

A close-up photograph of a person's hands wearing white nitrile gloves, carefully inspecting a tray of fresh, ripe red tomatoes. The tomatoes are vibrant red with green stems, and the person's hands are positioned to touch one of the tomatoes. The background is slightly blurred, showing more of the tomato tray. The image is framed by a dark blue border at the top and bottom, with a green abstract shape in the top left corner.

COTECNA

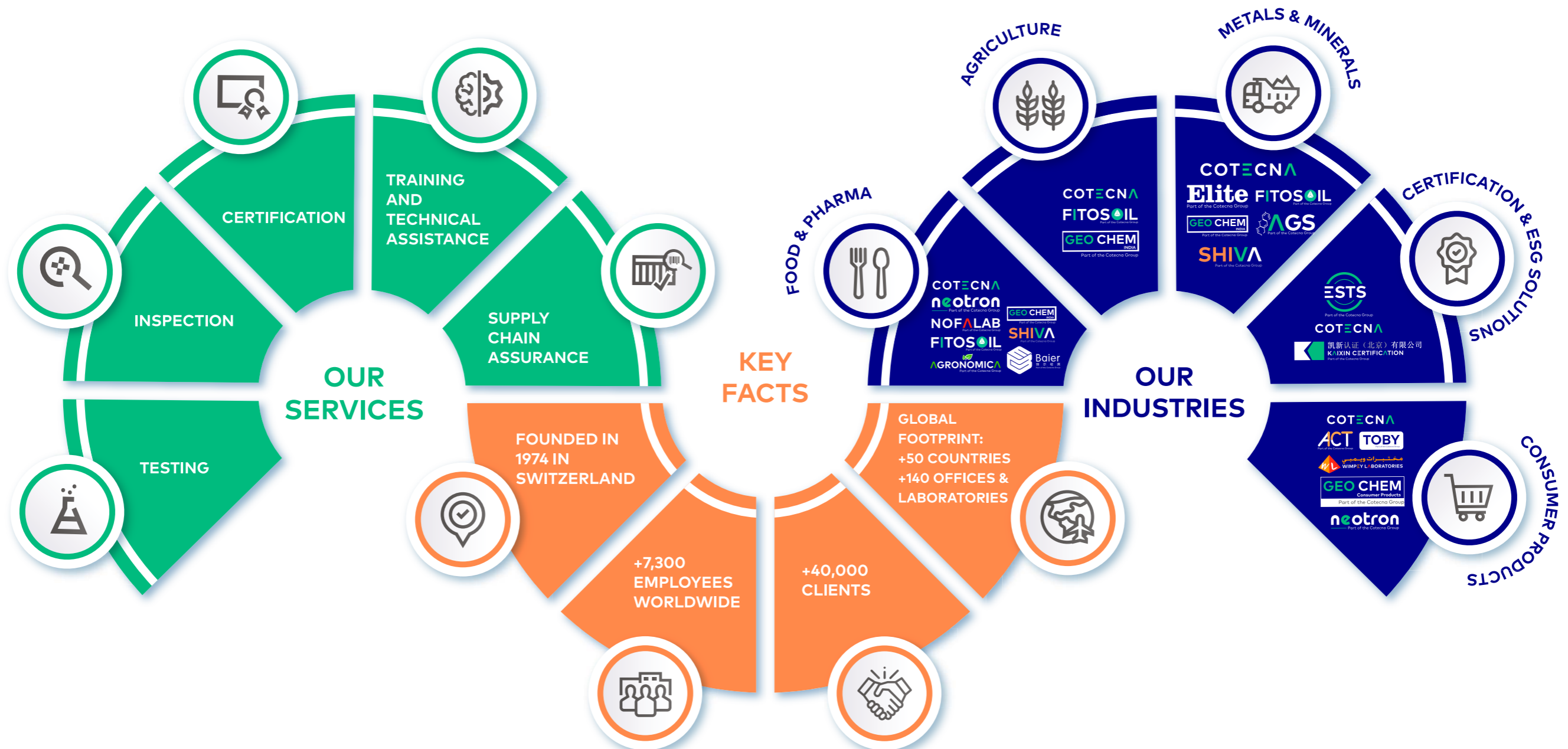
Ensure the quality and compliance of your products as well as the reliability and sustainability of your supply chain with our food testing, inspection, and certification services.

Cotecna provides state-of-the-art and reliable analytical services to guarantee food safety along the entire food supply chain. Our network of experts ensure that your products conform to your specifications and any relevant standards.

We help you guarantee that the quantity, specifications, measurements, and the regulatory compliance of your products. We also verify that packaging, labelling, instructions and markings are in accordance with mandatory standards, and that your suppliers adhere to contractual obligations.

