

The AGROLAB GROUP supports you in the quality assurance of nuts and dried fruits from sampling to result interpretation. You can rely on the special expertise that our laboratory sites AGROLAB Dr. A. Verwey in Rotterdam (NL) and AGROLAB LUFA in Kiel (D) have built up over many decades in the routine analytical testing of these products.

Tree nuts are an integral part of the diet in many countries. They supplement a balanced diet with many valuable fats and trace elements. We are not only talking about nuts in the strict botanical sense, which include, for example, the walnut and hazelnut, but also peanuts, almonds, pistachios, Brazil nuts, pecans, pine nuts, cashews and other seeds and dry stone fruits.

The preservation of fruits by dehydration has a long tradition. Drying causes the fruit to lose moisture. This means that many typical spoilage pathogens lack water as a basis for life. The sugar content increases in percentage and the concentration of flavours intensifies the taste.

#### **ANALYSIS OF RESIDUES AND CONTAMINANTS**

Possible contamination and undesirable residues can have a wide variety of causes. Depending on the agri-cultural production standards, drying processes, storage and transport conditions, nuts and dried fruit may show qualitative defects. In many countries, the regulations and controls regarding the use of pesticides are fragmentary.

Due to the special climatic conditions in many countries of origin, risks of fungal infestation are increased for these goods. The likelihood of mycotoxin contamination is significantly increased, and maximum values valid in the EU are unfortunately often far exceeded.

With nuts and dried fruit, correct and representative sampling is of particular importance. Especially in the case of nuts, it is advisable to have this done by experienced service providers. We will be happy to support you in this.

## Range of analyses for nuts & dried fruit

#### Residue analyses

- Pesticides
- Fumigants (ethylene oxide)
- Mycotoxins
  - Aflatoxins
  - Ochratoxin A
  - Alternaria toxins
  - Fusarium toxins
  - Patulin
- Polycyclic aromatic hydrocarbons (PAH)
- Heavy metals
- Sulfur dioxide
- Hydrocyanic acid
- Radioactivity

## Physical and sensory analysis

- Foreign matters
- Trade specifications
- Descriptive examination

## Mikrobiological condition

Microbiology acc. to DGHM
 e.g. total plate count, yeasts
 and moulds, salmonellae, E.col

#### Ingredients

- Nutritional profile
- Minerals and trace elements
- Vitamins

## **SENSORY AND MICROBIOLOGICAL PROPERTIES**

Insect infestation and foreign odours can also reduce the quality of nuts and dried fruit. Our experts support you in the analysis of foreign matters and the assessment of trade specifications with profound knowledge in commodities knowledge and sensory analysis.

In the microbiological control we support you with the examination of the total germ count, for yeasts and moulds, salmonellae, E.coli and other relevant microorganisms. In the examination and evaluation, we are guided by the well-recognised recommendations of the German Society for Hygiene and Microbiology (DGHM), for example.

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#### YOUR PLUS IN SERVICE

- Support for risk-oriented testing plan design
- Accredited sampling by AGROLAB Dr.A.Verwey in the Netherlands and Belgium in accordance with the EU regulations; in the other European countries by certified partners.
- Sensory analysis and control of physical properties
- Comprehensive risk-based residue testing with detailed and clear marketability assessment
- Full declaration testing in accordance with current EU law and specific industry standards

## PERSONAL AND COMPETENT SUPPORT

A responsible, highly qualified customer adviser at the laboratory site will support you confidentially and competently with all questions relating to your order and your product.

We are also at your side for tricky questions and special requests and take care of a competent and personal solution to your concerns. Regional sales representatives are available to answer any questions you may have about our range of services.

# AGROLAB ALOORA

ALOORA - Our free digital service for you -

- Password-protected online access to your order confirmations, test reports (also as preliminary findings) and invoices for you and your employees - anytime from anywhere
- Individual and secure export of results
- Data archive for all order-related documents

### **CONTACT**

For questions and explanations, please contact your regional sales representative directly. You can find your contact person at <a href="https://www.agrolab.de">www.agrolab.de</a> in our contact finder. He/she will be happy to assist you and will provide you with an offer tailored to your needs.

## Our know how Your PLUS

- State-of-the-art methods in chromatography, microbiology and molecular biology
- Decades of experience of our competence centres
  AGROLAB Dr. A.Verwey and
  AGROLAB LUFA GmbH
- High flexibility and speed in time-critical analyses (Europort Rotterdam)
- Member of the International Nut Council (INC) and other industry organisations
- Recognised laboratories for Bundesverband Naturkost Naturwaren (BNN) e.V., QS, Fruitmonitoring
- Expert for official crosschecks according to § 43 of the German Food and Feed Code (LFGB)



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#### **LABORATORIES**

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