

tf testing focus

LATEST NEWS AND INDUSTRY TALK FROM EUROFINS UK BASE

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EUROFINS

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LEAD STORY

Eurofins first past the post with equine speciation testing



News about the discovery of horse and pork DNA in beef burgers has grabbed the headlines recently with Eurofins' ISO17025 accredited DNA laboratory Medigenomix in Germany taking on extra specialist staff and using resources from elsewhere in the group to deal with demand for meat species testing.

Eurofins' Competence Centre for DNA Analysis in Ebersberg, Germany was one of the first independent international laboratories that confirmed the contamination of beef with horse meat in Ireland. Eurofins is now extending its competencies in DNA analyses to the major European laboratories to assist the food industry across the entire supply chain to respond swiftly to the on-going issue.

"The routine tests carried out by the Food Safety Authority of Ireland (FSAI) which discovered

horse and pig DNA in value beef burgers has ended up becoming one of the most significant – and potentially costly – issues to hit the food industry in many years, and the situation is evolving everyday", explains Dr Bert Popping, Director of Molecular Biology and Immunology at Eurofins.

"The story has highlighted the complexities of the global food supply chain and the importance of robust testing in order to ensure that safe – and legal – foods are on the shelf. Eurofins has acted

swiftly to ensure that we have the resources available to support customers at this challenging time".

In recent weeks, Eurofins has been reallocating equipment from other molecular testing laboratories and now has the largest capacity for authenticity and DNA analysis of any independent food testing service provider to address the situation.

The samples which tested positive for horse and pig were analysed by Eurofins using Real Time PCR with DNA sequencing

which validated results by different laboratories. Additional tests run in the meantime have indicated that the problem might not be as widespread as first thought but has wider European implications. As horsemeat is widely consumed on the Continent, the issues are, at this stage, on misrepresentation rather than food safety, although, concern has been raised that if the horse meat has been obtained from unauthorised sources there may also be the implication of veterinary residues entering the food chain.

Eurofins ran a series of webinars to inform clients on the different testing methods and to answer their questions live on-line. 🌟

Welcome

Welcome to our first issue of Testing Focus with a new look for this, our anniversary year.

The year has started dramatically with the exposure of horse meat contamination in meat products and I suppose that it is no coincidence that Eurofins was established based on an innovative analytical technique to detect the adulteration of wine and juices. Food fraud has been with us for centuries but as analytical techniques become more sophisticated, it is becoming more difficult to evade detection.

In this issue we have an update on juice authenticity and changes to the current legislation from our juice expert David Hammond and I am pleased to welcome David Mitchell to the team who will lead Eurofins' expansion in the North.

Liz Paterson, Sales and Marketing Director UK Food
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25 Years of Eurofins

Founded in 1987, the company has grown from just four employees in a small laboratory in Nantes France to a global network of 170 state of the art offices across 32 countries, employing more than 13,000 people.

Eurofins was initially set up to market SNIF-NMR technology to detect sugar in wine, which was subsequently expanded to cover other beverages and food products. During the next few years, Eurofins expanded its geographical reach and opened new offices at strategic locations across the world. Today Eurofins is a global leader in the fields of Food and Feed, Pharmaceuticals and Environmental Testing with many of its technical experts highly regarded within their

own disciplines.

Gilles Martin, Eurofins' CEO said: "I would like to acknowledge the commitment, belief and support shown to our business by our clients – large and small – over the last 25 years.

"We remain committed to making high-quality laboratory testing, using the most advanced analytical techniques accessible to all businesses. We will continue to invest in and expand Eurofins to enable us to work in partnership

with our customers to deliver unrivalled services to meet their needs, in which ever sector they operate." ❄️



FOCUS ON...

LEAN IN PRACTICE

Six months on since Eurofins opened its state of the art laboratory operated around 'lean principles' Business Improvement Manager Chris Jones, who is responsible for driving 'lean' at Eurofins offers his insight on the concept and what it means in practise:

Lean is all about truly understanding value in the eyes of the customer and our objective is to 'maximise customer value while minimising waste'. The Eurofins' approach is to build a culture where every single person understands 'customer value' and is engaged in making small improvements every day to eliminate waste. Our people are the key ingredient to our success. If we think of Lean as an iceberg, 90% of our focus is working with people, coaching and mind-set, whereas only 10% are Lean tools.

Our philosophy is 'Learn by Doing' and we aim to deliver our

vision by taking a longer term strategy of training and coaching our team leaders to become 'farmers' not 'hunters'. This will enable us to create and maintain sustainable momentum and ensure our team leaders are exemplary models of Eurofins' values.

Rather than giving answers or simply accepting results we encourage our teams to look for the root cause of problems and then use the principle of Plan Do Check Act to implement change.

We have embarked on our 'Lean journey' and rather than seeing it as a 'programme' for us to follow,

we see it as simply the way in which our business operates. Our mission is to create value for our customers by doing it right first time, delivering quality in all our work and providing accurate results on-time. ❄️



“ Our people are the key ingredient to our success. If we think of LEAN as an iceberg, 90% of our focus is with people, working behind the scenes and mind-set, whereas only 10% are LEAN tools.

REVIEW

Eurofins juice expert looks at directive changes

Eurofins has a long heritage in the juice sector. David Hammond, Eurofins' expert on juice reviews the new Fruit Juice Directive, published in April 2012 and due for adoption by all 27 EU member states by October 2013.

The EU Commission wanted to revise the Fruit Juice Directive, originally published in 2001 for a number of reasons, the major one being that they wanted to try and align standards more closely.

There are several ways in which the new Directive is different to the old version which will have an impact on both the way fruit juices are produced and labelled.

