Certified Laboratories

Full Service Laboratory • Established 1926 • California • Illinois • New York
Our industries include: Agriculture • Dairy • Juice • Meat
• Pharmaceutical • Refrigerated Foods • Seafood • Spice
Trust your samples to Certified Laboratories

For over 90 years Certified Laboratories has been providing full service, quality laboratory testing services to the food industry. We offer the most extensive range of services available to the agriculture, dairy, juice, meat, refrigerated foods, seafood and spice industries worldwide. Certified Laboratories is comprised of four ISO accredited facilities located in New York, Illinois, Southern, and Northern California. We are the acknowledged leaders in the field of food analysis with a wide array of clients. We employ only recognized methods and procedures for microbiology, chemistry and food forensics analysis. These methods include FDA BAM, USDA, AOAC, AOCS, USP and other validated methods.

Certified Laboratories was established in New York City by Dr. Charles Paley in 1926 and was initially established with a strong focus on dairy testing. Over our long history, we expanded our analytical testing services through organic growth and acquisitions.

In 2001, Certified Laboratories purchased Columbia Food Laboratories resulting in Certified Laboratories of California being established, in Anaheim. In 2006, the laboratory relocated to a new, modern facility in Buena Park and continues as the food analysis leader in Southern California.

Certified Laboratories of Northern California opened its doors in Merced in 2007, relocating to Turlock, California in 2011. The laboratory shares its expertise in food microbiology, chemistry and environmental services with a growing list of satisfied clients in the Central Valley.

In 2010, Certified Laboratories acquired Food Safety and Process Technology. The company was then renamed The Certified Food Safety Center and is based at our Turlock Laboratory. The Center’s core focus is food safety projects including validation services, process authority work, challenge studies, identification of foreign matter and consulting.

In 2012, Certified Laboratories of the Midwest opened its doors in Bolingbrook, Illinois. The laboratory offers a wide range of food chemistry and microbiological testing services and a center of excellence in molecular technology platforms. The laboratory moved to Aurora, Illinois in September 2017 into a leading-edge, innovative facility.

In 2017, Certified Laboratories relocated to a new 60,000 sf corporate headquarters in Melville, New York. The state-of-art facility doubled the size and testing capacity providing the bench space to improve our industry leading time to results and meet our clients’ needs.

Accreditations and Certifications:
- Accredited under ELAP by the State of California, Department of Health
- American Spice Trade Association
- Approved Laboratory for top national food / beverage manufacturers
- California Department of Food and Agriculture Milk & Dairy Food Safety
- Connecticut State Department of Health – “Approved Public Health Laboratory”
- FDA Registered Pharmaceutical Laboratory
- Interstate Milk Shippers Program for Dairy Bacteriology
- ISO 17025 Accredited Laboratory for Chemical and Biological Testing
- MICA (Meat Importers Council of America)
- New York State Department of Health
- New York State Department of Agriculture & Markets
- New York State Registry of Sanitarians
- State of New Jersey – “State Certified Environmental Laboratory”
- United States Coast Guard
- United States Department of Agriculture – FSIS
- VASP –Voluntary Aflatoxin Sampling Plan

Our services include: Chemistry • Consulting • Food Forensics • Imports • Microbiology • Nutritional Labeling • Regulatory • Validation
A full service laboratory serving the following industries:

Agriculture

Certified Laboratories offers a comprehensive range of microbiological testing services. Analyses range from Total Plate Count, Yeast & Mold and Aflatoxin analysis to specific pathogens such as E. Coli 0157:H7, Salmonella and Listeria. All analyses are intended to ensure the highest safety and quality of food products. We are equipped to handle all of your testing needs from post-harvest to the supermarket.

Dairy

Certified Laboratories has served the dairy industry since 1926 and has particular expertise in analyzing raw milk, milk products and dairy products including yogurt, cheese and ice cream. We currently perform microbiological testing as well as chemical analysis on dairy products. We are accredited in New York, California and other states.

Juice

Certified Laboratories has the capability to test juice and juice products for various microbiological and chemical constituents to assure quality and consistency. We currently monitor juice and juice concentrate products for microbiological and chemical parameters, authenticity and pesticide residues.

Meat

Certified Laboratories has been a United States Department of Agriculture, Food Safety and Inspection Service (USDA/FSIS) approved laboratory since the 1960s. We work for many large and small processed meat manufacturers, as well as companies that import meat to assure quality and safety in their meat products. We also perform meat sampling following the proper Meat Importer Council of America (MICA) guidelines.
Pharmaceutical

Certified Laboratories is proud to announce our fully validated, FDA compliant cGMP pharmaceutical testing facility. In addition to our broad spectrum of analyses offered to the consumer products industry, we can now provide you with an even wider array of USP, CTFA and AOAC methodologies to ensure the quality of your pharmaceuticals.

