

Standard portfolio Eurofins Carbohydrate Competence Centre

Mono, di- and oligosaccharides

Analyte / Component	Matrix	Test Code	Technique	Method Source
Total sugars after hydrolysis	Solid food & feed	HEC54	Luff Schoolr	NEN 3571
	Liquid food	HEC62		
Total reducing sugars (as glucose)	Solid food & feed	HEC65	Luff Schoolr	In house method
	Liquid food	HEC66		
Total reducing sugars (as lactose)	Solid food	HEC53	Luff Schoolr	In house method
	Liquid food	HEC67		
Carbohydrates	Solid food	HEC51	Calculation	In house method
	Liquid food	HEC59		
Total digestible carbohydrates	Solid food & feed	HEC52	Luff Schoolr	In house method
	Liquid food	HEC60		
Sugars in coffee	Coffee	HEC1M	HPAEC-PAD	ISO 11292
Fructose	Food*	HEC2M	HPAEC-PAD	In house method
	All other matrices	HEC2I		
Glucose	Food*	HEC2L	HPAEC-PAD	In house method
	All other matrices	HEC2H		
Galactose (only with PHECB)	Food & Feed	HEC2F	HPAEC-PAD	In house method
Xylose	Solid food	HEC83	HPAEC-PAD	In house method
	Liquid food	HEC84		
Lactose	Food (exc. dairy)*	HEC2N	HPAEC-PAD	In house method
	Dairy*	HEC36		
	All other matrices	HEC2J	Luff Schoolr	In house method
	Liquid food	HEC61		
Lactose free	Solid & liquid food	HEC79	HPAEC-PAD	In house method
Sucrose	Food*	HEC2P	HPAEC-PAD	In house method
	All other matrices	HEC2G		
Maltose	Food*	HEC2Q	HPAEC-PAD	In house method
	All other matrices	HEC2K		
Maltotriose	Food	HEC0C	HPAEC-PAD	In house method
Trehalose	Solid food	HEC49	HPAEC-PAD	In house method
	Liquid food	HEC50		
Palatinose (Isomaltulose)	Solid & liquid food	HEC0U	HPAEC-PAD	In house method
Kestose (GF2 from inulin)	Solid & liquid food	HEC0S	HPAEC-PAD	In house method
Nystose (GF3 from inulin)	Solid & liquid food	HEC0T	HPAEC-PAD	In house method
Raffinose/Stachyose/Verbasose	Solid & liquid food	HEC1K	HPAEC-PAD	In house method
Malto-oligosaccharides (DP1-DP7)	Solid & liquid food	HEC0I	HPAEC-PAD	In house method
Fructose oligomers (F2-F6) quant.	Ingredients For other matrices contact us	HEC0R	HPAEC-PAD	In house method

* : accredited test

Starch and Dietary Fibre (incl. prebiotics)

Analyte / Component	Matrix	Test Code	Technique	Method Source
Starch total	Solid & liquid food*	HEC57	Enzymatic	ISO 15914
	Feed*	HEC81		
	Meat & fatty products	HEC1R		In house method
Starch (incl. maltodextrins)	Solid & liquid food	HECOL	Enzymatic	In house method
Damaged Starch	Food	HEC42	Enzymatic	AACC 76-31
Gelatinized Starch	Feed	HEC2T	Enzymatic	AACC 76-31
Resistant Starch	Solid food & Feed	HEC87	Enzymatic	AOAC 2002.02
Amylose & amylopectin in starch	Food & Feed with >10% starch	HECOJ	Titration	In house method
Amylose & amylopectin in sample (only with PHE02)	Food & Feed with >10% starch	HEC2X	Calculation	In house method
Starch/Maltodextrin and Carbohydrate composition of sol. & insol. NSP excl. cellulose	Feed	HEC2R	HPAEC-PAD / Colorimetric	In house method (<i>contact us for more info</i>)
Classical dietary fibres, total	Solid food	HEC56	Gravimetric	AOAC 985.29
	Liquid food	HEC63		
	Breakfast cereals*	HEC55		
Classical total dietary fibres (TDF / IDF / SDF)	Solid & liquid food	HEC1Q	Gravimetric	AOAC 991.43
Total dietary fibres (incl. RS) / LMWDF	(HMWDF) Solid & liquid food	HEC1A	Enzym./Gravim. GPC-RI	AOAC 2009.01
Total dietary fibres (incl. RS) / LMWDF	(HMWDF) Food with high starch content	HEC1F	Enzym./Gravim. GPC-RI	AOAC 2009.01 (revised)
Total dietary fibres (IHMWDF (incl. RS) / SHMWDF / LMWDF)	Solid & liquid food	HEC1B	Enzym./Gravim. GPC-RI	AOAC 2011.25
β -glucan (yeast & moulds)	Ingredients with >40% β -glucan	HEC1J	Enzymatic	In house method
β -glucan (cereals)	Solid & liquid food high Glc content	HEC1C	Enzymatic	AOAC 995.16
β -glucan (cereals)	Solid & liquid food Low Glc content	HEC2Z	Enzymatic	AOAC 995.16
Pectin (as total uronic acid)	Solid & liquid food	HEC2D	Colorimetric	In house method
Total sialic acid	Infant formula	HEC2W	HPAEC-PAD	In house method
Galacto-oligosaccharides (GOS)	Solid food (>10% lactose)	HEC26	Enzymatic / HPAEC-PAD	AOAC 2001.02
	Solid food, GOS ingredients & premixes (<10% lactose)	HEC1H		

