

tif testing focus

LATEST NEWS AND INDUSTRY TALK FROM EUROFINS UK BASE

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Eurofins expands with Newtec acquisition

The Eurofins UK network has been strengthened in the North of England with the acquisition of Newtec Laboratories Limited.

Based in Teeside, Newtec specialises in nutritional chemistry and microbiology and the business will complement the services offered by Eurofins feed and food business labs in Wolverhampton and Acton.

Existing clients in the North of England will benefit from improved access to the full range of services available across the Eurofins network and from several 'centres of excellence' for specialist testing in areas such as meat species, food authenticity and contaminants.

Strengthened transport links along with harmonised methods

and procedures will cater for those with multisite operations but via a locally based laboratory, already recognised for quality and fast turnaround.

Eurofins Newtec will be headed up by highly experienced laboratory manager David Mitchell who joined us earlier this year as General Manager for the North. To bring the laboratory facility in line with the rest of the network, it will undergo a modernisation programme and implementation of 'lean' principles to ensure timely, high quality and cost effective services for clients. 🌱

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Graeme Risdon MD (left) with David Mitchell (right) and the Newtec management team (L-R) Darren Wardell, Laura Orrick, Alison Varey.

Welcome

I would like to take this opportunity to welcome the Newtec staff and clients into the Eurofins fold. Having spent some time with the team I'm impressed with their energy and enthusiasm.

I look forward to working with them and I am sure that they will benefit from initiatives such as the Lean Training outlined in this issue.

I would also like to welcome Martin Driscoll who joins us to strengthen our agricultural team.

We were also pleased to welcome Lord Jeff Rooker, Chair of the Board of the FSA, as guest at PASS at our Wolverhampton site.

As the investigation into the horsemeat contamination continues, the need for high quality, reliable laboratory testing has been highlighted to both industry and the enforcement authorities.

Liz Paterson Sales and Marketing Director, Eurofins
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TRAINING



Training a lean team

As part of the implementation of 'lean' within the Eurofins' Wolverhampton Laboratory, all of the team leaders in the business are undergoing an on-going development training programme designed to ensure best practice 'back of house'.

"If we think of Lean as an iceberg, 90% of our focus is with people, working behind the scenes and mind-set", explains Eurofins Business Improvement Manager Chris Jones. "So effective training of the team leaders in the laboratory who are managing clients' day to day work is therefore essential".

The initial 10 week training programme has seen team leaders undergoing training in the basics of health and safety, interpersonal

skills and team management as well as an overview of the principles of lean. The next step is for the team leaders to see how lean practice works in action and to spend time within customer businesses to see how Eurofins' work impacts upon a commercial environment.

"This 'on the job' training is important because it allows staff who are not always customer facing to see how Eurofins' work

impacts the bigger picture and the importance of a well-managed team working behind the scenes for a client. We need everyone to understand how significant a missed sample is for a customer and that it could have a major impact," Chris explains.

"Working as a team is vital for the success of lean and this linked together approach is already reaping benefits for both the team at Eurofins and our customers." ❄

FOCUS ON...

EUROFINS ONLINE

Natasha Mason is responsible for managing Eurofins OnLine (EOL) the portal which allows customers to register samples for testing and to receive analytical results in a quick and easy way, saving time and minimising paperwork.

"EOL can be accessed everywhere and anywhere and is used by many types of clients for ordering analysis through to providing managerial reports and retrieving certificates. Working as part of a team, my job is to configure and set up new clients on the system and then support them as they use EOL. This can range from dealing with issues such as account activation, logging on or guiding customers through the system.

"EOL is applicable to all clients and can be used in many different ways. Many of our micro clients

use it as it helps with trending data, while chemistry clients use it too as it gives traceability and an overview as to when they can expect results.

"We often receive requests to see if we can generate management reports/trending reports which is a real asset for many customers if they are looking at new markets and sectors.

No two days are the same and I really enjoy getting new customers on board and supporting them so that they can get the best out of EOL." ❄



CELEBRATE

Celebrating 25 years in business

As part of the 25 year anniversary of Eurofins, Wolverhampton will be hosting a fun day for staff and their families at the end of August. Look out for pictures in the next issue of Testing Focus.

STUDY



Eurofins leads in world's biggest allergen study

As part of the move to remove the 'may contain..' element of allergen labelling to give consumers better choices, Manchester University is co-ordinating an international study to arrive at a standardised approach to allergen management entitled Integrated Approaches to Food Allergen and Allergy Risk Management.

