



QUALITY



AUTHENTICITY



SUSTAINABILITY

HERBS AND SPICES

MAKING THE DIFFERENCE

INNOVATIVE SAFETY, QUALITY AND SUSTAINABILITY SOLUTIONS FOR YOUR SUPPLY CHAIN

SGS



TRACEABILITY

SAFETY, QUALITY AND SUSTAINABILITY ARE KEY DRIVERS IN THE FOOD SUPPLY CHAIN. EACH OF THESE ELEMENTS IMPACTS ON THE EFFICIENCY OF YOUR BUSINESS AND THE MARKETABILITY OF YOUR PRODUCTS.

Consumers expect that herb and spice products on the store shelf and food outlet menus are safe to eat and drink, yet contamination and adulteration of herbs and spices remains a challenge for the industry. At the same time regulatory action is on the increase.

SGS offers an array of food safety and quality solutions to help you to grow consumer confidence and develop a sustainable business. From training and inspection, through audit and certification, to testing and advisory services, our global team of industry experts helps your operations to meet the highest global standards.

SAFETY, QUALITY & EFFICIENCY

Herbs and spices play an integral role in the global food market, as both raw materials and end-products. Our extensive range of services can help you:

- Manage risk, do better business and meet your obligations – from crop support and environmental monitoring, to every aspect of your food supply chain
- Comply with complex legislation – including local, regional, national and international rules and regulations for the production and trade of authentic, unadulterated food and food products
- Meet client requirements for farm, transport, storage, production, labeling, packing and distribution
- Manage safety, quality and sustainability data and improve supply chain transparency

Our expertise will help you to create a sustainable monitoring program based on assessed risks with raw and finished products, harvest and production processes, country of origin, prior history and budget.

INSPECTION & FIELD SERVICES

Our global network has capabilities to monitor consignments of herbs and spices in the following ways:

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

TESTING

With an international network of testing laboratories, equipped with cutting-edge technology and staffed by experts using the most up-to-date testing standards, we are your perfect test program provider. Herb and spice testing requires multiple chemical, microbiological, physical and sensory examinations to analyze their safety, quality and authenticity. In addition, our verification programs monitor product compliance with various regulatory standards and may help reduce the risk of a product recall. Our Laboratory Information Management System (LIMS) helps improve productivity and efficiency of laboratory operation. Results are accessible 24/7 via our web portal.

Microbiology

Testing for pathogens and spoilage organisms can ensure the continued safety of your food products along the supply chain. Our microbiological analysis services include traditional methods as well as rapid DNA-based testing of both food and environmental monitoring swabs for pathogens and microorganisms including:

- *Aspergillus*
- *Bacillus cereus*
- Coagulase positive staphylococci
- *E. Coli* and coliforms
- Total plate count
- *Listeria* spp, and *Listeria monocytogenes*.
- *Salmonella*
- Yeast and mold

Chemical Testing

The effect of food contamination on consumer health varies dramatically, depending on the contaminant. Preventing tainted herbs and spices, as either ingredients or end products, reaching the consumer is paramount. We test for a wide range of restricted substances and chemical properties including:

- Allergens
- Biotoxins: pyrrolizidine and tropane alkaloids (PAs and TAs)
- Colorants
- Dioxins and polychlorinated biphenyls (PCBs)
- Food radioactivity
- Genetically modified organisms (GMO)
- Heat/capsaicinoids
- Herb and spice plant species identification
- Heavy metals
- Mineral oils
- Moisture and water activity
- Mycotoxins

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.

- Nutritional and proximate analysis
- Packaging migration
- Piperine
- Pesticides
- Process contaminants (e.g. acrylamide, 3-MCPD, PAHs)
- Solvent residues
- Vitamins and nutrients
- Volatile oil and more

Physical And Sensory Testing

We offer an unparalleled array of physical and sensory tests on your food, herb and spice ingredients as well as their packaging. Our technicians examine both raw ingredients and finished products to identify imperfections and impurities. We test and analyze:

- Appearance, defects
- Count and size
- Filth and extraneous matter
- Foreign materials
- Net mass and component parts
- Sensory analysis (color, odor, flavor, texture)
- Temperature
- Weight (gross and net)

AUDITS AND CERTIFICATIONS

Audits and certifications against industry, national and international regulations have an increasingly important role to play in today's global business environment. Mandatory in some countries, they also open the door to new and emerging markets.

SGS offers the broadest range of food safety, quality and audit/certification services. With specialist teams in the agricultural and processing sectors, we bring global best practices into play, to ensure that your processes and operations meet and exceed the required market regulations and standards.

Global Food Safety Initiative (Gfsi) Standards:

- BRC
- FSSC 22000 (Food Safety System Certification)
- GlobalG.A.P.
- International Featured Standard (IFS Food)
- Safe Quality Food (SQF)

Food Safety Modernization Act (FSMA) Solutions

SGS can help you to ensure compliance across your food facilities and supply chain with FSMA audit, training, testing and technical services.

The Foreign Supplier Verification Scheme (FSVP) requires importers to verify that any goods they import meet US safety standards, using risk-based assessments. The outcome of a supplier risk assessment will decide whether a further onsite audit is required, as a verification activity. Testing and other activities may be applicable for certain supplier categories.

Once the accredited FSMA certification scheme becomes available, US importers will also be able to request their foreign suppliers to obtain accredited FSMA certification through SGS.

SGS's comprehensive FSMA gap assessment and audit program simplifies the FSMA compliance process for food facilities, and reduces the need for multiple audits. We offer Food Safety Preventive Controls Alliance (FSPCA) Preventive Controls Qualified Individual (PCQI) training courses in public, onsite and virtual formats.

Through a global network of food labs, we can help you comply with the environmental monitoring, water testing, supply chain and allergen management requirements of FSMA. With a variety of testing protocols and expertise, we are a one-stop-shop for all your food testing needs.

Customized Audits

Complex and diverse global food chains require organizations to be certified against many different international standards. 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.

Sustainability & Social Accountability

With growing public awareness and concern over the environment and safe and fair working conditions, consumers are increasingly making their choices based on environmental and corporate social responsibility credentials. Build sustainability and social responsibility into your organization and reap the rewards.

SGS Sustainability Services include environmental assessments and social responsibility. Transparent and responsible supply chains are an essential element to ensuring effective risk management across the herbs and spices supply chain.

For social responsibility compliance, we are a global leader in the provision of audits to codes and guidelines including UN ILO, BSCI, ETI/SMETA, SA 8000, and client standards. It is imperative to discuss your brand objectives, and sustainability measurements against those goals.

TECHNICAL SOLUTIONS

SGS technical solutions deliver support, consultancy and training services across the food supply chain. These include emergency response services, mystery shopping, private label services, health and nutrient content label review, GMO labeling requirements, and training.

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 and agriculture. 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

