

Testing Focus

EUROFINS FOOD GROUP NEWSLETTER

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EUROFINS ACQUIRES EXOVA FOOD, WATER AND PHARMA LABS IN UK & IRELAND



Eurofins are pleased to announce the acquisition of Exova's food, water and pharmaceutical testing laboratories in the UK and Ireland, and the appointment of Phil Coles, former Director of Exova Health Sciences, as Managing Director.

Ten laboratories and more than 300 staff have now joined the 11 Eurofins sites in the UK and our global network of 225 laboratories across 39 countries. Phil has taken over the role of MD from Graeme Risdon who will be moving later in the year to lead Eurofins Food Testing activities in Australia.

Phil explains, "The acquisition of Exova's Food, Water and Pharmaceutical businesses by Eurofins is an extremely exciting sector opportunity and creates access for all of our customers to a significantly larger group of technical experts and an even broader range of food, water and pharmaceutical testing capabilities. Under Graeme's guidance in the UK, the business has developed into a highly regarded food testing organisation with access to Eurofins team of leading global

technical experts. I plan to build on these solid foundations with the wider offering that this acquisition now brings."

A senior executive with 20 years experience across a wide range of businesses, Phil started his career as a Technical Manager in RHM before moving into Executive Management roles running food businesses across many different disciplines and sectors. During his time in the food industry Phil led multi-million pound capital investment projects and has experience of working in both private equity and PLC environments.



FAST, EASY ACCESS TO THE EUROFINS FOREIGN BODY ID SERVICE

Newspaper headlines about insects, glass, plastics or other foreign bodies found in food by consumers are common. This kind of negative exposure, especially when fuelled by social media, can have a devastating effect on a brand. At Eurofins we recognise that

food product retailers and manufacturers need to be able to respond to consumer complaints with accurate information as quickly as possible.



As well as providing testing services for your products we can also offer a complaints investigation service, which includes foreign body identification. This service is provided by our team of Public Analysts, ensuring that a high level of expertise, knowledge and experience is applied in the interpretation of results. To enhance this service further, we are currently working on a brand new web based interface to give both new and existing customers fast, easy access to this service. This will also provide a link to the reporting and trending functionality of our europortal, allowing you to highlight potential problem products, leading to preventative action and a potential reduction in complaints and the associated costs.

For more information on this service please contact: info@publicanalystservices.co.uk

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SUE RILEY JOINS EUROFINS

Sue Riley, a respected Senior Manager in testing and advisory services to the food and consumer products industries and former Sector Specialist for Food at WRAP (Waste & Resources Action Programme) has joined Eurofins as Head of Service Development for Food Testing UK.

In this new role at Eurofins, Sue will be assessing our existing range of services and working with the UK team to develop the strength of our service offering.

With extensive experience in advisory services as well as working in NPD, Technical, Quality Assurance and Technical Services gained with some of the leading food manufacturers, Sue was with Exova (UK) for six years, latterly as General Manager Advisory Services.

Sue also has many years' experience in commercial food production having been Technical Director at Telford Foods Ltd and Technical Manager at Uniq Prepared Foods (formerly Eden Vale).



BEATING FOOD FRAUD WITH DNA ANALYSIS

Customers of Eurofins recently attended an in-depth presentation hosted in Wolverhampton by Dr Ilka Haase, Analytical Services Manager in the field of DNA Food Testing and Applied Genomics at Eurofins Genomics, Germany.

An expert in DNA based food analysis, Dr Haase reviewed the current tools available to detect food fraud and the role that DNA sequencing can offer in the detection of food adulteration in meat, spices and fish. The presentation looked at Real time PCR, Barcoding and the possibilities of NGS (Next Generation Sequencing) which is particularly suitable for analysing unknown mixed samples, which has - to date - been difficult to undertake.

An international provider of genomic services around the core business lines of next generation sequencing, genotyping, gene expression, custom DNA sequencing, oligonucleotides, siRNA and gene synthesis, Eurofins Genomics has more than 500 employees and operates worldwide. The services of Eurofins Genomics are available via your UK contact.



EUROFINS CSR COMMITMENT RECOGNISED



As part of a commitment to reducing our carbon footprint and endeavors to minimise pollution, Eurofins Facilities and Purchasing teams have been working with a number of waste disposal providers over the last year to improve overall efficiency across all waste streams.

Through staff commitment and adoption of a recycling approach, use of renewable rather than depleting resources, and re-design of production waste processes, we have successfully improved our environmental sustainability. Our latest statistics show that a huge 77.93% of waste generated now goes to recycling, 21.87% to Energy, and only 0.2% to landfill.

As a result of this hard work, Eurofins has been nominated for Waste Prevention Award – Commercial at the National Recycling Awards 2016. To be held later in the year, these awards reward excellence across the industry and address recycling, reuse and waste reduction. To win, entrants must demonstrate effective strategy, tangible improvement, innovative and creative solutions, and a strong business case. It's as much about the bottom line as the environment.

