

Know what's inside.



GBA GROUP

Analyses of Herbs and Spices



Herbs and spices are very important in our kitchens.

Herbs and spices are plants or parts of plants that are used as ingredients in our food to provide flavor and taste due to their naturally high levels of aromatic substances. Historically, Arabic merchants provided the Egyptian Pharaohs with spices from regions such as India. Vasco da Gama heralded the beginning of the spice trade in 1498 with the discovery of the maritime route to India. Nowadays, these flavorful parts of plants (leaves, blossoms, seeds, etc.) do not always come from distant countries. A wide variety of herbs and spices are grown even in our region and make their way into our food products.

Since the way from the field to the point of sale can be very long, contamination and impurities (e.g. from seeds and mycotoxins) cannot always be prevented. Even prohibited additives (food coloring, etc.) do not necessarily have to be added to the spice deliberately. Under certain circumstances cross-contamination can even happen in the area of cultivation, thus leading to impurities.

The GBA Group offers you competent consulting and a wide variety of product-specific analyses, so you can maintain the level of safety required for trading your products.





GBA GROUP Analyses of Herbs and Spices

GBA Laboratory Analysis

(Excerpts of our service portfolio)

Residue and Contaminant Analyses

- Pesticides
- Mycotoxins (e.g. aflatoxins, ochratoxin A)
- Heavy metals (e.g. lead, cadmium, mercury)
- Polycyclic aromatic hydrocarbons [PAHs]
- Sudan I and bixin
- Radioactivity (134Cs, 137Cs, 131I)

Product-Specific Tests

- Ash / acid-insoluble ash
- Essential oils
- Piperine (pepper)
- Paprika oleoresin (paprika, chili)
- Capsaicin (paprika, chili)
- Allergens (e.g. mustard, celery, egg, casein)
- Genetically modified organisms (e.g. 35S-Promoter)

Microbiological Analyses

- Total plate count
- Yeasts / molds
- E. coli
- Salmonella
- Staphylococcus aureus
- Bacillus cereus
- Spores of sulfite-reducing clostridia
- Microbiological parameters according to DGHM (German Society for Hygiene and Microbiology)

Classifications and appraisals according to food laws

- Support on product-specific scopes of analysis
- Assessment according to pesticide regulations

- Evaluation of limit values
- Valuation of analytical results

Your Advantages

Services

- Advice on food law issues
- Individual customer service representatives
- Support from sampling to reporting of results
- Express analyses
- Customized IT solutions for data transfer

Expertise

- Long-term experience
- Profound technical knowledge
- Location-based analytical competencies
- Fast and smooth order processing

Quality

- Accreditation acc. to DIN EN ISO/IEC 17025:2005
- Continual and successful participation in inter-laboratory proficiency testing
- Participation in standard committees and DIN working groups
- Numerous memberships in professional associations



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