

Exact Scientific Services Awarded Prestigious ISO Certification *While discovering unexpected benefits for companies from ISO17025's impact on rising government regulations*

Exact Scientific Services, has become one of the relative few microbiological and chemistry testing laboratories to earn the prestigious ISO 17025 certification - and possibly the only ISO lab in its home state of Washington to be ISO accredited for gluten, proximates, rancidity, and fatty acid profile testing, and that meets USP methods needed by supplement companies.

Exact serves food, natural food, nutraceutical, environmental, and agricultural clients throughout the Pacific Northwest, and as far away as Australia, with accurate, fast, and highly personal service.

According to Exact CEO Kent Oostra, who comes from a farming and agricultural background in Northwest Washington, the ISO Certification is an “internationally recognized accreditation that fulfills the rising tide of governmental regulation for several testing requirements.”

He is quick to explain, with his practical ag background and business-owner sensitivities, that there is a “silver lining to the strenuous regulations, and the equally strenuous process we had to go through to be ISO accredited on behalf of our clients. Our clients are telling us ISO provides peace of mind during internal audits, as well as assurances for their customers.”

According to Barleans Organic Oils' Director of Quality Assurance, Mike Kaminski, an Exact client, ISO accreditation “helps us when we have internal audits and they ask us if our lab has certifications. The ISO speaks volumes and helps us a lot.”

The Safe Quality Food Institute is one of those regulating agencies. According to their website, “Where external laboratories are utilized to conduct input or product analysis, the laboratories shall be accredited to ISO 17025 or an equivalent national standard.”

Laura Macaulay, the Quality Assurance Manager for Exact client Enfield Farms, explains another benefit. “Our customer base is a huge reason to have third-party ISO certification. An ISO certified lab negates any concerns for testing procedures. Customers are everything in the food industry, especially international clients who can be very meticulous.”

As a result of ISO 17025's stringent mandate for precise and accurate testing, Oostra points out further benefits for companies: minimizing risk, helping reduce or eliminate the need for retesting, and building confidence for their customers through thorough evaluation of their products by an independent and competent testing laboratory. Oostra says, “All of this reduces costs, improves acceptance, and positively impacts the bottom line.”

Looking back, Oostra says “it wasn't easy, but it has been worth it in several practical ways. It has helped streamline our work, organize our flow, and serve our clients better. In the big picture. ISO Certification has given one more opportunity to provide our clients and employees with a higher level of service. It has been such a benefit, that we apply it to all aspects of our own business each and every day.”

Exact Scientific Services serves food, nutraceutical, environmental and agriculture clients through chemistry and microbiological testing and compliance, testing interpretation, industry resourcing, and ongoing client education. Exact's hallmarks include fast test results (one to five day turnaround for most applications), the highest level of accuracy (ISO, ACLASS, WSDOE, MAP, AOCS, API, Phenova, and NAPT certifications and proficiency programs), and a team dedicated to warm and personal service - all with the client's bottom line in mind.

Exact is located in Bellingham, Washington, next to a UPS facility, often allowing 24 hour sample delivery at ground rate. Additional information can be found at www.ExactScientific.com. Kent Oostra is also available to answer questions on ISO regulations as well as other compliance, testing, or troubleshooting issues at k.oostra@exactscientific.com or 360-733-1205.

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