



食品添加剂检测

添加剂是食品行业不可或缺的重要元素。在食品生产中无论使用化学添加剂亦或天然添加剂，都是为了提高食品的色泽、气味和味道，或者出于加工或保存的目的。目前中国有20多类食品添加剂，超过2000种。然而，一旦添加剂使用不当或过量，就会危害食品安全；更有甚者，受利益驱使在食品中非法添加一些不可食用的物质，将消费者的健康置于危险之中。

中国市场上存在的食品添加剂问题包括：

- 1、过量使用食品添加剂；
- 2、未标明或虚假标明甜味剂或防腐剂；
- 3、有些食品添加剂不适合儿童食品使用；
- 4、使用糖精钠；
- 5、非法使用添加剂。

卫生部已对食品中非法使用的非食用物质和易误用食品添加剂展开重点调查：已公布食品中可能会添加的添加剂清单（到目前为止共5批），并开始专门针对三聚氰胺、 β -内酰胺酶和溴酸钾展开大量抽样检测工作。

欧陆作为食品检测专业机构，能够根据中国、欧盟和ISO标准在全世界许多地区进行食品添加剂检测。我们先进的实验室设施和检测方法可以保证食品的安全性。

欧陆提供的食品添加剂检测项目包括：

- 防腐剂（苯甲酸、山梨酸）
- 甜味剂（安赛蜜、阿司帕坦、糖精）
- 抗氧化剂（BHT、BHA、TBHQ、PG）
- 非法添加（三聚氰胺、 β -内酰胺酶、溴酸钾）
- 理化指标（灰分、水分）
- 微生物（细菌总数、大肠杆菌、霉菌酵母、致病菌）
- 重金属（铅、汞、砷、铬、镉）

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FOOD ADDITIVES TESTING

The food industry needs to use additives. Such additives, chemical or natural, are used in food production to enhance colours, smells, and tastes, or for the purposes of processing or preservation. China now has over 2,000 kinds of food additives in over 20 categories. However, improper or excessive application of them can jeopardise food safety. What's worse, some non-edible substances are illegally added in foods, putting consumers' health at risk.

Additive issues for some food on the Chinese market include:

1. Overuse of food additives;
2. Unlabelled or falsely labelled sweeteners or preservatives;
3. Some food additives not suitable for children food;
4. Use of sodium saccharin;
5. Illegal use of additives.

The Ministry of Health has been focusing on investigating illegal use of non-edible substances in food and easily misused food additives: name lists (5 batches by now) of these possible additives that are added in food have been circulated, and a wide range of sampling and testing especially against melamine, β -lactamase and potassium bromate has been carried out.

Eurofins, the food testing expert, is able to perform food additives testing as per PRC, EU and ISO standards in many regions around the world. Its advanced laboratory facilities and testing methods will guarantee food safety.

Items tested by Eurofins concerning food additives:

- Preservatives (benzoic acid, sorbic acid)
- Sweeteners (acesulfame, aspartame, saccharin)
- Antioxidants (BHT, BHA, TBHQ, PG)
- Illegal additives (mlamine, β -lactamase, potassium bromate)
- Physicochemical indexes (ash, moisture)
- Microbiology (TPC, E. Coli, moulds and yeasts, pathogens)
- Heavy metals (Pb, Hg, As, Cr, Cd)

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