

FOOD TECHNOLOGY LABORATORY (Agricultural Chemistry Division)

INFORMATION FOR THE CUSTOMER

Tests (Parameters)	Items analysed	Test method	Minimum quantity required, representative of lot	Time frame to submit result * (Working days)
TVB-N	Fish and Fishery product	Extraction by perchloric acid followed by steam distillation and titration	500 g	5
	Canned product	Reference: Official Journal of the European Union.(2005).L 338/27-L 338/39, EC No. 2074/2005	300 g	
Histamine	Fish and Fishery product	High Performance Liquid Chromatography & Diode Array Detector (DAD)	500 g	10
	Canned product	Reference: Journal of Chromatography A, 1032 (2004), 79-85.	300 g	
Aflatoxins (B ₁ , B ₂ , G ₁ and G ₂)	Nuts	Thin Layer Chromatography or 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)	1000 g	10
	Nuts products		500 g	
	Animal Feeds		500 g	
	Baby food		500 g	
	Spices		200 g	
Heavy Metals (Lead, Cadmium, Mercury)	Fish and Fishery product	BS EN 14084:2003 (Lead, Cadmium) using graphite mode Atomic Absorption Spectrometer ZEE nit 700	500 g	10-15
	Canned product	BS EN 13806:2002 (Mercury) using mercury hydride generator Atomic Absorption Spectrometer ZEE nit 700	300 g	

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Tests	Items that can be analysed	Test method	Minimum quantity required, representative of lot	Time frame to submit result *(Working days)
Pesticide Residues	Fruits Vegetables Water Honey	QuEChERS- multi residue method using LCMSMS, and GCMSMS	500 g 500 g 500 ml 200 ml	10-15
Ethephon	Fruits	QuePpe method using LCMSMS	500 g	10-15
° Brix	Juice, Honey	Refractometry	200 ml	2-3
pH	Water, Juice, Honey	pH meter	200 ml	2-3
Electrical Conductivity	Water	Electrical Conductivity meter	200 ml	2-3
% Moisture	Honey	Moisture analyser	200 ml	2-3

* Depending on the availability of staff, number of samples and working conditions of the respective equipment.

For Additional information, contact the Reception Desk of the Food Technology Laboratory.