



Analysis of raw materials, ingredients and finished products for food and beverage industries.  
GMP implementation and bromatological audits.



## Nutritional facts - Labeling

- Total fat
- Ash
- Proteins
- Moisture
- Crude fibre
- Dietary fibre
- Carbohydrates
- Calories
- Cholesterol
- Fatty acid profile
- Trans fat
- Vitamins
- Oligoelements
- Gluten determination

## Drinking water Water for products Mineral water

- Physical, chemical & microbiological analysis
- Water contaminants
- Bromates & Bromides

Analysis methodologies according to CIPAC - OEC - AOAC - FDA/BAM - FIL - ISO - Standard Methods

## Food contaminants

- Heavy metals
- Aflatoxins
- Micotoxins
- Pesticides organochlorines
- Pesticides organophosphates
- Herbicides
- Defects
- Adulteration
- Microbiological controls
- Shelf life studies

## GMP System use

- Document system elaboration
- Audit implementation according to C.A.A. Res. 80/96, IRAM 14201, Codex Alimentarius
- In-plant training programs
- In-plant bromatological controls

## Instrumental

- Gas chromatography: Detectors FID - NPD - MS - ECD - PID - FPD
- Liquid chromatography: Detectors UV/Fluorescence-DAD
- Spectrophotometry: UV/Vis - FTIR
- Atomic absorption (AAS): Graphite furnace - Hydrides generator
- Flame photometry
- Ionic chromatography
- Karl Fisher

**OAA** ✓

Organismo Argentino de Acreditación  
Laboratorio de Ensayo  
LE 016

**senasa**

Ver alcance acreditado en F01-(DC-LE-01)