

Better Food. Better Health. Better World.



360° Food Solutions



OUR STORY

We leverage over 50 years of scientific and entrepreneurial expertise to answer food industry needs. Today's global challenges transform the way food is produced, marketed and consumed, which is why we know our clients need more than reliable analytical results; they need practical and innovative solutions that will contribute to make food systems safer, healthier and more sustainable.

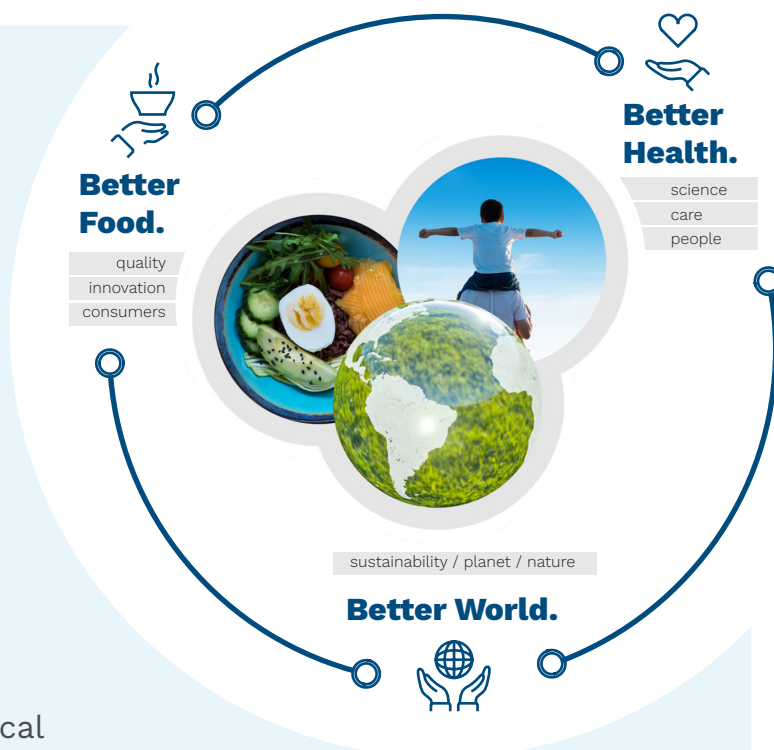
From our initial expertise in microbiology and consultancy, we have broadened our scope of scientific specialties into chemistry, microbiology, digital tools, auditing, training, consultancy, labelling sensory, and research in order to offer a complete suite of services to meet our customers' needs.

Today, we offer 360° solutions to support our clients, from product development to sustainable business, while contributing to consumers' health worldwide.

Present worldwide, we are more than 100 accredited laboratories and a team of over 8,000 committed employees.

We strongly believe that together, we can create solutions to offer our planet:

BETTER FOOD. BETTER HEALTH. BETTER WORLD.



