



香料与调味料检测

欧陆能够为您提供香料和调味料产品的综合检测服务。某些香料天然含有能抑制微生物生长并导致最终结果报告不准确的抗菌剂，欧陆的微生物学专家拥有多年微生物检测经验，能够针对这类天然含抗菌剂香料提供科学可靠的结果。

微生物

- 大肠杆菌
- 细菌总数
- 单核细胞增生李斯特菌
- 金黄色葡萄球菌
- 沙门氏菌
- 副溶血弧菌
- 霍乱弧菌

营养分析

- 脂肪酸组成
- 糖类组成分析
- 矿物质
- 维生素

污染物

- 真菌毒素
- 重金属
- 农药残留
- 溶剂残留

掺假

- 外源色素（苏丹红）
- 外源糖
- 其他植物来源
- 失效香料

没有找到您需要的检测项目？立即联系我们，了解更多服务信息。



为什么选择我们？

- 全球分析服务提供商
- 拥有全球顶尖技术的能力中心实验室
- 全球实验室网络，本地专家团队
- 检测结果准时可靠
- 通过DIN EN ISO/IEC 17025:2000 认证
- 定期参加能力测试
- 根据要求进行快速分析



SPICE AND SEASONING ANALYSIS

Eurofins can provide you with comprehensive testing services for spice and seasoning products. Some spices contain naturally occurring antimicrobial agents that can inhibit growth and cause inaccurate reporting of microbiological results. At Eurofins, our microbiologists are experienced in testing spices with these naturally occurring antimicrobials and therefore are able to provide scientifically defensible results.

Microbiology

- E. Coli
- Total plate count
- Listeria monocytogenes
- Staphylococcus aureus
- Salmonella
- Vibrio parahaemolyticus
- Vibrio cholerae

Nutrition Analysis

- Fatty Acid Composition
- Sugar Profile
- Minerals
- Vitamins

Contaminants

- Mycotoxins
- Heavy Metals
- Pesticide Residues
- Solvent Residues

Adulterants

- Added Color (Sudan Dyes)
- Added Sugar
- Other Plants
- Spent Spice

Don't see what you are looking for? Contact us now and learn more about our services.



WHY CHOOSE US?

- Global provider of analytical services
- Competence Centres with state-of-the-art analytical technology, local contacts within a global network
- Reliable results on time
- Accreditation according to DIN EN ISO/IEC 17025:2005
- Regular participation in proficiency tests
- Express analysis on request