

# Ready to eat food industry and food retail chain

## Area of testing

At EFRAC we offer inspection services to the food supply chains to help food and beverage manufacturers, suppliers, hotels and catering services ensure food product quality and safety and also to maintain a clean and sanitized environment for food preparation and storage. We also provide inspection of systems, processes and products of relevant international standards by a highly skilled and professional team.

## Targeted products

- Raw material
- Finished product
- Kitchen inspection and swab test
- Water analysis
- Beverage analysis
- Air sampling

## Parameters to be tested

- Physical and chemical analysis
- Nutritional and proximate analysis
- Mycotoxins (aflatoxin and ochratoxins)
- Pesticides
- Antibiotics
- Microbiological analysis
- Heavy metals
- Shelf life studies
- Water analysis as per IS-10500, IS-4251, 98/83 EU -directive, WHO and US-EPA.
- Country specific analysis for export

## Method of analysis

AOAC, US-EPA, IS, ASTA, APHA, US-FDA Internal SOP

## Equipments to be used for analysis

HPLC, GC-MS MS, LC-MS MS, HRGC-MS, ICP-MS, FTIR, AAS, GPC, Turbovap, Automatic Kjeldahl, Soxhlet digestion units, Rotavapor, IC, Biochemistry analyser, CHNS analyser, TOC analyser, Auto and Karl Fisher titrator etc.

## Unique facilities

- Contractual projects on quality analysis of brand in different markets.
- Comparative report of different brands/same brand in different markets.
- Customer specific analysis.
- Sampling and water scan analysis.

