

# »» PRODUCT QUALITY



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## »» Product Quality Assurance

Clients start and stay with AFL for many reasons, including reliable, accurate test results. With close to 20 years of industry service, Analytical Food Laboratories, Inc. (AFL) is ideally organized to implement and manage a customized vendor product specification compliance program for clients in the hospitality and food service industries as well as related businesses such as wholesale clubs, private label retail, catalog food items and more.

## »» Initiating a Vendor Product Quality (VPQ) Program

AFL is a full-service, objective 3rd party laboratory resource that provides a complete portfolio of product quality services. Simply provide us your vendor information, and let us do the rest. AFL manages all administrative, operational and logistical functions from sample pickup and drop off to monthly direct billing, providing you with validated and statistical results and suggested areas of improvements.

## »» Quality can be measured!

Incorporating a Vendor Product Quality program between you and your suppliers:

- Assures your vendors meet the contracted specifications
- Promotes consistency from unit to unit and state to state
- Provides two-way communication through reporting, problem solving and in-lab meetings
- Allows cost effective and confidential services
- Access to highly educated food scientists, culinary, quality and safety specialist in a state-of-the-industry laboratory and culinary research facility.

## »» Put us to the test. You'll see the difference.



### »» Physical Analysis: key attributes measured in one location

Color, Counts, Cuts, Defects, Dimensions; length/width/thickness/diameter, Drain Weight, Fat Cover, Frozen Weights, Purge, Slices, Size



### »» Chemical Analysis: ask about our Nutritional Menu Labeling timeline

Process Control Analysis: Dressings, Oils, Condiments, Gravies, Soups, Sauces, etc.  
Types: Viscosity (Brookfield & Bostwick), Water Activity, Titratable Acidity, Salt/Sodium, Sieve Size, pH, Moisture, Fat



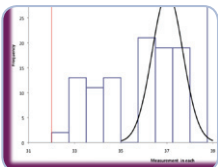
### »» Microbiological Testing: food quality and food safety, our core services

Shelf-life Studies, Spoilage Organisms, Bacterial Identification, Indicator Organisms, Pathogen Detection



### »» Specifications: ensure your specs are met at the highest of standards

Linking the expectations of your quality control, culinary and purchasing teams with manufacturers delivered items through structured specification analysis and results reporting.



### »» Statistical Data/Reporting/Audits: clients can make fact-based decisions

Graphic Representations, Digital Images and Charts, Histograms, SPC Charts, Process Capability Graphs, Vendor Comparison and Vendor Performance Charts  
Process Control, Quality Systems, Food Safety, HACCP and GMP Audits



### »» Test Kitchen Functions: infrastructure supports wide variety of testing

Culinary Capabilities: Sensory Analysis, Cook/Time/Temperature Studies, Warner-Bratzler (Shear Force) Testing, Product Showing, Cook-ups, Reconstitutions  
Equipment: six walk-in/reach-in refrigerators and freezers, gas fired char-broiler and flat grill, commercial range, 50# deep fryer, utility hook-ups and more