



Baby Food



Testing



Science Center



Sensory Analysis & Marketing Research



Technical & Legislative Advice

Because you care about consumers' health





Testing

Physical and Chemical Analyses

Allowed or prohibited additives

Antioxidants, dyes, preservatives, sweeteners, phosphates

Allergens

Shellfish; fish, mollusks, sesame, lupine, sulphites, mustard, celery, gluten, eggs, milk, soy, nuts: almonds, hazelnuts, peanuts, walnuts, pine seeds, cashew, pistachio.

Contaminants

- Dioxins, furans and PCBs – DL, polycyclic aromatic hydrocarbons (PAHs)
- Melamine and related compounds
- Heavy metals (As, Hg, Cd, Pb, Sn)
- Mycotoxins (aflatoxins B1, B2, G1, G2, M1, ochratoxin A, patulin, zearalenone, fumonisin B1, B2, deoxynivalenol and T2-HT2)
- Botulinum, emetic, diarrheal and staphylococcal toxins
- Pesticides, chlorate/perchlorate, quaternary ammonium salts (BAC and DDAC)
- Residues of antibiotics and other inhibitory substances in ingredients of animal origin

Nutrients

- Moisture, proteins, fats, carbohydrates, energy, saturated fats, sugar, salt
- Amino acids
- Fibers (total dietary fiber, FOS, beta-glucans)
- Other nutrients: cholesterol, starch, polyols, monounsaturated and polyunsaturated fats
- Water-soluble and fat-soluble vitamins: A, B1 (thiamin), B2 (riboflavin), B3 (niacin), B5 (pantothenic acid), B6, B8 (inositol), B9 (folic acid), B12, C (ascorbic acid), D2, D3, E, H (biotin), K1, K2, K3, PP
- Minerals (sodium, calcium, phosphorus, iron, magnesium, zinc, iodine, potassium, copper, manganese, fluorine, selenium, chromium, molybdenum, chlorides)
- Organic acids (citric, acetic, lactic, tartaric, etc.)

Quality Parameters

- Stability of fats: hexanal, rancimat, acidity, peroxides, Kreiss essay
- Granulometry
- GMOs

Microbiological analysis

Microorganisms quality indicators

- Lactic acid bacteria, Bifidobacteria, Sulphite-Reducing Clostridia, Enterobacteria, Coliforms, fecal Coliforms
- Aerobic (Mesophilic, Thermophilic, Psychrotrophic), anaerobic and spore-forming microorganisms, molds and yeasts

Pathogens

Bacillus Cereus, Clostridium Perfringens, Cronobacter Sakazakii, E. coli, E. coli O157: H7, Staphylococcus Aureus enterotoxin, Listeria Monocytogenes, Salmonella, Staphylococcus Aureus.





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Challenge Test

Challenge test: evaluation in raw materials and final product of microorganisms' proliferative capacity (*Listeria Monocytogenes*, *Salmonella*, *Enterobacter Sakazakii*, etc.).

Management of specific projects

- Pattern drawing and fine-tuning of specific techniques according to customers' needs
- Development of specific methods according to technical and legislative criteria

Problem solving

Evaluation of the origin of defects and planning of possible solutions (counts of microorganisms, presence of pathogens, insects and molds, foreign odors and particles, etc.).



Sensory Analysis & Marketing Research

Sensory Analysis

Quantitative Descriptive Analysis (QDA)

- Definition of product's sensory profile; Preference Mapping
- Validation of new formulations/recipes, raw materials/suppliers; product's sensory positioning; shelf life validation

Test of difference/Triangular Tests

Marketing Research

Market scenarios and emerging trends

Redefinition of Brand Identity/Marketing Mix according to trends of several categories; identification of areas where brand/product is not competitive enough according to emerging trends.

Studies on consumers and on product-use-satisfaction ratio

Identification of consumer insights; repositioning of "non-performing" brand/product by identifying new uses/possibilities/opportunities.

Testing of ideas/concepts, products, packs and the whole Marketing Mix

- Identification, optimization and possible reformulation of concepts/ideas, products, packs or a more potential and promising Marketing Mix
- Verification of product performance
- Verification of product's positioning if compared to competitors



Technical & Legislative Advice

Technical and Legislative Consulting

- Specific advice on labeling, food law, food safety and hygiene
- Annual subscription services

Defense activity and counter-analyses

Specific advice in case of disputes, disciplinary proceedings and required documentation.

Training

Operating staff

- Courses in compliance with Regulation (EC) no. 852/2004 and Regional rules (instead of the health card)
- Specific courses according to business needs (hygiene, risk of allergens)

Technical staff, food quality and safety managers

Specific training courses (HACCP system, quality management, labeling, food law, etc.).

Food safety and quality management

- Preparation, implementation, adaptation of HACCP Self-Control Systems
- Advice on IFS, BRC, FSSC 22000, ISO 22000, ISO 9001
- Suppliers' audits
- Specialist technical advice: authorization procedures, layout and structural adjustment, GMPs/GHP/SSOP, non-compliance and crisis management, allergen risk management, problem solving

Food legislation

- Continuous monitoring of the legislative framework
- Available "Regulatory Update" subscription service

Labels' creation and supervision

- Creation and supervision of mandatory wordings on new and existing labels
- EU and extra EU multilingual and nutrition labels (Feasibility check country by country)
- Nutrition and health claims assessment
- Periodic monitoring of labels (product reformulations, new regulations, etc.).

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