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Eurofins Opens World's Largest Single Site Independent Food Test Laboratory

LEAD STORY

Eurofins Scientific, the global leader in food and feed testing has expanded its facility in Nantes, France to create the largest single-site, technologically advanced independent food testing laboratory in the world, with the capacity to analyse up to one million samples per year.

Home of the original Eurofins business which was founded in 1987, the company has made significant investment in the site with the latest state of the art technology, to ensure high sample throughput in optimal conditions and resulting in shorter turn-around times for customers.

The 11,500m² laboratory employs 450 people including some of the leading experts in their specific fields.

The Nantes site is renowned for its expertise in isotopic analysis by SNIF-NMR and IRMS – powerful tools in the adulteration of fruit juices, alcoholic beverages and related products. The extended facility offers a wide range of analytical methods including nutritional chemistry and molecular biology (GMOs and allergens), mass spectrometry, Nuclear Magnetic Resonance and DNA sequencing.



Christophe Clergeau: Vice-President, Pays de la Loire Region; Jean-Marc Ayrault MP, Mayor of Nantes and Dr. Gilles Martin, Chief Executive of Eurofins declare the extended Nantes site open

Liz Paterson, Sales & Marketing Director of Eurofins UK Food, part of the Eurofins Scientific Group said:

"As a worldwide group Eurofins has the resources to be able to invest in premises, technology and expertise. The services offered from our Nantes flagship

facility are exceptional for a single site food testing laboratory and we are delighted to be able to offer these services to clients in the UK. Whether routine or specialist service, Eurofins is able to offer a true 'one stop shop', saving customers both time and money." 🌟

HELLO

Testingfocus



Welcome

Eurofins' international presence – the company has 150 labs worldwide – is one of its major strengths. The lead story in this issue of Testing Focus on the opening of Eurofins' extended laboratory facility in Nantes demonstrates the company's continual investment to ensure that it remains market leader.

In the UK, we are also seeing continued expansion as the steel work goes up on the site of Eurofins' new headquarters in Wolverhampton.

I wish to extend a warm welcome to Keith Watkins who joins us as Microbiology Specialist, providing expert support to our internal labs and advising clients on microbiological issues.

Simon Cliff also joins us as Business Development Executive. Simon has extensive knowledge of the contract testing market and will help us drive forward our ambitious growth plans.

Liz Paterson, Sales and Marketing Director UK Food
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All in a Day's Work!

Keith Watkins is Eurofins' Microbiology Specialist, providing support to both our Wolverhampton and Acton laboratories as well as advising clients on microbiological issues. Testing Focus found out more about Keith's role:

As Microbiology Specialist, what does your job involve?

Theoretical microbiology is one thing but how it is applied to clients in every day food manufacture is quite another, so it is my job to help customers understand the use of microbiology in a business context. With more than 20 years' experience in food microbiology and food manufacturing sites and QA, I understand the clients' needs and the pressures they face.

Are you involved with clients on a day to day basis?

I am often involved with helping the sales team and I visit client sites to advise on microbiological testing or to help solve problems with regard to microbiology in manufacturing. My expertise means that I am often called on by customers

to 'horizon scan' for issues too. I particularly enjoy client contact and hope that the information and service I provide go some way to helping customers in what is a complex and fast moving food industry.

How else is your expertise used by Eurofins?

I'm involved with providing support to the Wolverhampton and Acton labs during client visits and audits, as well as conducting internal audits to ensure that both laboratories maintain the highest standards. Being well known in the food industry also means I often represent Eurofins at various conferences. I am now involved in an on-going programme of basic microbiology courses for Eurofins clients and The

ON THE SPOT



Society of Food Hygiene Technology (SOFHT).

What do you think are the biggest challenges facing the food industry?

The problem facing food producers today are the same as for all industries; tight margins and the high cost of raw materials, transport and waste, as well as the downward pressure on finished product pricing. There are constantly tighter controls and regulations too, so manufacturers are under increasing pressure to produce safe food, both for brand reputation and to reduce foodborne illness. 🌿

Hazelnut Test Expands Allergen Scope

ALLERGEN TESTS



The increased use of hazelnuts in chocolate based confectionery and cereals means an added requirement for allergy testing for this nut. As a result, Eurofins UK has added testing for hazelnuts to its range of allergen tests. Rob Limburn, Allergens and Authenticity Manager at Eurofins explains:

"Eurofins in the UK uses ELISA tests methods for all of its allergen testing which presently covers milk (BLG and casein); egg; sesame; gluten; peanut; almond; soya and now hazelnut. The flexible scope of its accreditation means that we are

able to easily add and validate tests quickly without the need to wait for a UKAS assessment visit for each individual test, and without any compromise on quality.

