
Facts about the story



| | |
|--|---|
| Location of new food safety facilities: | Nestlé Research Center, Vers-chez-les-Blanc, Lausanne, Switzerland |
| Opened on: | Thursday 30 May, 2013 |
| Number of new laboratories: | 20+ |
| Facilities include: | <p>Polymerase Chain Reaction (PCR) laboratory PCR is a molecular technique that targets specific sequences of nucleic acids such as DNA. It is a powerful tool for the identification and characterisation of bacteria, which can also be used to detect in raw materials species of meat that may be used to commit food fraud.</p> <p>Typing laboratory Molecular typing is a process used to understand bacteria properties in order to conduct a microbial risk assessment. Nestlé uses a process called 'ribotyping' to fingerprint individual organisms.</p> <p>P3 laboratory There are four recognised levels of bio safety worldwide. P3 means level three. This requires staff to be highly trained and to adhere to strict procedures, including changing clothes when they leave. The laboratories operate at negative pressure, ensuring no air can leak out. All air leaving the labs is filtered. Research on food borne viruses such as norovirus and pathogenic strains of E. coli will be conducted here.</p> |

Facts about Nestlé and food safety

| | |
|-----------------------------------|--|
| History | Nestlé's commitment to food safety goes back to 1867 when founder Henri Nestlé decided his infant cereal would be packaged. This was an innovation at a time when most food was sold loose and exposed to contamination. |
| Pioneering techniques | Two of the most common production technologies used worldwide in the food industry today - ultra-heat treatment (UHT) and aseptic packaging technology - were pioneered by Nestlé. |
| Quality and safety network | Nestlé's research and development organisation includes a dedicated quality and food safety network. This has a number of different elements including: an early warning network that identifies and helps prevent potential safety issues, a microbiological safety network that provides fast and reliable microbiology safety assessments, an analytical methods network to develop and improve analytical standards, and a global analytical laboratories network. |
| Testing laboratories | Nestlé has 29 regional testing labs that provide analytical data and quality assurance support to its operations and R&D. These labs generate about 10,000 safety results a day. |
| Daily checks | Nestlé carries out numerous quality checks daily on materials and products. This includes gathering about 200,000 results every day at factory level. |