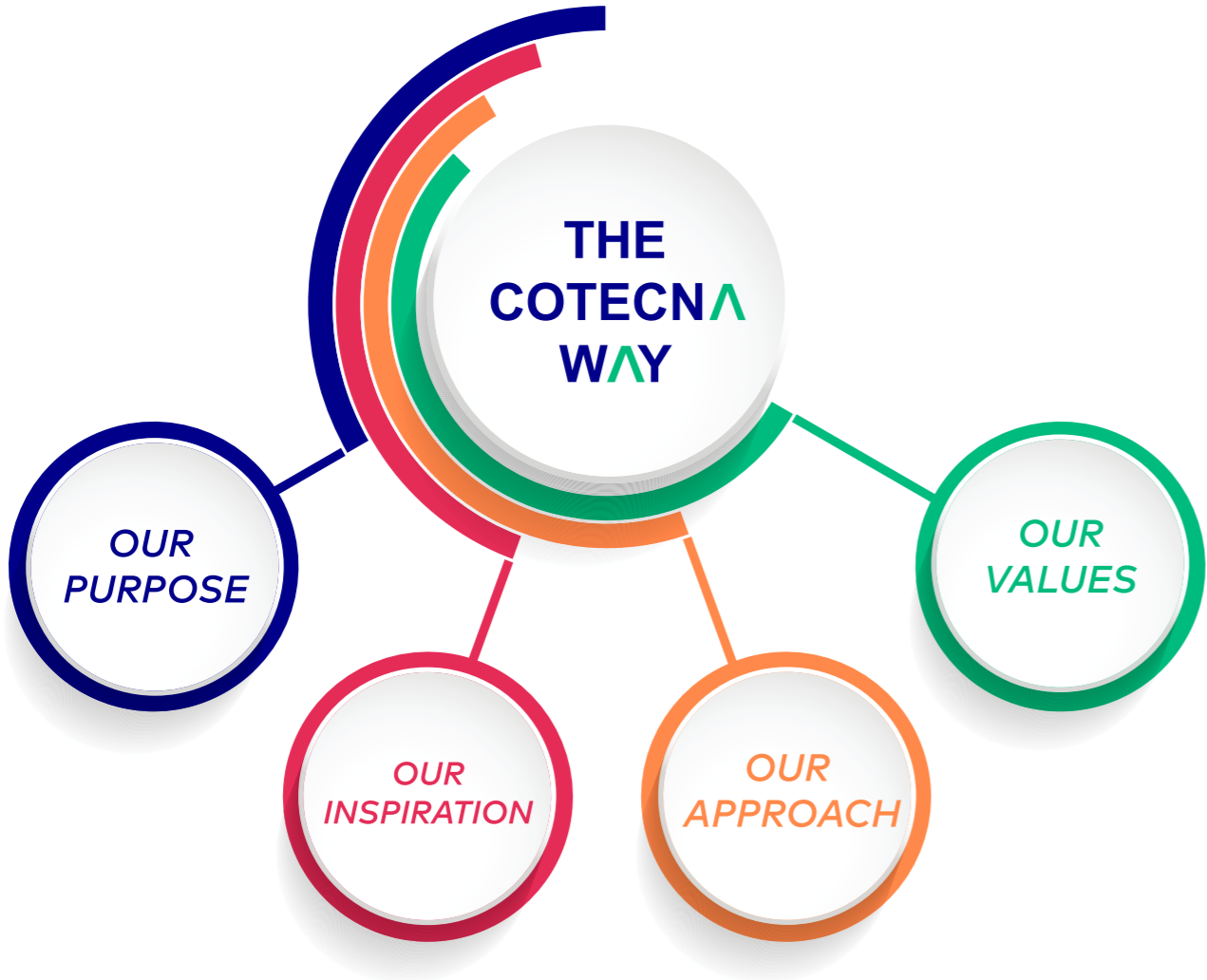


Cotecna is a global provider of testing, inspection & certification services.



THE COTECNA WAY

The Cotecna Way is what drives us as a company and sets us apart. It's the common language that inspires and guides the way we operate for our customers, stakeholders, and employees.



OUR INSPIRATION

Our inspiration is what makes Cotecna special. We operate across 3 dimensions – to Dream, to Dare, and to Deliver - the 3Ds. These convey the dynamism and ambition of our company, and the promise to all our clients.



DREAM
DARE
DELIVER

We aim to be your **essential partner** for TIC services. We differentiate through technical expertise, innovation, proximity and reactivity.

We behave as **challengers**. We take risks to build our company and offer you solutions tailored to your needs.

Our credibility lies with our ability to respond to our customer **promise** and execute our development plan.

OUR GLOBAL PRESENCE



Cotecna services

Our global network of specialists are accredited to conduct chemical, biochemical, microbiological and sensory analysis for a wide range of foodstuffs, baby food, organic food, food ingredients, food supplements and food contact materials.

Testing

Laboratory testing for your products against specifications, protocols, and standards:

- > Microbiology testing
- > Allergens & GMO testing
- > Food contact materials testing
- > Nutritional testing
- > Contaminants testing

We test

- > Foodstuff
- > Baby food
- > Food ingredients
- > Fruits and vegetables
- > Food supplements
- > Food contact materials
- > Feed
- > Pharma



Cotecna services

Inspection

Cotecna offers different inspection services depending on the stage of production and packaging:

- > **Initial Production Inspection (IPI)** - We check the raw materials or components stored by the manufacturer to produce an order. We also inspect the initial production run at the factory.
- > **During Production Inspection (DPI/DUPRO)** - We verify semi-processed or processed goods when a minimum of 40% of an order has been produced.
- > **Final Random Inspection (FRI)** - We control finished products when at least 80% of an order has been export-packed.
- > **Cargo Container Loading Supervision (LS)** - We ensure that an order is completed and safely loaded in a container before shipment.

We also offer:

- > 100% Inspection/Shorting Inspection
- > Supplier verification/Supplier quality verification program
- > Pre shipment Certificate of Inspection (COI)
- > Factory Quality Audit



Cotecna services

Certification

- > Product and Management Systems Certification
- > Product Certification
- > Certificates of Conformity (CoC) for conformity assessment programmes
- > Sustainability Certification

Audit

Our audits ensure your supplier has the required competence, compliance and capability to meet your needs.

- > Factory Audits - We provide assessment of a manufacturer's Quality Management System (QMS) and perform surveillance audits of their production processes.
- > Social Audits - We verify both the health and safety standards and compliance to local labour laws of a supplier.
- > Supplier Quality Audit.
- > Corrective and Preventative Actions Assessment.
- > ESG solutions - Business assessment to identify ESG risks and areas for improvement.



Cotecna Food Testing & Certification Scope

Testing

Our network of accredited laboratories can help you ensure that your products comply with international, regional and local food safety standards. Our laboratories are designed and built according to strict structural criteria to avoid cross-contamination and any accidental contamination of tested products. Our areas of expertise include:

Microbiology testing

Our microbiology tests help ensure food safety and product quality by screening for harmful pathogens and microorganisms.

Our services include:

- > Traditional methods of analysis based on bacteria enrichment with incubation and colony counting on Petri dishes
- > New rapid tests such as RT-PCR
- > Microbial identification assays (MALDI-TOF and DNA Sequencing) to trace genus and species of many organisms.

Allergens

While allergens are not “contaminants”, they can still be lethal. As a result, there is a growing concern among policy makers regarding the proper labelling for allergens and other related food safety concerns. Selecting the correct testing method will ensure an appropriate sensitivity that can detect low allergen levels.

