

Star Hotels



Area of testing

EFRAC offers analytical services for raw materials, packaging materials, finished products (cooked, semi-cooked and uncooked) and inspection services for kitchen and caterers to ensure food safety and quality and in turn maintain a clean and sanitised environment for food preparation and storage. EFRAC also provides inspection of systems, processes and products to 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
- Water analysis as per IS-10500
- Water for swimming pool as per IS-3328
- Packaged drinking water as per IS-14543

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

- Sampling of food items, Swab and water by trained Microbiologist.
- Single point contact for all kind of water analysis.