OUR GLOBAL LOCATIONS

LOCATIONS IN

27

COUNTRIES

MORE THAN

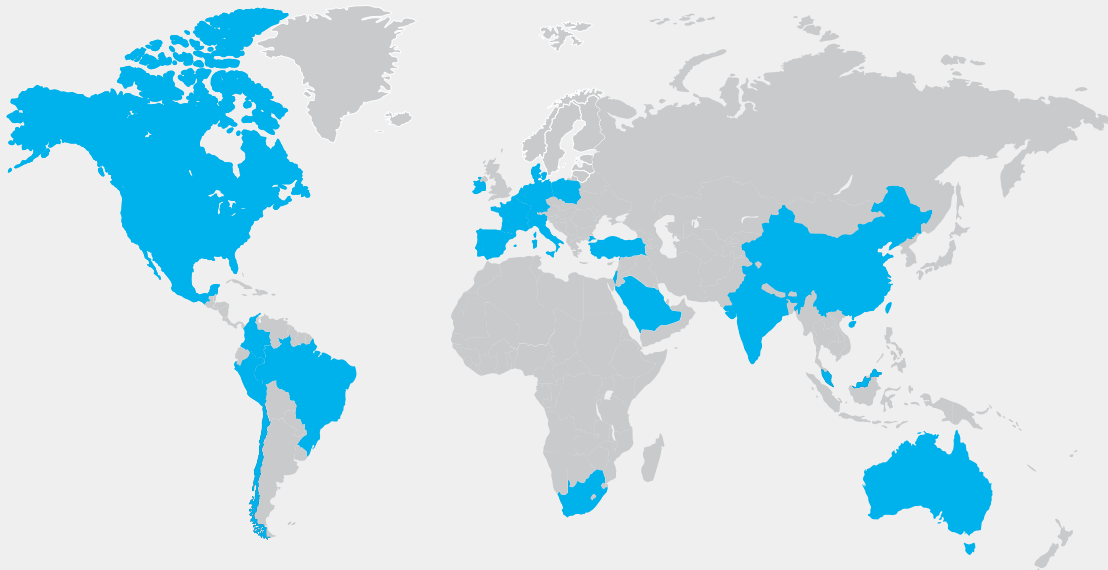
100

ACCREDITED LABS

TEAM OF OVER

8,000

COMMITTED EMPLOYEES



Our Presence in Australia



LOCATED IN

4

CITIES AND STATES

4

ACCREDITED LABS

MORE THAN

170

EMPLOYEES

OUR CORPORATE SUSTAINABILITY

Our activity supports the Sustainable Development Goals of the United Nations

Mérieux NutriSciences has a central role in building more sustainable food systems. We **support food companies in making science-based decisions to meet combined sustainability and food safety goals.**



We also act internally to become an **'always more engaged company'**. We make a priority of mitigating our impact on **climate change**, as well as empowering our employees' **diversity and inclusion**. By **partnering with our stakeholders** upstream and downstream of our value chain, we will achieve stronger improvements and **create value for the society.**



Our Corporate Sustainability Governance

Sustainability at the heart of our vision, mission and business roadmap. Our governance provides a **good level of autonomy to each entity of the group** to move forward with concrete actions, while ensuring that everyone within the organization is **moving in the same direction**. In particular, we implement global measurable targets, based on facts and comprehensive data.

- Our Corporate Sustainability is **sponsored by our Chief Executive Officer**, Nicolas Cartier.
- Our **Executive Committee** members are sponsoring key aspects of our Corporate Sustainability activities.
- Our **global coordination team** for the group **define global directions and targets**.
- **Regional and national teams implement concrete actions** to operate positive changes and impact within all local entities.

HIGHEST QUALITY STANDARDS

Mérieux NutriSciences does not compromise on quality

At Mérieux NutriSciences, we aim at protecting consumers' health by guaranteeing food safety and quality. From routine testing to special projects, through consultation and training, our goal is to deliver **solutions that the food industry can trust to make business decisions.**

Mérieux NutriSciences' Global Quality System

We maintain the same **quality standards which meet and exceed the recognized ISO 17025 standard** in each of our locations worldwide. Our accredited **Global Quality System** includes:

- Full traceability from sample reception to result
- A multi-step competency program to ensure consistent interpretation of results between all labs within our global network
- Active participation in several respected food laboratory proficiency programs

Benefits for our customers: Consistency, Reliability, Accuracy

Our Global Quality System ensures data quality and has multiple benefits for our customers:

- Assurance of the quality & defensibility of laboratory data
- Documentable, reproducible & impermeable quality processes
- Advanced communication systems specifically designed to meet customers' needs
- Development, validation, and maintenance of effective food safety and quality initiatives
- Consistency and standard service across our global network
- Availability of technical experts



SERVICES



CHEMISTRY FOOD TESTING
page 6



MICROBIOLOGY FOOD TESTING
page 8



DIGITAL TOOLS
page 9



AUDITING & TRAINING
page 10



CONSULTANCY & LABELLING
page 11



SENSORY & RESEARCH
page 12

SOLUTIONS



PRODUCT DEVELOPMENT

Innovate and optimize product shelf life, packaging, environmental and sensory performance



QUALITY MANAGEMENT

Reduce non-conforming products and food waste, and prepare for audits and certification



SOURCING

Monitor suppliers and build a strong supply chain



MARKET SUITABILITY

Check product compliance and validate claims



MANUFACTURING

Ensure an efficient manufacturing process to produce safe food



SUSTAINABLE BUSINESS

Monitor regulations & emerging risks, and ensure responsible and resilient business



CHEMISTRY FOOD TESTING

Our analytical chemistry testing teams bring a deep understanding of nutritional chemistry and current food industry regulatory requirements to your new product development, quality control programs and safety analyses.

