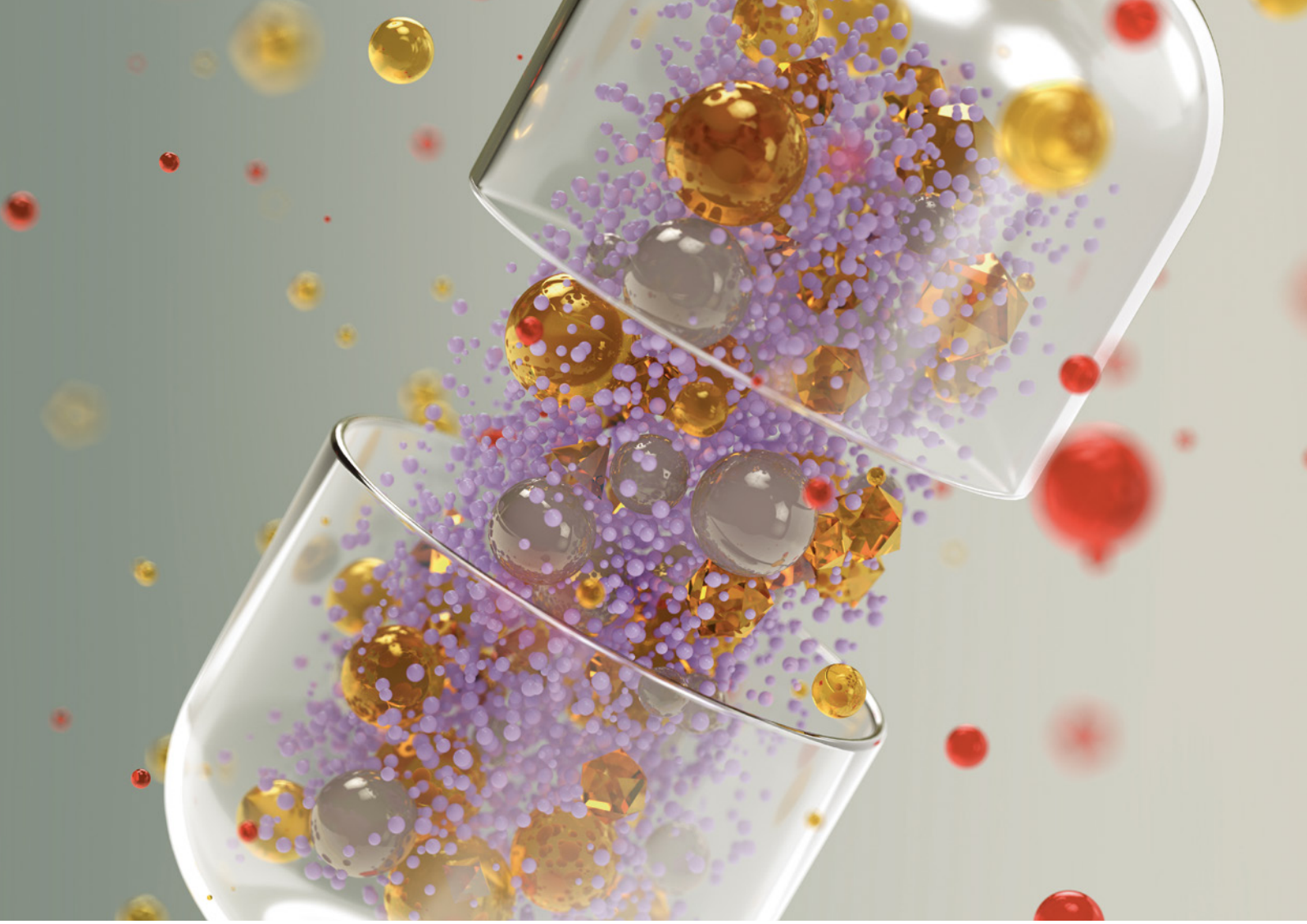

SCOPE OF SERVICES:
HEALTH FOOD

INSTITUT FRESENIUS

SGS

SCOPE OF SERVICES: HEALTH FOOD

From the conceptual design to the production and marketing of your health food products: SGS Institut Fresenius is your partner along the entire value chain.

Consumers are changing their purchasing and eating habits. They want food with special properties, as well as health, wellness and fitness. The market for health food products therefore becomes even more dynamic. With the new consumer requirements, cost and competitive pressure rise, while legislators intervene with stricter regulations. Success as a manufacturer in this market requires forward-thinking product development and extremely high quality assurance, whilst remaining flexible and efficient.

SGS Institut Fresenius offers a comprehensive service portfolio for the following:

- Food supplements
- Infant formulae and follow-on formulae
- Processed cereal-based food and baby food
- Total diet and meal replacement for weight control
- Food for special medical purposes
- Sports nutrition

We support you through efficient, product-specific analysis. We advise you on food law aspects in the design process, and how to place your products on the market. By performing audits at your production facilities, our certification colleagues ensure that your products meet the relevant food standards, such as the International Food Standard (IFS). The entire health food industry profits from our expert knowledge, extensive experience and full service.

