



Food Quality Programs



Consumers want assurance that the food they eat is safe. Increasing confidence in your product's quality and safety at all critical points in the supply chain will help you meet and exceed consumer expectations. STR works with companies and their suppliers to develop comprehensive and safe food sourcing programs, to continuously monitor and assess product quality and safety throughout the manufacturing process, to help ensure regulatory compliance and to substantiate claims and product acceptance by your targeted market.

STR Food Testing delivers unparalleled quality solutions no matter where you source in the world:

- QA continuous improvement programs
- Quality, safety and risk assessments
- Microbiological, physical and analytical testing
- Independent product evaluations and comparisons
- Label consultation
- cGMP and HACCP audits
- Claims substantiation
- Sensory evaluation and consumer studies
- Social and environmentally responsible assessments
- Security and product inspections
- Focus group facilities
- Stability chambers

What distinguishes STR's Food Quality Programs:

STR has over 50 years of food industry experience. Our expert team utilizes rapid testing methods that result in lower costs and higher sampling frequencies.

STR Works For You

Strategically located throughout the world with laboratories and inspection and auditing offices on six continents, we provide testing, audit, inspection, and responsible sourcing services. STR helps clients mitigate supply chain risks and achieve product success in the global marketplace.

Raising the world's expectation of product quality, safety and supply chain responsibility



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Delivering Confidence Worldwide