

NofaLab refutes suspicions

Schiedam, 20 December 2016 – On 14 December 2016, by order of the NVWA (Netherlands Food and Consumer Product Safety Authority), a search was conducted at NofaLab in Schiedam. NofaLab was totally surprised, not only because the company acts correctly, also because this is broadly acknowledged by external certification and accreditation bodies. NofaLab strongly contests the suspicions, half-truths and unfounded accusations that appeared in recent days in some media.

“The search was a shock to everyone at the company,” says Edwin van Twist, CEO of the company. “We are not aware of any wrongdoing, so you don’t expect anything like this.” Also shocked are the 1800 clients of NofaLab that submit a total of 45,000 samples per year, resulting in 6.1 million individual analysis results.

Certifications and accreditation

NofaLab’s clients have indicated that they find the media coverage troubling. NofaLab works according to the strictest protocols and has no fewer than seven certifications and accreditations. This means that external bodies, notably the Dutch Accreditation Council monitor NofaLab’s compliance with all the rules. The reports in some media last week, however, have led to questions. NofaLab is naturally extending all cooperation in the investigation by the authorities and, moreover, NofaLab has engaged an external expert for an additional audit. This strictly independent expert, Dr Philippe Leroux, works for accreditation bodies all over the world.

Highly specialised

NofaLab is a laboratory for investigation into the composition of nuts, oils and fats, hence the letters ‘Nofa’ in the name. The company was founded in 2004 and is distinguished by prompt delivery of research results, high quality and yet nevertheless at a competitive price.

The cornerstones of this approach can be found in the instruments the company has at its disposal and the high utilisation rate thereof. The instruments and equipment NofaLab uses are among the most cutting edge of their kind and make it possible to perform analyses more quickly, and thus provide clients with the data they require sooner. This modern equipment is also more accurate and more sensitive than usual, and the instruments are fully optimised for nuts, oils and fats. The higher cost of all this is recouped through high utilisation of the equipment, making the per analysis cost competitive.

Core values

For a chemical and microbiological analysis laboratory, reliability is the number one priority. NofaLab also counts integrity, quality and customer orientation among its core values. In keeping with these core values, NofaLab is therefore cooperating with the NVWA investigation and shall continue to do so. Meanwhile, NofaLab refutes all the suspicions, half-truths and baseless allegations that have been published in some media during the past several days.

NofaLab CEO Edwin van Twist: ‘Of course we immediately started an internal investigation ourselves. Additionally, we are providing full cooperation in the investigation by the authorities. We do not want to wait for the results of that investigation, and that is why we have asked Leroux to conduct a full audit. This is a person we have absolutely no connection or relationship with; a strictly independent expert from abroad. We are doing this not because we expect any untoward findings but rather to give our clients and their customers 100% certainty. Furthermore, such an audit may produce recommendations with which we can further improve our quality.’

Note for the editors

NofaLab hereby invites you to take a tour of the company. You will then also have the opportunity to ask the top management any questions you might have as well as speak with the chemical analysts.

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