"Allergens is a fast changing sector

with customers requiring testing for an increasingly diverse range of products. This flexible scope entrusted to us by UKAS means that we can react quickly to new analytes and changing customer needs" 🌿



SERVICE
UPDATE

LAB
NEWS

Radioactive Material Analysis Lab Supports Japanese Rebuild

Following the earthquake that devastated eastern Japan in March and severely damaged the Fukushima nuclear power plant, Eurofins Scientific has opened a state of the art laboratory for Radioactive Material Analysis (RMA) in Japan. All profits from the new RMA laboratory will be donated to the Japanese Red Cross and other organisations involved in welfare in the country in the wake of the disaster.

Eurofins has transferred its technical and scientific expertise in radioactive material analyses in food from its Hamburg site, which has undertaken extensive RMA testing since Chernobyl in 1986 and its Paris laboratory – one of the few laboratories officially approved to test drinking water for radioactivity in France.

In total over €50,000 has been distributed by Eurofins in 2011 to respectively: the Peace Parks Foundation, the Japanese Red Cross, Plan International and the Progreffe Foundation which supports medical research on organ transplants.



Latest Pesticide Instrumentation Expands Contaminants Service

In the last 12 months Eurofins has invested over £300K in the latest analytical instrumentation for its Contaminants Department based at the Wolverhampton laboratory.

Investment has been made in gas chromatography (GC) and liquid chromatography (LC), triple quadruple mass spectrometer (MSMS) instruments. Using the latest technological developments, these new instruments allow targeted analysis of more than 440 pesticide components across both techniques in around 20 minutes; 97% of which are

quantifiable down to 0.01 mg/kg and detectable even lower.

The new investment will enable Eurofins to continue to expand the number of pesticides analysed across a wider range of commodities. The company recently extended the scope of its pesticide multi residue screen with an additional 54 compounds, with more to be introduced as the market demands.

Eurofins Joins Forces with SOFHT on Training

TRAINING



The Society of Food Hygiene and Technology

Eurofins has joined forces with The Society of Food Hygiene Technology (SOFHT) to offer microbiological training as part of the society's expanding Training Academy.

Keith Watkins, Eurofins' Microbiology Specialist (read more about his role in this issue of Testing Focus) held a recent one day microbiological course giving an essential guide to microbiology within the food manufacturing environment and how it can impact on the day to day running of a site.

Following the success of Keith's course this year, it will be repeated on 21 March and 2 October 2012. For more details or for a

copy of the SOFHT 2012 training prospectus call SOFHT on 01827 872500 or visit www.sofht.co.uk.

Eurofins is also hosting a range of training courses covering subjects such as Basic Microbiology, Pesticide Residues and new for this year, Basic Nutritional Labelling and Analysis.

For more information contact Rachel Burley at RachelBurley@eurofins.co.uk

'Where There's Muck' – New Services For Farmers

NIRS
TEST

New NIRS Test for Nutrients in Manure

The escalating cost of artificial fertilisers means that it makes economic as well as environmental sense to apply manure back onto the land.

As part of a research consortium Eurofins has shown that Near Infra Red (NIRS) methods can be used to predict total and ammonium nitrogen, phosphate, potash, magnesium and sulphur content of manures, slurries and biosolids. As a result farmers and growers will be able to more accurately assess the amount of the material that needs to, or can be applied to crops. Following the research, Eurofins launched a commercial NIRS testing service to the farming industry at the Dairy and Livestock Show at the NEC in September.

The nutrient content of solid manures and slurries can vary considerably from the typical published values. Given this variability and the increasing costs of manufactured fertiliser, it is worthwhile analysing the nutrient content of representative samples of manures and slurries.



Excessive use of nutrients can mean reduced profitability, increased environmental issues and the potential for crop yield reduction and/or crop quality productions.

Andrew Scott, Business Unit Manager for Eurofins explains: "Growers require a rapid and robust method for quantifying nutrients and their availability in manures, in particular taking account of nitrogen (N) release.

Our new NIRS method has been calibrated against traditional methods and gives accurate results, cost effectively and in a shorter time frame, permitting farmers and consultants to have a more accurate picture of their nutrient applications." 🌱

The research behind the NIRS validation was funded under the Defra Sustainable Arable LINK Research Programme. Research Partners: ADAS and Rothamsted Research. Industry partners: AHDB, GrowHow UK Ltd, Yara ASA International, Bruker UK Ltd, Vion Food UK, Agrivert Ltd, Spreadwise Ltd, Severn Trent Water Ltd and Yorkshire Water Ltd.

Eurofins Appoints for Further Growth

Simon Cliff has joined Eurofins UK Food as Business Development Executive.

Simon brings with him considerable and varied business and hands-on laboratory expertise – ranging from a bench analyst for Yorkshire Water in the first part of his career to food testing at ALControl and most recently, in business development for Exova.

"Simon is a valuable addition to our team because of his practical laboratory experience and sales development track record. He is well placed to help Eurofins further develop many of its specialist testing services and we are delighted that he has joined us." 🌱



 eurofins

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