

HERBS AND SPICES

CATALOGUE OF TESTING SERVICES

Herbs and spices not only give our food a special flavour; they are also increasingly understood to deliver health benefits, as well as enabling us to associate places, events or people with our favourite dishes. Across the globe, they inform the taste, smell and colour of local cuisine. Herbs and spices form part of every culture and all over the world a wide variety of plant leaves, roots and fruits are used for cooking and medicinal purposes.



OUR CORE COMPETENCIES

- Accredited testing in our ISO17025 laboratories
- Supporting seamless quality assurance across the entire supply chain
- Bespoke support on due diligence testing requirements
- High flexibility
- Expert technical advice

Quality parameters

- Content of volatile oils
- Product-specific parameters (e.g. capsaicin, coumarin, vanillin)
- Acid-insoluble ash
- Water content

Residues

- Pesticides (multi-residue screen and individual methods)
- Chlorate
- Ethylene oxide
- Quaternary ammonium compounds (QACs)

Contaminants

- Aflatoxins B1, B2, G1, G2
- Ochratoxin A
- Perchlorate
- Polycyclic aromatic hydrocarbons (PAHs)
- Pyrrolizidine alkaloids (PAs)
- Heavy metals (e.g. lead, arsenic)

Microbiology

- Aerobic mesophilic total bacterial count
- *Bacillus cereus*
- *E. coli*
- Salmonella in 25 g
- Mould fungi
- Sulphite-reducing clostridia


Other tests

- Allergens (e.g. gluten, soya, peanut, sulphite)
- Irradiation detection
- Genetically modified organisms (GMO)



FOR MORE INFORMATION

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