



Nutritional Testing in Food

Helping you to reliably label your products

With increasing legislative requirements and consumer concerns with nutritional factors such as salt and fat content, it is recommended that nutritional information on packaging is confirmed by analytical techniques, rather than published data.

Using published data is problematic as it is based on averages and in some cases based on limited data. Therefore it is essential to confirm the nutritional information of products by analysis prior to the generation of the label. For due diligence purposes this should be followed by regular validation of the data by analysis.

Eurofins offers an extensive range of nutritional testing from our UK facilities to assist food manufacturers and suppliers with:

- Compliance with retailer specifications
- Due diligence and quality control
- Surveillance studies
- New product Development
- Compliance with food labelling legislation

Key nutritional tests

- Group 1 and 2 nutritional labelling
- Meat and added water content
- Fat
- Trans fatty acids
- Labelling requirements
- Omega 3 fatty acids
- Cholesterol
- Additives
- Rancidity
- Vitamins
- Major minerals and trace elements
- Caffeine, sweeteners, preservatives and other additives

Label check

Eurofins can provide assistance to help businesses understand the complex labelling legislation and to check draft labels against the relevant regulations.

Comprehensive service

Eurofins provides a comprehensive range of state-of-the-art analytical techniques to support our customers' in establishing the safety, composition, authenticity, origin, traceability and purity of our food. Our laboratories in the UK provide microbiological testing, nutritional information, pesticide residues, contaminants, mycotoxins and heavy metals analysis. We are supported by an international network of Eurofins Competence Centres providing vitamin, authenticity and other specialist analysis. Please contact us for further information.