Our allergens testing services are based on:

- > Traditional Real Time Polymerase Chain Reaction (PCR) or advanced Digital PCR methods (both for DNA detection).
- > Immunoassays or antigenic methods, such as E.L.I.S.A. (specific reaction of antigens in contact with antibodies) for protein detection.
- > Mass spectrometry (LC-MS / MS), an instrumental technique that plays a fundamental role in confirming E.L.I.S.A. and PCR results.



GMO testing

Genetically Modified Organisms (GMOs) are still strictly controlled by world governments. For example, the European Union is the most restrictive region when it comes to the importing, growing, and selling of genetically modified crops. As a result, seed manufacturers and Agri traders must perform tests to screen their products according to each area of regulation.

We provide GMO testing based on:

- > Polymerase Chain Reaction (PCR) to screen the DNA that may have been modified.

Food contact materials testing

FCM (Food Contact Materials) testing covers all materials intended to come into contact with food products throughout the supply chain. FCMs play a key role in food safety and testing these products helps to ensure that FCMs do not alter the food's organoleptic characteristics.

We are accredited to test FCMs made from the following material categories:

Material categories

- > Plastic
- > Paper and paperboard
- > Bamboo
- > Stainless steel
- > Metals and alloys
- > Ceramic
- > Other FCMs

We offer the following FCM testing services:

- > Migration testing
- > Residual content analysis
- > Detection of undesirable or Non Intentionally Added Substances (NIAS)
- > Organoleptic analysis
- > Extractable and leachables study

Nutritional testing

Nutritional testing helps to determine the nutritional content of food and feed products enabling clients to meet necessary regulatory and labelling requirements. Nutritional tests include the determination of proteins, carbohydrates, fibers, fats, vitamins, minerals and a wide range of phytochemicals.

Testing methods

To determine significant quantities like proteins, carbohydrates, fibers and fats our labs use nutritional tests like titration, weighting and wet chemistry methods. These methods are considered as the gold standard for nutritional testing (e.g. the Kjeldahl method to measure nitrogen and convert it into protein content). Our labs use state of the art techniques like LC-MS/MS, ICP-MS, ICP-OES and HPLC coupled to different detectors to test for low quantities like vitamins, minerals and a wide range of phytochemicals.

Benefits of nutritional testing:

- > Helps determine the quality and price of products for trading.
- > To meet consumer expectations especially when developing new food products. Consumers are becoming more concerned about the composition of food products, for example sugar and fat content.
- > Ensure compliance with regulatory requirements for product quality and labelling.

Contaminants testing

Contaminant testing analyses food products to identify the presence of harmful substances, such as pesticides, mycotoxins, organic pollutants, and dioxins. Contaminants can be carcinogenic (causing cancer), reprotoxic (side effects on pregnant women) or even mutagenic (impact on human genes structures). Food and feed contaminants are subject to growing regulations as consumer and public policies increasingly become sensitive to the present risks. To meet food and feed safety concerns, Cotecna aims to remain at the forefront of contaminant testing by developing and using advanced testing methods.

Contaminant detection requires very sensitive and selective instruments and methods, such as chromatography and mass spectrometry. Chromatography allows the separation of molecules in order to identify specific ones (selectivity) and mass spectrometers add their capability to detect tiny quantities (down to one piece per billion). Cotecna laboratories are equipped with innovative technologies that enable the detection of a wide range of contaminants in food, such as:

- > Pesticide residues
- > Mycotoxins
- > Heavy metals
- > Process contaminants (3-MCPD, acrylamide, furans etc.)
- > Persistent organic pollutants (pops, IPA, dioxin, PCB etc.)
- > Drug
- > MOSH/MOAH (saturated or aromatic hydrocarbons of mineral oils)
- > PFAS / PFOS (per- and polyfluoroalkyl substances which are persistent pollutants in the environment and can migrate into food and feed stuffs).

Certification



Halal Certification

Halal certification ensures that regulated products comply with Islamic/ Shariah standards. These products must comply with specific rules for production, slaughter and other quality standards set by Islamic Sharia.

Cotecna is authorized to provide halal services globally under:

- > Accredited by the GCC Accreditation Center (GAC - HPC 0060).
- > Notified from MoIAT (Ministry of Industries and Advance Technology) - United Arab Emirates.
- > Accredited by the Saudi Food and Drug Authority (SFDA).

Halal Certification includes the testing and inspection of products, quality management systems, manufacturing process, and factories to determine compliance.

Cotecna Halal Scope

Cotecna is authorized to conduct Halal Certification under two scopes

1. Global Accreditation Scope

Our Global Scope covers the Halal Certification for:

- > Food manufacturing
- > Animal feed production
- > Catering
- > Cosmetics
- > Production of food and other packaging material
- > Equipment manufacturing

2. Kenya Scope

Our Kenya scope covers food manufacturing, specifically animal slaughtering. Note: Halal Certification is valid for 3 years and renewal applications must be submitted to Cotecna at least a month before certificate expiration.

Quality Management Systems Certification

We help our clients demonstrate the quality of their management systems, products and processes, and ensure compliance with applicable national and international food safety standards.

Codex-Based GMP Certification

This GMP (Good Manufacturing Practices) certification is a pre-requisite of the HACCP certification scheme. It covers different aspects of the food chain, including production, hygiene, facilities maintenance etc. A Cotecna issued GMP certificate is valid for three years with annual surveillance audits.

+ GMP requirements address:

- > Construction and layout of buildings
- > Layout of premises and workspace
- > Utilities: air, water, energy
- > Waste disposal
- > Equipment suitability, cleaning and maintenance
- > Management of purchased materials
- > Measures for the prevention of cross contamination
- > Cleaning and sanitizing
- > Pest control
- > Personnel hygiene and employee facilities
- > Rework
- > Product recall procedures
- > Warehousing
- > Product information/consumer awareness
- > Food defense; bio vigilance and bioterrorism

+ HACCP Certification

The Hazard Analysis & Critical Control Point (HACCP) Certification System is an internationally recognized set of Codex Guidelines that have been designed to ensure food safety by the implementation of pre-requisite programmes & HACCP plans. It serves as a basis for other certifications such as ISO 22000. HACCP certificate is valid for three years with annual surveillance audits.

