

Supplier Check List

- Retained samples of all raw materials and finished goods are maintained for one year past expiration date.
- Accurate formulation of the nutritional ingredient systems should take into account potency losses which can occur due to processing, packaging, and shelf life stability issues.
- Incoming raw materials should meet FCC or USP/NF where such specifications are listed and should be quarantined upon receipt.
- Materials released for use in production by QC approval.
- Validated analytical test methods are employed for creation of a Certificate of Analysis on finished goods.
- Commitment to cGMP standards & commitment to quality in all processes.
- Science and Technology: Which additional technologies are available in-house:
 - Wet/Dry Blending
 - Microencapsulation
 - Trituration
 - Spray Drying
 - Hot Melt Granulation
 - Agglomeration
 - Grinding & Micronizing
 - Instantizing



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