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Starch and Dietary Fibre (incl. prebiotics) cont.

Analyte / Component	Matrix	Test Code	Technique	Method Source
Galacto-oligosaccharides (GOS)	All liquid samples (incl. syrups), GOS ingredients and premixes	HEC1I	Enzymatic / HPAEC-PAD	AOAC 2001.02
Degree of polymerization of GOS (DP2-DP8)	Ingredients	contact us	GPC-RI / HPAEC-PAD	In house method
Dietary fibre containing supplemented res. maltodextrin	Solid & Liquid food	contact us	Enzymatic / GPC-RI	AOAC 2001.03
Inulin / Fructo-oligosaccharides (FOS)	Ingredients	HEC1G	Enzymatic / HPAEC-PAD	AOAC 997.08
	Solid food	HEC3D		AOAC 999.03
	Liquid food	HEC3E		
Polydextrose	Solid food	HEC39	Enzymatic / HPAEC-PAD	AOAC 2000.11
	Liquid food	HEC38		
Dextrose equivalent (only in combination with red. sugars and moisture tests)	Solid food	HEC71	Calculation	In house method
	Liquid food	HEC72		

Fingerprint (qualitative tests)

Analyte / Component	Matrix	Test Code	Technique	Method Source
Starch hydrolysate (maltodextrin)	Ingredients For other matrices contact us	HECON	HPAEC-PAD	In house method
Inulin & Fructo-oligosaccharides	Solid ingredients	HEC30	HPAEC-PAD	In house method
	Liquid ingredients	HEC31		
Galacto-oligosaccharides	Ingredients For other matrices	HECOP	HPAEC-PAD	In house method
Polydextrose	contact us	HECOQ	HPAEC-PAD	In house method

Sweeteners

Analyte / Component	Matrix	Test Code	Technique	Method Source
Isomalt	Solid & liquid food	HEC85	HPAEC-PAD	In house method
Sucralose	Ingredients & solid food	HEG53	HPAEC-PAD	In house method
	Liquid food	HEC74		

Carbohydrate derivatives

Analyte / Component	Matrix	Test Code	Technique	Method Source
Total uronic acid	Solid & liquid food	HEC2D	Colorimetric	In house method
Galacturonic acid	Solid & liquid food	contact us	HPAEC-PAD	In house method
Glucuronic acid	Solid & liquid food	contact us	HPAEC-PAD	In house method