OUR SERVICES FOR YOU

- Analytical services for health food products and their ingredients
- Development and validation of analytical methods according to pharmaceutical and adapted standards
- Stability studies based on pharmaceutical guidelines
- Consultation on food law regarding the presentation of your product and advertising claims
- Packaging inspection
- Consultation on quality assurance and product development
- Certification and audits according to common standards
- SGS Institut Fresenius Quality Seal

EFFICIENT ANALYSIS

STATE-OF-THE-ART ANALYSIS TECHNIQUES WITH A WIDE RANGE OF METHODS

SGS Institut Fresenius laboratories offer a comprehensive range of product analyses parameters and methods. Our service range includes test of product properties, ingredients and enriching components, furthermore we are able to test whether your products contain undesirable substances that endanger the health of the consumer. We are your partner for every analysis and adapt our services to your needs.

RANGE OF ANALYSES (SELECTION)

- Fat-soluble and water-soluble vitamins
- Vitamin-like substances
- Minerals (macroelements and trace elements)
- Secondary plant substances (identity, purity and content)
- Amino acids
- Nutritional values
- Microbiological tests
- Sensory testing
- Galenical tests
- Synthetic dyes
- Allergens and GMOs
- Radioactivity
- Residues and contaminants
  - Heavy metals
  - Mycotoxins
  - Pesticide residues
  - Dioxins, furans, PCBs
  - Pyrrolizidine alkaloids (PA)
  - Tropane alkaloids (TA)
  - Polycyclic aromatic hydrocarbon (PAH)
  - Mineral oil residues (MOSH/MOAH)
  - Free and bound glycidol, 2 and 3 MCPD
  - Nitrate/nitrite
  - Chlorate/perchlorate
  - Quaternary ammonium compounds (QAC)
  - Solvent residues
- Analysis according to national standards (GB, AOAC, § 64 LFGB; DIN)

COMPETENT CONSULTATION

An interdisciplinary team of food chemists, food technologists, microbiologists, chemists and analysis specialists advise you directly and efficiently, by telephone and in person. Our specialists have the necessary industry experience and answer your analytical, product-related, food-law, technical and additional questions.

- Product advice
- Consultation on food law
  - Composition assessment
  - Additive evaluation
  - Declaration and marketability test
  - Review of health and nutrition claims
  - Comments, expert opinions
  - Differentiation between food and pharmaceutical preparations
- On-site consultation
  - Quality-relevant certifications (IFS, BRC, ISO 22000 and FSSC)
  - Process analysis, trouble-shooting
  - Hygiene inspection and training
  - HACCP consultation and training

STABILITY TESTING

Customers expect long-life products and that you can verify their shelf life. Any fraudulent misrepresentation to consumers on the properties and ingredients of the products can have serious consequences for manufacturers. Specific test conditions simulate the conditions of your target markets with climatic and other influences and enable you to develop and optimise your products in a meaningful manner.

- Validation of the product properties up to the expiration date
- Internationally recognised pharmaceutical standard
- Controlled storage in climate chambers
- Diverse climatic conditions
- Test for photostability
- Testing of product and packaging

SAMPLE STUDY	
Study type	Storage conditions
Long term	25 ± 2 °C/60 ± 5% RH
Intermediate	30 ± 2 °C/65 ± 5% RH
Accelerated	40 ± 2 °C/75 ± 5% RH

TECHNOLOGY AND INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

TRANSPARENCY-ONE

Discover, analyse and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One, a digital solution with blockchain technology helping businesses to build consumer trust.

SGS DIGICOMPLY

Simplify compliance with access to the constantly evolving pieces of legislation and standards relating to food. With a modular architecture, choose different features to transform compliance information into user-friendly actionable knowledge.

SGS INSTITUT FRESENIUS QUALITY SEAL

MORE THAN TESTED. SEALED.

The SGS Institut Fresenius quality seal documents the consistent, impartial and independent control of your products. Products that have obtained our quality seal have an excellent reputation: consumers rely on the testing of particular product properties performed by the experts from SGS Institut Fresenius. Obtain our quality seal: ensure consumer trust and a competitive advantage for your company.

IN LINE WITH CONSUMER REQUIREMENTS, THERE IS AN INCREASE IN ANALYSIS AND PRODUCT SAFETY NEEDS!

WE ARE HAPPY TO ASSIST!

At our location in Berlin, we are constantly expanding our capacities, renewing our equipment and improving the general conditions for a high-quality and fast analysis.

Emphasis is placed on our high-tech equipment for microbiological and chemical analysis of lipo-soluble and hydro-soluble vitamins and vitamin-like substances. No matter whether testing vitamins in food, dietary supplements, sports nutrition or baby food, we would like to provide support and solutions.

This naturally includes developing, establishing and validating new methods together as a team.

We take on every new task, no matter how challenging, and help you develop, establish and validate the right methods for your individual products.

We are also able to provide competent support in the area of stability and release analysis.

SGS INSTITUT FRESENIUS HAS EXTENSIVE EXPERIENCE IN THE ANALYSIS AND DETERMINATION OF VITAMINS!
JUST CONTACT US!

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SGS INSTITUT FRESENIUS IS PART OF THE SGS GROUP, THE WORLD'S LEADING COMPANY FOR INSPECTION, TESTING, VERIFICATION AND CERTIFICATION

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WHEN YOU NEED TO BE SURE

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