



Capability Statement

Food Testing & Analysis - Australia



Core Values

Our Core Values are simple and we incorporate these in our daily operations, never forgetting the foundations of our success:





Introduction

ALS is focussed on delivering high quality food testing services in Australia, and further enhancing our proud reputation within the Food and Beverage industries.

We are committed to providing a responsive and flexible analytical service to meet our customers' needs, with the aim of exceeding their expectations and establishing productive, long-term relationships.

Our Australian food laboratory operations employ more than 120 professional and support staff. People and knowledge are key priorities for the group, internal development programmes are run to foster both technical and business skills. ALS Food is part of the Life Sciences Division with an ever expanding global presence including operations in Australia, Asia, North and South America, Europe and the United Kingdom sharing world best practice and emerging analytical capabilities.

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Company Overview

ALS commenced operations in Brisbane as 'Australian Laboratory Services Pty Ltd' in 1974 as a privately owned company providing analytical services for the oil shale and mineral exploration industries.

Australian Laboratory Services (ALS) provides a broad range of sophisticated, state-of-the-art services to three main market segments, with a total of 13 unique service offerings:

Life Sciences – Food | Pharmaceutical | Environmental
Consumer Products | Electronics

Global Resources – Geochemistry | Coal | Metallurgy
Inspection | Reservoir Characterisation | MARC
Technologies

Industrial – Asset Care | Tribology

ALS has demonstrated over 40 years of strong business performance with global revenues exceeding \$1.5 billion. ALS continues to remain at the forefront of the testing services industry, building an enviable reputation as the provider of choice on a global scale.



Processing more than 20 million samples per year, our 13,000 staff operate from over 350 locations in 65 countries. We have laboratories strategically located around the world, operating in Australia, Asia, North America, South America, Europe, the Middle East and Africa; and are one of the largest analytical laboratory groups in the world.

Laboratory Facilities

ALS has three state of the art facilities in Melbourne, Sydney, and Brisbane.

These laboratories reflect the latest design and lay-out to provide for efficient sample processing, space for growth and diversification, and an improved testing environment. These factors will provide our customers with a better quality and faster turnaround service, as well as facilitate major projects or new testing requirements.

The Melbourne facility houses our Food Chemistry and Allergen Centre of Excellence and we are committed to being Australia's number one food chemistry provider.

Melbourne

22 Dalmore Drive
Scoresby VIC 3179



Sydney

10/2-8 South Street
Rydalmere NSW 2116



Brisbane

2 Byth Street
Stafford QLD 4053



65+

COUNTRIES

13k+

STAFF

350+

LOCATIONS

40

YEARS IN OPERATION

Quality

ALS is committed to consistently providing quality data and service to satisfy the requirements of each client. ALS methodologies are designed and developed in accordance with regulatory and customer requirements.

ALS achieves and maintains its high standards through a quality system focus with documented policies and procedures. The system is supported by a dedicated team of highly experienced professionals who maintain the Quality Management System, conduct internal audits and proficiency programs (third party and intra-lab), team member competency and knowledge audits, control documentation, identify improvement opportunities (Quetrac) and assist in training and compliance.

Quality, reliability and consistency are at the centre of everything we do.

Regulatory Compliance

External auditing is also a key aspect of the focus on continuous improvement. ALS hosts more than 30 external audits every year including:

- NATA audits to ensure compliance to ISO 17025
- Client audits

This provides our clients with confidence in the integrity of the ALS service offering. ALS welcomes our clients to visit and/or audit our operation at anytime.

Our facilities are fully compliant to ISO/IEC 17025, holding the following Licences:

NATA (ISO/IEC 17025 Corporate accreditation no. 1247)

Scoresby – VIC

Biological: 1240
Chemical: 16438

Rydalmere – NSW

Biological: 2040

Brisbane – QLD

Biological: 23818

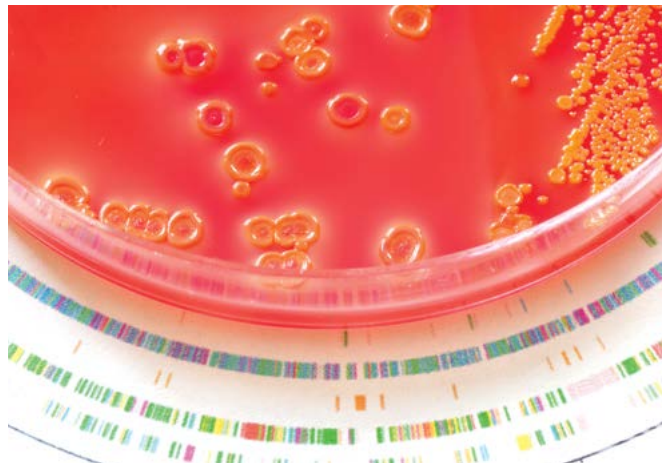
Approved Arrangement 5.1 (BC1)