Guidelines for HACCP implementation:

- > Form and train your Food Safety Management System (GMP, HACCP) team and select a Coordinator
- > Describe the product and its distribution
- > Identify the consumer and the intended use of the product
- > Develop plant schematics, and a flow diagram for each process
- > Conduct hazard analysis and identify control measures
- > Identify critical control points (CCP)
- > Establish critical limits (CL)
- > Monitor each CCP
- > Establish corrective actions for critical limit deviations
- > Establish verification procedures

+ ISO 22000 Food Safety Management System Certification

The ISO 22000 certification enables any company directly or indirectly involved in the food chain to identify relevant risks and manage them efficiently. It is the most widely accepted food safety management system certification. The ISO 22000 certification incorporates elements of ISO 9001, PRPs, and HACCP.

+ FSSC 22000 Food Safety System Certification

Food Safety System Certification 22000 (FSSC 22000) is a robust, ISO-based, internationally accepted certification scheme. The entire supply chain is included in a single certification, making FSSC 22000 the most comprehensive and accessible food safety management system available.

Benefits of FSSC 22000 Certification

- > Becoming GFSI approved (this approval is required for major retailers worldwide).
- > Development of your own food safety management system, including compliance with the requirements stipulated in FSCC 22000.
- > Improved management and internal communication.
- > Reduced costs caused by withdrawals and/or recalls.
- > Improved reputation and brand loyalty.
- > A greater sense of confidence in disclosures through increased recognition, trust and credibility.

FSSC 22000 is owned by an independent non-profit organization and is fully approved by the **Global Food Safety Initiative (GFSI)**.

+ China HACCP Certification

The China HACCP certification helps clients meet Chinese food standards and regulations by implementing a systematic approach to evaluate and control the production process of food and ensure proper food safety.

Since November 2nd, 2015, the Global Food Safety Initiative (GFSI) has officially recognized CHINA-HACCP certification system as the first Technical Equivalent Certified Scheme Owner. Meaning, food companies that have obtained China HACCP certification will be exempt when they enter the supply chain of GFSI members, therefore reducing trade costs and enhancing brand reputation in the international market.

+ The Good Manufacturing Practice (GMP+) Feed Safety Assurance (FSA) System Certification

The GMP+ FSA certification helps organizations provide a guarantee and reassurance to consumers for the responsible way in which animal feed products are produced, processed, traded, stored and transported, thereby maintaining feed safety.

Types

- > GMP+ B2 certificate is for manufacturers of feed materials, feed additives, and feed by-products. It covers soya meal, rapeseed meal, guar gum, fish meal, cane sugar molasses, oleochemicals, soya and starch derivatives, processing aids such as calcium carbonate, sodium and calcium butyrate.
- > GMP+ B3 certificate is for traders and storage sites of feed materials and feed additives.

Once certified, the client's name will appear on the GMP+ portal under the list of certified companies.

Our Trainings

Cotecna also provides training services to various industries, and covering various international standards, including:

- > ISO 9001, ISO 14001 & OHSAS 18001/ ISO 45001
- > FSPCA Based PCQI training (USFDA)
- > FSSAI based FoSTaC
- > Forestry Related- FSC CoC
- > Food Safety Related:
 - GMP & HACCP
 - ISO 22000 & FSSC 22000,
 - BRC Food & Packaging
 - IFS Food
 - SQF Food & Packaging
 - GAA BAP

Verification of Conformity

Cotecna is accredited to issue Certificates of Conformity for the regulation of food and food related products exported to several countries. Please [contact us](#) for more information.



Cotecna Group Food Laboratories

The Cotecna Group includes over 140 offices and laboratories across over 50 countries. Our network covers all the major trade routes and continents enabling timely customer support and quick request turnaround time. We offer food testing through the following laboratories:

- > Neutron
- > NofaLab
- > Fitosoil
- > Shiva Analyticals
- > Geo-Chem Laboratories India
- > Wimpey Laboratories
- > Baier Testing





Neotron is headquartered in Modena, Italy and is a global player in the analytical industry for chemical, biochemical, microbiological, physical and sensory products on food, feed, supplements, food contact materials (FCMs), cosmetics and pharmaceuticals. With over 40 years of technical expertise, Neotron provides advanced technological methods to test the chemical, microbiological, and molecular composition of food products.

Neotron services including:

- > **Microanalysis** - determination of pesticide residues, mycotoxins, food additives, vitamins, micropollutants (PAHs, MCPDs, solvents), certain types of allergens, nutritional parameters for product characterization (fatty acids, sterols, sugars).
- > **Macroanalysis** - compositional and nutritional characterization of foods, food supplements and feeds in terms of macro elements and qualitative properties.
- > **Molecular biology** - includes E.L.I.S.A, Real Time PCR, digital PCR and DNA sequencing.
- > **Microbiology** - The laboratory is divided into different areas, each dedicated to a specific phase and analytical activity (e.g. challenge tests, pathogenic and non-pathogenic organisms).
- > **Sensory & Consumer Analysis**
- > **Research & Development**

Neotron's Analytical Portfolio

- > GMO analysis
- > Identification of microorganisms
- > Microbiological analyses
- > Allergen analysis in food
- > Authenticity analysis
- > Mycotoxin analysis
- > Dioxin analysis, PCBs
- > Contaminant analysis
- > PFAS analysis
- > Residue analysis of veterinary drugs
- > Research of vitamins and nutraceuticals
- > Food supplements
- > Analysis of food additives
- > Nutritional analysis
- > Analysis of oils and fats
- > Analysis of alcoholic beverages, distillates, fermented beverages and vinegars
- > Microscopic analyses
- > Physical analysis on food
- > Pesticide analysis in food
- > Analysis of metals and microelements
- > Analysis of colourings in food
- > MOSH & MOAH analysis
- > Food contact materials

