



# Food & Feed Analysis and Consultancy

Safe, Economical, Neutral and Independent

# Neutral and independent food testing



**Safe, appealing to the senses, healthy and sustainable – the quality of your products is decisive for their success on the market.**

With our reliable, neutral and independent food analysis and competent assessments we work with you to ensure that all the requirements are met to ensure this success. With WESSLING you have access to an extensive network of highly skilled staff and modern laboratories with a comprehensive range of analysis services. The very latest instrumentation and efficient processes ensure fast, economical and deadline-compliant results.

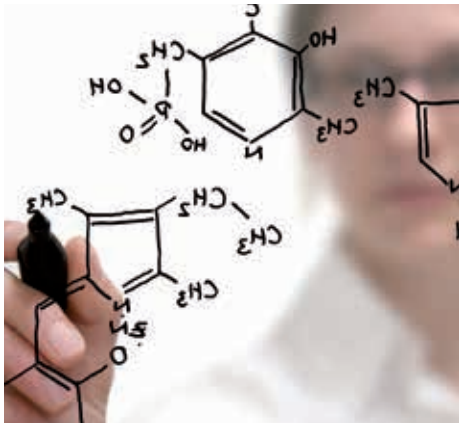
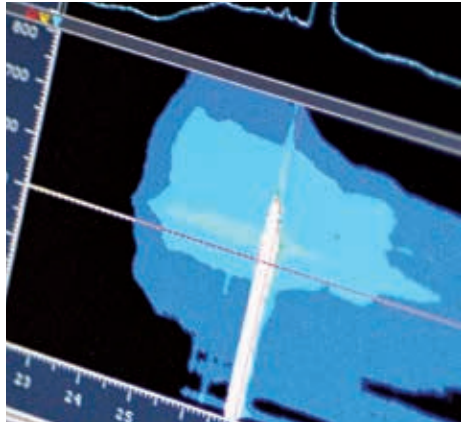


A team of highly-skilled food chemists provides competent answers to all questions of analysis strategy and the choice of measuring method so that you obtain all the information you require. Clear, comprehensible evaluations and reports provide a sound basis for your decisions. Our services are recognised by authorities, the industry and retailers. We help you comply with the complex food safety legislation that encompasses a number of national, European and international laws, regulations, directives, guidelines and recommendations.


We check the marketability of your raw materials and products and their conformity with specifications. All aspects of food safety are taken into account as well as specific product requirements.

Sustainability, energy concepts, hygiene, migration tests and conformity assessments of packaging as well as drinking water analysis – we find the answers to your questions with the powerful WESSLING network.

We work together with you to find strategies for efficient and economical incorporation of our services in your processes – to enhance your success on the market.



# Most modern laboratory equipment – reliable analysis



From the determination of the fat content to complex residue analysis – WESSLING offers several thousands of reliable analysis methods. We work in compliance with national and international standardised processes (e.g. DIN, CEN, ISO, ASU in compliance with Article 64 LFGB, DGF, AFNOR, GOST) and validated in-house procedures. We can always provide the solutions you need as our processes and range of methods are subject to constant further development.

Give us your challenge – our analysis experts can also solve your analysis questions. The very latest analysis equipment combined with highly-qualified and motivated personnel guarantee reliable and on-schedule handling of your analysis orders.



## Ingredients – we tell you what's inside!



### Nutrient analyses

Reliable and representative determination of the relevant nutrients is the prerequisite for correct nutrient labelling.

We advise you on the selection of suitable analysis options, calculate the nutrient values and help you with correct labelling procedures.

**Fat Protein Carbohydrates Starch Sugar Fibre Cholesterol**  
**Saturated fatty acids Sodium/Salt Vitamins Minerals etc.**

### Nutritional substances and secondary plant substances

The value of foods is often gauged by the quantities of specific ingredients they contain, such as the milk fat content of ice-cream, meat protein in sausages that is free from connective tissue, the eggs in pasta or the cocoa content of chocolate. The raw materials contain characteristic ingredients such as secondary plant substances, often in variable quantities. We use specific marker substances to analyse the raw materials and products to ensure conformity with specifications and statutory requirements and provide reliable and sound information on which you can base your decisions.

