

# Retail Chains-Super & Hyper Stores

## Area of testing

EFRAC is at the forefront of technological advances in food testing to help you secure food safety and to preserve your brand and well earned reputation. Apart from testing for nutritional and proximate parameters we are also testing for residues of pesticides, mycotoxins, heavy metals and microbiological analysis. EFRAC is also doing the analysis of all the products as per FSSA (Food Safety Standards Act) and other international standards based on customer requirements.

## Targeted products

- Raw material
- Finished products
- Meat and meat products
- Seafoods
- Snacks and savouries
- Beverages
- Fruit juice, aerated soft drinks, energy drinks
- Confectionaries
- Bakery products
- Grains and cereals
- Milled products
- Spices and condiments
- Dry fruits and nuts
- Milk and dairy products
- Curd, ghee, paneer, butter, ice cream
- Oils
- Ready to eat foods
- Ready mix
- Water
- Fruits and vegetables
- Private labels
- Spices and condiments

## Parameters to be tested

- Physical and chemical analysis
- Nutritional labelling
- Nutritional and proximate analysis
- Mycotoxins (aflatoxin and ochratoxins)
- Pesticides
- Antibiotics
- Artificial colours
- Microbiological analysis
- Heavy metals
- Shelf life analysis
- Packaged drinking water as per IS-14543
- Natural mineral water as per IS-13428

## 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

- Label comparative analysis for private labels and already established brands.
- Country specific analysis for export of private labels.

