

NEWS LETTERS



The SAFE Letter

A few months ago, I joined SAFE where I was welcomed by a dynamic and determined team fully involved in its day-to-day objectives.

As soon as I started at the company, I became imbued with the desire to help you and listen to you as you carry out your research.

I am therefore truly pleased to be the person who will now ensure the quality commitments of SAFE.

Food contaminants, as you know are one of the crucial parameters for research and the biomedical industry. I will leave it up to Dominique Martel in this information letter to tell you all about the measures that can be taken to effectively control mycotoxins.

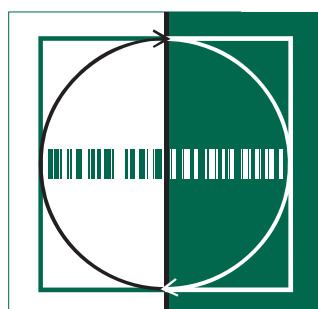
We are constantly working hard to obtain products and employ ever safer procedures while taking care of the environment; Eric Thouvenin will show you the latest developments on the Augy site that he manages.

Our enthusiasm - that we chose to share - and the interest aroused by the workshops run by SAFE in France and abroad prompted us to develop this approach through our SAFE INSTITUTES. But what are they? Guillaume Musso would like to invite you to each new session to learn about it and tell you about the dates for the first semester of 2011.

The whole SAFE team would like to join me in thanking you for coming to meet us at AFSTAL in Lyon at the end of November, and hopes you will enjoy reading about the results of its work.

The whole SAFE team would like to wish you all a Happy New Year 2011.

Georges HASSON,
Managing Director
 On behalf of the whole SAFE team



Contaminants deserve to be taken care of

Faced with questions about contaminants, Marie Varloud and Dominique Martel led a workshop* on 25th November at AFSTAL. They talked about two examples of contaminants: phyto-oestrogens and mycotoxins. We are happy that so many of you were able to come.

*Article available at www.safe-diets.com



SAFE IS SAFE-R

Reinforcing the protection system

Monitoring of the Augy site has been improved. SAFE has set up new night-vision cameras to ensure that the entrances are under optimum surveillance. This system has been added to the anti-intrusion (volumetric sensors and detectors) and fire detection (50 sensors across the site) protection systems.

To ensure total traceability, we have built a new archive room with reinforced entry control and anti-fire protection systems.



Preventing mycotoxins throughout the starting material production

Fungi that form on cereals in fields and during storage can produce a very wide range of substances called mycotoxins. Depending on the type, the concentration, the animal species and its physiological stage, these molecules can have very different effects, some of which are irremediable. Around 75 % of mycotoxin tests carried out around the world turn out positive. This level of occurrence combined with the large diversity and natural stability of these fungi mean that it is impossible to wipe them out using current techniques.

Zero risk doesn't exist for mycotoxins and all foodstuffs contain them.

Biochemical solutions to reduce the impact of mycotoxins on animals are available. A broad range of different modes of action exist (physico-chemical trapping, immuno-stimulation, anti-oxidant action, hepato-protection etc.) that can be combined with each other. However, it means using food additives which can interact with other nutrients and act on the physiological functions of the animal. These products are not used at SAFE.

The SAFE team has opted for a prevention-based solution.

This approach aims to prevent mould building up throughout the process: from the manufacture of the starting materials right up to the research laboratory. We have chosen to give priority to prevention without using chemical preservatives. This means that our specifications are all the more strict.

When we at SAFE procure our starting materials, we aim to prevent mycotoxins forming, from the field to the food bag:

- **The origin of the starting materials selected by SAFE is constant.** They always come from the same land. Despite their often attractive price, starting materials from zones

deemed to represent a "high risk of mycotoxins", such as Asia, the South Sea Islands, and Africa are not allowed.

- **Suppliers** are selected for their level of excellence, and then taken on by SAFE for the long-term and **regularly audited**.
- Preventative action plans maximise the quality of the cereals grown, harvested, transported and stored in accordance with the **standards applied to baby food**.
- Use of (non-GMO) **varieties that resist fungal attacks**
- **Monitoring and regular evaluation of the cultures** for mycotoxin risk
- **Random food testing (baby food)** - the starting materials are monitored and checked from harvesting through to dispatch of the finished products
- **Storage with natural air ventilation** without storage insecticides
- **Crop rotation**, which means for example that cereals cannot be grown after a harvest of corn.

Storage conditions are monitored:

- For each new batch of products, **the cleanliness of the storage silos is checked by SAFE**. Doing this ensures that no traces of product are left behind that could represent a potential source of fermentation in the silos, thereby guaranteeing perfect traceability.
- **The silos, like all SAFE storage zones, are totally protected from the outside by a double insulating wall.** This wall ensures that storage conditions are perfectly managed, in terms of temperature and hygrometry.

