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Jonathan Brenton (L) and Dr Gilles Martin, Eurofins

Ambassador Declares New Facility Open

LEAD STORY

The new home of Eurofins UK at the i54 Business Park Wolverhampton was officially opened in September by the British Ambassador to Belgium, Mr Jonathan Brenton, who was joined by senior management from the Eurofins business and high profile customers at the event.

Designed using 'lean principles' the purpose-built facility will optimise laboratory systems and processes, ensuring maximum efficiency and the highest quality of analytical services for clients. It has been a fantastic opportunity to create a laboratory from scratch as Graeme Risdon, Managing Director of Eurofins Food Testing UK explains:

"With this building, Eurofins started with a 'blank sheet of paper' allowing us to create an environment that exactly meets

both the needs of our customers and staff. In effect, we have created the ideal laboratory by approaching our processes from a different perspective and changing the way we conduct our business. The facility brings increased capacity, facilitating organic growth and it is a tremendous achievement by all who have been involved."

Chief Executive Officer of Eurofins, Dr Gilles Martin, was also present at the opening ceremony and said

that the new laboratory was only the start of Eurofins' investment the UK:

"Europe sets the benchmark for food safety throughout the world and this new world-class Eurofins laboratory will be at the forefront of food testing. We plan to support its expansion to become one of the leading food testing centres of excellence in Europe, offering food manufacturers and retailers alike with outstanding expertise and accurate test results." 🌟

HELLO

Testingfocus



Welcome

Welcome to the final issue of Testing Focus for 2012. What an eventful year that it has been too with the move to our new facility at i54 and the official opening by the British Ambassador to Belgium, Mr Jonathan Brenton and Dr Gilles Martin our CEO.

It is fitting that Dr Martin, who founded the company, was at the opening of this world leading facility in this, the 25th Anniversary year of Eurofins. Established in Nantes, France with only four employees, the company now employs over 12,000 staff in 32 countries. We shall feature more of Eurofins history in our next issue.

I wish to take this opportunity to welcome two new members of staff, Chris Jones as Business Improvement Manager and Nigel Payne, Public Analyst who joins the PASS business and to give thanks and best wishes to David Neal who implemented much of the 'lean' thinking at i54 and is moving on to a new role in the Eurofins group.

Liz Paterson, Sales and Marketing Director UK Food
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Profile...Andrew Scott

Testing Focus caught up with Andrew Scott Eurofins' Business Unit Manager for Inorganic Chemistry to find out what his job involves:

Can you tell us more about your role at Eurofins?

I'm responsible for the management of a busy unit focused on the analysis of inorganic parameters (mostly metals) in a wide range of sample types including food, feed, water and agricultural samples.

Tell us more about the type of customers you work with?

On the food side we work with retailers and suppliers, pet food manufacturers, feed mills, dairy companies and producers of specialised food supplements. The agricultural and horticultural client base includes farmers, consultants and compost

producers. In addition we analyse water samples on behalf of the UK Eurofins Environment division and acid extracts of toys for our Product Testing lab at Manchester.

What does a typical day involve?

The first task in the morning is to evaluate the laboratory's workload and to meet with the team to manage priorities for the day. As laboratory management includes production, quality and health and safety, progress of the rest of the day can be very varied. There are always numerous enquiries from clients requesting technical assistance and regular liaison with the sales team.



ON THE SPOT

What are the particular challenges facing your customers?

Customer requirements vary greatly but the common factor for almost all of them is the need for fast turnaround times. The continued implementation of lean processes has enabled the department to meet the need for rapid analysis across all sectors. I think Eurofins particular strength is the ability to develop procedures that provide the best quality data for a given sample type be it pet food, feed premix or paint! 🌟

'Lean' Business Expert Joins Eurofins at New UK HQ

Chris Jones, former Lean Manager at Nestlé, has joined Eurofins Food Testing UK as Business Improvement Manager at its new flagship facility in Wolverhampton, responsible for managing the whole lean process from laboratory organisation, flow of products and services through the laboratory, to the training of staff.

Chris has many years' hands on experience in applying lean principles in business in a variety of industries and across business disciplines from automotive and aerospace to ceramics and dairy. At Nestle, he was responsible for implementing and deploying lean

by training and coaching.

"Chris practises a 'learning by doing' approach to help transfer lean knowledge and build the capability of the team members involved in the lean implementation. This team

approach is essential to the success of lean and his extensive experience in this field will invaluable to Eurofins Testing UK at its new facility. We are delighted he has joined the business," said Graeme Risdon, Managing Director of Eurofins Testing UK. 🌟



NEWS

Specialist Advice on Carbohydrates Analysis

TESTING

Prebiotics are non-digestible complex carbohydrates that are thought to stimulate the growth or activity of bacteria in the digestive system in ways considered to be beneficial to health. Unlike probiotics, 'live' bacteria products which are added to enhance the flora to the gut, prebiotics don't add bacteria but are thought to support the 'good' bacteria in the digestive system.

