organoleptic examination
Producers and consumers are very critical when it comes to the taste, smell and visual aspects of raw materials and foodstuffs. In this respect, producers and suppliers within the food processing industry do their best to ensure that their products measure up to the consumers’ preferences.

Consumers also find it important that products conform to all aspects described on the label of the package.

DETERMINATION OF VALUES
The determination of values is one of the tests which are available to a manufacturer or retailer. These tests determine the weight and volume of a substance. Certain properties are also evaluated in relation to the information on the label.

FOREIGN BODIES
Eurofins can also test foodstuffs for the presence of foreign bodies. For example: the presence of bone particles in meat products or plastic particles in a ready meal.

FEED
• To prevent BSE contamination, checks are made for the addition of any prohibited animal proteins, for example the check the addition of offal to feed or raw materials used in feed a microscopic examination of bone particles is conducted.
• Identification of raw materials used for feed and any possible contaminants, is done by microscopic testing or stereo microscopic examination.
• Checks for the addition of prohibited substances, such as poisonous seeds (Rag weed, Datura and Ricinus communis, and Rye ergot)
• Checks for purity and the presence of any extraneous matter
• Diameter of the pellets

CEREALS, OIL BEARING – AND OTHER SEEDS, LEGUMES, NUTS, SPICES AND RICE
• Analysis for both organic and anorganic purity.
• Identification of grains that have germinated, are broken, unripe or have suffered damage due to insect activity or fungi such as Fusarium
• The percentage of vitreous, partially vitreous or white wheat grains
• Gradation of grains according to the USDA method, determination of cereals of unimpaired quality
• Contaminants, such as seeds from other plants, harmful seeds, the presence or absence of insects (propagation)
• Germination capacity according to the Schönfeld method
• In the case of rice: establishment of grain size in relation to percentage broken kernels, husks, ripeness and wild rice
• In the case of peppercorns: establishment of percentage broken kernels or husks
• Identification of varieties of pine nuts, intended to establish which types cause “Pine Nut Syndrome”

Eurofins carries out the above-named procedures according to EEG, ISO, NEN, FOSFA, GAFTA, AOCS, EBC and USDA methods.

If you have any questions about food safety and legislation, please contact the specialists at Eurofins Food Safety Solutions.

CONTACT
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