Biosecurity Containment Level 1

Australian Government – Department of Agriculture and Water Resources

Scoresby – VIC

QAP V2533 (Food)



Core Service Range

Food Chemistry Testing Services

Nutritional Information Panel

- ▶ Energy
- ▶ Protein
- ▶ Fat – *Total, Saturated, Trans, Monounsaturated, Polyunsaturated*
- ▶ Carbohydrates – *Total, Sugars*
- ▶ Sodium

Other Nutrients

- ▶ Caffeine
- ▶ Total Dietary Fibre
- ▶ Cholesterol
- ▶ Omega 3, 6 and 9
- ▶ Vitamins
- ▶ Minerals
- ▶ Sugar Profiles
- ▶ Organic Acids
- ▶ Ethanol

Pesticides

- ▶ Department of Agriculture IFIP Screen
- ▶ C3 Screen
- ▶ C5 Screen
- ▶ C6 Screen

Food Contaminants

- ▶ Heavy Metals
- ▶ Mycotoxins
 - ▶ Aflatoxins
 - ▶ Vomitoxins
 - ▶ Ochratoxins

Preservatives & Additives

- ▶ Sorbic Acid
- ▶ Benzoic Acid
- ▶ Sulphites
- ▶ Nitrites/Nitrates
- ▶ Inulin
- ▶ Maltodextrin

Other Services

- ▶ Meat Speciation
- ▶ Department of Agriculture
 - ▶ Imported Foods Testing Scheme
 - ▶ Export Control Testing
- ▶ Salt (as Sodium Chloride)

Allergens

Plant Derived

- ▶ Gluten[#]
- ▶ Lupin
- ▶ Peanut[#]
- ▶ Sesame
- ▶ Soy[#]

Tree Nuts

- ▶ Almond
- ▶ Brazil Nut
- ▶ Cashew
- ▶ Hazelnut
- ▶ Macadamia
- ▶ Pistachio
- ▶ Walnut

Others

- ▶ Crustacean
- ▶ Egg
- ▶ Milk (Total)[#]
- ▶ Milk (β-lactoglobulin)
- ▶ Milk (Casein)
- ▶ Sulphites
- ▶ Sulphur Dioxide
- ▶ Fish^{*}

[#] NATA Accredited Matrix Dependant

^{*} Based on cod fish detection on Northern Hemisphere fish and cross reactivity to other fish species

Food Microbiology Testing Services

Typical Enumerations

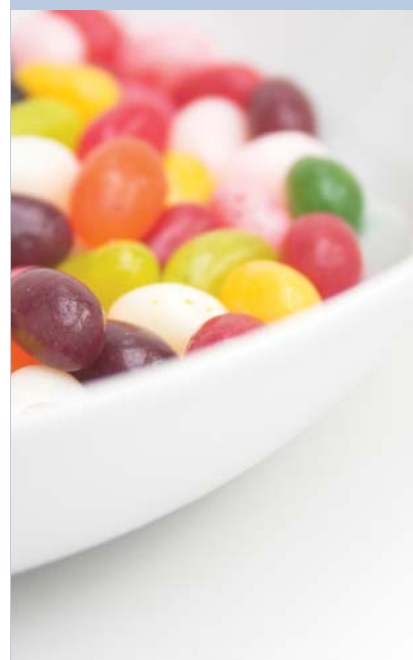
- ▶ Standard Plate Count
- ▶ Yeast and Mould
- ▶ Pseudomonas species
- ▶ Bacillus cereus
- ▶ Coagulase Positive Staphylococcus
- ▶ Clostridium perfringens
- ▶ Enterobacteriaceae
- ▶ Lactic Acid Bacteria
- ▶ Coliforms, Faecal coliforms, E. coli
- ▶ Spore formers

Pathogens

- ▶ Salmonella
- ▶ Listeria
- ▶ Campylobacter
- ▶ Vibrio
- ▶ Enterobacter sakazakii

Other Services

- ▶ Shelf Life Trials
- ▶ Accelerated Shelf Life Trials
- ▶ Environmental Monitoring
- ▶ Potable and Process Water Testing
- ▶ Commercial Sterility
- ▶ Organism Identification



Service Approach and Value Adds

OUR GROWTH HAS BEEN BUILT ON LONG-TERM RELATIONSHIPS

Our clients are accustomed to receiving high quality data, technical support and open communication. This approach includes project and client managers, skilled and qualified client services teams, access to technical experts and a management team committed to service delivery.