Eurofins will be involved in this three year study which will not only improve understanding on what causes allergies but will provide more guidance on the management of allergens in food manufacturing from an industry and regulatory point of view.

As allergens continue to challenge the industry, Eurofins held a customer event at Wolverhampton in May examining

the key issues and detection techniques.

Eurofins expert Antony Bagshaw gave an outline of the highly sophisticated LCMS technique (Liquid Chromatography Mass Spectrometry), likely to become the main enforcement and monitoring technique for complex foodstuffs in a few years' time and for which Eurofins is a leading innovator.

Responding to customer requests, there was also a session on allergen management strategies and verification of cleaning regimes using swabbing for allergens. Swabbing techniques were looked at in terms of what a testing laboratory requires in a well-taken swab, and what information may be collated from cleaning validation trials. 🌱

DIARY

Dates for your diary

Don't miss out on these key customer events at Eurofins Wolverhampton this autumn:

Basic Principles of Microbiology

17 September, 8 October (Acton, London) and 12 November

Pesticide Residues

14 November

Basic Nutritional Labelling

19 September and 13 November

SOFHT Horsegate Conference & Exhibition

22 October

For more information on dates and attending a customer event contact marketing@eurofins.co.uk

TESTING

New tests to tackle food fraudsters

In order to support food manufacturers with the on-going requirement for speciation testing, Eurofins has extended its DNA based fish speciation testing at its Wolverhampton laboratory to include horsemeat.



Eurofins Wolverhampton offers a rapid and reliable testing of fish species by PCR-RFLP accredited by UKAS allowing high-quality repeatable results and rapid horse meat detection has also been added to the scope of PCR testing which is processing towards UKAS accreditation. The Wolverhampton

lab is supported by the company DNA competence centre in Germany, which can confirm results by RealTime PCR and DNA sequencing.

Fish species has gained increasing attention due to The Oceana Report from the United States which pointed to the

problem of mislabelling of seafood which was affecting consumer confidence in product authenticity, an important factor in high value products such as caviar.

Liz Paterson, Sales and Marketing Director at Eurofins Food Testing UK commented:

"Food fraud is not a new

phenomenon but it is now front of mind with the on-going issues in the meat industry. DNA based authenticity testing can also be used as a tool to protect endangered fish species and to ensure the correct labelling of seafood and seafood products". 🌱



Lord Rooker (left) with Liz Moran

FSA chair visits PASS

Lord Jeff Rooker, Chair of the Board of the FSA, was a recent guest at PASS at its Wolverhampton headquarters.

Lord Rooker attended an informal meeting with the

Association of Public Analysts President Liz Moran, as well as past President Alan Richards and other members of the Public Analyst team. The horse meat contamination issue was top of the agenda.

Liz Moran said: "We were very pleased to welcome Lord Rooker to Public Analyst Scientific Services and enjoyed the opportunity to air some of our opinions on various issues and to hear his." 🌟

ISSUES

Public analyst gives evidence on horsemeat scandal

Liz Moran of Public Analysts Scientific Services (PASS) and President of the Association of Public Analysts recently spoke at Efra, the parliamentary select committee investigating the horse meat contamination issue.

Invited to give evidence to non-ministerial MPs, Public Analysts stepped forward to clarify the techniques used for horse DNA analysis and to highlight the decline in sampling of foods for safety checks by local authorities over the last few years, mainly due to budget cuts. 🌟



The growing Mycotoxins issue

Mycotoxins, the toxic metabolites produced by a range of fungi and moulds are a challenge in the food chain since they pose a significant risk to human health. They can affect a whole range of produce from nuts to spices, fried fruits and animal feed to cereals and there are now more than 600 identified mycotoxins.

The main way in which human nutrition is affected is via cereals. The rise in mycotoxins has had an impact for home cereal production in the last year too with some UK cereal manufacturers having to source wheat from overseas.

Eurofins' Competence Centre in Germany is a leading laboratory in the field of mycotoxin testing. The centre offers fully automated

sample preparation for mycotoxins ready for analysis within raw materials. A fast on-line HPLC-Fluorescence technique means that results can be given for a wide range of mycotoxins.

Martin Driscoll, Technical Specialist from Eurofins said "Mycotoxins can not only have a devastating effect on agri-production but the danger

to human health means that fast and accurate testing is essential. Wet weather can have a major impact and we have seen a rise in mycotoxins in recent years. This issue is so problematic that Eurofins is in the process of setting up an extended mycotoxin screen at Wolverhampton, in addition to the routine aflatoxin and ochratoxin tests". 🌟

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