Food Analytics



Legal basis

- The distributor must ensure that food is
 - safe.
 - marketable.
 - traceable (also applies to ingredients),
 - correctly and not misleadingly labeled (see checklist food labeling)
- This also includes quality management during production (HACCP concept, incoming goods inspection, proper storage before sale, etc.).
- Responsibilities are regulated in <u>Food</u> <u>Information Regulation</u> (VO (EU) 1169/2011, Art. 8, LMIV)

What to watch out for?

- Analysis for placing on the market only by state-accredited laboratories
- Correct and complete indication of the mandatory elements (e.g. nutritional values, allergens, distributor)
- Correct indication of additional possible, voluntary elements (animal welfare, vitamins, label, nutri-score)
 - Additional costs (e.g. vitamin analysis)
 - Licensing costs for 'marketing useful' labels (gluten-free, organic, ...)
- Reference value for analysis is finished product
 - Possibly, degradation of ingredients (e.g. vitamins) due to raw material variations and processing
 - Repeat analysis at representative intervals

Better Food Consulting

a service by ZBS Food UG (haftungsbeschränkt)

Handelsregister:

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No guarantee for completeness and correctness

Which analysis?

1. Chemical analysis

- General composition for nutrition labeling (Big 7) or calculation based on recipe & process
- Specific composition
 - Value-giving: vitamins, minerals, special fatty acids, ...
 - Value-decreasing: Allergens (observe legal limits); Harmful ingredients (pesticides, mycotoxins, ...)

2. Microbiological analysis

 Food spoilage organisms and pathogens (e.g. Salmonella)

3. Sensory testing

Assessment of the food quality

4. Packaging teseting

Correct food labeling/declaration on packaging; tightness

5. Marketability

- The basis is chemical, microbiological, sensory analysis and packaging testing.
- Mandatory document for retail trade!

6. Best before date:

- Determination by (accelerated) storage tests based on some of the above analyses.
- Estimation by contract manufacturer on the basis of empirical values



More information about these topics

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