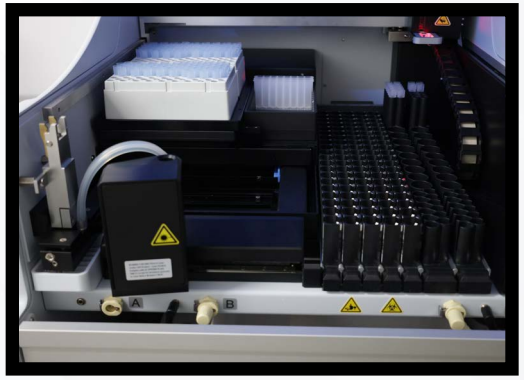
Food Chemistry Laboratory

Brochure







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An ISO 9001:2015 Certified Organisation


SliMalk

The Food Chemistry Laboratory

About FCL

The Food Chemistry Laboratory offers a wide range of food chemistry testing services to the food and beverage industry. Our experience is gained from more than 30 .years of assisting the industry. We carry out routine chemistry analyses as well as provide nutritional analysis and labelling information about products.

General Food Chemistry Services are offered for below type of samples.

- Fish and Fish products
- Milk and Dairy products
- Oils
- Beverages (Alcoholic and Non alcoholic)
- Fruit Juice
- Animal Feed
- Cereals and Cereal products

Why Testing?

Food and beverage should be tested regularly to ensure quality and safety to protect consumer's health. Testing of products is also necessary to meet legal requirements. Assurance on quality and safety generated through regular testing also serves as a good marketing tool for companies.

Where to Test?

The products should be tested in a reliable laboratory because only the results from such laboratories are universally accepted. Reliable laboratories are laboratories with good Quality Management System (QMS) and competent work force. The tests in FCL are conducted using approved methods and as per the ISO 9001:2008 Quality Management System (QMS) requirements. The laboratory has trained staff in conducting tests.

Our services

01 Fish and Fishery Products

The tests for fish and fishery products help to pronounce on quality and spoilage. The Food Chemistry Laboratory is the Official Testing Laboratory of the Competent Authority in Seychelles to test fish/fishery products for histamine.

Chemical Tests	Matrix	Cost (SCR)
Histamine (HPLC)	Canned Tuna / Raw Fish	500.00
Histamine (Immunoassay)	Canned Tuna / Raw Fish	440.00
Chloride Content (NaCl)	Raw / Smoked / Salted Fish	250.00
Free Fatty Acid	Fish Oil	250.00
Moisture Content	Fish Oil	200.00
Peroxide Value	Fish Oil	315.00
Moisture	Fishmeal	200.00
Nitrogen	Fishmeal	200.00
Protein	Fishmeal	200.00
Fat	Fishmeal	200.00

02 Milk and Dairy Products

The Standard Specification SS 33: 1994, Rev.1: 1999 for 'Milk' is a mandatory standard. The Food Chemistry Laboratory test samples for the parameters mentioned in the standard specification.

Chemical Tests	Matrix	Cost (SCR)
pH measurement	Milk	150.00
Fat content	Milk	280.00
Milk solid non fat	Milk	190.00
Total Solids	Milk	190.00
Acidity	Milk	250.00
Moisture	Milk powder	200.00
Weight in grams	Ice cream	150.00
Melamine	Milk & Milk products	400.00
Moisture	Yoghurt	200.00
pH	Yoghurt	150.00
Brix	Yoghurt	250.00
Dry Matter	Yoghurt	200.00

Chemical Tests	Matrix	Cost (SCR)
Fat	Yoghurt	200.00
Moisture	Cheese / Butter	200.00
Fat	Cheese / Butter	200.00
Salt	Cheese / Butter	200.00

03 Alcoholic Beverages

Both alcoholic and non-alcoholic beverages are tested at FCL. The non-alcoholic beverages are tested for its nutritional value, sugar content, preservatives etc whereas; alcoholic beverages are tested for ethanol, methanol, higher alcohol, ester, aldehyde etc. Ethanol content should be tested as it provides information about alcohol present in alcoholic drinks. Some of the alcohols and by-products produced during fermentation are toxic and those are tested to check if its level is below the set limit. Alcohol matures on ageing, which provide characteristic aroma to some type