Refrigerated Foods

Certified Laboratories developed a standardized protocol for determining the shelf life of refrigerated foods for the Refrigerated Foods Association. This includes challenging the food to determine the effectiveness of preservatives and other hurdles. We are the premier testing laboratory working with the FDA and USDA to protect the public health from Listeria Monocytogenes among ready-to-eat foods.

Seafood

Certified Laboratories is a leader in the area of Food and Drug Administration (FDA)-related seafood analyses and is recognized by every FDA District in the country, having established good working relationships with each. We handle all types of analysis required by the FDA including filth, decomposition and antibiotics. Our national sampling capabilities make us the most efficient laboratory for these services.

Spices and Seasonings

Certified Laboratories is a recognized leader in the areas of spice and seasoning testing. We analyze for Sudan and other dyes, in spices and other products by both HPLC and LC/MS-MS. We are proud to have been part of the working group that established and validated the current method for the American Spice Trade Association (ASTA). Our staff is well trained in all spice analyses including Piperine, Heats by HPLC and Steam Volatile Oil (SVO).
We are the Import Experts
Fastest Time to Release of Detained Product

The Food and Drug Administration (FDA) has for many years recognized the role of private testing laboratories in determining the quality of foodstuffs imported into the United States. Programs such as Detention Without Physical Examination (DWPE) have resulted in the expanded use of private laboratories by importers. The FDA believes that, given agency resource limitations and increasing import obligations, they are obligated to rely to a significant degree on data generated by private laboratories to make compliance decisions.

National Sampling

Certified Laboratories has been in the forefront among laboratories in dealing with the Food and Drug Administration and working with their programs. We work not only on DWPE but also on other matters such as referee samples and reconditioning proposals.

Because we provide our results to all of the FDA districts throughout the United States, we have developed uniform and effective laboratory reporting formats that are consistently accepted by the agency. Certified Laboratories uses and provides for its clients a sample collection report that meets and exceeds all FDA format requirements. If you would like a copy of our sample collection report, please call 800 CERT-LAB.

Certified Laboratories is in the forefront of laboratories whose work is routinely submitted to the Food and Drug Administration to aid in the clearing of entries.

We have developed a reputation and expertise in this area that is second to none. We would welcome your comments and inquiries and look forward to being of service to you in the immediate future.

Our broad range of experience and FDA knowledge is unparalleled. We test products using accepted FDA methodology on imported items that are being held under Import Alert in order to obtain their release. We can expedite the release of detained products. We also work with importers and overseas processors to overcome FDA detentions through the 766 process (reconditioning). Our overall testing capabilities and knowledge of the FDA process far exceeds the competition. We accomplish this in the fields of microbiology, analytical chemistry (including our state-of-the-art LC/MS-MS System used for the detection of Nitrofurans and other unapproved chemo-therapeutic agents), sanitation analyses, along with decomposition (organoleptic) consultation.
We employ only recognized methods and procedures for microbiology and chemical testing. These methods include FDA, USDA, AOAC, USP and other validated methods developed by clients or the Certified Laboratories staff.

Certified Laboratories is staffed 365 days a year. We will start testing your samples on the day they arrive.

As part of our full-range testing for the food industry, Certified Laboratories includes microbiological and chemical/instrumentation testing for food processing at all stages of production, including environmental testing, problem solving and quality assurance.
Microbiology

To comply with USDA and FDA regulations, food processors are frequently required to test their products for microorganisms, where their presence and growth could present a human health hazard and/or reduction in shelf life. Certified Laboratories offers an extensive range of methods to detect all microorganisms, pathogens and many toxins of concern to the food professional. Certified Laboratories can both quantitatively and qualitatively identify any organisms present.

Indicator Organisms
- Aerobic Plate Count
- Anaerobic Plate Count
- Coliforms
- E. coli
- Flat Sours
- Lactobacilli
- Staphylococcus aureus
- Yeast & Mold

Pathogens
- Aeromonas hydrophila
- Bacillus cereus
- Campylobacter species
- Clostridium perfringens
- E. coli 0157:H7
- Listeria monocytogenes
- Listeria species
- Salmonella
- Shigatoxin producing E. coli
- Vibrio
- Yersinia

Other Services
- Allergen Studies
- Bacillus toxin
- Can Seam Evaluation
- Challenge Studies
- Inhibitors in Dairy Products
- Meat Species Studies
- Phosphatase Activity
- Shelf Life Studies
- Staph Enterotoxins
- Validation Studies

Chemistry

We are proud of our complete service. We have the ability to perform all analytical chemistry with regard to food testing and have the fastest turnaround time in the industry. Our testing includes:

Chemistry
- Allergens
- Artificial Color
- Ash
- Cheese Adulteration
- Chloramphenicol
- Crude Fiber
- Extractable Color
- Fat Content (All Methods)
- Fats & Oils Analysis
- Insoluble/Soluble Fiber
- Juice Analysis
- Moisture
- Nitrates
- Nitrites

