Your reasons for choosing Eurofins:

- Experts at your services with a large know-how of used methods
- Accredited analyses
- World leader in food & feed authenticity testing
- Participation in many international and national collaborative research projects
- Total independance

Any questions?
Please contact your local Eurofins laboratory for more information about our Wine & Spirits testing solutions.

**Analysis for your Wines & Spirits**
Eurofins, historical expert in wine testing

Integrity & Authenticity testing of Wine were at the origin of Eurofins. The laboratory was founded in 1987 to market the SNIF-NMR® technology. This innovative solution has been recognized as an official method by the European Union and the OIV to control wine chaptalisation.

Since several decades, Eurofins continues to support Wine and Spirits producers, with the commitment to better serve you and to reply to all your issues with our very wide portfolio of wines testing.
Our analytical solutions

Authenticity and Integrity

With the 2 recognized stable isotope analysis methods (IRMS, Isotopic Ratio mass Spectrometry and SNIF-NMR®, Site-specific Natural Isotopic Fractionation studied by deuterium Nuclear Magnetic Resonance) and with our very large database (>30,000 samples), our experts could prove the regulatory compliance of your products or they could help you in your defense against counterfeiting.

• Detection of chaptalisation, sweetening
• Detection of addition of water

Alcohol detection (with control of the botanical origin), tartaric acid detection or addition of glycerol
• Geographic origin and vintage check for wines
• Checking the process used in sparkling products
• Control of wood barrel ageing

New: Wine profiling by 1H-NMR to confirm globally in one testing: grape variety, geographical origin and more than 50 quantitative parameters.

Pesticide residues and other contaminants

Eurofins expertise in pesticides residues detection and quantification allows us to offer:

• Global standard solution dedicated to wine with large screenings (by GC/MS or LC/MS/MS) to quantify over 600 molecules with low LOQs
• "Taylor-made" screening addressing your needs
• Targeted mono-residues testing (amitrole, glyphosate, dithiocarbomates...)

For your analytical needs for heavy metals, we have reliable detections and quantifications for lead, cadmium, arsenic, mercury, iron and copper.

Compositional and oenological testing

We identify and quantify the major and minor components, regulatory conventional parameters or required for export:

• Alcohol content (volume)
• Dry extract (calculated)
• Density
• pH
• Sugars (fructose, glucose, sucrose)
• Total and free SO2
• Total and volatile acidity, fixed acidity (calculated)
• Tartaric acid
• Malic and lactic acids

Depending on your needs, we propose accredited analyzes according to the official OIV methods or FTIR rapid methods analysis. Although there is no obligation of nutritional labeling on bottles of wine, we can help you for potential specific issues to export (nutrition facts ...).

Our oenologist/wine expert can support you in tastings with extensive comments from a questionnaire established by mutual agreement. For the characterization of odor or taste defects, additional research can be done by chromatographic analysis or other.

Our wide portfolio allows to react to alerts, changes in local regulations or those relating to export and to help you with other undesirable compounds issues:

• Ochratoxin A
• Ethyl carbamate
• Phthalates
• Biogenic amines
• PAH
• BTEX
• Bisphenol A
• Mineral oils
• GMO
• Dioxins
• Halophenols
• Haloanisoles...

Allergens labeling

Since 2012, European regulations (Regulations (EU) No 579/2012) requires the labeling of allergens risks on wine bottles. Exempted are wines that can prove total absence of allergens.

In addition to the documentation regarding manufacturing processes and washing, Eurofins can help you to detect specific allergens in wine like sulfites, casein, albumin, lysozyme …

Microbiology testing

We can perform analysis as brettanomyces, lactic bacteria, acetic bacteria, miscellaneous microorganisms