Nutrition & Composition

Nutritional Information Panel

- Nutritional Information panel testing
- Label compliance with international regulations*

Lipids, Fats & Oils

- Fatty Acid Profiles
- Trans Fatty Acids
- Cholesterol
- Omega Fatty Acids
- Free Fatty Acids
- Peroxide Value
- Thiobarbituric Acid (TBA)*

Carbohydrates

- Total Dietary Fiber
- Novel Fibers, Crude Fibers, Insoluble Fibers*
- Sugar & Sugar Profiles
- Sugar Substitutes & Alcohols*
- Starch*

Proteins

- Proteins

- Amino Acid Profiles*

Composition & Proximates

- Ash
- Total Solid
- Moisture
- Caffeine
- Meat Content
- Chemical Lean
- Salt

Vitamins & Minerals

- Vitamins A – Retinol
- Vitamins B – Thiamine (B1), Riboflavin (B2), Niacin (B3)*, Pantothenic Acid*, Pyridoxine (B6)*, Biotin (B7)*, Folic Acid (B9)*, Cobalamin (B12)*
- Vitamins C – Ascorbic Acid
- Vitamins D – D2, D3*
- Vitamins E – Alpha-Tocopherol
- Vitamins K* – Phytonadione
- Minerals – Calcium, Iodine, Iron, Magnesium, Phosphorus, Potassium, Silicon*, Sodium, Sulfur, Zinc
- Trace elements (boron, chromium, cobalt, and more)

Packaging & Food Contact Materials*

- Migration tests
 - Overall migration
 - Heavy metals
 - Phthalates
 - Melamine & Formaldehyde
 - Bisphenol A
 - MOSH & MOAH
 - PFAs
- Barrier effect assessment
- Biodegradability, Compostability & Recyclability
- Microplastics testing
- NIAS testing
- Life Cycle Assessment analyses

Quality and Authenticity

- Chemical & Physical Quality Indicators
- Rancidity Indicators
- Foreign particles
 - Microplastics & nanomaterial identification and characterization
- Authenticity & Food Fraud*
 - Targeted and non-targeted analyses
 - Animal Speciation
 - Plant Speciation
 - DNA metabarcoding

* outsourced in our networks



CHEMISTRY FOOD TESTING

Allergens & Contaminants

Allergens

- Gluten
- Egg
- Soy
- Nuts - Peanut, Macadamia Nut, Hazelnut, Walnut, Cashew, Almond, Pecan Nut, Coconut*, Brazil Nut, Pistachio*, Pine Nut
- Milk - Total milk, Lactose, Casein*, Beta-Lactoglobulin*
- Crustacean
- Molluscs*
- Sesame
- Sulphites
- Lisozyme*
- Fish
- Celery
- Mustard
- Lupin

Heavy Metals

- Arsenic
- Mercury
- Selenium
- Lead
- Chromium
- Cadmium

Mycotoxins & Plant toxins

- Aflatoxins
- Patulin*
- Ochratoxins*
- Other mycotoxins including trichothecenes*, fumonisins*, zearalenone*, vomitoxin or deoxynivalenol (DON)*
- Tropane alkaloids*
- Pyrrolizidine alkaloids*
- Ergot alkaloids*
- Glycoalkaloids*
- Alternaria toxins*

* outsourced in our networks

Compliance at export

For all our chemistry testing catalogue, our global network of laboratory and regulatory experts support you in complying with your target market regulations worldwide (including Europe, US & Canada, Greater China, Australia & New-Zealand, Japan, Korea, South-East Asia, Gulf countries, and more.)

We support you with
GB test methods

Antibiotic & Drug Residues

- Antibiotics
- Anti-fungal*
- Anti-viral*
- Anti-protozoa*
- Hormones*

Pesticide Residues*

- Single active substance testing
 - Glyphosate
 - Ethylene oxide
 - Chlorates & perchlorates
 - Nitrites & nitrates
- Multi-residue screens (900+ molecules)
- Official method UNI EN-15662 using QuEChERS

Genetically Modified Organisms (GMOs)*

- DNA-based RT-PCR
- Screening, identification and quantification

Additives

- Antioxidants
- Preservatives
- Colors & Dyes*
- Sweeteners & Flavors*



MICROBIOLOGY FOOD TESTING

Mérieux NutriSciences' experts can help you to isolate and identify common indicator organisms and foodborne pathogens, analyze raw ingredient samples and finished products to guarantee food safety and quality.

