



NOFALAB
Part of the Cotecna Group



ABOUT US:

NofaLab B.V. is a leading sampling and lab testing service provider in the TIC Industry (testing, inspection and certification services). We offer solutions to facilitate trade and make food and feed supply chains safer and more efficient for our clients. Ideally located within the port of Rotterdam (Netherlands), we are addressing a very large scope of food and feed commodities.

We have grown to become one of the fastest providers in Europe with ~ 100 qualified employees, lab scientists and lab analysts. Since 2017, we are proud to say that we are a member of the Cotecna Group. By combining the scope and strength of other Cotecna services in the Netherlands and worldwide, we create synergies to serve our customers all over the world across the sectors of Agriculture, Food, Feed. Our reactivity, fast-pace analysis and lab processes combined with a cutting-edge technical expertise, the superior quality of our services and our ability to anticipate our clients' needs are what sets us apart.



VALUE PROPOSITION

Founded in 2004, NofaLab is a sampling and testing laboratory specialized in the field of **agriculture, food and feed** with a specific know-how on raw materials such as fat, vegetable oil, nuts, spices and grains. We offer the **most extensive range of analytical methods** with very fast turnaround time with options for 8h and 24h services. Our team comprises of qualified and highly experienced chemists and microbiologists, whose professionalism has already attracted a broad portfolio of customers from around the world. We are ideally located at Schiedam, in the port of Rotterdam, to serve our customers at the principal gateway to Europe.

In 2007, NofaLab was the **first commercial laboratory** in the Netherlands that was able to analyze Dioxins and Dioxin-like PCB's in accordance with the latest EU directive. As a market leader, we analyze approximately 10,000 dioxin samples a year, including PCBs, and our expertise covers now the **whole scope of regulated contaminants**.

With our inhouse developed LIMS system including a customer webportal, all data is traceable and archived and your privacy is guaranteed.

SERVICES



Sampling is done according to the European Guidelines. Samples are taken all over the Netherlands and Belgium by our certified employees and directly transported to our laboratory. After we receive the sample, the preparation is done in accordance with **all necessary international guidelines**.



Our proximates department performs a large scope of tests on raw materials such as oils, fats or grains, using different wet-chemistry techniques such as titrimetric, potentiometric, gravimetric, spectrophotometric, which enables us to analyze a great level of parameters in many different products. It provides our customers with **key compositional and nutritional values of their products**.



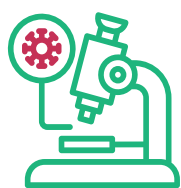
For example, in animal and vegetable fats we analyze the amount of free fatty acids, moisture (and volatile matter), iodine value, peroxide value and anisidine value. In animal feedings, we analyze the nutrition levels through crude fibre, crude fat, crude protein and crude ash. In lecithin, we test the amount of acetone insoluble, acid value, colour gardner, colour iodine, and viscosity. Analyzes are not limited to the above, and **methods are constantly developed to match customers and regulation expectations.**



Our Microbiology and moleculaire biochemie/ biology laboratory is equipped with the **newest techniques** to analyze in an extremely fast way pathogen bacteria, like *Salmonella spp.*, *Listeria monocytenes* etc, with RT-PCR within 24 hours. RT-PCR is also used for screening, identification and quantification of GMO, according to EU regulation or detection of animal substances in products. Quantification of allergens with ELISA, classic microbiology analyzes as total Plate Count, Bacillus cereus, Enterobacteriaceae, E. coli and more.