Chemical Tests	Matrix	Cost (SCR)
Alcohol content (GC method)	Beer, wine, soft drinks, fruit juices	375.00
Alcohol content (Distillation)	Beer, wine, spirits	315.00
Alcohol content (Hydrometric)	Beer, wine, spirits	190.00
Esters (as ethyl acetate)	Beer, wine, spirits	500.00
Higher alcohols (as amyl alcohol)	Beer, wine, spirits	500.00
Aldehydes (as acetalde-hyde)	Beer, wine, spirits	500.00
pH measurement	Wines	150.00
Identification	Baca/lapire	375.00
Methanol	Alcoholic Beverages	375.00
Suspended Solids	Alcoholic Beverages	250.00
Dissolved Solids	Alcoholic Beverages	250.00

04 Cereals and Cereals Products

Cereal products like bread are consumed everyday by the public. A regular check on the product ensures its quality and safety. Snacks require testing for quality of oil used and other ingredients.

Chemical Tests	Matrix	Cost (SCR)
pH	Bread/flour	150.00
Moisture	Bread	200.00
Ash	Bread	250.00
Moisture	Rice	200.00
Protein	Rice	360.00
Starch	Rice	200.00
Amylose	Rice	200.00
Moisture	Wheat / Maize	200.00
Protein	Wheat / Maize	360.00

Chemical Tests	Matrix	Cost (SCR)
Oil	Wheat / Maize	315.00
Fibre	SWheat / Maize	150.00
Starch	Wheat / Maize	300.00

05 Spices and Condiments

Spices and condiments are tested mainly for quality and food additives.

Chemical Tests	Matrix	Cost (SCR)
Acid-insoluble ash on dry basis	Spices and condiments	315.00
Moisture	Spices and condiments	150.00
Total ash	Spices and condiments	300.00
Salt (NaCl)	Spices and condiments	375.00
Total sugar	Tomato & chilli sauce	375.00
Acidity as Acetic acid	Tomato & chilli sauce	200.00
pH	Tomato & chilli sauce	150.00
Total solids	Tomato & chilli sauce	200.00
% Soluble Solids	Tomato & chilli sauce	200.00
% Water Soluble Solids	Tomato & chilli sauce	200.00

06 Animal Feed

Routine evaluation of finished feed will help to ensure that proper ingredient storage, proportioning, grinding and mixing were performed. Feed ingredients also should be routinely evaluated to ensure that they are safe, contain correct amount of specified nutrient and that the finished feed quality will optimize animal performance.

Chemical Tests	Matrix	Cost (SCR)
Phosphorus	Feed	315.00
Crude Protein	Feed	360.00
Ash	Feed	200.00
Moisture	Feed	190.00
Sodium	Feed	375.00
Crude fat	Feed	375.00
Calcium	Feed	200.00
Fibre	Feed	200.00
Starch	Feed	200.00
Sugar	Feed	200.00
Chloride	Feed	200.00

07 Fruit Products

Fruit products are tested mainly for sugar content, Vitamin C and preservatives. The samples are tested for compliance to relevant standard specifications.

Chemical Tests	Matrix	Cost (SCR)
Soluble solids / Sugar content	Fruit products	190.00
Total solids	Jam, jellies, marmalade	190.00
Benzoic and sorbic acid	Jam, jellies, marmalade	440.00
pH	Jam, jellies, marmalade	150.00
Ascorbic acid	Fruit products	440.00
Titratable acidity	Fruit products	250.00
Total sugar content	Fruit products	250.00

08 Chips

Chemical Tests	Matrix	Cost (SCR)
Moisture	Cassava / Potato Chips	200.00
Crude Fibre	Cassava Chips	200.00
Ash	Cassava Chips	200.00
Starch	Cassava Chips	200.00
Fat	Potato Chips	200.00
Salt	Potato Chips	200.00
Colour	Potato Chips	200.00

09 Oils

Oils are tested to gain information related to performance in specific food applications, to measure degree of deterioration and to check properties against purchase specifications.

Chemical Tests	Matrix	Cost (SCR)
Peroxide value	Oils	315.00
Iodine value	Oils	315.00
Refractive index	Oils	190.00
Saponification value	Oils	315.00
Specific gravity	Oils	315.00
Free fatty acids	Oils	315.00
Moisture content	Oils	315.00

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