

FOOD SAFETY IS OUR NUMBER ONE PRIORITY.



WE ARE ONE OF THE MOST ACTIVE ENTITIES IN THE WORLD WHEN IT COMES TO FOOD TESTING

In total around

100 MILLION ANALYSES A YEAR

are carried out for Nestlé. Our own 26 NQAC (internationally accredited) laboratories perform around 3 million analyses a year.



Over the years the industry approach has shifted from looking for defects in finished products to trying to identify their root cause as early as possible in the supply chain so we can

UNDERSTAND AND PREVENT THEM.



We have

8,000

people working in Quality Assurance worldwide.



We have an early warning system to help us



We have many stringent, inbuilt controls to

GUARANTEE SAFETY

from raw material selection through to processing and packaging.

PINPOINT SIGNALS WHICH MAY TURN INTO ISSUES.

In 2013 in Switzerland we opened

THE MOST ADVANCED LABORATORIES OF THEIR KIND

to study foodborne pathogens. We built them so we can respond to emerging risks.



To find out the facts about Maggi noodles in India visit:

www.nestle.com/aboutus/ask-nestle/answers/maggi-noodles-india-msg-lead-ban-recall