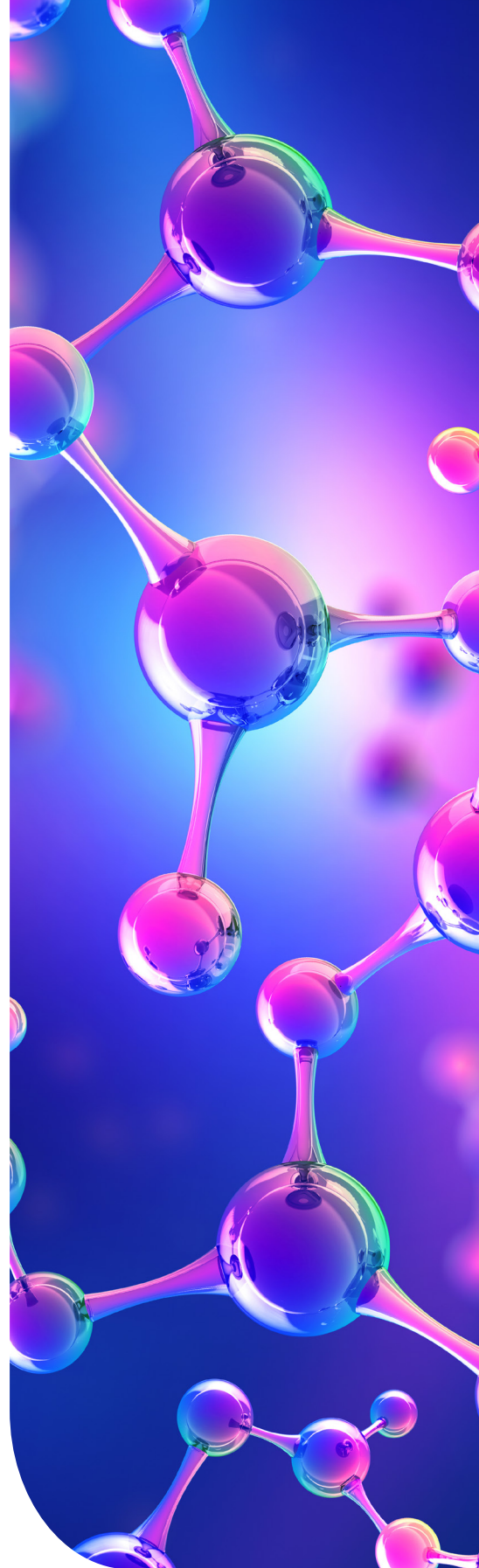


In our **Contaminant** department, we analyze amongst others around 1000 pesticides, dioxins, illegal dyes, mycotoxins and all regulated substances with **our state-of-the-art chromatographical equipments**. All according to the latest EC regulations. Those methods are performed with fast turnaround time (8h-24h services) and apply advanced quality procedures (ring tests, control charts, regular training of analysts).



NofaLab's own **Research and Development** department is there

- > To assist clients for the explanation of their results if needed.
- > To continuously monitor our methods if they are still up-to date. Modifications are implemented if required.
- > To scan the horizon to anticipate any new food safety concerns ahead and develop and validate new methods in demand of the market.
- > To perform tailor-made determination of specific requests.





NofaLab offers **specific tests** to control the purity, safety and authenticity of a wide range of elements and compounds. Below a short list of all the analysis (but not limited to this) performed by NofaLab:

- > Mycotoxins
- > (Insoluble) Impurities
- > Pesticides residue
- > Illegal Dyes
- > Heavy Metals
- > Organic compounds (PAHs, PCBs, VOCs)
- > 2/3 MCPD esters
- > Mineral Oil
- > MOSH and MOAH
- > Acrylamide
- > Ethylene oxide
- > Glucosinolates
- > Sterols
- > FFA, Moisture and volatile matter
- > Peroxide value
- > Iodine value
- > Fatty Acid Composition
- > GMO
- > Allergens
- > Micro-organisms (pathogenic).



Our **Pick-up store** provides your onboard chemical tests after cleaning ship tank in order to know cleanliness before loading new cargo.

We provide our customers with all the necessary materials to ensure the cleaning process is valid before entering the port and the final inspection, so there is no delay for loading.

The effectiveness of tank cleaning operations is assessed by wall-wash inspection, where the sample is analysed, and a range of results are determined.

In our pick-up store (note: we don't deliver any goods; everything must be picked up in Schiedam by couriers arranged by the buyer) we have a variety of products enabling you to cover the needed tests.



ACCREDITATIONS, CERTIFICATIONS & MEMBERSHIPS FOR THE ABOVE ENTITIES WHERE APPLICABLE.

- > ISO/IEC 17025:2017 - L440
- > AOCS (American Oil Chemists' Society)
- > GMP+ (Feed Certification Scheme)
- > FOSFA (Federation of Oils, Seeds and Fats Association)
- > NOFOTA (Netherlands Oils, Fats and Oilseeds Trade Association)
- > GROFOR (German association for trade of oils, fats and oilseeds)
- > GAFTA (Grain and Feed Trade Association)
- > QS (German Quality scheme for safe food)



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Cotecna Inspection

WE ACT WITH **PASSION**

WE **CARE** ABOUT PEOPLE

WE ARE **ACCOUNTABLE**

WE **COMMUNICATE** OPENLY

WE MAKE IT **HAPPEN**

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