Accreditations

- > ACCREDIA accordingly to ISO/IEC 17025:2017
- > ISO 14001:2015 Certification
- > ISO 45001:2018 Certification
- > GMP+ Registered Laboratory Program
- > Analyst Member by FOSFA International (Oilseeds section)
- > QS Fachgesellschaft for Fruit, Vegetables, Potatoes and Feed
- > BNN – Monitoring (Germany) approved Laboratory
- > Campden BRI – Food and Drink Innovation
- > Certification for the analysis of samples taken during controls in organic farming
- > Regional recognition for self-control purposes
- > GAFTA Approved Analyst for analysis in Grain and Feed (UK)
- > IOC Recognition (International Olive Council)
- > Japanese Health Ministry Authorisation
- > Accreditation to perform PCP (Pentachlorophenol) analysis
- > Accreditation to perform pesticide residue analysis on vegetables and fruit products intended for the Russian market
- > Italian Coeliac Agency ONLUS Authorisation
- > FACE (Federacion de Asociaciones de Celiacos de Espana)
- > Analyses on products destined to a particular feeding
- > Analyses on medicated feedstuffs – Authorisation
- > Authorisation to perform official analyses in oil, issued by the Ministry of Agricultural and Forestry Policies
- > Authorisation to perform official analyses in wine, issued by the Ministry of Agricultural and Forestry Policies
- > Authorisation to perform analyses on Beverages in general, Wines, Grape and Wine derivatives, Alcoholic beverages, issued by Brazilian Agriculture Ministry
- > VLOG Authorisation
- > License to use the drug precursors Ergometrina, Ergotamina, Safrole and Isosafrole
- > Registration of Highly Qualified Public and Private Laboratories



NofaLab is a sampling and testing laboratory based in Rotterdam, Netherlands and specializes in the field of food, feed and environmental safety.

NofaLab was the first laboratory in the Netherlands that was able to analyse Dioxins and Dioxin-like PCB's in accordance with EU directive 152/2009/EC. As a market leader, the lab analyses approximately 10,000 dioxin samples a year, including PCBs.

NofaLab offers tests including:

- > Chemical and analytical testing
- > Dioxins testing
- > Contaminants testing
- > Microbiological testing
- > Molecular biology testing
- > Immunology testing

Scope of Elements and Compounds Analysed

- > Mycotoxins
- > Pesticides
- > Illegal dyes
- > Heavy metals
- > Organic contaminants (PAHs, PCBs, VOCs)
- > 3-MCPD esters
- > Mineral oil
- > Micro-organisms (pathogenic)
- > FFA, moisture and volatile matter, impurities
- > Peroxide value
- > Iodine value
- > Fatty acid composition (Omega 3-6)
- > Mono, Di, Triglyceride
- > Tocopherols
- > GMO
- > Allergens
- > Biofuels

Accreditations

NofaLab is an ISO/IEC 17025:2017-L440 accredited laboratory and takes part in international proficiency tests.



Fitosoil is a laboratory located in Murcia in southeastern of Spain with more than 30 years of experience in the agri-food and environmental testing sector.

The laboratory has a staff of professionals with extensive experience in the most advanced analytical technologies in the testing of physical-chemical, microbiological and organic contaminants in food, beverages, fruits and vegetables, plant material, surface control, phytosanitary products, fertilizers, biostimulants, phytosanitary products, soil, liming material, crop substrates, waters, soil, sludge, sediments, solid waste and biowaste.

Service Scope

- > Sampling
- > Physical & Chemical testing
- > Microbiology testing
- > Phytopathology and Molecular biology testing
- > Organic contaminant and Pesticide Residues testing
- > Research & Development

Analytical Portfolio

- > Characterization and control of water pollutants.
- > Compositional and nutritional testing.
- > Analysis of metals using ICP-OES and ICP-MS.
- > Agronomic physical-chemical testing in soil, leaves, sage and waters analysis including in situ.
- > Physical analysis, stability studies, waste characterization and leachate analysis.
- > Chromatography testing of anions, vitamins, organic acids, sugars, uronic acids, alcohols, polyols, fatty acids, amino acids, pigments carotenoids, sterols, among others.
- > Isotope testing.
- > Speciation techniques for testing Inorganic arsenic HPLC-ICP-MS and hexavalent chromium HPLC-UV.
- > Repirometry testing in growing media, solid waste and biowastes.
- > Pesticides, polar pesticide, quaternary ammonium salts, PAHs, PCBs, VOCs,
- > Dioxin and others organic contaminant using CG-MS/MS, LC-MS/MS.
- > Allergen, mycotoxin and colourings testing in food.
- > Microbiological testing based on automated MPN techniques, isolation in culture medium, ELISA, PCR, qPCR and RT-qPCR methods.
- > Hygiene surfaces testing.
- > Identification of microorganisms and observation of colonies under the microscope.
- > Phytopathology, molecular biology and plant diseases in which fungi, viruses, bacteria and nematodes, among others, are analyzed.

Accreditations and certifications

- Fitosoil is an ENAC accredited laboratory operating under the UNE-EN ISO/IEC 17025 standard: agrifood exp. n° 387/LE619 and environment exp. n° 387/LE1330.
- > Laboratory registered in the General Directorate of Public Health / Ministry of Health according to the provisions of Annex III of RD 3/2023 on drinking water.
 - > Accredited laboratory for the official control of fertilizer products EU.
 - > QS.
 - > BNN.
 - > FRUITMONITORING (EDEKA).
 - > Authorizations for official control of ecological production.

SHIVA

Part of the Cotecna Group

Shiva Analyticals is one of the foremost analytical testing labs in India, providing solutions across diverse industries, such as Pharmaceuticals, Food & Agri, Ores & Minerals, Petroleum, Environmental and Material testing.

