

Know what's inside.



Cereals and Cereal Products



since 1989

Grains and Cereals – Our Essential Staples

Wheat, maize, and rice are among the most important cereals, followed by rye, barley, oats, and millet, which are all extremely important staple crops for humans. They contain valuable plant proteins, important carbohydrates, and vital fatty acids. The minerals that they contain help promote healthy growth and the variety of B vitamins support the nervous system. The abundance of iron found in cereals can help support the body's metabolic functions. Grains and cereals are some of the most important sources of nutrients for the world's population.

Due to the wide variety of usage for cereals (e.g. bread, pasta, breakfast cereal), a diverse range of legal requirements could apply. Testing for residues, contaminants, or microbiology is of course also a factor. At the same time, there is a rising demand for certain tests that are necessary due to changing living conditions, such as gluten intolerance or soy protein allergies.

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



gba-qualitaetssiegel.com

GBA GROUP Cereals and Cereal Products

GBA Laboratory Analysis

(Excerpts of our service portfolio)

Residue and Contaminant Analysis

- Pesticides
- Chlormequat/Mepiquat
- Glyphosate
- Phenoxyalkanecarboxylic acids (hydrolysis)
- Ethylene oxide
- Mycotoxins (e.g. Aflatoxins, Ochratoxin A, DON, ZEA)
- Ergot alkaloids (ergol alkaloids)
- Heavy metals (e.g. lead, cadmium, mercury)
- Polycyclic aromatic hydrocarbons (PAHs)
- Acrylamide
- Furan
- 3-MCPD and ester
- MOSH/MOAH
- Pyrrolizidine alkaloids
- Tropane alkaloids

Further Analyses

- Nutritional value analysis (Big 7 including fiber analysis)
- Starch
- Vitamins and minerals
- Allergens
- Detection of genetically modified organisms (GMOs)
- Moisture, protein, ash
- Impurity analysis (e.g. foreign grain content)

Microbiological Testing

- Microbiology according to DGHM
- E.g. total plate count, yeast, molds, E. coli, salmonellae, Bacillus cereus

Legal Classification and Assessment

- Consultation on product-specific scope of analysis
- Declaration check for prepackaged goods
- Evaluation of analytical results in terms of food law

Your Benefits

Service

- Consulting on issues regarding food law
- Your personal GBA contact person
- Full project support from the sampling to the analytical report
- Express analysis
- Global sampling
- Customized IT solutions
- GBA Group Quality Seal

Expertise

- Employees with long-term experience
- Specialized technical and scientific expertise
- Locations with individual specializations
- Fast and smooth order processing

Quality

- DIN EN ISO/IEC 17025:2005 accredited
- Continual and successful participation in interlaboratory proficiency tests
- Cooperation in standards committees, DIN working groups
- Member of numerous trade associations



For more information regarding our GBA Group sites, please follow the QR Code:

