Coffee Analysis

Eurofins - a competent partner for ensuring the safety and quality of coffee products

Indulgence Needs Quality

Coffee is both – indulgence and sense of life. Therefore quality and safety is very important. Until the aromatic, brown coffee bean ends up as a drink in a cup, it is a long way. Eurofins accompany and support its customers from import to storage of coffee goods up to roasting and placing the product on the market.

Coffee is cultivated in more than 50 countries. It represents one of the most important commercial products and beyond that it has got a large social and emotional meaning. Since coffee is perceived as part of a lifestyle, the demand and the variety of offered products continues to grow. Terms like quality, indulgence and flavour become more and more important. Within the coffee industry, Germany takes an outstanding role in the import, further processing and re-export.

Relevant Products

- Green coffee beans
- Roasted coffee
- Instant coffee
- Coffee-mix drinks
- Instant coffee drinks
- ... and other products containing coffee

Service Portfolio

Eurofins’ experts from all relevant fields advise customers and are available for any inquiries along with state-of-the-art laboratory equipment as well as the latest analytical methods.

With a comprehensive service portfolio, Eurofins supports all the way from taking samples at one of the major transshipment centres to rush analyses for Ochratoxin A (OTA) to quality control of raw material and final products and also to create appropriate specifications.
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- Sensory testing like
  - Cupping
  - Investigation of profiles (e.g. with flavour, acidity and body)
  - Sensory profiles in comparison to product specifications
  - Descriptive tests
  - Grade of roasting according to AGTRON - SCAA standard
  - Non-coffee components

- Residues and contaminants like
  - Mycotoxins (Ochratoxin A, aflatoxins)
  - Pesticides
  - Process contaminants like furan, acrylamide (in roasted coffee / instant coffee)
  - Fumigants like bromide, phosphine (in raw coffee)
  - Heavy metals like lead, cadmium, mercury, arsenic, copper
  - Residues of mineral oil from jute bags and other sources

- Authenticity (16-O-Methylcafestol, Kahweol, and Cafestol)

- Ingredients like
  - Caffeine content
  - Nutrients
  - Water according to Karl-Fischer
  - Sugar in soluble coffee according to AFCASOLE
  - Chlorogenic acid

- Labelling (national, international)
- Claiming
- Sampling according to EU guidelines or Codex Alimentarius