

Know, what's inside.



# GBA GROUP

## Dried Fruit, Nuts, and Oilseeds



### **Dried Fruit, Nuts, and Oilseeds – Healthy and Delicious**

Traditional dried fruits, such as figs, raisins, apricots, dates, or apples, have been a staple of mankind's diet for several centuries. The origins of dried fruit can be traced back to the Middle East (Iran, Iraq, Syria, Turkey, as well as Egypt). At first, grapes, dates, or figs simply fell from the trees or vines and were dried by the heat of the sun. The process of drying fruit represents the earliest form of food conservation and the resulting dried fruit served as an important source of vitamins for caravans on long journeys through the desert or at sea to protect from scurvy.

From a botanical perspective, nuts also belong to the fruit family. In comparison to other varieties of fruit, nuts display quite a different chemical composition. One significant difference is that nuts contain only a small amount of water, but large amounts of protein and fat in the form of polyunsaturated fatty acids instead, which the human body cannot produce on its own.

In terms of their nutritional value, oilseeds demonstrate many similarities to nuts. They are also rich in protein, vitamins, and minerals, and they stand out due to their high amounts of essential fatty acids, which is why many oilseeds are pressed for their valuable oil. Aside from their taste and nutritional value, issues concerning food safety and the legal requirements associated with it also play a decisive role in the quality assessment of these products.

In order to guarantee the quality and safety of dried fruit, nuts, and oilseeds, 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.



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## GBA Laboratory Analysis

(Selected services from our portfolio)

### Residue and Contaminant Analysis

- Pesticides
- Heavy metals (e.g. lead, cadmium, mercury, arsenic)
- Mycotoxins (e.g. Aflatoxins, Ochratoxin A)
- Polycyclic aromatic hydrocarbons (PAHs)
- 3-MCPD and ester
- MOSH/MOAH
- Pyrrolizidine alkaloids and tropane alkaloids

### Further Analyses

- Nutritional Value Analysis (e.g. Big 7 including fiber analysis)
- Vitamins
- Minerals
- Fat parameters (peroxide value, acid value)
- Sulfur dioxide
- Morphine and codein
- Coumarin
- Impurity analysis
- Moisture
- Ash

### Microbiological Testing

- Microbiological testing in accordance with DGHM
- E.g. total plate count, yeast, molds, E. coli, enterobacteriaceae, Bacillus cereus, and salmonellae
- Challenge tests

### Legal Classification and Assessment

- Consultation on product-specific scope of analysis
- Declaration check for prepackaged products
- 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



## Contact GBA GROUP FOOD:

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