

Service Specification Spices and Flavours

Spices and flavours play a key role in the food industry as delicious ingredients. To ensure quality and safety of this partially sensitive and high-priced harvested product, the compliance with strict guidelines is essential.

Eurofins' industry sector spices and flavours is committed to offer the latest know-how and innovative analytical techniques. By means of ongoing cooperations with specialists in relevant organisations, participation in related committees and collaboration with research institutes, the offered advice is based on the state of science and technology.

Other parameters are available on request.

Special Analysis for Spices and Flavours

- Natural ingredients, e.g. coumarin, piperine, capsaicin, skatole, cresol
- Essential oils
- Flavours and flavour screening
- Sulphurous acid
- Irradiation
- Allergens, allergenic fragrances
- Authenticity
- Colour value (ASTA)

Residues and Contaminants

- Mycotoxins and biotoxins, e.g.
 - Aflatoxins
 - Ochratoxin A
 - Pyrrolizidine alkaloids
 - Tropane alkaloids
- Pesticides and fumigants
- Heavy metals and elements
- Sudan dyes and other illegal dyes
- Organic contaminants
 - Polycyclic aromatic hydrocarbons (PAH)
 - Mineral oil hydrocarbons (MOSH/MOAH)
 - Solvent residues
 - Dioxins, furans and polychlorinated biphenyls
 - Nicotine, 3-MCPD, acrylamide

Microbiology and Hygiene

- Total plate count
- Indicator organisms
 - Enterobacteriaceae
 - *E.coli*
- Biodegradation
 - Yeasts, moulds
- Pathogenic germs
 - Salmonella
 - *Bacillus cereus*
 - Spores of sulphite-reducing clostridia
- Analysis according to DGHM guidelines
- Operating hygiene/hygiene checks

Further Analyses and Services

- Radioactivity
- Genetically modified organisms (GMOs)
 - Screening, identification and quantification of GMO constituents
- Detection of botanical contamination
- Sensory analysis
- Food law assessment
 - Marketability
 - Labelling test