

Analysis of Herbs and Spices



Spice and Herb Analytics – Residue-Tested. Authentic. Marketable.

Spices and herbs come from a wide variety of regions worldwide, often with varying raw material quality, complex supply chains, and diverse contaminant risks. Residues from pesticides, microbial contamination, and heavy metals pose significant challenges. At the same time, authenticity, variety-specific characteristics, and content determination are increasingly the focus of quality control and trade regulations.

Your Challenge – Our Solution

- Residue and contaminant testing for pesticides, mycotoxins, pyrrolizidine alkaloids (PA), and heavy metals
- Microbiological testing for Salmonella, Bacillus cereus, and other pathogenic microorganisms
- Authenticity analyses to ensure varietal purity and origin verification
- Content determination of valuable ingredients (e.g., essential oils, piperine, curcumin)
- Consulting to ensure marketability and EU FIC Regulation-compliant labeling

Your Added Value with the GBA Group

- Comprehensive analytical coverage for dried, ground, and extracted products
- Accredited laboratory services for spice manufacturers, importers, and traders
- Support in creating individual monitoring plans for your products*
- Assistance with audits, complaints, and reclamation management*

Meet the highest quality standards. Get in touch with our experts today.



Worldwide
laboratory network
and service



Strategic
partnerships &
personal contact



Scientific & technical
know-how



since 1989



Bundesverband
Natarkost Naturwaren e.V.

GBA Laboratory Analysis

(Excerpts of our service portfolio)

Residue and Contaminant Analysis

- Pesticides
- Phenoxyalkanecarboxylic acids (hydrolysis)
- Glyphosate
- Mycotoxins (e.g. Aflatoxins, Ochratoxin A)
- Heavy metals (e.g. lead, cadmium, mercury)
- Polycyclic aromatic hydrocarbons (PAHs)
- Sudan dyes and bixin
- Fumigants (e.g. Ethylene oxide, Phosphine)
- Pyrrolizidine alkaloids
- Tropane alkaloids

Product-Specific Analyses

- 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

- Microbiology according to DGHM
- Germs
- e.g. yeasts / molds, E. Coli, Salmonellae, Staphylococcus aureus, Bacillus cereus and Clostridium perfringens

Legal Classification and Assessment

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

Your Benefits

Services*

- 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 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

*Not included in the accredited scope of accreditation according to DIN EN ISO/IEC 17025.

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

