

Chemistry Testing

- Nutritional Information Panels (NIPs)
- Specialist claims for functional ingredients including but not limited to vitamins, fatty acids, triglycerides, and dietary fibre
- Full range of water-soluble, fat-soluble vitamins and other nutrients like choline and carnitine
- Fatty acid profile: full range of individual fatty acids (C4:0 to C24:0), relevant groups of fatty acids like saturated, unsaturated, monounsaturated, polyunsaturated, trans, omega 3, omega 6 and omega 9
- OPO (1,3 - dioleoyl -2-palmitoyl glycerol), Sn2 Palmitate, Milk Fat Purity using triglyceride profile
- Dietary Fibre, insoluble dietary fibre, soluble fibre like FOS / Inulin, GOS and PDX.
- Food preservatives and additives
- Food safety: Food allergens, aflatoxins (Bs, Gs, Ms), marine biotoxins
- Contaminants, adulterants, residues, and process by-products
- Minerals, trace elements and heavy metal screens and quantitation to ultra-low levels
- Method development using various analytical instruments and validation following international guidelines and or customer requirements
- Verification of standard methods and customer supplied methods
- Pharmaceutical testing for various active ingredients and excipients
- Raw material testing as per various pharmacopoeia like BP, USP, FCC, Ph Eur, etc
- Wine and beer testing to EU and other overseas market access requirements (for more information visit the MPI website)
- Controlled (ambient and accelerated) stability and storage trials
- Veterinary medicines in various feeds and formulations
- Sensory laboratory for dairy products and nutritional formulas
- Foreign matter and impurities