

Know, what's inside.



GBA GROUP

Analysis of Herbs and Spices



Herbs and spices play an important role in our kitchen.

Herbs and spices are plants or parts of plants that are used as ingredients to provide taste or scents to food because of the natural aromatic substances they contain. Back in ancient Egypt, Arabic traders delivered spices to the Pharaohs that they brought from India, for example. Vasco da Gama, with his discovery of the sea route to India, heralded the beginning of the spice trade to Europe in 1498. Nowadays, these flavorful leaves, blossoms, and seeds do not always come from distant lands. There are various herbs and spices that also grow in our regions and find their way into our food.

Since the journey from the field to the consumer can be very long, contaminants and impurities (e.g. germs or mycotoxins) cannot always be prevented. Even if unauthorized additives (e.g. colorants) are not deliberately put into the spice, these impurities can also occur due to cross-contamination, even in the area where the spices are cultivated.

In order to guarantee the quality and safety of herbs and spices, the GBA Group provides you with comprehensive, expert consulting and numerous product-specific analyses, so that you can gain the assurance you need in order to trade your food products.



GBA GROUP Analysis of Herbs and Spices

GBA Laboratory Analysis

(Selected services from our portfolio)

Residue and Contaminant Analysis

- Pesticides
- Mycotoxins (e.g. Aflatoxins, Ochratoxin A)
- Heavy metals (e.g. lead, cadmium, mercury)
- Polycyclic aromatic hydrocarbons (PAHs)
- Sudan dyes and bixin
- Radioactive isotopes (¹³⁴Cs, ¹³⁷Cs, ¹³¹I)

Product-Specific Analyses¹

- Ash/acid-insoluble ash
- Allergens (e.g. mustard, celery, egg, peanuts)
- Essential oils
- Piperine (pepper)
- Capsanthin (pepper, chili)
- Capsaicin (pepper, chili)
- Coumarin
- Detection of genetically modified organisms (GMOs)

Microbiological Testing

- Total plate count
- Yeast/molds
- E. coli
- Salmonellae
- Staphylococcus aureus
- Bacillus cereus
- Clostridium perfringens
- Microbiology in accordance with DGHM

Legal Classification and Assessment

- Consultation on product-specific scope of analysis
- Assessment of analytical results
- Legal evaluation of analytical results

Your Benefits

Service

- Consultation on issues concerning food law
- Your own individual GBA contact person
- Project support all the way from sampling to the analytical report
- Express analysis
- Customized IT solutions

Competence

- Employees with long-term experience
- High-level technical and scientific expertise
- Specializations at each lab site
- Fast and smooth order processing

Quality

- Accredited in accordance with DIN EN ISO/IEC 17025:2005
- Continual and successful participation in interlaboratory trials
- Participation in standards committees
- Member of numerous trade associations



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