

# NEW SGS FACILITIES, CAPABILITIES AND ACCREDITATIONS

Delivering global solutions requires ongoing investment and development of SGS's laboratory and testing network. We are pleased to announce the following additions and accreditations at Freiburg, Germany and in Cape Town, South Africa.

## CAPE TOWN'S SANAS ACCREDITATION

In Cape Town, our food and feed laboratory has announced its accreditation by SANAS (South African National Accreditation System) and in accordance with ISO/IEC 17025:2005.

Just 11 months after opening, SGS's Agri Food Laboratory in Cape Town achieved accreditation by SANAS, South Africa's national accreditation body. This landmark achievement recognises that the facility and its employees are competent to carry out specific tasks in terms of the Accreditation for Conformity Assessment, Calibration and Good Laboratory Practice Act (Act 19 of 2006).

Offering a broad range of agricultural food testing services, our Cape Town facility has been accredited for the following methods:

- Protein in foods and feeds – method: WI-AN-001 based on AOAC 2001.11 Kjeltec
- Free Fatty Acids in foods, feeds and oils – method: WI-AN-002 based on AOCS Ca 5a-40
- Salt (Sodium Chloride) in foods and feeds – method: WI-AN-003 based on AOAC 937.09

This accreditation only adds to the laboratory's existing capabilities. Equipped with state of the art apparatus and facilities the local team delivers consistent, industry-leading methodologies and quality control procedures. Our professional staff maintain high standards of quality and procedural excellence to ensure accurate, repeatable and timely data. Cape Town's in-house analytical capabilities include:

- Nutritional analysis (foodstuffs, feeds, vegetable oils)
- Microbiological testing
- Metals & Minerals in foods and feeds
- Fish (raw, fresh, frozen)
- Spices
- Oils (vegetable, fish)
- Honey
- Juices
- Wines, Distilled Liquors & Liqueurs

This recognition instils confidence and peace of mind to companies and individuals when selecting a supplier and operating within the country.

For more information, please contact:

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## NEW SGS LABORATORY OPENS IN FREIBURG, GERMANY

To meet growing demand for testing services SGS has relocated and expanded its food laboratory in Freiburg im Breisgau to a new location. The Director of Agricultural Services and Consumer Testing Services Food Dr. Christian Hummert officially opened the facility on 20 June.

At the new site 80 employees, laboratory staff and customer service, will work in the new SGS Institut Fresenius lab, which is located in the innovation centre in northern Freiburg's BioTech Park. The new facilities, almost twice as big as the previous site, offer more space for food and beverage analysis equipment.

SGS is a long-standing partner of the food industry. This new laboratory, strategically located in south west Germany, close to France and Switzerland, offers the most comprehensive range of product assessment services.



The SGS laboratory in Freiburg offers testing services for food and non-alcoholic and alcoholic beverages and focuses on microbiological testing and chemical analysis for:

- Meat and meat products
- Wine, distilled liquors & liqueurs, juices, soft drinks and other non-alcoholic beverages
- Fresh fruit and vegetables
- Cocoa and chocolate products
- Cakes and pastry products, diet foods, frozen food products
- Shelf life tests for frozen and non frozen products

The new location features state-of-the-art facilities with bigger rooms for sensory panels that can accommodate up to nine testers, who can work simultaneously without affecting each other and a separate preparation room for sensory samples. With rooms built according to the German Industry Standard (DIN) accredited tests can be offered.

The personnel is also specialised in the analysis and testing of flavours as well as for residues of veterinary medicines in meat products. Another signature service is aroma analysis, of great importance to beverage and food industry.

This laboratory is a service provider for big retailers, well-known food companies and important industry associations.



SGS experts in Freiburg also file survey reports for court cases.

Originally founded in 1960, this laboratory was one of the first private food labs in Germany. SGS acquired it in 2007.

Trust SGS to assure the quality of your food products.

The new lab address is:

SGS Institut Fresenius GmbH  
Engesserstr. 4b  
79108 Freiburg, Germany

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## SGS FOOD WEBINARS

For a complete list of SGS seminars, courses and webinars, please check our [events calendar](#).

WEBINAR TITLE	TOPIC	LANGUAGE	WEBINAR STATUS & LINK
Food Defence: Current Guidelines and Future Trends	Food Defence	English	Register for this September 11 webinar at: <a href="http://www.sgs.com/foodwebinars">www.sgs.com/foodwebinars</a>
GFSI - A Comparative Look at Various Food Safety Management Systems and their Suitability for your Business	GFSI	English	Register for this September 26 webinar at: <a href="http://www.sgs.com/foodwebinars">www.sgs.com/foodwebinars</a>
Food Packaging - An overview of available Standards and Implications on Food Safety	Food Packaging	English	Register for this October 8 webinar at: <a href="http://www.sgs.com/foodwebinars">www.sgs.com/foodwebinars</a>
Allergens – Management, Traceability and Overview of available Guidelines	Allergens	English	Register for this November 26 webinar at: <a href="http://www.sgs.com/foodwebinars">www.sgs.com/foodwebinars</a>