Our microbiologists apply their expert understanding of food products and regulatory requirements to perform tests according to international standards including APHA, AFNOR, AOAC, FDA, ISO, FSANZ, FSSAI, GB, and USDA.

An Extensive Catalog of Qualitative & Quantitative Testing Services

Pathogens & Toxins Testing	Indicators & Industrial Microorganisms Testing
<ul style="list-style-type: none"> ■ <i>Listeria monocytogenes</i> ■ <i>Salmonella</i> ■ <i>Escherichia coli</i> STEC including O157 ■ <i>Campylobacter</i> ■ <i>Vibrio</i> spp. ■ <i>Clostridium perfringens</i> ■ <i>Bacillus cereus</i> ■ <i>Cronobacter</i> spp (<i>Enterobacter sakazakii</i>) ■ Enterotoxins ■ <i>Staphylococcus aureus</i> ■ <i>Shigella</i>* ■ <i>Legionella pneumophila</i> 	<p>Indicators</p> <ul style="list-style-type: none"> ■ Aerobic & Anaerobic Plate Count ■ Yeast & Mold ■ Coliforms, Thermotolerant coliforms and <i>E.coli</i> ■ Psychrophilic Plate Count ■ Acid-resistant microorganisms ■ Fecal contamination indicators ■ Heat-resistant microorganisms ■ Spore-forming microorganisms ■ <i>Listeria</i> species ■ <i>Pseudomonas</i> ■ Lactic Acid <p>Industrial microorganisms</p> <ul style="list-style-type: none"> ■ Probiotics ■ <i>Bifidobacteria</i> ■ <i>Lactobacillus delbrueckii</i> subsp. <i>Bulgaricus</i>* ■ <i>Lactobacillus casei</i> ■ <i>Lactobacillus rhamnosus</i> ■ <i>Lactobacillus acidophilus</i> ■ <i>Streptococcus thermophilus</i>* ■ <i>Saccharomyces cerevisiae</i>*

Our expertise in microbiology, including environmental monitoring, pathogen detection, and indicator organisms are second to none. There are numerous pathogen and spoilage microorganisms detection platforms available and we help you find the best option.

We offer and specialize in:

- Microbial detection including PCR
- Microbial identification services, including MALDI-TOF and Whole Genome Sequencing (WGS)* methods.
- Microbial spoilage investigation services, with metabarcoding*
- Environmental Monitoring Programs (EMP)
- Virus detection*
- Shelf-life & challenge studies

* outsourced in our networks



DIGITAL TOOLS

ENVIROMAP

EnviroMap

Environmental Monitoring Automation

Automate and streamline your environmental monitoring program.

Key Features

- Automated Scheduling
- Automated Mitigations
- Result Mapping
- Reporting & Alerts
- Executive Dashboard
- Activity Tracing

QUALMAP

QualMap

Quality Monitoring Platform

Get a handle on your supplier data and streamline food safety & quality compliance.

Key features

- Specification Compliance
- Specification Management
- Supplier Audit Compliance
- Corrective Action Workflow
- Supplier Database
- Complaint Management
- 3rd Party Data Integration



Crystalchain

Food Traceability Solution

Ensure your products' full traceability with our blockchain-enabled solution. It enables real-time tracking of a product from farm to fork, with the highest standards of data security.



Regulatory Update - Food Regulatory News Platform

Monitor relevant new regulations published in Official Journals in 74 countries.

Customize your data and target only the markets relevant to you.



Limit Detector - Limits of Law Monitoring Platform

Monitoring Limits of Law for contaminants and pesticides in only a few clicks.

An easy-to-use tool to detect your limits and export your products without concerns.



Safety HUD - Food Recalls & Alerts Platform

Monitoring Food Fraud & Safety Alerts worldwide

- Monitoring official agencies in 58 countries & online media
- Search by filters
- Statistics, trends, push alerts

* outsourced in our networks



AUDITING & TRAINING

Our auditors and trainers around the world provide you with customised support to develop, improve or validate your food safety, quality and sustainability systems.

Auditing Services

Our worldwide network of highly qualified auditors performs independent third-party and second-party audits to verify your plant's compliance with current regulations and industry practices through program reviews and on-site observations.

