

# Food and nutraceutical division








# On your side, together for food security and a healthy life

Since 1976, we've been focused on technical know-how, on service quality and on customer satisfaction. These were the driving forces to expand worldwide on analysis and on a complete portfolio of services in Food and Nutraceutical industry.





LabAnalysis Group increases performance and keeps expanding skills in synergetic sectors. We share our expertise in food, environmental and pharma sector to improve the health of the planet and people.

## GROUP OVERVIEW


-  **+45** years expertise
-  **+30.000** sqm labs and offices
-  **+1.000** accredited tests
-  **+1.000** employees
-  **+260** vehicles sustainable fleet to low environmental impact




## AUTHORIZATIONS

-  **Accreditation by Accredia** according to UNI EN ISO/17025 n.0077
-  **Italian Coeliac Agency ONLUS Authorization**
-  **CERTIFICATE GMP+ Feed Safety Standards**
-  **FDA Food And Drug Administration Approved** Identification number FEI: 3006684386

 Certificate of Excellence of Quality, Environment and Safety Management System

 **HACCP** Recognition as a laboratory for analysis in the self-control procedures of the food industries

 **GAFTA** (GRAIN AND FEED TRADE ASSOCIATION UK) Authorization for analysis on cereals and feed

 **UNI EN ISO 9001:2015** Certification of Conformity to the standard for the Quality Management System

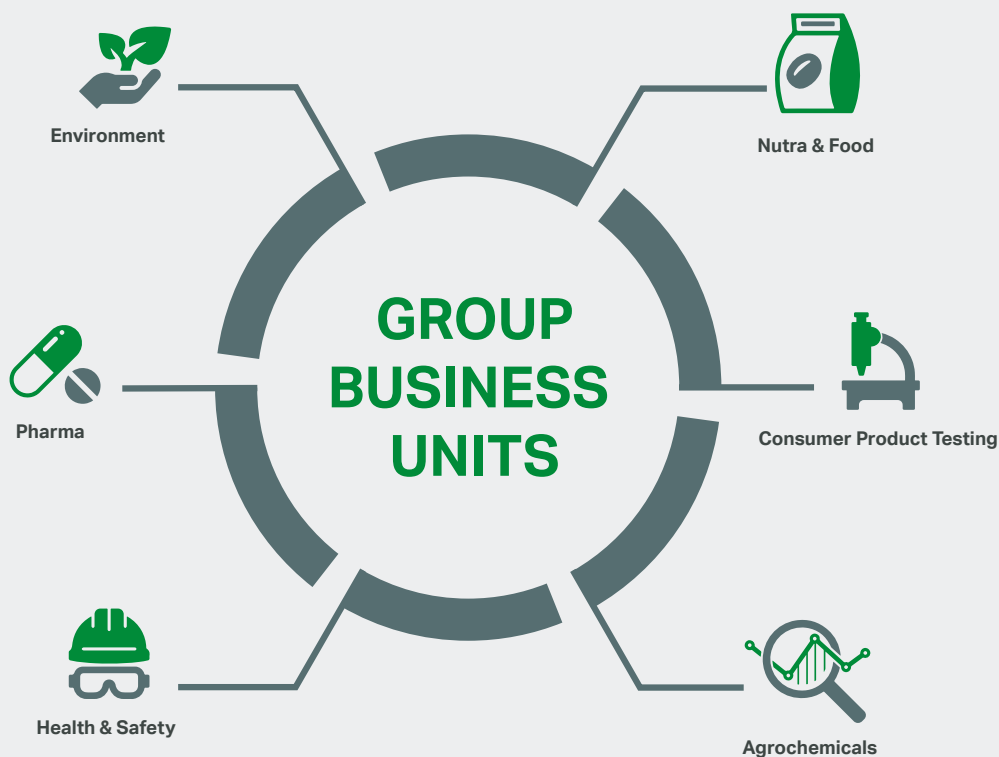
 **UNI ISO 45001:2018** Certification of Conformity to the standard for the Occupational Health and Safety Management System

 **UNI EN ISO 14001:2015** Certification of Conformity to the standard for Environmental Management System

## CHEMICAL UNIT

### Food and nutraceutical products: raw material, semi and finished products

- Nutritional label: humidity, total fats, fatty acids (saturated, unsaturated and polyunsaturated), ashes, proteins, dietary fiber, carbohydrates, sugars, polyols)
- Amino acids, vitamins, inositol, hyaluronic acid, alfa lactoalbumina, Q10, etc.
- Chemical analysis of indicators of food quality: histamine, patulin, polyphosphate, sulfur dioxide, sodium nitrite, sodium nitrate, etc.
- Residual analysis: pesticides, solvents, heavy metals, PCB, dioxins, IPA, alkaloids, EtO, Acrylamide, furans and alchil furans, micotoxins, Radioactivity
- Emerging contaminants: PFAS, Nitrosamines, Mosh MOAH, MCPD, MCPD esters
- Allergens: lactose in HPLC
- Identification and characterization of raw materials by their specific active ingredients as marker
- Stability testing of new drug substances and products Q1A-(R2) (ICH Guidelines)
- Development and Validation of new analytical methods (SANCO, ICH Guidelines)
- Dissolution and disintegration test
- Cleaning validation



## MICROBIOLOGY AND MOLECULAR BIOLOGY UNIT

- Microbiological analysis: TYMC-TAMC, Salmonella, Listeria spp and monocytoenes, E.coli, E.coli STEC, Campylobacter, Enterobacteriacee, Staphyococcus, Bacillus cereus, Pseudomonas, Staphylococcus, Clostridium perfringens, Anaerobic Bacteria and spore, Micrococcaceae
- Meat species Identification (Halal and Kosher food) qPCR based
- All Allergens with ELISA or PCR accredited on food and surface
- Challenge test in according ti ANSES Ver.4 2021 for Listeria monocytogenes accredited to ANSES Ver. 4 2021
- Challenge test for other microorganisms with ISO 20976-1.2019
- Shelf life and accelerated Shelf Life testing
- Accelerated Shelf life protocol specific for frozen food
- Set-up and validation of the analytical method to quantify or detect microorganism strain in conventional and unconventional matrices



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