



# tf testing focus

LATEST NEWS AND INDUSTRY TALK FROM EUROFINS UK BASE

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## LEAD STORY

# Bee-Rilliant NMR Honey Test

**Eurofins' revolutionary Nuclear Magnetic Resonance (NMR) profiling test for honey is a new analytical tool which will assist with the detection of honey adulteration – one of the fastest growing areas of food fraud.**

Developed at Eurofins' Authenticity Centre in Nantes, the method, when applied to honey can detect exogenous sugars as well as confirm floral origin.

Authenticity issues can arise when honey is 'cut' with cheap sources of sugar such as sugar syrup but to date there has been no available method to detect all sources of added sugar.

Botanical and geographical

origin mislabelling are other growing areas of fraud. So, as part of the profiling, Eurofins has established a database of 2000 reference honeys collected over 10 years from more than 100 major botanical origins and in excess of 50 countries using the new NMR test. The same test-method can be used for the monitoring of the expensive Manuka honey authenticity and antiseptic activity. 🍯

# Welcome

Welcome to the latest edition of Testing Focus, the magazine for Eurofins' customers.

In this issue we focus on business expansion and investment. We have been successful in winning some major new business in recent months and as a result we are expanding facilities at Wolverhampton in order to accommodate the increased work load.

We will be offering an extended state of the art microbiology laboratory complete with the latest hygiene protocols, which is unique in UK laboratories and part of our 'lean' approach to how we manage our business.

As part of this investment, I am also delighted to announce that Eurofins has appointed leading microbiologist June Bayles as our new microbiology technical manager. This is a significant appointment for Eurofins and we are delighted she has joined us.

Elsewhere Eurofins has been at the forefront of developing new initiatives and methods such as work in pesticides residue analysis with a major client which could revolutionise the ways in which samples are provided to the lab. Our new NMR tool for analysing the authenticity of honey – our front cover story – is also setting the agenda for this industry.

We always welcome your comments on Testing Focus, so please do get in touch.

Iain Swinton  
General Manager  
Eurofins Food Testing UK



## ALLERGENS

# Allergen Expertise in Demand



**Eurofins has seen a significant increase in demand for allergen testing since the introduction of compulsory allergen labelling on food products effective from December 2014. The**

**recent alerts regarding allergen contamination in spices has also led to further increases in testing to detect levels of almond and peanut in cumin and paprika.**

Eurofins offers three techniques for allergen testing, ELISA, PCR and LC-MS/MS. ELISA is the most common approach and is particularly effective at targeting proteins. It can be used for most allergens including milk and egg. PCR testing looks for DNA of allergenic material within a product and is carried out at Eurofins' specialist laboratory in Germany. LC-MS/MS is a new method and one of the most advanced available from our specialist team in Germany. It examines the protein profile in a sample to create a 'finger print' of its components. The other methods detect only one allergen at a time, the advanced technique of LC-MS/MS enables the detection of several allergens in one single measurement. 🌱

## RECYCLING

# GO GREEN! A closer look at Eurofins' CSR programme



**At Eurofins we understand our obligations to ensure effective management of the impact we have on the environment. We have been working with resource and recycling company SITA UK to reduce the amount of waste we send to landfill as well as looking at more sustainable ways to deal with our waste.**

### General Recycling

**Our recycling has doubled from 15% of total waste to 30% of total waste. We now recycle 15 tonnes per month.**

Plastic bottles, tin cans, cardboard and paper – known as dry mixed recycling – are collected in one container and taken to a materials recycling facility, where state-of-the-art equipment is used to separate them. Collecting mixed items has proved straightforward for staff and, with increased participation levels, helps to improve the overall recycling rate as well as creating positive culture regarding our environmental responsibilities. Once the items are separated out, they are baled and

sold for use as a secondary raw material for the manufacture of new goods.

### Food waste

**Food waste recycling of up to 10 tonnes a month now goes to anaerobic digestion or refuse derived fuel and solid recovery fuel rather than to clinical waste which saves the business around £100k a year.**

One of the most effective ways to reduce the environmental impact of our waste activities was to introduce a food waste recycling service. If food waste or any other biodegradable waste is sent to a landfill site, it produces

methane – a greenhouse gas that is over 20 times more potent than carbon dioxide. Food waste is collected from us and this is sent to an anaerobic digestion facility, where the food is used to produce renewable energy.

For waste that can't be recycled, we have an alternative solution to sending waste to landfill. This turns general waste into a fuel for use by energy production facilities or as a replacement for coal in industries that require high intensity energy (such as cement production). Giving waste that can't be recycled a second life is good for the environment and keeps control of costs too. 🌱



INVESTMENT

## Major on micro

**Eurofins is investing further in its microbiology offering to provide a state of the art food testing facility. Testing Focus caught up with Eurofins' Head of Business Improvement Chris Jones to find out more about the reasons behind the company's focus on microbiology:**

### **Eurofins is investing in its microbiology facility at Wolverhampton – can you tell me more?**

The mission of the Eurofins Group is to provide customers with high quality laboratory and advisory services. We want to be the first choice provider of microbiology testing and are therefore investing significantly both in equipment and the facilities available to ensure our laboratory raises the bar to set world-class standards.

