

Chemistry: excellent skills in all food matrices

- Pesticide residues – detection of over 800 active ingredients
- Search for pharmacologically active substances
- Mycotoxins
- Dioxins and PCBs
- Heavy metals and minerals
- Radioactivity
- GMOs and allergens
- Identification of species
- Gene sequencing
- Aromas
- Nutritional and compositional analysis
- Suitability of Food Contact Materials
- Check of nutritional labelling
- Analysis of food supplements
- Research and development on behalf of third parties
- Authenticity studies



A solution tailored to your needs

Mérieux NutriSciences is a trusted partner for food industries, providing analysis, audits, consultancy, research and development and sensory analyses. Mérieux NutriSciences' excellence is the result of thirty years of experience in the field of food-related chemical and microbiological analysis. High-level analytic and scientific skills, strong reactivity, investments in innovation and knowledge of production processes are the driving forces of this leading Italian company.

Leader in testing & scientific innovation

Year after year, Mérieux NutriSciences supports its customers through:

- 7 branches in Italy
- 80 labs throughout the world
- Over 800 employees
- 20,000 square meters of labs
- 2,440 samples processed every day
- Over 3,000 analytical methods
- 6 accreditations recognized worldwide:
 - ISO 17025:2005*
 - ISO 9001:2008
 - ISO 14001:2004
 - GMP certificate
 - GLP certificate
 - QS - Qualität und Sicherheit

* For the list of accredited tests, see Accredia database www.accredia.it



Chemical and microbiological excellence

Microbiology: a deep know-how to guarantee product quality and compliance

- Quantitative analyses of bacteria, yeasts and mould
- Research and identification of pathogens
- Detection of sanitizers of processing surfaces
- Determination on disinfectant bactericidal power
- Challenge test
- Stability tests
- Shelf-Life studies
- Risk Assessment and Research and Development on behalf of third parties
- Detection of Hepatitis A and Novovirus
- Identification of microorganisms through MALDI technique
- Research and Development activities through MALDI-TOF/TOF (Proteomics)

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Our experience to protect your brand





The plus of Mérieux NutriSciences

Mérieux NutriSciences has over thirty years of experience in Italy at the service of food industries and large scale distribution. Thanks to its cutting-edge technologies, Mérieux NutriSciences is capable of supporting customers' needs as for safety, food quality and nutrition, and provide them with scientific solutions to protect their products. Aware of the importance to reduce the occurrence of accidents and errors to a minimum, Mérieux NutriSciences offers a valid support in risk control through consultancy services and reliable and accurate analytical data.

Our multiannual experience in the field is reflected through four key competences:

- Scientific excellence and operational efficiency
- Strong and integrated quality systems
- Multidisciplinary services
- Deep knowledge of industrial processes

- Over thirty years of experience as leader of food safety and quality in Italy
- Chemical and microbiological excellence, over 4,000 different tests offered, many of which ISO 17025 compliant
- Reliable analytical results, with punctual response times
- Strong entrepreneurial attitude, driving the company toward scientific and technological innovation
- Cutting-edge technologies (UPLC-MS/MS, GC-MS/MS and HRGC-HRMS)
- Highly specialized staff
- Thorough transparency and traceability, from samples to testing reports.

Scientific excellence and operational efficiency

Mérieux NutriSciences aims at excellency in each activity and in the whole organization to exceed customers' expectations.

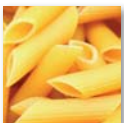
Strong and integrated quality systems

Mérieux NutriSciences Italy completely abides by the Group's qualitative standards to provide reliable, accurate and punctual results.

- The quality system integrated in the entire lab network allows to implement compliance checks and a thorough electronic traceability.
- Global control-quality procedures (SOP) to define provisions and measuring tools.
- Global samples for process quality control and control sheets allow comparisons among the labs.
- Supervision and revision of quality control process in real-time at different levels.
- Excellent performance in internal and external proficiency tests.



Services to protect your brand



Thanks to these four strengths, Mérieux NutriSciences is a trusted partner for defining the product's nutritional value, and identifying any possible chemical or microbiological contamination, for sensorial evaluation projects and scientific consultancy, thereby offering its customers a deep knowledge of production processes of the food industry, a wide range of services and maximum reactivity.

A widespread presence on the territory, the ability of managing large volumes of samples, large investments in research and development, technologies and IT solutions provide customers with rewable analytical results and highest qualitative standards.

- Specific competences in each phase of the food sector chain
- Specific consultancy services for each matrix and analytic profile
- Fast processing of analytical plans
- Up-to-date skills on food safety regulations
- Constant monitoring of emerging alerts and fast development of suitable analytical methods
- Constant cooperation with Institutional Authorities to guarantee an updated regulation-related and analytical offer to our customers

Deep knowledge of industrial processes

Mérieux NutriSciences has a deep knowledge of food industry processes and it is the ideal partner to back the daily decisions of Production and Quality Managers.

Multidisciplinary service

Mérieux NutriSciences, wile operating at international level, also offers excellent analytic skills and competences, and meets the needs of its customer in local and global contexts.

- Close to our customers, active at local and international levels, anywhere in the world
- Wide range of chemical and microbiological services
- A lot of services: analysis, audit, consultancy, research and development on behalf of third parties, sensorial analyses and consumer testing, Labelling & Regulatory
- International R&D teams to develop and validate new analytical methods
- Innovative IT solutions in data management and traceability