



For Immediate Release

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MELAMINE ANALYSIS CONTINUES WITH STRONG DEMAND

(Livermore, CA)- Melamine and cyanuric acid have been verified as the cause of human and pet food contamination, most recently in the contamination of infant formula and other milk-based products from China. Melamine has been illegally used to artificially boost protein values in foods and feeds. In human and animals, when melamine and cyanuric acid bond they form highly insoluble melamine cyanurate crystals in the kidney, causing damage to the renal cells, numerous cases of renal failure and in the most extreme cases death to humans and animals.

The National Food Lab has been quick to respond to the food industry needs. Our skilled scientists developed some of the lowest detection limits along with the most cost effective packages to analyze for melamine and analogs. The demand for melamine analysis remains strong with many food and beverage companies continuing to verify incoming ingredients for compliance.

The NFL has adopted the FDA method, using GC/MS/MS, with a detection limit of 2.5 ppm for Melamine and the analogs. The NFL can also analyze for melamine only with a detection limit of 0.5 ppm using LC-MS/MS.

Over the past several months, The NFL has analyzed numerous matrices using these methods.

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ABOUT THE NFL: The NFL is a contract research and development facility specializing in Food Contaminants, Chemistry, Food Safety, Microbiology, Product Development, Commercialization, Consumer Insights and Sensory Evaluation. The NFL is a global resource for the food industry. With all these integrated resources, they help their clients get new products to market faster and make protecting their existing brands easier. Visit them at www.TheNFL.com or call them at 925-828-1440.