SAFE AND THE ENVIRONMENT

Producing the energy required for all our offices

As part of our continuous improvement policy at SAFE, we have built a new storage building for starting materials on which a solar panel station has been installed. **The energy produced here is enough to run all our offices.** In keeping with this ecological spirit, we have installed lighting on the site that is controlled with movement detectors **to reduce energy consumption.**

To go even further, **we have installed a rainwater collection tank.** This water is used in the cleaning and disinfection circuit of our plastic pallets.



EVEN SAFE-R PRODUCTS

Detecting metallic particles measuring less than one millimetre

Several months ago, SAFE obtained a new metal detector for use in the agro-food industry. This cutting-edge equipment enables us to detect metal particles measuring less than one millimetre.

E.T.

process right through to the research laboratory

During the process, at SAFE, **systematic cleaning operations stop mould from forming**, thereby preventing mycotoxins. Simply using a compliant starting material is not enough to make sure that the finished foodstuff is compliant.

The air used for cooling the granules goes through a **double anti-microbial filtering system**, thereby avoiding recontamination during production.

Finally, ensuring **perfect control over the finished product requires the water activity and the humidity level** for each batch to be checked at random (Aw).

The food formulae at SAFE are stable and the starting materials used are diversified, in particular to contain any risk of mycotoxins.

By these means, we meet quality objectives that are considerably above normal standards and regulations for products for usual human or animal consumption

To offer you an excellent service and help you with any research issues you may have, SAFE relies on:

- its being part of a group **specialising in animal and vegetable production**
- its **research and development resources**
- its **partnerships.**

SAFE has carried out **3,000 mycotoxin analyses since 2004:**

- Self-checking upon receipt of the starting materials
- Self-checking before the finished products are dispatched: 949 analyses in 2009.

The aim: to provide you with laboratory food comes extremely close to the standards applied for baby food.

Comparison of the levels and requirements with regard to mycotoxins - Starting materials (in µg/kg)

	AFLA	DON	OTA	FUM	
GV SOLAS Recommendations	5	500	100		
Regulations and recommendations UE /France (2009)	20	8000	250	60000	
Safe (M.P. 2009)	Number of samples	20	12	9	9
	Average number of positive results	0,3	152,3	1,0	50,0
	Maximum	1,0	187,0	1,0	100,0
	Maximum standard deviation	0,0	26,4	0,0	0,0
France (IRTAC 2009)	Number of samples	14	318	25	79
	Average number of positive results	4,4	573	0,7	645,5
	Maximum	17,0	3308,0	19,6	6230,0
Europe (Biomim 2009)	Number of samples	125	933	102	44
	Average number of positive results	3	725	4	2930
	Maximum	6	6000	21	11050
Monde (Biomim 2009)	Number of samples	1730	2427	1055	1648
	Average number of positive results	47	798	43	2052
	Maximum	6105	29300	1582	32510

Low level of contamination

Very contaminated

NEWS FLASH

THE GELDIET RANGE - WELL-BEING AND NUTRITION JOIN FORCES

Our Geldiet range will help you to manage the well-being of your animals, in particular while they are being transported. Active substances can be added for special diets, and A03 or A04 can be included in the range to ensure the continuity of your feed.

SAFE IN FRANCE AND INTERNATIONALLY

SAFE is increasing its presence in France and internationally to be there for you:

- We will be taking part in FELASA, BCLAS Liege, SGV Lausanne, Neuroprotection and Neurorepair in ROSTOCK.
- Training at prestigious institutes and during meetings in France, in the United Kingdom in Portugal, Belgium, and in Poland.



Safe Institute

Safe Institute is a training module for all those working in the biomedical field.

You are well aware of the importance of food on the phenotype of animals.

Through this training module, we would like to **take you to the heart of nutrition for animals used in research; teach you about the rigour required during the food manufacturing process (from design to delivery); raise your awareness of the impact of the food aspect on your experimental protocols (consistency, safety, traceability etc.).**

We would like to invite you to our site that is unique in Europe, and is exclusively dedicated to the production of food for laboratory animals.

What, when and where:

A day-long training course with a video presentation and a guided tour of our site.

If you would like to, we would be very happy to show you around the neighbouring area if you arrive the day before.

Next sessions:

Tuesday 18th January ■ Tuesday 15th February ■ Tuesday 15th March ■ Tuesday 12th April ■ Tuesday 10th May.

At your request, we can present this module in your own premises.

Please contact us should you require any further information.

We hope to see many of you there.

G.M.



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