



Milk and Dairy Products

By now we have a great variety of milk and dairy products which make an important contribution to whole-food nutrition.

A regular obligatory quality control starting with the used raw material up to the end product is essential to guarantee high product quality. Milk is a natural raw material and can vary in its specific composition depending on the animal species, origin and product. Regardless of the product, milk products may contain undesirable substances which possibly endanger the quality and food safety of the product. In addition, international transport, complex supply relationships and potential food fraud increase the product risk and lead to a growing demand of analytical services.

Eurofins is a reliable partner offering a wide spectrum of analyses for milk and dairy products.

Special Analysis

- Verification of the requirements for milk according to regulation (EU) No 1308/2013
- Verification of the requirements in compliance with the German regulations on cheese
- Review of the requirements in accordance with the milk product regulations

- Verification of the requirements for butter according to regulation (EU) No 1308/2013 and the German regulations on butter

Substances

- Nutrients
- Vitamins
- Minerals and trace elements

Allergens

- Allergens of vegetable origin (e.g. gluten, peanuts, nuts, mustard)
- Allergens of animal origin (e.g. eggs, fish)
- Pseudo food allergens (e.g. sulphites, lactose)

Microbiology & Hygiene

- Hygiene status (total viable count)
- Spoilage organisms (e.g. yeasts and moulds)
- Indicator organisms (e.g. Enterobacteriaceae, *E. coli*)
- Pathogens and their toxins (e.g. Salmonella, *Bacillus cereus*, *Staphylococcus aureus*, *Clostridium botulinum*)

Residues & Contaminants

- Aflatoxin M1
- Veterinary drugs
- Heavy metals
- Dioxins and dioxin-like PCBs
- Polychlorinated biphenyls
- Quaternary ammonium compounds
- Pesticides
- Solvent residues
- Mineral oils (MOSH/MOAH/POSH)
- Radioactivity

Genetically Modified Organisms (GMO)

- Screening, identification and quantification

Authenticity

- Animal specification
- Proof of origin

Other services

- Declaration check based on national and international requirements
- Sensory testing
- Consumer testing services
- Migration tests
- Express service on request
- Sample registration, sample tracking and online test reports (EOL)
- Development of methods, research and development projects upon request
- Sampling and inspection services
- Certification under the terms of IFS
- Hygiene audits/ supplier audits
- Consulting and support (e.g. HACCP, Food Defense, Food Fraud, Food Safety in Supply Chain)
- Training courses and workshops

Quality & Service

Eurofins laboratories are accredited to ISO/EC 17025:2005 and regularly participate in inter-laboratory studies for method validation.