### Indices

A number of food characteristics are specified by indices – WESSLING offers a wide choice of options ranging from the anisidine value to the saponification number and helps you interpret the data.

# Additives

The use of additives is subject to very stringent approval criteria. Additives include antioxidants, colourings, humectants, flavour enhancers, preservatives, acidifiers or sweeteners.

WESSLING analyses food products to determine the quality and quantity of approved and non-approved additives.

We naturally also test the composition and purity of the additives themselves.



# Residues and contaminants

Residues and contaminants in food products are subject to stringent controls, either statutory regulations or the specifications of trade partners. Organic food products must fulfil special requirements. Our reliable analyses and competent advice will give you peace of mind.

**We use multiple or individual methods and state-of-the-art analysis equipment to carry out tests on food products, for example to detect the following:**

- Pesticide residues
- Mycotoxins
- Heavy metals
- Dioxines and polychlorinated biphenyls (PCBs)
- Polycyclic aromatic hydrocarbons (PAH)
- Mineral oil content (MOSH, MOAH)
- Pharmacologically active substances (veterinary drugs)
- Solvents

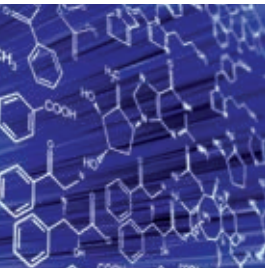
# Process contaminants



Several unwanted substances are only formed in food products when they are processed. These process contaminants include:

- Acrylamide
- 3-MCPD esters
- Furan

The experts at WESSLING check your products for unwanted process contaminants – quickly and reliably.



# Allergens



Even very small quantities of allergens can cause massive physical reactions in sensitive people. Reliable allergen management and careful declaration is therefore one of the challenges of modern food production. WESSLING supports you with highly-sensitive protein and nucleic acid analysis methods for all relevant allergens. Testing of raw materials and finished products by WESSLING gives you peace of mind, knowing that your processes and HACCP concept work effectively. We accompany you during the optimisation of your cleaning processes with precise analysis and comprehensive advice.

# Genetically modified organisms



## Genetically modified organisms

A number of agricultural raw materials are now obtained from genetically modified organisms. However, consumer acceptance in Germany and the EU is still very low.

WESSLING offers modern nucleic acid methods and comprehensive expertise to detect genetic modification. In addition to specific detection and quantifying methods, there are a number of effective screening methods for detecting a number of genetically modified organisms.

# Microbiological testing

Microbiological safety is one of the most important criteria for the marketability of a product.

In our most modern, high-efficiency microbiological laboratories WESSLING tests your products for pathogenic micro-organisms, spoilage organisms and hygiene indicators. Both culturing methods and modern fast methods are employed. Time-consuming release testing is a thing of the past – thanks to much shorter analysis times your products reach consumers even faster. In addition WESSLING offers testing of probiotic products for their specific probiotic micro-organism content and the identification of micro-organisms.



## Our high-quality range of hygiene services

We determine your hygiene status in full detail – from site conditions through to microbiological food testing, ambient air and drinking water analyses. These tests also include professional hygiene sampling at your premises. The samples are then examined in our laboratories – always near you. We also advise you on necessary measures depending on the findings of the tests. We train your managers in compliance with food hygiene regulations, carry out internal hygiene audits and help you implement your HACCP concept.



## Sensory test

The sensory characteristics of a food product – its appearance, odour, taste, texture – are decisive when it comes to its success on the market. The human senses are essential when examining the freshness of a product and its suitability for consumption. WESSLING offers you a wide range of different sensory test methods.

- Differentiation tests (triangle test, comparative tests in pairs)
- Descriptive tests
- Tests for suitability for consumption
- Hedonic test (popularity test)

We use standard-compliant test facilities for testing. The WESSLING experts advise you on suitable test concepts for providing answers to your questions.