Our services include:

- Food safety & quality audits
including GMP audits
- Supplier audits
- Hygiene audits
- Sustainability & ethical audits*
including animal welfare audits*
- Customized audits
- Social Compliance Audits

Certification Services

Our highly trained auditors perform third-party audits to verify your plant's compliance with current regulations and industry practices. Our experts notably support you with GFSI certification schemes including:

- BRC - Food Certification
- BRC - Storage & Distribution
- SQF (Safe Quality Foods) - Food Safety
- SQF (Safe Quality Foods) - Packaging
- SQF (Safe Quality Foods) - Storage & Distribution
- FSSC 22000
- IFS Food and Logistics
- Global G.A.P.

Training Services

- In-Person Training*
- Self-paced courses
- Streaming Videos
- Live virtual Training*

Online Webinars

Visit our free webinar channel at [GOTOSTAGE.COM/CHANNEL/MERIEUXNUTRISCIENCES](https://gotostage.com/channel/merieuxnutrisciences)

Online Training Academy

We cover a range of wide range of food safety E-training courses.

Visit our E-training Platform
MERIEUXNUTRISCIENCES
AUSTRALIA.LEARNUPON.COM/
STORE

* outsourced in our networks



CONSULTANCY & LABELLING

Labelling Services*

Composed of regulatory compliance specialists guide clients in generating labels that follow all applicable target market practices and requirements.

Our labelling compliance services include the following and will fit into either the development or review stages of your product:

- Label check
- Label development
- Label technical translation
- Claim compliance
- Ingredient & allergen declaration
- Nutritional declaration

Regulatory Consultancy Services*

We offer expert services for a deep search and review of scientific literature and regulatory information. Our access to hundreds of bibliographic databases and journals allows our research services to go beyond a typical web search. The searches are performed by an information expert with years of experience researching scientific literature and your target market regulations.

Regulatory Update Food regulatory news platform



Stay updated with regulatory news in your target market with the Regulatory Update online platform.

Our experts daily monitor regulatory updates from more than 70 countries worldwide, on all food products.

Consultancy Services*

Our consultants have expertise and problem-solving experience that covers every sector of the food industry.

- Regulatory consultancy
- Product conformity
- Packaging & sustainability management
- Crisis management
- Quality Assurance
including food safety culture assessments, process validation, environmental monitoring support
- Business Assurance
including interim assignments
- Novel food registration (EU)
- Export to China
including customs' requirements under GACC and GB methods compliance
- Risk assessment
including microbial and allergen risk assessment
- Food safety systems assessment
including BRCGS, FSSC 22000, ISO 22000

Import & Export Services*

Exporting your food products? We can help you comply with your target markets' requirements:

- Export compliance assurance for your labels and your products' safety and quality, supported by our food testing services
- Custom clearance & logistical support
- Our global network of experts & consultants cover Europe, US & Canada, Greater China, Australia & New-Zealand, and more.

* outsourced in our networks



SENSORY & RESEARCH

Sensory & Marketing Research

Mérieux NutriSciences has more than 30 years of experience in sensory research, a worldwide network of 20 sensory laboratories, and more than 240 sensory experts. We have a strong presence in Europe, USA, and China.

*Sensory Research: Know the Product**

Our sensory analyses are based on experimental design and statistical analysis applied to the basic human senses. Our methods are aligned with national and international standards (UNI, ISO). Our services include:

- Descriptive Analysis
- Difference Testing & Discrimination Tests

*Marketing Research: Know the Consumer**

Marketing research aims at exploring and measuring behaviors, habits, decision-making processes, and consumer choices and preferences. It involves all the aspects of a product: the brand, the communication on the pack, the price, its quality, and usability.

Our approach is based on consumer listening and observation by using:

- Qualitative methods
- Quantitative methods

Research Services — Silliker Food Science Center

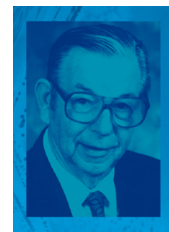
Creating the food products of tomorrow starts with the practical application of science today.

Our John H. Silliker Food Science Center combines our areas of expertise in scientific project management, developing novel protocols and methods, evaluating the efficacy of functional ingredients, and ensuring success for your product in today's marketplace.

