

SALAMON & SEABER

CONSULTING AND ANALYTICAL CHEMISTS
ESTABLISHED 1910

FOOD ANALYSIS

Under our UKAS scope of accreditation we carry out a wide range of specific tests associated with foods and food ingredients to assist clients with quality control, due diligence and nutritional labelling.

To meet typical UK labelling requirements, we offer the following:

NUTRITIONAL 1 ANALYSIS

(includes Moisture, Fat, Protein, Ash, Carbohydrates (by difference), and Energy Values (kJ/kcal))

NUTRITIONAL 2 ANALYSIS

(includes Nutritional 1 analysis plus Total Sugars, Sodium (Na), Dietary Fibre (AOAC), and Fatty Acid Profile).

NUTRITIONAL INFORMATION

TYPICAL VALUES PER 100g

ENERGY	kJ/kcal
PROTEIN	g
CARBOHYDRATES	g
(OF WHICH SUGARS)	g
FAT	g
(OF WHICH SATURATES)	g
FIBRE	g
SODIUM (Na)	g



We have many years of experience in the analysis of meat and meat products and can test and advise you on meat content, added water, and water activity.

Many other tests are available such as determination of trans fats, cholesterol, free fatty acids and peroxide value. We can consult with you and develop a specific package to meet your requirements.

EU AND US MARKETS

As independent consulting analysts we can offer impartial advice on labelling for various export markets.