



The Technical Solutions Centre

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FOR IMMEDIATE RELEASE

RPC Expands Capacity for Food Safety

Fredericton, March 30, 2007 - Recognizing the critical importance of safety and compliance in the food and beverage industry, RPC is continuing to grow, update and invest in capabilities to support this sector. In keeping with this initiative, RPC'S microbiology laboratory has recently received accreditation from the Standards Council of Canada for a new method of detection of Salmonella.

The new method, USDA FSIS method MLG4.03, is a USDA approved method for the detection of Salmonella in meat, poultry and egg products. It is the required method for Salmonella analysis for many food products exported to the US by Canadian producers. This new test will help Canadian producers maintain their distribution chains and remain globally competitive.

RPC's microbiology laboratory is accredited by the Standards Council of Canada (SCC) and the Canadian Association of Environmental Analytical Laboratories (CAEAL) for microbial analyses of food, water and environmental samples.

For information on this new test or other microbiological testing, please contact:

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For more information e-mail info@rpc.ca or visit our web site at www.rpc.ca.

About RPC

RPC is an independent contract R&D and technical services organization located in Fredericton, NB. RPC's complement of 100 scientists, engineers and technologists are supported by a 13,000 sq. meter facility housing world-class analytical chemistry and material-testing laboratories, extensive prototype design, manufacture and testing services and a wide variety of pilot facilities for the development and improvement of industrial and environmental processes and products.

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