Food & Feed Services Offered

- > SFDA Testing
- > Total polar compound testing
- > Sudan dyes testing
- > Amino acid profiling
- > Methyl mercury testing
- > Seafood testing
- > Microbiology analysis
- > Residual ethylene oxide testing
- > Shelf-life studies (accelerated and real-time)
- > Food hygiene audits
- > Clean room monitoring and qualification
- > Global migration & specific migration studies for packaging materials
- > Physico-chemical properties
- > Allergens in food products
- > Consultation and support in Spoilage investigations studies



Analytical Portfolio

- > Pesticide and insecticide residues using GC with Headspace, GC MSMS, LC MSMS, and HPLC
- > Fumigation residues in cereals and spices (ETO & ECH residues, Methyl Bromide/Inorganic Bromide, Hydrogen Phosphide)
- > Mycotoxins using LC MSMS & HPLC FLD
- > Heavy Metals using ICPMS, ICP OES, and AAS
- > Methyl Mercury/Organic Arsenic using ICP MS with Speciation Technique
- > Naturally Occurring Toxins (NOTs)
- > Residual solvents in vegetable oils and food products
- > Dioxins & Furans
- > Banned Dyes/Sudan Dyes in Spices
- > Coal Tar Dyes in Food Products
- > Malachite Green (MG), Leuco Malachite Green (LMG), Crystal Violet (CV), and Leuco Crystal Violet (LCV) in shrimps
- > Antibiotics residues in meat and marine products using LCMSMS (Nitrofurans Metabolites, Chloramphenicol, Tetracyclines, and Sulphonamides)
- > Melamine presence in food products
- > Non-GMO testing
- > Packaged drinking water testing as per IS 14543 under BIS recognition
- > Microbial Pathogens

Accreditations and certifications

- > ISO/IEC: 17025 (2017)
- > ISO 9001: 2015
- > FSSAI (Food Safety & Standards Authority of India), BIS (Bureau of Indian Standards)
- > SFDA (Saudi Food & Drug Authority)
- > APEDA (The Agricultural and Processed Food Products Export Development Authority)
- > Tea Board



Part of the Cotecna Group

Geo-Chem Laboratories India

Geo-Chem India was founded in 1964, and is an independent inspection and testing company. Today it is a leading inspection and testing company serving a global market.

Food Products Handled:

- > Milk & Dairy Products
- > Fats, Oils and Fat Emulsions
- > Fruit & Vegetable products
- > Cereal, Pulses & its products
- > Fish, Meat, Egg & its products
- > Sweets, Confectionery & Bakery products
- > Sweetening agents including Honey
- > Salt, Spices, Condiments, Herbs and related products
- > Tea, Coffee, Beverages (Alcoholic & Non-alcoholic)
- > Proprietary food
- > Nutraceutical & Functional foods

Scope of Services: Analytical Chemical Analysis

QUALITY PARAMETERS	CONTAMINANTS	OTHERS
<ul style="list-style-type: none"> > PHYSICO-CHEMICAL TESTING > PROXIMATE ANALYSIS > MICRO/MACRO NUTRIENTS > FATTY ACID PROFILE > AMINO ACID PROFILE > NUTRITIONAL LABELLING > SENSORY EVALUATION > SPOILAGE (SEAFOOD) > SHELF LIFE (ACCELERATED & REAL TIME STUDY) 	<ul style="list-style-type: none"> > PESTICIDE RESIDUES > ANTIBIOTIC/ VETERINARY DRUG RESIDUES > VOLATILE ORGANICS, PAH, PCBS > MYCOTOXINS (AFLATOXINS, OCHRATOXINS, > DON, T-2 TOXIN, ZEARALENONE) > HEAVY METAL RESIDUES (PB, HG, AS, CD...) > ADULTERANTS (EDIBLE OIL, CEREALS, PULSES, SPICES, ...) > PYRROLIZIDINE ALKALOIDS (PAs) > ETHYLENE OXIDE (EtO) 	<ul style="list-style-type: none"> > WATER TESTING AS PER POTABILITY, PACKAGED DRINKING WATER- IS 14543, > NATURAL MINERAL WATER- IS 13428, > WHO, EU 2184/2020, IS 4251, IS 10500,...



Biological Analysis

HYGIENE INDICATOR ORGANISMS	QUALITY PARAMETERS	CONTAMINANTS	OTHERS
<ul style="list-style-type: none"> > AEROBIC PLATE COUNT > YEAST & MOULD COUNT > COLIFORM COUNT > STAPHYLOCOCCUS AUREUS 	<ul style="list-style-type: none"> > ESCHERICHIA COLI/ ESCHERICHIA COLI O157 > SALMONELLA/ SHIGELLA > VIBRIO PARAHAEMOLYTICUS/ VIBRIO CHOLERAEE > SULPHITE REDUCING CLOSTRIDIA > LISTERIA MONOCYTOGENES > CLOSTRIDIUM PERFRINGENS > PSEUDOMONAS AERUGINOSA > LEGIONELLA SPP. 	<ul style="list-style-type: none"> > GENETICALLY MODIFIED ORGANISMS > SARS-COV-2 > ANIMAL & PLANT SPECIES IDENTIFICATION > FISH DNA IDENTIFICATION > WHITE SPOT SYNDROME VIRUS > YELLOW HEAD VIRUS > ACUTE HEPATO PANCREATIC NECROSIS > DISEASE VIRUS/ EARLY MORTALITY SYNDROME VIRUS > INFECTIOUS MYO NECROSIS VIRUS > TAURA SYNDROME VIRUS 	<ul style="list-style-type: none"> > HYGIENE MONITORING (SWAB TEST, PLATE EXPOSURE) > ALLERGENS > IN-PROCESS VALIDATION STUDIES FOR PATHOGENIC BACTERIA ELIMINATION > SHELF-LIFE STUDIES > FOOD CONTACT MATERIAL TESTING

Scope of Services: Inspection

- > Loading & Discharge supervision
- > Pre-shipment supervision
- > On hire & Off hire surveys
- > Quality & Quantity inspection
- > Damage & Cleanliness survey
- > Raw material inspection, Stockpile monitoring, Sampling, Lot Sealing including Stuffing & tally supervision.
- > Spot & Laboratory analysis, witnessing & reporting
- > Weighment supervision
- > Supervision of lightering and other ship to ship transfers
- > Inspection of Bulk cargo/ Break bulk cargo/ Container/ Container cargo
- > Measurement of volumes and weights ashore and on-board tankers
- > Pipeline measurement
- > Floating production storage and offloading supervision
- > Investigation of loss/shortage
- > Project management and marine inspection services
- > Upcountry inspection services
- > Organoleptic inspection services

