



HEALTH FOOD

MAKING THE DIFFERENCE

INNOVATIVE SAFETY, QUALITY AND SUSTAINABILITY SOLUTIONS FOR YOUR SUPPLY CHAIN

SGS

Consumers are changing their purchasing and eating habits. Health, wellness and fitness are key drivers in the health food market. Products must be safe, free from harmful contaminants, and match the advertised nutritional values.

We offer a comprehensive range of specialist capabilities to support manufacturers and retailers of:

- Infant formula and follow-on formula
- Food for special medical purposes
- Functional food
- Food supplements
- Specialist foods for sports nutrition
- Total diets and meal replacements for weight control

SGS HEALTH FOOD SOLUTIONS

Developing health foods can be a costly and time-consuming process. SGS's interdisciplinary team of food chemists, microbiologists, regulatory specialists, auditors and inspectors will align your development timelines, helping you cost-effectively bring consumer-friendly products to the marketplace. Our experts offer a one-stop-shop solution to help you answer all your health food development questions.

INSPECTION

Our global network has capabilities to monitor health foods in the following ways:

- Pre-production hygiene inspections
- Initial and during production checks
- Final random inspection (pre-shipment)
- Container inspection/temperature monitoring and loading supervision

TESTING

SGS provides a comprehensive range of analytical services to test your raw materials, semi-manufactured and finished products. Our service range includes analysis of product properties, ingredients and enriching components. Furthermore, we are able to test whether your products contain undesirable substances that endanger the health of the consumer. With a network of ISO 17025 accredited testing laboratories, equipped with cutting-edge technology and experts using the most up-to-date testing standards, we are your perfect test program provider. Our Laboratory Information Management System

(LIMS) improves the productivity and efficiency of laboratory operations. Test results can be accessible 24/7 via a web portal. Our laboratories can analyze your products against national and international standards (GB, AOAC, §64 LFGB, DIN, USP, etc.).

Sensory and galenic analysis

Our sensory analysis services include consumer sensory testing for product development, as well as sensory assessment of food quality and taste. The professional sensory panels tests for: color, taste, odor and texture.

Physical examination

- Appearance, tightness and inner surface condition
- Count and size
- Defects
- Foreign materials
- Granulation/particle size
- Net mass and component parts verification,
- Temperature and pH
- Weight and volume (gross, net & thawed)

Microbiological testing

Our food microbiological analysis services include classical as well as rapid testing for pathogens, spoilage and hygiene indicators. We perform microbiological testing for stability analysis, risk assessments, detection of microbial contaminants, defining parameters for finished products and environmental monitoring.

Residues and contaminants

We test for a wide range of restricted substances including:

- Allergens
- Animal and plant species identification
- Antibiotic residues
- Biotoxins: pyrrolizidine and tropane alkaloids (PAs and TAs)
- Chlorate/perchlorate
- Dioxins, furans and polychlorinated biphenyls (PCBs)
- Genetically modified organisms (GMO)
- Heavy metals
- Histamine
- Indoles

- Melamine and cyanuric acid
- Mineral oil residues (MOSH/MOAH)
- Mycotoxins
- Packaging migration
- Pathogenic microorganisms
- Pesticide residues
- Phosphate and polyphosphates, nitrate/nitrite, hydrogen sulfide
- Polycyclic aromatic hydrocarbon (PAH)
- Process contaminants (e.g. acrylamide, 3-MCPD, 2-MCPD, PAHs)
- Quaternary ammonium compounds (QAC)
- Solvent residues
- Veterinary drug residues

ALL SPECIES ID

Analyze food for the presence of meat, fish, seafood, plants and microbes. All Species ID is a powerful DNA Next Generation Sequencing tool for food analysis, authenticity testing and the identification of ingredients, pathogens, allergens and adulteration.

Nutrition and composition

Food nutrition analysis determines the nutritional content of health food products, supports product claims and ensures compliance. Our methodology recommendations ensure that any food nutrition analysis performed complies with the intended destination market(s). Our nutritional and composition tests include:

- Proximate analysis – moisture, fat, protein, ash, carbohydrates, proteins (regular, nitrogen, amino acid profile)
- Fats – saturated, monounsaturated, polyunsaturated, trans, fatty acid profile
- Carbohydrates – acid detergent fiber (ADF), neutral detergent fiber (NDF), beta glucan, crude fiber, total dietary fiber (TDF), starch, polysaccharides
- Food additives: colorants (natural and synthetic dyes), flavors, sweeteners and preservatives
- Lipo-soluble and hydro-soluble vitamins
- Vitamin-like substances
- Minerals & trace elements
- Secondary plant substances (identity, purity and content)
- Nutritional values



EXPERTISE



TRUST

Stability Testing

Customers expect long-life products and that you can verify its shelf-life. Specific test conditions simulate the conditions of your target markets with climatic and other influences and enable you to develop and optimize your products in a meaningful manner. We offer:

- Validation of the product properties up to the expiration date
- Testing against internationally recognized pharmaceutical standards
- Controlled storage in climate chambers
- Diverse climatic conditions
- Test for photostability
- Testing of product and packaging

CERTIFICATIONS AND AUDITS

Audits and certifications against industry, national and international regulations have an increasingly important role to play in today's global business environment.

Global Food Safety Initiative (GFS) Standards:

- BRC Global Standard for Food Safety
- International Food Standard (IFS)
- Safe Quality Food (SQF)
- FSSC 22000

Other certifications including:

- GMP and HACCP
- Gluten-free certification schemes
- Halal Certification
- ISO 22000, ISO 9001, ISO 14001 and OHSAS
- Kosher Certification
- SMETA
- SGS No GE Ingredients Supply Chain Process Verification
- SGS Non-GMO
- Social responsibility schemes including UN ILO, BSCI, ETI/SMETA and SA 8000

Customized Audits

We are expert in combining the parallel requirements of many of the standards and can cover them effectively through a customized single audit. We can meet your organization's specific needs, reduce audit time and operational disruption, as well as delivering savings in both management time and cost.

TECHNICAL SOLUTIONS

SGS technical solutions deliver support, consultancy and training services across the food supply chain. With a world-wide network of industry specialists, we provide on and off-site consultant services, including advice on food regulations, composition assessments and additive evaluations, and assistance with declarations and marketability testing. Our experts also provide advice on differentiation between food and pharmaceutical preparations.

Food Label Reviews

Food label reviews ensure that food and food products comply with national and international regulations for labeling and content. Our food nutrition and labeling specialists can review labels against all relevant criteria, including:

- Allergen compliance
- Descriptive claims
- Health and nutrient content claims
- GMO/GE and "free from" labeling requirements
- Identity statement
- Ingredient labeling
- Label layout
- Net quantity of content statement
- Nutrition analysis
- Nutrition facts panel
- Place and name of business

Our Label Management System (LMS) is a web-based tool developed by SGS for the management of Food Labeling Compliance projects. Customers are given access to their LMS secured environment to operate, manage and store all food labeling tasks reviewed by SGS.

TECHNOLOGY AND INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

Transparency-One

Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping businesses to build consumer trust.

SGS Digicomply

Simplify compliance with access to the constantly evolving pieces of legislation and standards relating to food. With a modular architecture, choose different features to transform compliance information into user-friendly actionable knowledge.

SGS BENEFITS

We strive to deliver outstanding value at every step in your project by providing:

-  Rapid turnaround time
-  Technical assistance
-  Key account management
-  Customized service
-  Data management and reporting

CONTACT US

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WHEN YOU NEED TO BE SURE