WESSLING gives you access to a continuously trained team of testers as well as DLG testers for a wide range of food groups.

## Foreign body identification

Broken glass in your food product? Unusual deposits in a production system? The WESSLING experts have a great deal of expertise and a wide range of analytic methods at their fingertips for the identification of foreign bodies including glass, metal, plastic or biological materials. Our findings are a valuable contribution to detecting the cause and clarifying liability issues.





# Packaging

Food packaging must meet a number of specifications – firstly it must maintain the quality of the food for as long as possible, secondly it has to provide protection against contamination and not negatively affect the quality of the product. The design and convenience of packaging has a considerable affect on the market success of a product. After use it must be possible to dispose of the packaging in an environmentally compatible manner. We assess the suitability of packaging materials and their conformity with valid statutory regulations, standards and international trading standards. We check the material composition and properties as well as the migration properties and its microbiological status.



# Water testing

WESSLING offers a comprehensive portfolio of services for water testing ranging from sampling and testing of the tapping points and process water at your facility to questions of hydrogeology, water catchment and drainage as well as testing of mineral and table waters.

# Species identification

Does the feta cheese also contain cow milk? Does the beef salami also contain pork? We clarify these and similar questions with the aid of modern protein and nucleic acid analysis methods.



# Safety and quality for your feed products



## Feed products for livestock

High-quality feed products are the most important prerequisite for successful livestock farming. You as a feed producer or trader are the first link in the “from farm to fork” chain and your production process and products must satisfy very high demands. Your feed products should satisfy the subsistence and energy requirements of the animals. They should help to maximise possible potential and keep the animal healthy. The quality of the raw materials through to the finished product must be reliable and perfect and the price must be economically viable. At the same time legislators are constantly demanding an increasing degree of self-responsibility from all parties involved in the food and feed chain. For this reason the safety and quality are decisive for the market success of your feed product.



## Pet food

Consumer demands with regard to the quality of pet food are on the steady increase. New questions are always arising regarding the composition and labelling of the products due to the increasing number of innovative product concepts in this sector.

WESSLING offers you a wide range of state-of-the-art analysis methods for testing feed products. We test compliance with threshold values, for example for a number of mycotoxins, dioxins and polychlorinated biphenyls (PCB), pesticides, heavy metals, polycyclic aromatic hydrocarbons or extraction agents. We test feed products for animal-derived constituents or genetically modified organisms and carry out microbiological tests. We reliably determine important nutritional parameters.

Our experts are also at your disposal to answer your labelling questions.



# Declaration and marketability testing

Whoever sells foods and other products on the market must satisfy a number of national, European and international regulations. The state-examined food chemists of the WESSLING Group are recognised experts and are conversant with the complex variety of laws, directives, regulations, guidelines and recommendations. At WESSLING you will be given competent, friendly and reliable advice on all topics including labelling and marketability.

Verification of labelling and the product declaration is decisive for safe marketability of your product. This requirement extends beyond the marketability of food and feed products. Missing or incorrect information on the packaging may be regarded as consumer fraud. A lack of information – such as on the allergen content – can even result in health risks. We help you satisfy all marketability and labelling requirements.



DURCHSCHNITTLICHE NÄHRWERTE / 100 g / Portion	
Energie	1118 kJ 265 kcal
von gesättigte Fettsäuren	3,8 g 2,0 g
Kohlenhydrate	48,0 g
Zucker	3,5 g
	2,8 g



## Consultancy and expert reports

The food and feed experts offer you individual consultations and reports on food and feed related topics through to questions of technology and hygiene as well as management systems. We provide expert evaluations in connection with liability claims and also support in the event of a crisis in your business.

## WESSLING Academy

The WESSLING Academy offers regular training courses and seminars on current topics. We would be pleased to organise in-house seminars at your premises to make sure that your employees are always kept abreast of the latest developments.

