



Services

1. Chemical Analysis

- » Biological and Nutritional Value, Composition of Ingredients, Additives.
- » Substantial equivalence evaluation.
- » Oil and fat composition (fatty acids, triglycerides, polar lipids, sterols, cholesterol, etc.)
- » Amino acids and proteins.
- » Carbohydrates.
- » Vitamins.
- » Oligoelements and minerals.
- » Muscle Fiber Classification.
- » Oxidative stability.
- » ELISA (residues).

2. Physical Analysis

- » Texture and Rheology Analysis.
- » Techno-functional parameters (conductivity, water activity, water holding capacity, colour spectra, etc.)
- » Computerized Tomography (salt distribution, water movement, etc.)

3. Microbiological Analysis

- » Determination of overall or specific contamination in surfaces, food products, ingredients and additives.
- » Commercial shelflife studies.
- » Safe shelf-life studies (challenge test and predictive microbiology).
- » Identification of cross-contamination sources.
- » Disinfectant and preservative effectiveness.
- » Detection of spoilage and pathogenic microorganisms.

Applications

- » Bioactive compounds: phytosterols, flavonoids, peptides, polyphenols, glycosinolates, antioxidants, etc.
- » Lipids: fatty acids total profile, n-6 and n-3 fatty acids (C4 to C24), cis – trans – CLA, cholesterol, trans fatty acids. Triglyceride and cholesterol.
- » Nutrient and Additive Analysis: protein, fat, humidity, hydroxyproline, carbohydrates, chloride, nitrate, nitrite, etc. (classical analysis, NIRS and NIT).
- » Essential amino acids and total amino acid profile.
- » Food protein profile by 2D electrophoresis.
- » Folic acid, Vitamin E and C, Vitamin B complex.
- » Quality control.
- » Verification of APPCC plans.
- » “In situ” studies of ingredients, additives, food products, etc.
- » Validation studies.
- » Vitamins in food processing and raw materials.