

Mycotoxins Testing

Mycotoxins are toxic substances formed by moulds and fungi during the growth and storage of the foodstuffs. Even if the mould is removed, and the product heat treated the toxin can still remain in the food product. Mycotoxins are highly toxic and in some cases carcinogenic at very low levels, therefore reliable sampling and analysis is necessary.



Mycotoxins have been found to be present in food and feed substances such as grains and cereals, nuts, spices and dried fruit.

Eurofins laboratories are accredited for the analysis of mycotoxins and provides rapid and reliable analytical results.

Recognised expertise

Routine analysis is carried out at Eurofins UK laboratories and specialist toxins can be determined by the Eurofins Competence Centre in Hamburg, which has a long standing reputation for mycotoxin testing. Eurofins actively participates in many scientific and industry associations and in the European Mycotoxin Awareness Network.

Visit Eurofins Testing Direct Shop today and to explore the range of quality testing options for our routine testing in 5 quick and easy steps and placing your order hassle-free. www.eurofinstesting.co.uk

Mycotoxin analysis

Eurofins offers testing for a range of mycotoxins including:

- Aflatoxins (Sum of B1, B2, G1 and G2)
- Aflatoxin M1 (dairy only)
- Ochratoxin (OTA)
- Fumonisin (FB1/FB2/FB3)
- Zearalenone
- Patulin
- Deoxynivalenol
- Nivalenol
- Fusarenon X
- Acetyldeoxynivalenol (3- and 15-)
- T-2 + HT2 toxins
- Diacetoxyscirpenol
- Sterigmatocystin
- T-2 Triol

In addition to the state-of-the-art technology used for regular analysis, Eurofins also has equipment for efficient sample preparation at a large scale (up to 30kg), bulk mycotoxins testing to comply with European legislation.

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No one understands **food**
analysis better than
Eurofins