### **Why is Eurofins introducing new changing routines at the micro lab?**

A changing routine has been established to mitigate the risk of external hazards found on footwear and clothing as people enter the microbiology facility to ensure that we deliver the highest quality at every step. The decision has also been driven by our company values of delivering customer satisfaction by listening to and exceeding customer expectations

and providing accurate results on time. Our customers are from the food industry and the changes we are implementing will enable us to reflect the standards and working practices that they insist on in their facilities. We believe that Eurofins is the first UK lab to introduce such a procedure.

### **What are the new requirements for staff entering the lab?**

Our staff will now follow strict food facility entry procedures which involves removing external footwear and utilising a step-over barrier before wearing separate footwear to enter the lab area. This will be combined with wearing hairnets, lab coats and using a new hand-washing facility.

### **What benefits do you think it will bring for customers?**

The improvements we are implementing will allow Eurofins to continue to deliver the highest-quality of analytical services at industry-beating turnaround times

(TAT) and ensure that at every step during the laboratory journey, and risk of contamination is completely minimised.

As part of its investment in lean business practice, Eurofins' micro laboratory staff recently undertook a 'value stream' mapping exercise. The team reviewed each process that a microbiological sample goes through in its journey through the laboratory. The aim was to look at the sample's progress through the eyes of the customer and how improvements could be made at each stage in the process. Staff reviewed their contribution in a different light to understand where their contribution fits in the bigger picture.

"This is just the first value stream mapping exercise we plan to undertake," explains Chris Jones. "By focusing and taking ownership for processes, team members have a clear priority of the improvements that can be made and this can only lead to improved service for our customers." ❄️

“ The improvements we are implementing will allow Eurofins to continue to deliver the highest-quality of analytical services

EVENTS

## Keeping our customers updated

Eurofins regularly undertakes briefings to update clients on the latest innovations and changes in legislation that could affect their business. We have sessions coming up at our Wolverhampton laboratory as follows:

### **Basic Principles of Microbiology**

Tuesday 15th September

### **Pesticide Residues**

Wednesday 16th September

### **Basic Nutritional Labelling**

Thursday 17th September

To book in to any of these sessions email [marketing@eurofins.co.uk](mailto:marketing@eurofins.co.uk)

### **Food Science & Technology Show NAEC, Stoneleigh – 30th June & 1st July**

Eurofins will be exhibiting on stand 981 and our Technical Specialist Antony Bagshaw will be speaking at the conference on the following topics:

*Tuesday 30th June  
How can you protect your business against food fraud?*

*Wednesday 1st July  
How state of the art science techniques can avert more crisis in the food industry.*

## PEOPLE



# New appointment for PASS

**Joanne Hubbard joined Public Analyst Scientific Services, strengthening the team of public analysts to eight. Joanne is an experienced public analyst, having previously worked for Eurofins, and more recently working in quality assurance and consultancy roles in the food and pharmaceutical industries.**

Alan Richards, Head of Scientific Services, said "I am really pleased to welcome Joanne to the PASS team of Public Analysts, she will bring additional expertise to the team and help improve our productivity. It will also guarantee that we can provide sustainable provision of public analyst services well into the future. Joanne brings an invaluable experience of working in the areas of food labelling, environmental and consumer product testing." 🌟

## INVESTMENT

# Partnership with Wolverhampton University for microbiology training

**As part of the investment in our microbiology department, Eurofins has launched a new two year scheme exclusively for Microbiology Undergraduates at the University of Wolverhampton, designed to develop food scientists of the future.**

A joint partnership between Eurofins' HR, the company's Microbiology and Quality teams and the University, this scheme will see students being given practical experience within the UK's busiest food testing facility while studying for their degree. The programme will take students through core training in microbiology, such as sample preparation in year one, then on to more advanced microbiology such as

streaking and sample incubation in year two.

Designed to fit around studies, the new initiative will enable students to have hands on food laboratory experience with UKAS accredited training which will be a real enhancement for their CVs and future careers.

Eleven students from Wolverhampton University will start the programme in April following a strict selection process. 🌟



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## ANALYSIS

# Taking the lead in pesticides

**Eurofins has embarked on a long term European wide pesticide residue analysis programme for a major client which could result in some of the fastest lab results turn round times and new ways of selecting data in this sector in the next five years.**

Eurofins is involved in providing the rapid turnaround of pesticide residue analysis on fresh fruit and vegetables en route to store. This commitment to fast turnarounds means that the client can have residue tested products on-shelf within 48 hours, and same day if required. All pesticide residues are also tested to a target limit that is a third of the Maximum Residue Level permitted throughout Europe as part

of a commitment by the client to encourage reduced pesticide residues in its fresh fruit and vegetables from suppliers across Europe. 🌟