# Service



## WESSLING service already starts before analysis

Qualified samplers take samples – at your supplier’s facilities, in your company or at retail outlets. We ensure that your samples are safely transported to the laboratory by our sample courier, safely and well packed in the specially developed WESSLING box.



The WESSLING customer portal offers you the option of viewing the analysis status of your samples around the clock. You can also access the results online through the portal. Our reports and expert evaluations are clearly structured and easy to understand and are also available in English upon request. We can also send you a preliminary report by e-mail. To ensure smooth cooperation we incorporate the individual order and data portal of your company in our processes.

As a separate option we can also process the data, carry out statistical analyses and interpret findings, so that you not only obtain values but comprehensible information.



We offer you a range of services with the know-how of different specialist disciplines – all from one source and one contact for you.

You can make full use of our comprehensive scope of services for either individual assignments or you can create your own customised package - just as you require.

## Your advantages

- International know-how and competence in various specialist disciplines: From one source – friendly and competent
- Utilisation of laboratory capacities throughout Europe – individual method concepts
- Customised, reliable consultation
- First-class, friendly service
- Good availability and fast feedback
- Neutrality and discretion
- Our cutting edge know-how – your competitive advantages
- Enhancement of your added value due to sustainable services
- Qualified, fast, flexible and economical
- All-round, efficient personal consultancy ecological and economical benefits
- Smooth communication:  
One contact – high level of specialist competence
- Constantly high standard of quality in service, consultation, analysis and planning
- Continuous optimisation of quality, safety, health and environment (QSHE)
- WESSLING seal



## Tested quality with the WESSLING test and approval seal



With the WESSLING test seal, as a manufacturer or dealer you can provide evidence of above-average safety and quality standards. The WESSLING seal is a quality and test seal that provides evidence that products have been tested for quality, safety or freedom from toxins, and that consumers can rely on the information of the manufacturer. It helps consumers in their purchasing decisions.

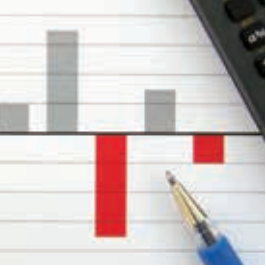


# Highest standards of quality

Our goal is to conduct our analysis and consultancy services at the highest quality standard – in a practically-oriented, viable and reliable way. We guarantee our service's competence, independence and impartiality.

We assess and monitor our quality on all levels with numerous methods. We regularly participate in national and international interdisciplinary tests and comparative studies and assess our quality in internal and external audits.

You will find further information about our quality standards and their verifications on our website [www.wessling-group.com](http://www.wessling-group.com).



# Our services in the food and feed sector at a glance



## → **Chemical-physical tests**

- Nutritional values
- Minerals
- Vitamins
- Nutritional substances
- Secondary substances
- Additives

## → **Residues and contaminants**

- Pesticides
- Mycotoxins
- Heavy metals
- Dioxins and polychlorinated biphenyls (PCBs)
- Polycyclic aromatic hydrocarbons (PAH)
- Mineral oil content (MOSH, MOAH)
- Pharmacologically active substances (veterinary drugs)
- Solvents

## → **Process contaminants**

- Acrylamide
- 3-MCPD esters
- Furan

## → **Allergens**

## → **Genetically modified organisms (GMO)**

## → **Microbiological tests**

- Hygiene indicators
- Spoilage organisms
- Pathogen micro-organisms
- Fast methods

## → **Hygiene**

- On-site checks
- Process hygiene, personal hygiene
- Hygiene concepts
- Effectiveness checks cleaning and disinfection
- Ambient air tests
- Audits and staff training

## → **Sensory tests**

- Differentiation tests
- Descriptive tests
- Tests for suitability for consumption
- Popularity tests

