



Science-backed Food Integrity Assessment

Eurofins offers an analytical portfolio to help manage risk with supply chains and protect brands

With the increased awareness of risks associated in maintaining food integrity with supply chains and minimizing food scares, Eurofins has a testing toolkit to support your risk assessments such as TACCP & VACCP systems.

Food testing has advanced considerably and specialized services such as authenticity require state of the art equipment and experienced personnel. Eurofins has created Competence Centres to concentrate expertise across the Group with tools including chemical composition, stable isotopes, molecular biology and profiling. Our Food Integrity Competence Centres can identify a range of fraudulent risks in numerous food commodities such as:

- Substitution
- Concealment
- Mislabelling
- Dilution
- Unapproved enhancement

Eurofins has the science to help protect your brands from food fraud.

Eurofins Food Integrity Service Offer



Eurofins' global and highly-experienced network of food testing laboratories and Competence Centres offers solutions to mitigate food fraud risks associated with supply chains. Our international footprint and participation in many industrial and regulatory bodies allow us to advise our customers in advance and to have access to the latest analytical methods. We can enhance transparency and compliance with the following science:

- **Fish Species Determination** by DNA sequencing for all consumed fish and seafood species
- **Seafood Speciation** by DNA sequencing for scallop, prawn, squid, lobster, mussel species
- **Rice Authenticity** by DNA fingerprinting. Single rice varieties can be identified for both cooked and uncooked samples
- **Basmati Rice Authenticity** by DNA fingerprinting. All varieties listed in the Rice Association Basmati COP 2017 can be detected.
- **Thai Rice Authenticity** by DNA fingerprinting. Determines and quantifies Thai rice varieties.
- **Plant Speciation** by DNA fingerprinting for vegetables, fruits, herbs, pine nuts, garlic.
- **Meat & Meat Products Speciation** by DNA fingerprinting for equine, bovine, ovine, porcine, avian & wild species
- **Dairy Products Authenticity** by DNA fingerprinting for species in milk & cheese.
- **NMR profiling screen tests** for milk, milk powder, cheese, butter, milk fractions
- **Geographical origin declaration** via multi-isotope analysis
- **Vanilla & Honey Authenticity** via multi-isotope analysis
- **Wine & Spirits Authenticity** via multi-isotope analysis and NMR profiling
- **Fruit Juice Authenticity** via multi-isotope analysis, compositional analysis, NMR profiling and DNA analysis

- **Fats & Oils Authenticity** for products and ingredients via NMR profiling.
- **Olive Oil Authenticity** for composition and origin via NMR profiling
- **Spices & Herbs Authenticity** via NMR profiling and characteristic markers
- **Vinegar Authenticity** via multi isotope analysis

Our Services Package

- Local contacts with global network
- Private independent laboratory
- Competence Centres with the latest state of the art technologies
- Large capacity
- Crises management and advice
- Sampling according to international standards
- On-Line access to samples and test results; faster turn-around times through online sample registration; archiving, data export, statistics
- Horizon scanning services
- Assistance with testing strategies using risk-based approach
- Customer-specific R&D projects

Our Quality

From analysis to certification:

The Eurofins Group provides a unique portfolio of analysis and testing services complemented by quality management, consultancy and trainings for all sectors of the food industry. Eurofins is the ideal partner along the whole supply chain.

Eurofins Laboratories are accredited according to DIN EN ISO/IEC 17025:2005 and regularly take part in proficiency testing to check and verify the applied methods.