

Know, what's inside.



GBA GROUP Fish and Meat Analysis



Hygienic Aspects of Fish and Meat Products

Fish and meat products are very popular among consumers due to their valuable nutrients, and consumption of these products is constantly rising.

Fish and fish products deliver valuable nutrients such as wholesome fatty acids (e.g. omega-3 fatty acids), easily digestible protein, and important vitamins and minerals. Meat and meat products contain numerous essential nutrients that contribute to a balanced and healthy diet.

Fish and meat products are some of the more perishable food products, which is why hygienic parameters and freshness play a very significant role. The hygienic and microbiological safety of raw products and processed foods are important conditions for their quality assurance.

In addition to analyses of nutritional value and microbiological tests, proof of authenticity and origin plays an important role for these product groups, as well as testing for contaminants and residues. Both product groups were represented on the top-10 list of food products caught up in food fraud scandals in Europe in recent years.

Contaminants such as veterinary drugs, dioxins, heavy metals, or the antioxidant ethoxyquin can also end up in the product through the animal feed. Particularly in the business of aquaculture, that can represent a major challenge.

Furthermore, when assessing the marketability and the labeling of these products, the EU law on food information to consumers (1169/2011) must be complied with.

In order to guarantee the quality and safety of fish and meat products, 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 Fish and Meat Analysis

GBA Laboratory Analysis

(Selected services from our portfolio)

Residue and Contaminant Analysis

- Veterinary drugs (e.g. Tetracyclines, Chloramphenicol, Nitrofurans)
- Heavy metals (e.g. lead, cadmium, mercury)
- Polycyclic aromatic hydrocarbons (PAHs)
- Radioactive isotopes (134Cs, 137Cs, 131I)
- Perchlorate/Chlorate

Microbiological Testing

- Total plate count
- Yeast/molds
- E. coli
- Salmonellae
- Listeria
- Microbiology in accordance with DGHM

Quality Parameters (Fish)

- TVB-N
- Histamine

Parameters for Guiding Principles (Meat)

- Meat protein/connective tissue protein/connective-tissue-free meat protein

Further Analyses

- Foreign water
- Nutritional value analysis (e.g. fat, protein, carbohydrates)
- Vitamins and minerals
- Species verification
- Additives (e.g. citric acid, phosphates, nitrates)

Legal Classification and Assessment

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

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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