- Probiotic enumeration
- Stability & Shelf Life Studies
- Challenge Studies
- Process Validation
- Method Validation & Development
- Cleaning Validation
- Environmental Monitoring Programs
- Microbial Identification & Characterization
Whole Genome Sequencing (WGS)*, MALDI-TOF, and more!
- Spoilage Control
Metabarcoding*, Indicator studies*, and more!
- Virus* (Hepatitis A, Norovirus) & Clostridium botulinum testing*
- Food fraud & authenticity projects*
Including animal and plant species identification* with Next Generation Sequencing methods*
- Antimicrobial & Disinfectants Efficacy Tests



Our founder, John H. Silliker, used science to develop practical solutions to answer food industry challenges. His work and vision continue to influence us and still guide our innovation-driven approach today.



* outsourced in our networks

ACCREDITATIONS IN AUSTRALIA

Our international and Australian Laboratories are NATA accredited to ISO/IEC 17025 and undergo the most rigid industry standards to ensure the proficiency of your testing data.

Additionally, Mériex NutriSciences Australia is accredited for a wide range of scientific analyses by the below local authorities. Our tests support manufacturers of food, pharmaceuticals, medical devices and therapeutic goods in ensuring the safety and quality of their products.



Australian Government
Department of Health
Therapeutic Goods Administration



Australian Government
Australian Pesticides and
Veterinary Medicines Authority



Australian Government
Department of Agriculture
and Water Resources

Our Australian network of laboratories

MELBOURNE

20 King Street,
Blackburn, VIC
3130, Australia.

- Lab
- Head Office

SYDNEY

Unit C2, 391 Park
Road Regents
Park, NSW 2143,
Australia.

- Lab & office
- Science Centre
- Chemistry
- Allergens

PERTH

181 Claisebrook
Road Perth, WA
6000, Australia.

- Lab
- Office

BRISBANE

Unit 2, 120 West
Fison Avenue
Eagle Farm, QLD
4009, Australia.

- Lab
- Office
- Raw milk

Sample Collection Services

Mériex NutriSciences can organise the collection of samples or delivery of consumables to your premises. Our drivers use refrigerated vehicles and are trained in sample handling procedures to ensure samples arrive at the laboratory at the right temperature.

■ Email: csrsupport.au@mxns.com | ■ Phone: 1300 000 990

OUR SEAMLESS CUSTOMER EXPERIENCE

Mérieux NutriSciences Australia offers clients a **dedicated customer care team, value-added features and a free sample data management portal** to ensure they have a seamless and rewarding experience working with us.

We are committed to enhancing your experience with us. Whether your interaction is online, via the telephone, or in person.



MyMXNS Client portal

MyMXNS is a cloud-based solution and a free service that allows you to access the status of your samples in real-time. We encourage you to take advantage of the many functions in MyMXNS.

- 24/7 Real-time access
- Interactive dashboard
- Analytical & trend reports
- Certificate downloads



Value-added features

Our value-added digital features provide you with reliable and timely information to allow you to make informed business decisions about your products.

- Electronic Data Interchange (EDI)
- Automated out-of-spec text notifications
- Third-party reporting



Our Dedicated Customer Care Team

Our customer care team will help you with:

- Results interpretation
- Alerts and changes in TAT
- MyMXNS enquiries & onboarding
- Reissue of COA
- Claims management
- Guidance on E-training courses



"Let us help you achieve safety & quality accross your product life cycle"

This is our commitment to you:

We care for you.

We care by asking the right questions and gathering the right team of experts who understand your specific needs, your market, your legal environment, and your chain of value.

We care by working alongside you to come up with innovative and practical solutions that make sense for your business.

We are local with a global reach.

We are local - where you are. Being close to you allows us to assist you locally in your daily operation and provide quick and reliable results.

We are global - with a network of over 100 laboratories worldwide, we support your global ambitions while ensuring you get rapid, reliable, repeatable and impartial results from one location to another.

We have no compromise on quality.

We have consistent and reliable results with shared methods all over the world:

- A unified quality management system accredited under ISO 17025.
- Full sample-to-result traceability.
- A multi-step competency program to ensure consistency between all labs.
- Active participation in several respected food laboratory proficiency programs

We live science.

We live science by hiring experts and high degree scientists who are well-versed in multi-faceted areas. With them, we are where the action is - participating in many research programs and trade organizations, such as AOAC, ILSI, GFSI and many more, to shape and advance the scientific knowledge of our community.

Want to learn more about our
360° solutions?



Better Food. Better Health. Better World.



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