The main changes to the Directive involve the addition of sugar to fruit juices, purees and juice concentrates. This was permitted under the old directive for acid correction, but under the new direction, sugar may no longer be added. The reason for the changes are that if the addition was between 0 and 15 g/l, the

product did not have to be labelled as sweetened, but sugar had to be listed as an ingredient, which was sometimes omitted! Sugar could be added at 15 g/l and up to 150 g/l but this meant that the product needed to be labelled as sweetened. The new changes will mean that, after a transition period, the claim "no added sugar" will no longer be allowed on fruit juices, purees and fruit juices from concentrate.

In contrast, a no sugar added claim will only be allowed on the labelling of nectars, if it is a low sugar variety. However, if high intensity sweeteners are used instead of sugar the "no added sugar" will not be allowed; this is a major deviation from the previous Directive.

With the previous Directive, the restoration of aroma to a juice from concentrate was mandatory and in a not from concentrate product (NFC), only the aroma from that batch of fruit could be used for restoration. With the new Directive aroma restoration will be optional making things more flexible for manufacturers.

The new Directive allows a fruit juice to be made from a puree and also frozen material may be used to prepare a puree or fruit juice. In principle neither of these was allowed under the old Directive.

A new category of fruit juice has also been added. 'Water extracted' will be the new terminology to be used for materials such as prune juice where there is no juice available to be pressed out. It may also apply to other juices such as Acai where water is added to the product to allow extraction to occur. It is possible that other processes may fall under this definition too. ❁

Eurofins will be holding a special event for customers on 26 March at Wolverhampton covering the changes of the new Fruit Juice Directive. To book a place email marketing@eurofins.co.uk

DIARY

Dates for your diary

Throughout 2013, Eurofins will be hosting a number of briefing sessions at Wolverhampton, focussing on the key issues facing the food industry such as microbiology, nutritional labelling and pesticides.

In light of recent news and changes in legislation we will also be hosting special events on

Fruit Juice - 26th March,
Mycotoxins - 18th April and
Allergens - 16th May.

Look out for Eurofins on the road too as we will be exhibiting at the **NutraFormulate** event on **20-21 March** and the **Livestock Event** on **3-4 July**, both in Birmingham. ❁

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

Liz Moran takes presidency of APA

Liz Moran has been appointed President of the Association of Public Analysts (APA)

Public Analyst Services Co-ordinator at PASS, Liz has served as Vice President of APA and now takes up a two year Presidency.

"My vision for the APA is to increase the awareness and visibility of the work that public analysts do in protecting the public and ensuring the food we eat is safe," Liz explains. ❁



APPOINTMENT

Our new man in the North

David Mitchell has joined Eurofins as its new General Manager for the North.

With almost 20 years experience in the laboratory sector, David has worked in quality and business development roles at some of the leading laboratories in the UK.

"We are delighted that David, with his experience in delivering quality laboratory services, is joining the Eurofins team", said Liz Paterson, Sales and Marketing Director. ❁



APPOINTMENT

TESTING

Testing for healthy turf

Eurofins has been selected by Maxwell Amenity Limited to provide analytical services to support its care of some of the most prestigious turfs in the land. Eurofins' Andrew Scott looks at the testing requirements for turf management professionals.

"This is the time of year when soils should be checked for their levels of fertility. Checking on important nutrients is essential to good quality plant health systems at the start of the growing period and with the unusual heavy rainfall patterns we have experienced in the last few months, some of the more mobile,

soluble, elements could easily have leached out of your soils.

Eurofins' Wolverhampton is the only laboratory in the country to provide a hand soil texture result as part of the routine analysis on all its 'basic' soil tests – results of which can be supplied in one to two days. The 'basic' soil test includes a pH value, levels of available phosphate (P), potassium (K) and magnesium (Mg), a hand texture soil classification and a lime correction rate (in soils with a low acidity).

In addition Eurofins offers a 'broad spectrum' analysis service, which provides all the elements of the basic soil test plus extra elements; calcium, sulphur, manganese, copper, iron, zinc, molybdenum, boron, sodium and a cation exchange capacity (CEC). This test is useful if you have a more complex nutrient deficiency or lock up of elements within the soil and wish to analyse to a higher level of assessment. ❄️

LAMMA

Eurofins kickstarts year with positive enquiries at LAMMA

As part of Eurofins' programme of exhibitions to the farming industry, we began the year with LAMMA, the East Midlands-based agricultural show.

Despite the snow, visitor levels were good and we had positive enquiries about the range of testing available to farmers and agricultural consultants, especially PAS100 testing for compost and the Eurofins' agricultural portal, which allows farmers to book products tests online. Visit www.agriculturaltesting.co.uk ❄️

PASS invests in the future with new trainees

Public Analyst Scientific Services (PASS), the business that supports the requirements of the enforcement authorities with impartial interpretation of testing results, has recruited Emma Downie and Sylwester Lukasik as trainee Public Analysts.

Emma, who is qualified to MChem level, has experience of nutrition analysis and chromatography and was recently a team leader at Eurofins Food Testing UK based in Wolverhampton.

An experienced chemist currently specialising in mycotoxin analysis, Sylwester joined PASS, Norwich in 2012.

Mentored by two senior public analysts, the trainees will be following a focussed training plan specifically designed to help them achieve the MChem A qualification. They will spend time



working in a range of specialist laboratories to gain the necessary experience in testing and reporting for composition, contaminants, authenticity and nutrition.

Liz Moran, President of the Association of Public Analysts said "Public analysts are uniquely

qualified to provide expert advice on food and feed law to local authority enforcement officers and consumers. This is a significant investment in training for new public analysts and will help to secure the future of the profession." ❄️

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