

tf testing focus

LATEST NEWS AND INDUSTRY TALK FROM EUROFINS UK BASE

IN THIS ISSUE

WOLVERHAMPTON
WELCOMES
INVESTORS

ISOTOPE TESTING

EUROFINS AND
DANONE PARTNER

25 YEAR
CELEBRATION

LEAD STORY

Wolverhampton welcomes directors and investors

As one of the most state-of-the-art laboratories in the UK, Eurofins Group, Wolverhampton recently hosted the company's directors and investors at a luncheon meeting.

The event was staged to give financial market analysts and institutional investors in Eurofins from across Europe and the US, a glimpse of how this lean, modern and efficient laboratory is operated. The recent horse meat story in the UK also meant that investors were keen to see the impact that this issue has had on the industry and the increasing awareness of authenticity issues in the supply chain. A presentation was made by Alan Richards, Head of Public Analyst Scientific Services who outlined the unique role of the Public Analyst in UK food enforcement.

Dr Gilles Martin, CEO of the

Eurofins Group was welcomed by Graeme Risdon, Managing Director of Eurofins Food Testing UK who said:

"As a publicly listed company, Eurofins must ensure that it provides sufficient information to its investors regarding progress in its business and how it is creating value for them. The Wolverhampton laboratory is one of the leading laboratory service providers in the UK, so it was the ideal choice to hold the investors meeting here. We are delighted to have welcomed the directors and other VIPs and show them the skills and expertise we offer our customers".

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Gilles Martin addressing the conference

Welcome

I can't believe that we are into November already but it is an opportunity to pause and reflect on the year and what a year it has been.

It was the 15th January at 9 o'clock at night while I was enjoying a glass of wine when I received the first call asking if we could test for horse meat and it has not really stopped since then. The issue has highlighted concern in the industry not only on authenticity of meat but also fish, olive oil, fruit juice, herbs, spices and most recently geographic origin of meat. Eurofins is well positioned to support the industry in many of these specialist areas of testing and in this issue Eric Jamin discusses the latest isotope methods to validate the origins of food products.

The additional work has meant continued recruitment and I am pleased to welcome back Harpreet Singh Rai and James Bates to the team.

Liz Paterson
Sales & Marketing Director

FOCUS ON EUROPE



EUROFINS AND DANONE PARTNER FOR BABY FOOD TESTING

Eurofins Scientific has secured a significant business win to handle testing of the Danone brands of baby food in Europe.

Previously testing was managed in-house and the new arrangement will allow Danone to be able to concentrate on its core business of producing high quality infant nutrition with brands such as Milupa.

The milestone agreement involves Eurofins taking over Danone's laboratory for infant nutrition analysis, Central

Laboratories Friedrichsdorf (CLF) in Germany. "This exciting contract will boost Eurofins' reputation for world-class food testing capabilities, safety and reliability and enable the development of CLF into a centre for excellence for baby food analysis and ultimately the global reference laboratory for infant nutrition", explains Graeme Risdon Eurofins' Managing Director. ✨

PEOPLE NEWS

Welcome Back!

Eurofins is happy to welcome back two former employees after several years working for competitive businesses.

Harpreet Singh Rai who originally worked in the Eurofins (then ADAS) Trace Elements and Soils departments and was most recently Principal Analyst at Exova has re-joined us as Analytical Services Manager within the Retail team. James Bates, who has returned to Eurofins as a Customer Service Account Manager worked in our Chemistry Department focussing on HPLC analysis in 1999, before joining Intertek as a Principal Analyst. ✨



Harpreet Singh Rai,
Analytical Services
Manager (Retail)

DNA AND THE FIGHT AGAINST FOOD FRAUD

Eurofins experts talk at industry events

Dr Barbara Wimmer from Eurofins Medigenomix in Germany, the specialist DNA Analysis Centre which was one of the first independent laboratories to confirm contamination of beef with horse meat in Ireland, was one of the key speakers at the 'Horsegate' conference staged by The Society of Food Hygiene and Technology (SOFHT) last month.

Dr Wimmer's presentation focussed on the role that DNA based testing methods can have on the fight against food fraud. Eurofins Medigenomix is one of the few laboratories in Europe that offers accredited Real Time PCR testing plus sequencing for up to seven

species, giving semi quantitative results plus confirmation.

Meanwhile, Liz Paterson Eurofins' UK Sales and Marketing Director based at Wolverhampton was recently guest speaker at a training forum held by the Agri Food Advanced Training Partnership.



