

Know what's inside.



Analysis of Coffee and Tea



Coffee and tea are among the most highly consumed food products worldwide.

Today, more than 50,000 metric tons of tea are brought to Germany from China, India, Sri Lanka, or Kenya, arriving in Bremen and Hamburg, half of which is processed and then subsequently exported to other countries.

Coffee comes to Germany from the regions where it is produced in Central America, South America, Africa, and Asia. About 1.2 million tons per year are imported to Germany and processed further.

Tea and coffee raw materials come from a wide variety of regions around the world, which is why a wide range of plant protection measures are used which can lead to relevant residues. In addition, natural contaminants such as mycotoxins, pyrrolizidine or tropane alkaloids or heavy metals cannot be ruled out. In the case of coffee, process contaminants such as furans or acrylamide may also be significant. In addition, examinations of

characteristic ingredients and tests on the authenticity and origin of teas and coffee are becoming increasingly important.

On their journey from the distant regions where tea and coffee are cultivated to the places where they are processed, a wide range of factors can influence the quality of your product. Microbiological impurities, mycotoxins resulting from mold, or cross-contamination from various production steps could result in disruptions in the processing or supply chain.

In order to guarantee the quality and safety of coffee and tea, 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 Coffee and Tea

GBA Laboratory Analysis

(Excerpts of our service portfolio)

Residue and Contaminant Analysis

- Pesticides
- Multimethod
- Phenoxyalkanecarboxylic acids
- Glyphosate
- Mycotoxins (e.g. Aflatoxins, Ochratoxin A)
- Heavy metals (e.g. lead, cadmium, mercury, copper, aluminum)
- Chlorate/Perchlorate
- Pyrrolizidine alkaloids and tropane alkaloids
- Acrylamide
- Furan
- Nicotine
- MOSH/MOAH

Contents

- Polyphenols
- Essential oils

Mikrobiological Testing

- Microbiology in accordance with EHIA / ETC
- E.g. total plate count, yeast, mold, E. coli, salmonellae

Analyses Specific to Guiding Principles

- Ash / acid-insoluble ash
- Essential oils
- Dry mass
- Coffeine
- Water extraction

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



Legal Classification and Assessment

- Consultation on product-specific scope of analysis
- Declaration check for packaging
- · Legal evaluation of analytical results

Your Benefits

Service

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

Expertise

- Employees with long-term experience
- Specialized technical and scientifical 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







