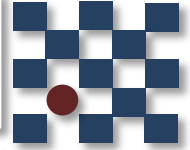


About AFL



Analytical Food Laboratories (AFL) in the Dallas-Fort Worth area, has come a long way since it was started in 1992 by president/ CEO Rebecca Pfundheller.

Back then it was a small, low-cost business, with her husband, who is a teacher, helping pick up samples in the summer. Now the company, which does third-party testing for the food, pharmaceutical, cosmetic, and nutraceutical industries, runs two shifts of more than 60 employees and operates seven days a week, 365 days a year. In 2014, we completed more than 225,000 tests for hundreds of international, national, regional and local clients.

In those early days, Pfundheller used space from a former employer who was in the cosmetic industry, paying low rent in exchange for doing free testing for him. Currently, the company operates out of a 12,000-square-foot space and is in the process of moving to a 25,000-square-foot facility.

“We started off with food—food microbiology was our mainstay,” Pfundheller said of how the business has grown. “We’ve expanded into chemistry and also product quality and USP [United States Pharmacopeia] testing. We have a full-service chemistry laboratory right now that does all types of chemistry analyses.”

The ISO 17025-certified laboratory now has five different departments: microbiology (which also does research), USP microbiology, analytical chemistry, wet chemistry, and a department focused on the restaurant and food service/hospitality industries.