Accreditations & Approvals

- > NABL in accordance with ISO/IEC 17025
- > NABCB in accordance with ISO/IEC 17020
- > FSSAI – Food Safety and Standards Authority of India
- > APEDA - Agricultural and Processed Food Products Export Development Authority, India
- > EIC -Export Inspection Council, India
- > IOPEPC – Indian Oilseed and Produce Export Promotion Council
- > AGMARK – Department of Agricultural & Co-operation, Directorate of Marketing & Inspection, India
- > Spices Board, India
- > Tea board , India
- > GAFTA – Grain and Feed Trade Association, UK
- > FOSFA - Federation of Oils, Seeds and Fats Associations, UK
- > BIS - Bureau of Indian Standards, India
- > SSMO- Sudanese Standards and Metrology Organization
- > Health Authority of Japan
- > SLSI – Sri Lanka Standards Institution, Srilanka
- > SFDA - Saudi Food and Drug Authority
- > Ministry of Agriculture Russia
- > Ministry of Food and Drug Safety, Korea
- > Ministry of Agriculture Indonesia
- > FruitMonitoring
- > Food Experts
- > Shefexil
- > GMP+



مختبرات ويمبي
WIMPEY LABORATORIES

Wimpey Laboratories is an independent testing and calibration laboratory based in the UAE. Offering a full range of in-house and on-site Food, Water, Electrical, Environmental, Cosmetics, Consumer Products, Oil and Gas, Construction & Geotechnical testing and calibration services to clients across multiple sectors.

Food & Beverages Testing Portfolio

- > Nutritional Analysis
- > Antibiotic Residue & Preservatives
- > Pesticides and Other Impurities
- > Adulterants & Allergens
- > Toxicology
- > Amino Acids
- > Artificial Sweeteners
- > Growth Promoters
- > Metals & Contaminants
- > Mycotoxins
- > Physical Analysis
- > Gluten Content (wet & dry)
- > Falling number
- > Food Packaging Materials
- > Microbiological Testing
- > Lethality challenge test
- > Heat validation study
- > Accelerated Shelf Life Study
- > Real Time Shelf Life Study
- > Clostridium botulinum by RT PCR
- > GMo (P-35S, T-NOS P-FMV)



Analytical Portfolio

- > Mycotoxins
- > Veterinary drugs
- > Micronutrients
- > Macronutrients
- > Pesticides
- > Pollutants (POPS)
- > Heavy metals
- > Other Contaminants

Accreditations and certifications

Achieved all key accreditations, certifications and approvals to cater to national, regional and international clients and over 4000 accredited testing capability.

- > EIAC
- > SASO
- > ENAS
- > IAS
- > FOSFA
- > GAFTA
- > INTERCERT
- > MolAT
- > Abu Dhabi Quality & Conformity Council
- > Government of Ajman
- > Government of Sharjah



Baier
拜尔检测
Part of the Cotecna Group

Baier laboratory is based in Shandong, China. Baier's business scope covers 33 categories of food, including prefabricated food, agricultural products, food additives, dietary supplements, health foods and food-related products, covering all aspects of production, distribution, and consumption.

Significant player in government-administrated market supervision and surveillance programme.

Service Segments

- > Food
- > Agriculture
- > Agri-food program/solution
- > Livestock
- > Forestry
- > Fishery
- > Agriculture environment
- > Food contact materials
- > Consumer products

Analytical Portfolio

- > Contaminants and residues
- > Additives
- > GMOs
- > Mycotoxins
- > Microbiology
- > Physical and chemical
- > Food contact materials
- > Nutritional and functional ingredients
- > Animal-derived ingredients
- > Proximate chemical composition
- > Allergens



Audit & Certification

- > Product certification
 - Green food
 - Organic products
 - Agro product geographical indications
- > Scheduled audit and unannounced second-party audit
- > Inspection on behalf of market regulators

Value-Added Services

- > Traceability system establishment
- > Training
- > Label verification
- > Rapid tests
- > R&D for customer needs

Accreditations

- > ISO 17065 CNAS Product Certification
- > ISO 17021 CNAS Management System
- > ISO 17021 ANSI-ANAB Management System
- > CMA
- > CATL – Agri Sector
- > Product Certification



凯新认证（北京）有限公司

KAIXIN CERTIFICATION

Part of the Cotecna Group



Kaixin Certification is a third-party certification body approved by the China National Certification and Accreditation Administration and is a member of the China Certification and Accreditation Association. It is a preferred service provider in multi-industry sectors, offering a comprehensive range of system certification and product certification services.

Service Scope Industries:

- > Farming
- > Fishing
- > Livestock
- > Processing
- > Storage
- > Transportation
- > Pharma
- > Retailer

Products:

- > Grains
- > Oilseeds
- > Cotton
- > Fruits & Vegetables
- > Animal Products
- > Aquaculture
- > Feed
- > Fertilizer
- > Pharma Excipients

Agri-Food & Pharma Schemes Offered

- > EC Organic Certification
- > GLOBAL GAP
- > Feed Certification
- > FSSC 22000
- > FSMS 22000
- > HACCP
- > GMP
- > China Organic
- > China GAP
- > Energy Management
- > Selenium Product
- > EXCiPACT
- > Feed Additive and Pre-Mixture Quality System (FAMI-QS)

