

Know what's inside.



Analysis of Herbs and Spices



since 1989

Herbs and spices play an important role in our kitchen.

Herbs and spices are plants or parts of plants that are used as ingredients to provide taste or scents to food because of the natural aromatic substances they contain. Back in ancient Egypt, Arabic traders delivered spices to the Pharaohs that they brought from India, for example. Vasco da Gama, with his discovery of the sea route to India, heralded the beginning of the spice trade to Europe in 1498.

Nowadays, these flavorful leaves, blossoms, and seeds do not always come from distant lands. There are various herbs and spices that also grow in our regions and find their way into our food.

Since the journey from the field to the consumer can be very long, contaminants and impurities (e.g. germs or mycotoxins) cannot always be prevented. Even if unauthorized additives (e.g. colorants) are not deliberately put into the spice, these impurities can also occur due to cross-contamination, even in the area where the spices are cultivated.

In order to guarantee the quality and safety of herbs and spices, 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-qualitaetssiegel.com

GBA GROUP Analysis of Herbs and Spices

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



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

