

FOOD TECHNOLOGY LABORATORY

INFORMATION FOR CUSTOMER AND SAMPLE ACCEPTANCE AT RECEPTION

Tests (Parameters)	Items analysed	Minimum quantity required, representative of lot	Test method	Time frame to submit result * (Working days)
TVB-N	Fish and Fishery product	500 g	Extraction by perchloric acid followed by steam distillation and titration	5
	Canned product	300 g	Reference: Official Journal of the European Union. (2005). L 338/27-L 338/39, EC No. 2074/2005	
Histamine	Fish and Fishery product	500 g	High Performance Liquid Chromatography & Diode Array Detector (DAD)	10
	Canned product	300 g	Reference: Journal of Chromatography A, 1032 (2004), 79-85.	
Mycotoxins • Aflatoxins (B ₁ , B ₂ , G ₁ , G ₂ and Total) • Ochratoxin A	Unshelled nuts Shelled nuts Animal Feeds Baby food Spices Maize Rice	1000 g 500 g 500 g 500 g 200 g 500 g 500 g	High Performance Liquid Chromatography, Fluorescence detector Reference: AOAC Official methods of analysis (1995), 970.44; 971-22; 990.33 Reference: AflaCLEAN™, LCTech GmbH. 2012. <i>Immunoaffinity Columns for Aflatoxin B/G Analysis</i> , User Manual, version 1.2. Dorfen, Germany (Complies with EU/AOAC requirements)	10
Aflatoxin M ₁	Powdered milk Liquid milk	100 g 250 mL	High Performance Liquid Chromatography, Fluorescence detector Reference: AOAC Official methods of analysis (2002), 2000.08	10

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Heavy Metals (Lead, Cadmium, Mercury)	Fish and Fishery product	500 g	BS EN 14084:2003 (Lead, Cadmium) using graphite mode Atomic Absorption Spectrometer ZEE nit 700	10-15
	Canned product	300 g	BS EN 13806:2002 (Mercury) using mercury hydride generator Atomic Absorption Spectrometer ZEE nit 700	
Pesticide Residues	Fruits Vegetables Water Honey	500 g 500 g 500 mL 200 mL	QuEChERS- multi residue method using LCMSMS, and GCMSMS	10-15
Ethephon	Tomato and Pineapple	500 g	QuPpe method using LCMSMS	10-15
° Brix	Juice	200 mL	Using Refractometry	2-3
	Honey	200 mL	AOAC	
pH	Water	200 mL	AOAC	2-3
	Juice	200 mL	AOAC	
	Honey	200 mL	AOAC (1990), 962.19:1033	
Electrical Conductivity	Water	200 mL	Using Electrical Conductivity meter	2-3
% Moisture	Honey	200 mL	In house method using moisture analyser	2-3
Sugars (Sucrose, Glucose, Fructose, Maltose)	Honey	200 mL	In house method using HPLC with Refractive Index detection	2-3

* Depending on the number of parameters per sample and working conditions of the respective equipment

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General Requirements in request:

- Sample description
- Sample identification (client code), if applicable
- Quantity of sample submitted
- Name and signature of client
- Contact details of client
- Date of submission of sample
- Parameters to be tested
- Title of experiment/project if any
- For private customers, acknowledge receipt of payment prior to accepting samples

General Conditions:

- Samples not to show sign of deterioration/spoilage/contamination
- Samples to be properly labelled and well packed/sealed.
- Frozen and chilled samples to be brought in cooler box.
- Expiry date to be visible for food products.
- Temperature for:
 - i. Frozen samples: -10 to -20 °C
 - ii. Chilled products: 2 to 8 °C