Packages

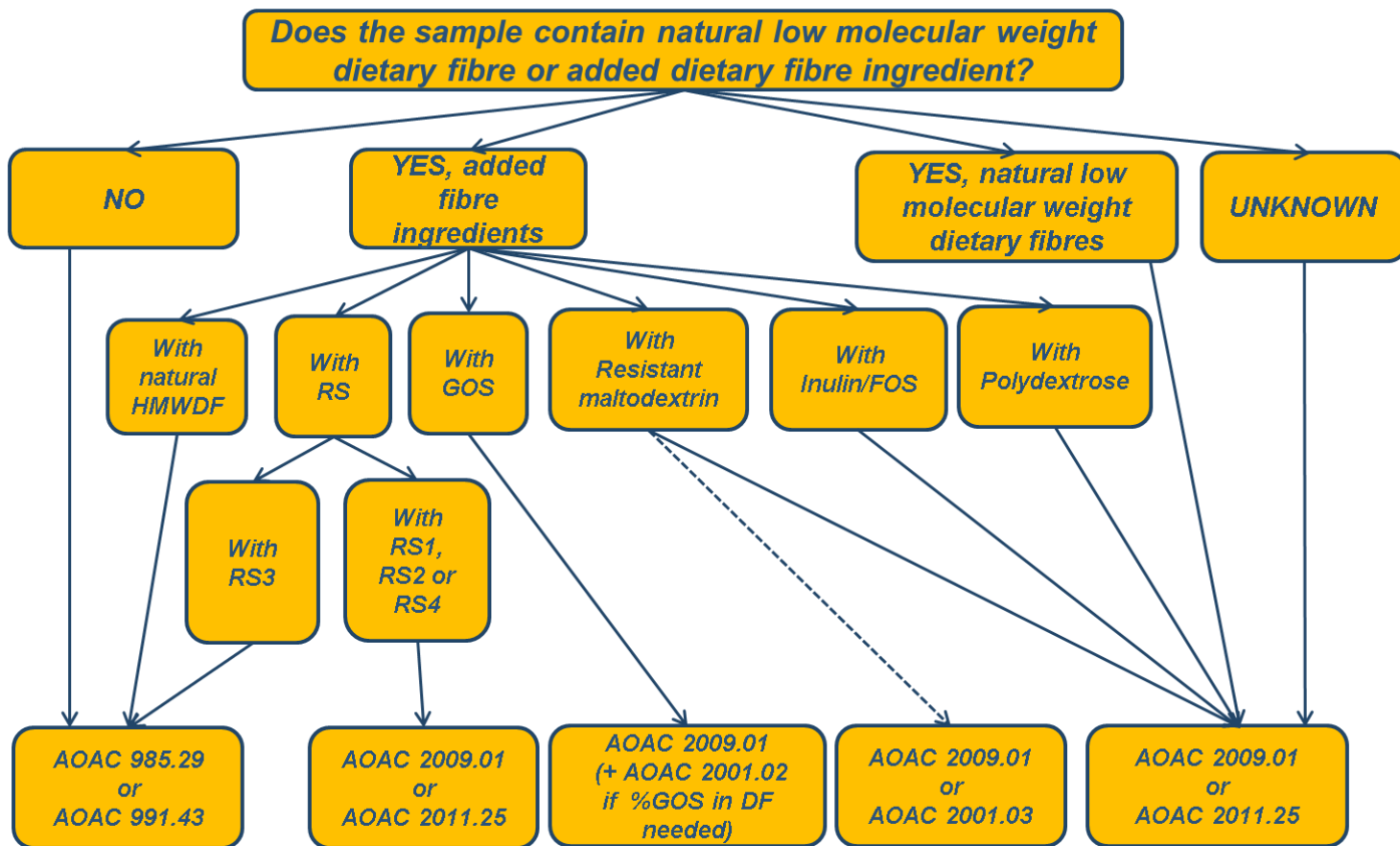
Analyte / Component	Matrix	Test Code	Technique	Method Source
Degree of gelatinization (calc. damaged starch / starch)	Solid food Pet food	PHECA	Calculation	In house method
Sugar profile (Glc, Fru, Lac, Suc, Mal + Gal)	All matrices	PHECB	HPAEC-PAD	In house method
Total sugar incl. Gal (to order only together with PHECB)	All matrices	HEC3A	Calculation	
Sugar profile (Glc, Fru, Lac, Suc, Mal)	Food*	PHECC	HPAEC-PAD	In house method
Total sugar (to order only in combination with PHECC)	Food	HEC3B	Calculation	
Sugar profile (Glc, Fru, Lac, Suc, Mal)	All matrices (except food)	PHECD	HPAEC-PAD	In house method
Total sugar (to order only in combination with PHECD)	All matrices (except food)	HEC3C	Calculation	
Amylose / starch / amylopectin	Starch & cereals	PHE02		In house method

* : accredited test

Nutritional Value Packages for products supplemented with low molecular weight dietary fibre (prebiotics, polydextrose, res. maltodextrin etc.)

Analyte / Component	Matrix	Test Code	Technique	Method Source
Nutritional value model II incl. Dietary Fibre AOAC 2009.1	Solid food	PHEP9		In house method
Nutritional value model II incl. Dietary Fibre AOAC 2009.1	Solid sugary products	PHEPA		In house method
Nutritional value model II incl. Dietary Fibre AOAC 2009.1	Liquid food	PHEPB		In house method
Nutritional value model II incl. Dietary Fibre AOAC 2009.1	Liquid sugary products	PHEPC		In house method
Nutritional value model II incl. Dietary Fibre AOAC 2009.1	Dietary supplements	PHEP5		In house method

Decision tree for dietary fibre determination



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