Standard Offering

Our clients have access to a number of value-add services including:

- ▶ Metro area refrigerated courier/sample pick up service
- ▶ Results reported electronically in a secure PDF format
- ▶ Leading tailored electronic data delivery formats (EDD)
- ▶ Full Chain of Custody Protocols including receipt acknowledgement (SRN)
- ▶ Expert technical advice and support on scientific issues
- ▶ Laboratory inspections and tours
- ▶ Technical newsletters (FoodMail™)
- ▶ Webtrieve™ (see below)

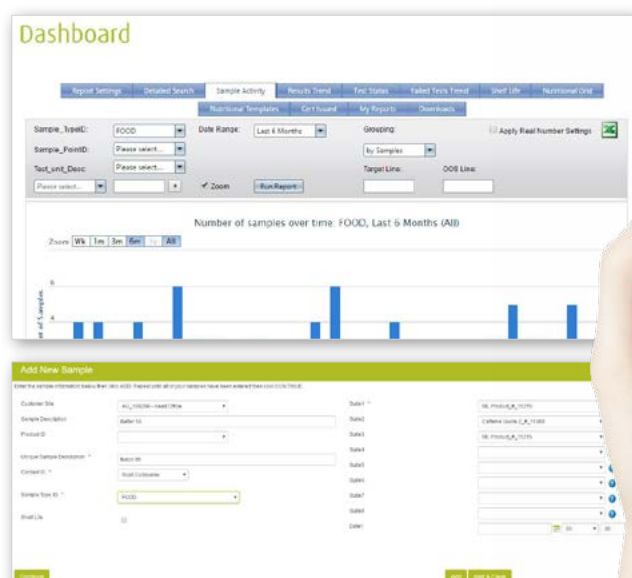


Webtrieve™

Your data online, all the time.

Webtrieve™ is a secure internet based system that allows direct access to data. Features include:

- ▶ Real-time access to analytical results as they are authorised.
- ▶ ALS analysis history in one place.
- ▶ Remote downloading of analytical reports.
- ▶ Data trending.



Consultancy Services

ALS also provides a range of dedicated consultancy services, including:

- ▶ HACCP/Food safety plan writing/review
- ▶ Root cause analysis and out of specification results investigation
- ▶ Labelling/food standards code guidance
- ▶ Cooling tower system risk management plan writing/auditing (Victoria DHHS Approved Auditor)
- ▶ Internal and external compliance/food safety auditing (Exemplar Global Lead Food Safety Auditor)
- ▶ Environmental monitoring/sampling programs



FoodMail and Technical Bulletins

These publications are designed to communicate technical developments and act as an educational resource.

Regulatory, analysis, new technologies and key industry information are routinely featured.



www.alsglobal.com

Melbourne

22 Dalmore Drive
Scoresby VIC 3179
T +61 3 8756 8111

Key Contacts

Peter Ogier

General Manager – Australia
T +61 3 8756 8074
M +61 475 956 667
Peter.Ogier@alsglobal.com

Marina Palumbo

Sales and Marketing Manager
T +61 3 8756 8111
M +61 403 058 030
Marina.Palumbo@alsglobal.com

Danielle Perry

Tina Chique

Courtney Smith

Client Services
T +61 3 8756 8111
ServiceAustralia@alsglobal.com

Sydney

Unit 10, 2-8 South Street
Rydalmere NSW 2116
T +61 2 8832 7500

Key Contacts

Scott Colbourne

Business Manager
T +61 2 8832 7530
M +61 409 629 216
Scott.Colbourne@alsglobal.com

Nick Cork

National Food Consultant
T +61 2 8832 7535
M +61 476 830 459
Nick.Cork@alsglobal.com

Tina Papadopoulos

Sales and Marketing Manager
T +61 2 8832 7500
M +61 448 466 004
Tina.Papadopoulos@alsglobal.com

Neetu Dhawan

Client Services
T +61 2 8832 7500
ServicesAustralia@alsglobal.com

Brisbane

2 Byth Street
Stafford QLD 4053
T +61 7 3552 8685

Key Contacts

Megan Brine

Food Team Leader
T +61 7 3552 8654
Megan.Brine@alsglobal.com

Tina Papadopoulos

Sales and Marketing Manager
T +61 2 8832 7500
M +61 448 466 004
Tina.Papadopoulos@alsglobal.com

Neetu Dhawan

Client Services
T +61 2 8832 7500
ServicesAustralia@alsglobal.com

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