Fingers crossed!

SERVING IT 'PINK' - WHAT'S THE RISK?

We all consume raw food at some time and people can become ill from eating both raw and cooked food alike. So why is there a problem with the microbiological safety of rare burgers, currently a fashionable menu option in gastro pubs and gourmet burger restaurants?



Keith Watkins, Microbiology Specialist explains: *"The main problem for burgers is that the pathogenic (illness causing) micro-organisms associated with meat tend to be present on the outer surface of the meat. So when flash frying a steak the heat process is generally sufficient to kill off possible pathogenic micro-organisms on the surface. The process of making burgers means that the outer layers of meat with micro-organisms on them are now folded inward and are no longer in contact with the heat during flash frying and therefore may survive.*

The second big problem with meat burgers is the pathogenic organisms that may be present include E.coli O157:H7, a particularly nasty pathogen known as an STEC E.coli (Shiga Toxin Producing E.coli) and there other STEC E.coli as well. This organism tends to affect children more than adults and can cause not just sickness and diarrhoea, but kidney failure, paralysis, septicaemia and can kill. It also only needs very low numbers, perhaps as little as 10 cells to get in to your body, multiply and thus cause the illness

At present, there is no legislation on the serving of rare burgers although the FSA has recently published guidelines that caterers should follow to demonstrate due diligence.

It is definitely a difficult choice for catering operators and in the end it comes down to whether the outlet is prepared to take the risk."

EUROFINS RECOGNISED AS FOOD AUTHENTICITY TEST CENTRE

With more than 200 laboratories worldwide and expertise in food and feed authenticity testing, Eurofins has joined a select number of scientific service providers listed for expertise in authenticity on the Food Authenticity Network, the new initiative from DEFRA to help bring together those involved in food authenticity analysis.

The Food Authenticity Network aims to raise awareness of the tools available to the food industry to check for mislabelling and food fraud. It also gives users access to a network of professional laboratories providing fit for purpose testing to check for food authenticity so giving consumers confidence in the food they buy.

Eurofins uses DNA and stable isotope techniques to determine authenticity and geographical origin on a wide range of food and feed commodities including meat, dairy products, fruit, vegetables, wine and honey.

Visit the Food Authenticity Network website for UK centres of excellence at <http://www.foodauthenticity.uk/>



HOT TOPICS COVERED IN EVENTS

Eurofins hosts regular customer briefing sessions throughout the year at our Wolverhampton HQ with the following planned:

- Basic Principles of Microbiology – Tuesday 13th September
- Pesticide Residues – Wednesday 14th September
- Basic Nutritional Labelling – Thursday 15th September

To find out more or to book a place on one of the Customer events email marketing@eurofins.co.uk

SPORTS RELIEF HEROES!

Staff at Eurofins UK raised more than £400 for Sports Relief undertaking a range of whacky sports related activities from Spot the Cue Ball to a 100 mile bike challenge completed exercise bikes with a total of 125 miles being completed, to the Mount Eggerest challenge, an egg and spoon race around an 18 metre track and a sports themed quiz created by Eurofins staff. There was something for everyone and great fun had by all for a very worthy cause!



SNAP SHOT – ANALYTICAL SERVICES

Shweta Shah, Loveleen Ataderie, Asha Patel, Kevin Woolnough and Prachi Shah make up the Analytical Services for Microbiology team at Eurofins Acton, our busy London laboratory specialising in microbiology and environmental testing, with more than 1500 samples a day going through the two labs.

Day to day, Analytical Service Managers – a role that's unique to Eurofins – are responsible for managing a number of clients and ensuring the smooth running of the analytical service provision in various areas such as food and water microbiology, chemistry, agricultural and genomics through laboratories in the Eurofins group.



left to right: Shweta Shah, Prachi Shah and Kevin Woolnough

NEWS ROUND UP FROM PUBLIC ANALYSTS

NEW FANCY DRESSING CLOTHING TESTING

Following the launch of an investigation into the safety of children's fancy dress costumes, products were subjected to flammability testing to assess whether they were safe for sale and compliant with safety standards.

Public Analyst Scientific Services can offer fancy dress clothing testing and is accredited to ISO 17025 for flammability testing on children's clothes such as Halloween costumes, film merchandise costumes, and fancy dress costumes to the European Standard BS EN 71-2.

Products can be tested for compliance with The Toys (Safety) Regulations 2011, The General Product Safety Regulations 2005 and The Cosmetic Products (Safety) Regulation.

HELPING CUSTOMERS PREPARE FOR MANDATORY PACK LABELLING

With nutrition labelling becoming mandatory on nearly all prepacked foods from December 2016, PASS is providing advice to businesses small and large on the changes required and how to make their products compliant.

This consultancy service is offered on food, agricultural and consumer products. It includes label checks, assessment of nutrition and health claims, novel foods, food supplements, and new product development.

For more information contact PASS at info@publicanalysts-services.co.uk