Accreditations

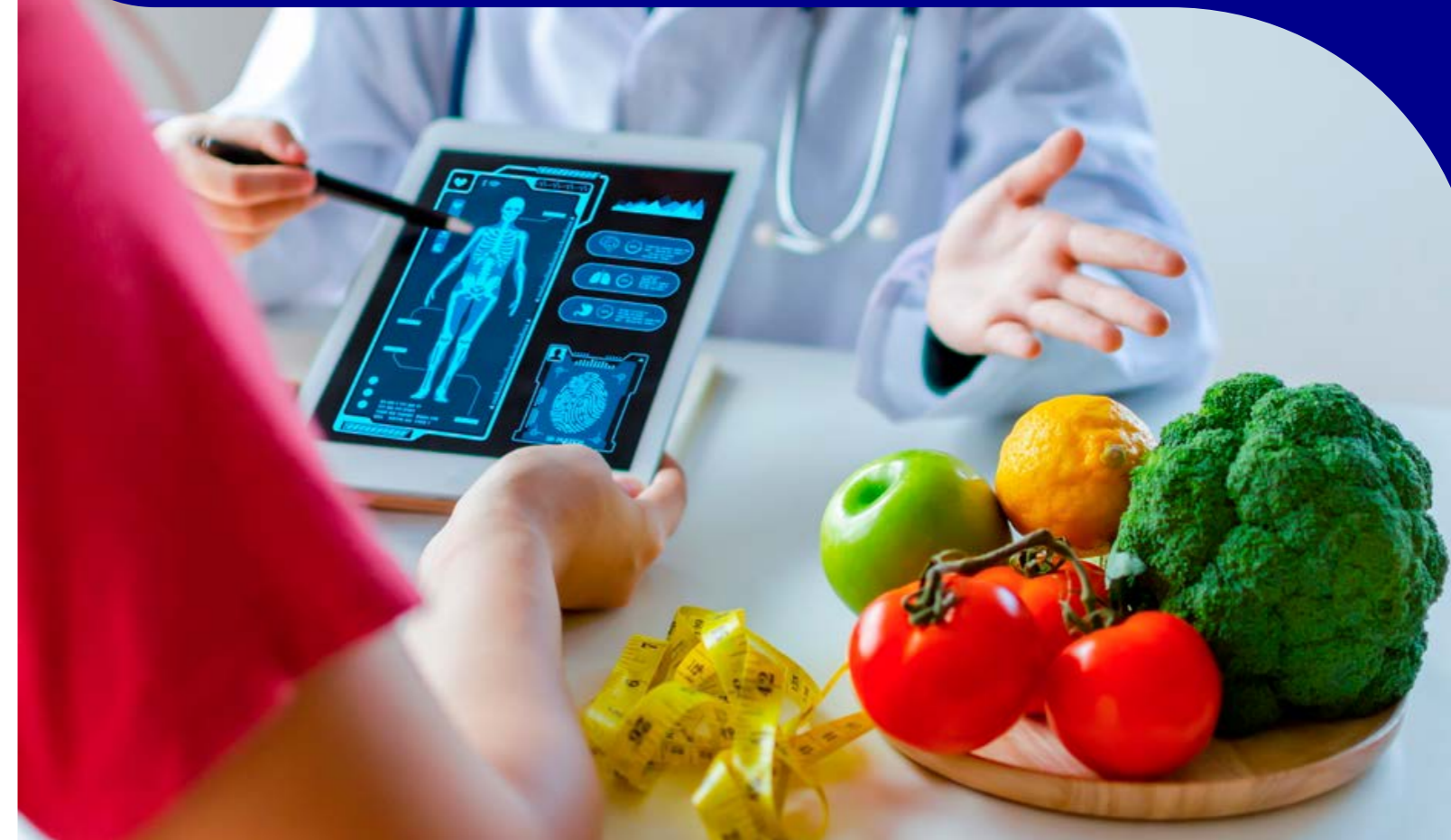
- > ISO 17065 CNAS Product Certification
- > ISO 17021 CNAS Management Systems
- > ISO 17021 ANSI-ANAB Management Systems



Why Cotecna

What sets Cotecna apart is our one-stop-shop solutions that are tailored to your needs, delivered through easy and pleasant customer experiences:

- > One-stop-shop TIC solutions throughout the entire supply chain
- > Global network of advanced laboratories and experienced experts
- > In-depth regulations knowledge and industrial expertise
- > Tailored services by reliable and friendly staff taking your perspective



Sustainability

At Cotecna, we're dedicated to being the essential TIC partner for our customers. Our commitment to sustainability is woven into our business through the implementation of our Sustainability Framework, which encompasses 6 key pillars:

- > Ethics & Governance
- > Health & Safety
- > Fair Labour
- > Environmental Impact
- > Suppliers
- > Communities

To discover more about our sustainability efforts, visit: [Cotecna Sustainability](#).



Contact Details

For more information, please contact us on:

COTECNA INSPECTION HQ

Avenue Peschier 41
CH - 1206 Genève
P.O. Box 6155, 1211 Geneva, Switzerland
+41 22 849 6900
cotecna.geneva@cotecna.com

NEOTRON HQ

Stradello Aggazzotti, 104, 41126, Italy
T: +39 05 946 1711
E: customercare@neutron.it

NOFALAB HQ

Jan van Galenstraat 51
3115 JG Schiedam,
Rotterdam, Netherlands
+31 10 427 9620
customerservice@nofalab.nl

FITOSOIL HQ

Pol Ind Oeste, C. Alcalde
Clemente García,
parc.24, 37, 30169 San
Ginés, Murcia, Spain
+34 968 88 32 71
info@fitosoil.com

SHIVA ANALYTICALS HQ

Plot No: 24D(P) & 34D, KIADB
Industrial Area, Hoskote,
Karnataka 562114, India
+91 80 2801 5333
info@shivaanalytics.com

GEO CHEM HQ

Geo Chem House, 294, Shahid
Bhagat Singh Road, Fort,
Mumbai 400001, India
+91 22 6638 3838
mumbai@geochem.net.in

WIMPEY LABORATORIES HQ

P.O. Box 123279,
Dubai, UAE
+971 4 327 3123
info.dxb@wimpeylab.com

BAIER TESTING HQ

5/F, No. 1 Diancishiyan Building,
Fuhua Er Lane, High-Tech Zone,
Weifang, Shandong Province
261041, P. R. China
+86 536 888 9600
baier@cotecna.com.cn

KAIXIN CERTIFICATION HQ

Room 309, Xinzhong Building,
No. 2 West Xinzhong Street,
Dongcheng District, Beijing,
P. R. China, 100027
+86 10 6553 5910
www.kcb-china.com

COTECNA

