



Your testing partner
for food and
nutraceuticals security



50 years of safety, quality and compliance

On your side, together for food security and a healthy life

Since 1976, we've been focused on technical know-how, on service quality and on customer satisfaction. These were the driving forces to expand worldwide on analysis and on a complete portfolio of services in Food and Nutraceutical industry.

LabAnalysis Group increases performance and keeps expanding skills in synergetic sectors. We share our expertise in food, environmental and pharma sector to improve the health of the planet and people.

GROUP OVERVIEW



+50
years expertise



+45.000 sqm
labs and offices



+1.200
accredited tests



+1.300
technicians



+260 vehicles
sustainable fleet to low
environmental impact

● ISO 17025



AUTHORIZATIONS

 **Accreditation ACCREDIA**
UNI CEI EN ISO/IEC 17025:2018

 **HACCP** Recognition as a laboratory
for analysis in the self-control
procedures of the food industries

 **UNI ISO 45001:2018**
Certification of Conformity
to the standard for the
Occupational Health and
Safety Management System

 **Italian Coeliac Agency ONLUS**
Authorization

 **GAFTA** (GRAIN AND FEED TRADE
ASSOCIATION UK) Authorization for
analysis on cereals and feed

 **UNI EN ISO 14001:2015**
Certification of Conformity to
the standard for Environmental
Management System

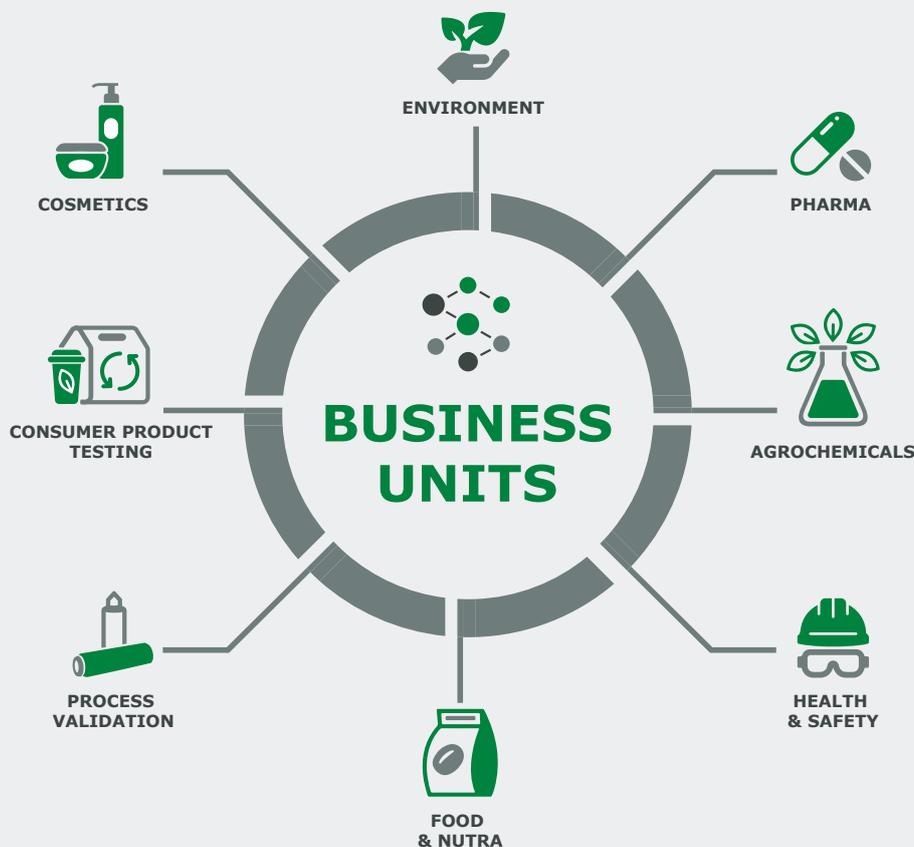
 **CERTIFICATE GMP+**
Feed Safety Standards

 **UNI EN ISO 9001:2015**
Certification of Conformity to
the standard for the Quality
Management System

CHEMICAL UNIT

Food and nutraceutical products: raw material, semi and finished products

- Nutritional label: humidity, total fats, fatty acids (saturated, unsaturated and polyunsaturated), ashes, proteins, dietary fiber, carbohydrates, sugars, polyols)
- Amino acids, vitamins, inositol, hyaluronic acid, alfa lactoalbumina, Q10, etc.
- Chemical analysis of indicators of food quality: histamine, patulin, polyphosphate, sulfur dioxide, sodium nitrite, sodium nitrate, etc.
- Residual analysis: pesticides, solvents, heavy metals, PCB, dioxins, IPA, alkaloids, EtO, Acrylamide, furans and alchil furans, micotoxins, Radioactivity
- Emerging contaminants: PFAS, Nitrosamines, Mosh MOAH, MCPD, MCPD esters
- Allergens: lactose in HPLC
- Identification and characterization of raw materials by their specific active ingredients as marker
- Stability testing of new drug substances and products Q1A-(R2) (ICH Guidelines)
- Development and Validation of new analytical methods (SANCO, ICH Guidelines)
- Dissolution and disintegration test
- Cleaning validation



MICROBIOLOGY AND MOLECULAR BIOLOGY UNIT

- Microbiological analysis: TYMC-TAMC, Salmonella, Listeria spp and monocytogenes, E.coli, E.coli STEC, Campylobacter, Enterobacteriaceae, Staphylococcus, Bacillus cereus, Pseudomonas, Staphylococcus, Clostridium perfringens, Anaerobic Bacteria and spore, Micrococcaceae
- Meat species Identification (Halal and Kosher food) qPCR based
- All Allergens with ELISA or PCR accredited on food and surface
- Challenge test in according to ANSES Ver.4 2021 for Listeria monocytogenes accredited to ANSES Ver. 4 2021
- Challenge test for other microorganisms with ISO 20976-1.2019
- Shelf life and accelerated Shelf Life testing
- Accelerated Shelf life protocol specific for frozen food
- Set-up and validation of the analytical method to quantify or detect microorganism strain in conventional and unconventional matrices



sales.food@labanalysis.it

+39 (0)385287128

www.labanalysis.it

Via Europa, 5
27041 Casanova Lonati (PV)
ITALY