





IDENTITY

WHY CHOOSE EUROFINS?

Eurofins specializes in a large array of food testing services. Through our vast experience we are able to offer a total package of testing services to ensure the food safety of your products.

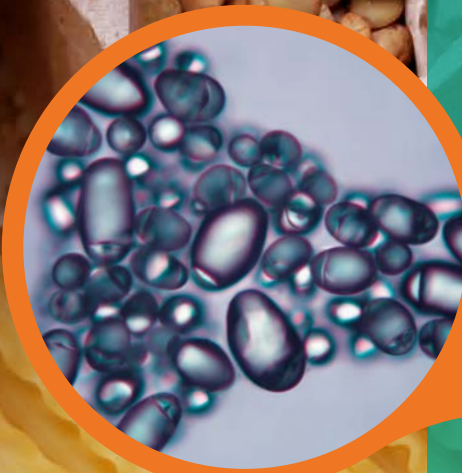
Eurofins has a network of internationally accredited laboratories where we can perform quick and reliable analyses. Eurofins offers you the possibility to digitally submit your samples via our web-based system, Eurofins Online (EOL). EOL has a real-time connection to the laboratory with which you can instantly see your test results and download the reports. Should you be interested, we can also offer sampling services as well as sample pick-up via our courier services.

In addition, we have Eurofins Competence Centres which are specialized in specific types of analyses such as carbohydrates.

**'EUROFINS
HELPS YOU ACHIEVE
HIGH QUALITY AND
QUALITY CONTROL
OF YOUR
PRODUCTS'**



Carbohydrate	40 g
Fibre	5 g
Sugars	10 g
Sorbitol	0 g
Protein	5 g



***'BOTH
QUANTITATIVE
AND QUALITATIVE
CARBOHYDRATE
ANALYSIS IS
REQUIRED'***

EXPERTISE

The Eurofins Carbohydrates Competence Centre is an internationally recognised laboratory in its field that offers a large variety of analytical tests and assures high quality of services. Our extensive range of carbohydrate and dietary fibre tests deliver quick and accurate quality analyses on food, pet food, feed products, as well as industrially prepared ingredients and supplements. In addition to testing services, the Eurofins Carbohydrate Competence Centre can help you in understanding the role that carbohydrates play as well as how to handle them in the production of your products. Further, we can assist you in setting up and implementing new (standardized) analytical methods for new products, as well as provide trainings, courses, and (scientific) support on carbohydrate chemistry carbohydrate analysis, dietary fibres and other related topics. The Eurofins Carbohydrates Competence Centre is located in Heerenveen, the Netherlands.

Carbohydrates show functional properties that make them important ingredients. For example, they can be applied as fat replacers, texture and viscosity modifiers, dietary fibres, prebiotics, or sweeteners in a variety of products. The presence of sugars and digestible carbohydrates (i.e. starch, maltodextrins etc.) in foodstuffs has been related to health problems such as diabetes and obesity. On the other hand, important health benefits, such as weight control, stabilization of blood glucose levels, reducing cholesterol levels, satiety etc. have been linked to carbohydrates when these are present in the form of dietary fibres or prebiotics. The demand for healthier and less chemically modified food ingredients and foods is becoming more and more important for the consumer. For those reasons, product quality control has become a focus point in the industry. Therefore both quantitative and qualitative carbohydrate analysis in products and ingredients is of great importance.

PORTFOLIO

We offer a wide portfolio of carbohydrate tests that are routinely performed. Amongst others:

- Routine analyses (total sugars, total carbohydrates, sugar profile, etc.)
- Analysis of starch (total starch, resistant starch, damaged/gelatinised starch etc.)
- Dietary fibres
- Prebiotics (inulin/fructo-oligosaccharides, galacto-oligosaccharides, polydextrose, etc.)
- Special carbohydrates (hydrocolloids, sialic acid, palatinose, trehalose, raffinose/stachyose/verbascose, etc.)
- Fingerprinting (inulin/FOS, polydextrose, GOS, starch hydrolysate)
- Nutritional value packages specific for products supplemented with low molecular weight dietary fibres and/or prebiotics

MATRICES (selection)

- Food products
- Food ingredients
- Functional foods
- Baby foods
- Infant formulas
- Breakfast cereals
- Dairy products
- Bakery products
- Pet food
- Animal feed
- Bio-based materials

YOUR BENEFITS WHEN CHOOSING THE EUROFINS CARBOHYDRATES COMPETENCE CENTRE

- Highly qualified team and state of the art testing methods
- Accurate testing results with reliable turnaround times
- Extensive portfolio with numerous carbohydrate and dietary fibre analyses
- Development, validations and new testing methods on your request
- Research support to assist you and your clients with carbohydrate related product development
- Co-operation with certification bodies, food industry and technical associations
- Accredited laboratory (ISO 17025:2005)

TAILOR MADE ANALYSIS & RESEARCH

Beside routinely performed analyses, we offer the possibility to our clients of designing and developing, in close collaboration with them, projects that suit their specific needs. Types of tailor made projects can be for example related to the development of a new method, a new technique, to perform a test that is not routinely offered, validation of a method for a specific product as well in assisting you in understanding your products or issues with your products, e.g. during production.

TRAININGS & COURSES

The Carbohydrates Competence Centre is offering trainings and courses that suits your needs and expectations and can add significant value in increasing your teams' and collaborators' knowledge base in carbohydrates and carbohydrate analysis. The trainings and courses can be given at your own location. We offer dedicated trainings and courses on, carbohydrate analysis, dietary fibres, starch structure and products, prebiotics, carbohydrate chemistry or tailor made courses based on your needs.



CONTACT

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