## → **Contaminant identification**

## → **Packaging tests**

## → **Drinking water testing**

## → **Species identification**

## → **Consultancy**

- Marketability evaluations
- Labelling tests
- Individual consultancy at your facility
- Liability evaluations
- Crisis management
- Process optimisation
- Hygiene
- Licenses
- Validation or compilation of QM documentation
- HACCP, TACCP, VACCP
- Internal audits
- Supplier audits
- IFS, BRC
- ISO 22000, FSSC 22000
- Assistance with certification audits
- Food Defence
- Food Fraud

## → **Service**

- Personal customer consultant
- Sampling
- Specimen collection
- WESSLING box

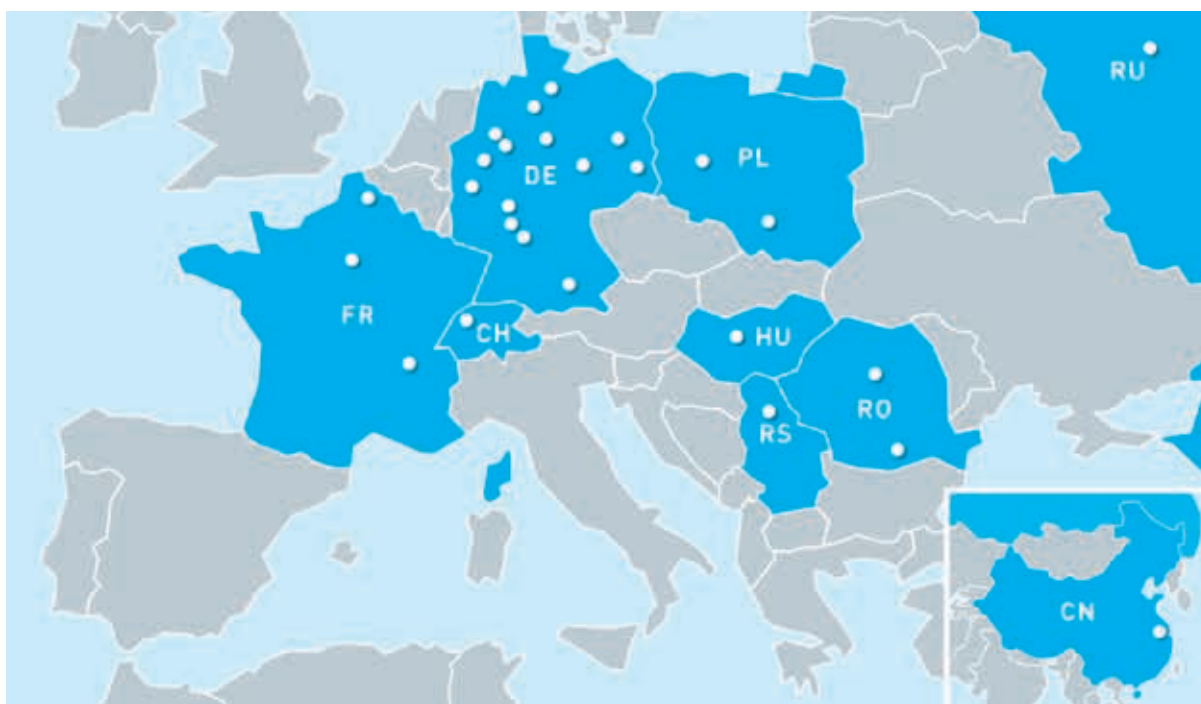
## → **Digital Service**

- Test reports, results, assignment: Convenient and round the clock in the WESSLING customer portal
- Data analysis and processing
- Digital interface to the customer

## → **WESSLING Academy**

Training courses and seminars:

- Sampling
- Sensory tests
- Hygiene
- IFS
- Food Fraud
- HACCP
- In-house seminars



**WESSLING** is an international and independent laboratory, testing and consulting company represented at 26 locations in Europe and China. The family-owned company enjoys an excellent reputation among national and international customers since 1983. 1,400 employees work with great expertise on the continuous improvement of quality and safety, and of environmental and health protection. We examine, analyse and assess, we plan and implement projects – for the sustainable improvement of the quality of life.

