laboratories. Specially equipped vehicles are outfitted with effective satellite communication technology and scheduling systems, geared to handle routine and emergency pickups. Additionally, Michelson Laboratories' sampling department provides trained personnel to sample per FDA, MICA and wastewater guidelines. The careful attention we give to our testing begins the moment we dispatch our courier to pick-up your samples.

## *Our Experience is Your Protection... Today and in the Future*

Since 1970, Michelson Laboratories has provided efficient testing and analyses to an extensive spectrum of customers. We have a broad-based background and are thoroughly proficient in a diverse range of industries. We offer large facility capabilities and maintain an experienced and highly knowledgeable staff. Yet we are steadfast in paying careful attention to minute detail, striving always to provide the highest levels of quality and personalized service.

With our broad background and excellent reputation comes the exciting prospect of the future. Our progressive management staff is continually researching equipment, systems and procedures to meet and exceed the challenges tomorrow will bring.



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## *Approvals and Accreditations*

- California Department of Food & Agriculture (CDFA)  
Accredited lab for pesticides in produce
- California Department of Health Services –Environmental Laboratory Accreditation Program (ELAP)  
Accredited lab # 1198 for Drinking Water, Waste Water, and Hazardous Waste
- California Department of Agriculture (CDFA) /Milk and Dairy Foods Control Branch-Interstate Milk Shippers (IMS)  
Accredited lab #06143
- Consumer Product Safety Commission (CPSC)/Consumer Product Safety Improvement Act (CPSIA)  
Accredited lab for Lead in Paint and Children associated substrates according to 16 CFR 1303
- International Organization for Standardization/International Electrotechnical Commission (ISO/IEC) 17025  
Accredited lab # 2074-01 through the American Association for Laboratory Accreditation (A2LA) for Chemical Analysis on Food Products
- International Organization for Standardization/International Electrotechnical Commission (ISO/IEC) 17025  
Accredited lab # 2074-02 through American Association for Laboratory Accreditation (A2LA) for Microbiological Analysis on Food Products
- Japanese Ministry of Health and Welfare (MHW)  
Approved laboratory
- United States Coast Guard (USCG)  
Approved laboratory for Series 160.026 (Emergency Drinking Water)  
Approved laboratory for Series 160.046 (Emergency Provisions for Merchant Vessels)
- United States Department of Agriculture (USDA) / Food Safety and Inspection Service (FSIS)  
Accredited lab # 0686 for Food Chemistry in Meat & Poultry Products.
- United States Department of Agriculture (USDA) / Food Safety and Inspections Service (FSIS)  
Accredited lab # 1625 for Salmonella in Liquid Egg Program
- US Food & Drug Administration (FDA)  
Approved for Import Alert Analysis

## *Associations, Memberships, and Affiliations*

American Association of Cereal Chemists (AACC)  
American Chemical Society (ACS)  
American Council of Independent Laboratories (ACIL)  
American Oil Chemists Society (AOCS)  
Association of Analytical Chemists (AOAC)  
California Dairy Industries Association (CDIA)  
California Fisheries & Seafood Institute (CFSI)  
International Association of Food Protection (IAFP)  
Institute for 21st Century Agriculture  
Institute of Food Technologists (IFT)  
National Customs Brokers and Forwarders Association of America (NCBFAA)  
National Fisheries Institute (NFI)  
National Meat Association (NMA)  
Southern California Institute of Food Technologists (SCIFTS)  
Western Association of Food and Drug Officials (WAFDO)