Although the European Food Standards Agency (EFSA) does not accept health claims supporting prebiotics, increasingly manufacturers are adding these carbohydrates - inulin, fructooligosaccharides (FOS), xylooligosaccharides (XOS), and galactooligosaccharides (GOS) - to products including cereals, dairy products, baby foods and pet foods as an enhancement. It is therefore essential to be able to substantiate these additions through chemical analysis.

The team from Eurofins Carbohydrate Competence Centre in Heerenveen in the Netherlands gave a special workshop at the Eurofins i54 site in October on Carbohydrate analysis which outlined the complexity of the chemistry of these functional carbohydrates.

Dr Kommer Brunt explains 'The classical AOAC fibres method recovers mainly high molar mass dietary fibres and many of the prebiotics are low molar mass,



therefore it is essential to select the correct method to ensure recovery of the targeted fraction!'

Further information is available www.carbohydratetesting.com

Accredited Acrylamide Testing Now Available in the UK

TESTING

Eurofins has recently achieved accreditation for the UK test methods for Acrylamide.

Acrylamide are process contaminants produced naturally in food during manufacturing, generally by cooking at high temperatures and have been linked to the risk of cancers. Although there are no statutory maximum

acrylamide levels, the European Commission publishes indicative values so acrylamide testing is still an essential part of a testing routine for food manufacturers. Indeed the FSA has recently published a report as part of its

rolling programme in which it tested a small sample of retail products (248) for acrylamide. Although there were no alarming results, the FSA is keen to ensure that manufacturers test regularly to continue to monitor levels.

New Public Analyst Joins PASS Team

NEWS

Public Analyst Scientific Services (PASS) has appointed Nigel Payne who has more than 30 years' experience as an analyst in both the public and private sectors as a Public Analyst.

Nigel's career has seen him working for Severn Trent, Leo Taylor and Lucke, a London-based consultant Public Analysts laboratory, Pattinson Scientific Services, Durham County Council

and Somerset County Council.

"I am extremely pleased to have Nigel Payne join our growing team. His vast experience in both consultancy and the public

sector along with his extensive knowledge of food law will be invaluable", said Alan Richards, Head of Scientific Services at PASS.



Customer Briefing Sessions

Eurofins Food Testing UK is staging a series of customer briefing sessions. Please contact marketing@eurofins.co.uk for further information.

Basic Principles of Microbiology

Wolverhampton, 14 Nov
Acton, London, 5 Dec

Basic Nutritional Labelling

Wolverhampton, 21 Nov

ON THE ROAD

Eurofins has also been showcasing its agricultural testing capabilities at several exhibitions this Autumn including the National Fruit Show Kent; Soil and Water Live and the British Leafy Salads Association Conference.

PAS
100

State Of The Art Growing Room For Compost Testing

Eurofins is one of the few laboratories able to test to PAS100- the standard used to validate the quality of compost and has invested in a state of the art growing room where the light and growing conditions are carefully controlled.

PAS 100 (Publicly Available Specification 100) for composted materials sets out the testing requirements to evaluate the quality of the compost, helping to ensure it is safe, reliable and consistent. Indeed a composter's product needs to be compliant with PAS 100 before it can be marketed as a domestic composted material.

PAS 100 is sponsored by the Waste and Resource Action Programme (WRAP) and is monitored by

the Association for Organics Recycling (AfOR). Testing Services, with whom Eurofins has worked closely to develop an accurate testing protocol.

Andrew Scott, the Business Unit Manager, explained 'The new growing room gives us greater environmental control which results in more consistent results in comparison to the traditional glasshouses. 🌱



Accreditation Update and Further Investment Expands Pesticide Residue Service

PESTICIDE

Eurofins has made significant investment in instrumentation for pesticide residues analysis in the Contaminants department based at the new state of the art laboratory in Wolverhampton.

The two new gas chromatography triple quadrupole mass spectrometers (GC-MS/MS) will enable more samples to be analysed, to lower detection levels and with

faster turnaround of results.

"This investment will enable Eurofins to continue to expand the number of pesticides analysed across a wider range of commodities. Over 430 actives are currently quantified in the pesticide multi-residue analysis suite, with the percentage of actives that are UKAS accredited, now increased to 86%," explains Ian Rock, Senior Analyst. 🌱



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