The organisation offers a range of training and post-graduate courses for those working in the agri-foods industry. Held at Cranfield University Management Development Centre, the event included delegates from partner institutions Cranfield, Nottingham University, Harper

Adams and Rothamsted as well as stakeholders such as the NFU, Eblex and Campden BRI. Liz spoke about recent food fraud incidents, the importance of traceability in the food chain and the lessons that the food industry has learned from the recent horsemeat scandal. ✨



Isotope Testing for Food Authenticity

Eurofins' Authenticity Competence Centre based in Nantes is at the forefront of pioneering advanced analytical methods to tackle adulteration practices. Eric Jamin, Head of Authenticity at the Centre looks at the benefits of isotope testing in establishing food authenticity, geographical origin and so helping to counter fraud:

"Problems can arise using the conventional methods of testing such as chemistry or molecular biology to identify when a chemically identical molecule, but of a cheaper origin, is used as part of a food 'fraud'. This can be the undeclared addition of cheaper sugar in wine, fruit juice, maple syrup or honey; the undeclared addition of cheaper alcohol in wine and spirits or the addition of acetic acid (vinegar) or the undeclared addition of water to wine or fruit juice for example. In this case the issue can only be solved by analysing the stable isotope content, to trace the history of the ingredient or component.

"Food products are composed of the four main elements: C, H, O and N which are naturally present in several isotopic forms (same atomic number, different weights) following a distribution influenced by natural phenomena and human processes. This is called isotopic

fractionation and can be measured using two main techniques:

- ✿ IRMS - Isotopic Ratio Mass Spectrometry - sometimes used alongside chromatography, IRMS gives access to the overall isotope ratios of a product or a constituent and involves the combustion of the organic product
- ✿ SNIF-NMR® - pioneered by Eurofins Scientific, this method measures the isotopic distribution within a given molecule and can give a site specific result.

"Another major application of stable isotope testing is the control of declared geographical origins. While the geographical origin of a certain product or component cannot be determined using isotope testing, one can check the compliance with a declared origin when the precise origin is available (relying on

geology and climate models).

Since the isotopic properties of plant products are influenced by environmental factors such as temperature, rainfall, latitude, elevation, distance from the sea, soil, etc., isotopic maps can be established from reference samples in order to check the traceability of market products. Similarly animal products such as meat and dairy "are what they eat" in isotopic terms, and due to the local provenance of the drinking water and grass feeding, they can also be traced in the same way.

As an example, stable isotopes can trace whether milk or cheese was produced from cows grown in mountain areas, which are often defined as Protected Denomination of Origins (PDOs). Another application concerns the differentiation of wild fish from farmed ones. Premium products and brands can therefore be protected from cheaper "counterfeit" alternatives via isotopic analyses. ✿

“As an example, stable isotopes can trace whether milk or cheese was produced from cows grown in mountain areas, which are often defined as Protected Denomination of Origins (PDOs).”

Dates for your diary

Don't miss out on these key customer briefings in early 2014:

Basic Principles of Microbiology

Acton, London
Tuesday 23rd January

Wolverhampton
Tuesday 4th March

Pesticides

Wolverhampton
Wednesday 5th March

Basic Nutritional Labelling

Wolverhampton
Thursday 6th March

For more information and how to book contact marketing@eurofins.co.uk

New investment saves time and cost in sugar content analysis

Eurofins Wolverhampton has invested in two new ICS5000 ion chromatograph units to dramatically improve the accuracy and speed with which the total sugar content, sugar profile or fingerprint of food is determined. A new method has also been developed by Eurofins for the determination of sugar content which has made a marked improvement to the quality, accuracy and efficiency of the analysis performed. ✿



CHARITY

Staff celebrate 25 years of Eurofins

Eurofins recently marked 25 years in the food testing and analysis business with a family fun day at its Wolverhampton site. One hundred staff and their families enjoyed a hog roast and joined in a number of activities organised to mark the last quarter of a century in business.

"Eurofins has come a long way since being founded in 1987, when the company consisted of just four employees working out of a small laboratory in Nantes, France. Today it has a global network of 190 state-of-the-art offices across 37 countries, employing more than 15,000 people" explains Liz Paterson

Sales and Marketing Director.

As part of the celebrations, members of staff nominated the Neonatal unit at New Cross Hospital Wolverhampton as their chosen charity for the day. A number of children of staff had benefitted from care at the unit, in particular the son of Andrew Scott-Wilson, Analyst, who was born

3 months early weighing just 1lb 4oz. He survived despite the odds, thanks to the excellent care he received. Eurofins staff raised over £400 on the day for the unit.

Andrew Scott-Wilson is pictured with his son Jaxom now aged 18 months and Eurofins HR Manager Emma Taylor. 🌟



PAS 110

PAS 110 test launched

Eurofins has launched a complete PAS 110 testing package for anaerobic digestion (AD) outputs at its Wolverhampton laboratory.

PAS 110 tests assist the recycling and agricultural industries in verifying the quality of AD outputs which can then be used as a fertilizer or soil improver. The PAS 110 standard specifies upper limits in areas such as human pathogens, potentially toxic elements, physical contaminants, nutrients and verifies their suitability

for application to soil.

Carried out by highly trained professionals in the field of agricultural testing, a full PAS 110 analysis covers E-coli and salmonella; cadmium, chromium, copper, lead, mercury, nickel, zinc; volatile fatty acids, residual biogas potential; total glass, metal, plastic

and stones and pH, total nitrogen, total phosphorus.

PAS 110 testing is an initiative sponsored by the Waste and Resources Action Programme (WRAP) and Renewables East.

Eurofins is one of the few UK laboratories to also test to PAS 100 for compost verification. 🌟



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