



# Blount Fine Foods improves quality assurance with bioMérieux

## Context

Blount Fine Foods is a leading prepared-foods and soup manufacturer that produces wholesale frozen and fresh soups under both the Blount brand and various well-known private brands.



## Objectives and Action

With a large variety of samples requiring testing—from raw materials to environmentals to finished goods—Blount Fine Foods needed to streamline their QA processes to improve lab productivity, eliminate production bottlenecks, and get faster results that would allow releasing products to market in a timely manner.

## Key Results

Since transitioning from primarily manual methods to automated solutions from bioMérieux, Blount has dramatically increased both the volume and accuracy of QA testing. Lab technicians can be trained more easily, and are less prone to errors and subjective sample analysis. Additionally, faster test results allow corrective action to be taken as soon as possible in cases of suspected contamination.

As Blount's testing volume ramps up during peak season, the flexibility of TEMPO® and VIDAS® keeps productivity high while minimizing additional labor requirements. Not only are testing turnaround times faster, but the entire QA facility runs more efficiently, since techs can walk away during automated processes and complete other important lab tasks.

“ The VIDAS platform delivers timely results that makes sure all of my Ready-To-Eat seafood material is released on time. Food safety is our key priority, and the AFNOR validations carried out on each VIDAS method give confidence in the results. The service we receive is very good and we can always rely on consistently high quality products from bioMérieux. ”

*Mary T., Quality Assurance Supervisor  
Blount Fine Foods*