Instrumentation
- Nutritional Analysis (NLEA Compliance)
- Particle Size (Sieve Analysis)
- Piperine
- Protein
- Proximate Analysis (Calories)
- Purity of Olive Oil
- Salt
- Steam Volatile Oil
- Sulfites
- Titratable Acidity
- Total Dietary Fiber
- Total Solids
- Viscosity
- Mycotoxins
- Oil Adulteration
- Organic Acid Profile
- Preservatives Profile
- Propylene Oxide
- Residue Analyses
- Sudan Dyes
- Vanillin
- Vitamins

Nutritional Labeling

The Food and Drug Administration (FDA) has defined and provided for the proper use of nutrient content claims. This encourages the use of truthful statements, while discouraging misleading information about dietary information. Certified Laboratories can provide the information required for accurate label claims and nutritional information.
Why choose Certified Laboratories for your testing needs?

At Certified Laboratories, we offer a degree of service unequaled in the industry. As an extension of your facility, Certified Laboratories is committed to ensuring that your test regimen is in full compliance with the latest industry regulations and the level of quality you demand as a manufacturer.

With over 90 years of providing service to agency-regulated industries, we have the staff, the knowledge and the experience to handle virtually any issue your company may confront.

Our laboratories are staffed 365 days a year. Not only will your samples be processed and tested with the highest degree of accuracy and efficiency, we will provide you with the fastest turnaround time in the industry.

We invite you to come in and visit our state-of-the-art facilities. We are confident that Certified Laboratories will exceed the expectations you have for a contract-testing laboratory. We are very proud of the facility, staff and systems we have incorporated into our organization; all to better serve our clientele. We look forward to assisting you in achieving the goals you have set for Quality Control and regulatory requirements.

We assist our clientele with the support services that you demand from your contract testing facility:

- Method development
- National sampling
- Product sampling
- Protocols and procedures
- Sample pickup services
- Staff training in laboratory techniques
- Validation protocols
- Validation sampling

Conduct your complete testing program with Certified Laboratories. One stop offers you nutritional analysis, microbiological analyses, regulatory guidance and all other chemical and instrumentation analysis pertaining to food.

Contact us now at 800-CERT-LAB or www.certified-laboratories.com

With offices coast to coast, we are fully prepared to serve your needs.

East Coast:
Certified Laboratories
65 Marcus Drive
Melville, NY 11747
800-CERT-LAB
516-576-1400

West Coast:
Certified Laboratories of Southern California
6460 Dale Street
Buena Park, CA 90621
888-FOOD-LAB
714-562-8622

Certified Laboratories of Northern California and Certified Food Safety Center
3241 Liberty Square Parkway
Turlock, CA  95380
866-915-LAB3
209-664-1100

Midwest:
Certified Laboratories - Midwest
2505 Diehl Road
Aurora, IL 60502
855-CLMW-LAB
630-783-8600
Our industries include:

• Pharmaceutical
• Refrigerated Foods
• Seafood
• Spice

Contact us at 800-CERT-LAB for Spectrophotometers:

- level analysis of metals
- Fluorescence
- Refractometers
- Polarized Light Microscopy
- Thermo iCAP Q ICP/MS for trace
- Cryo-Fridge
- Ultra Low Environmental Chambers for Can-Seam Saw
- Dionex Ion Chromatograph
- UV-Visible Detector
- BAX-PCR
- Other Equipment
  - Refractive Index Detector
  - LC/MS-MS Mass Spectrometric Detector
  - Head Space Sampler (GC/MS)
  - Fluorescence Detectors
  - Flame Photometric Detector
  - Diode Array Detector
  - Flame Ionization Detector
- Chromatographs (HPLC) with:
  - Electron Capture Detector
  - Brucker Scion TQ (GC/MS-MS)
- Gas Chromatographs (GC) with:
  - UV Absorbance
  - Specific Gravity
  - Solubility
  - Saponification Value
  - Refractive Index
  - Optical Rotation

Specifications & Procedures

- Essential Oil Association
- Esters
- Undeclared allergens
- Aldehydes & Ketones
- Alcohols
- Acid Value
- Sulfite Analysis
- Staphylococcus aureus in cheese
- Saccharin & Cyclamates in Foods
- cosmetics
- Pesticides in Pasta, Produce
- Nitrates in cheese
- Melamine in mushrooms
- Light/Heavy Filth in Dried canned
- Light Filth in Foods
- Lead & Cadmium Analyses
- Isoeugenol
- Indole Analysis in Seafood
- Excessive Mold or Peel in Decomposition in Seafood
- Chemo-Therapeutic Drugs in Couples
- Coumarin in Cookies
- Colorants in Foods
- Spent Meal
- Amantadine
- Light Filth
- Regulatory Agency Issues
- Adulterants in Honey
- Heavy Filth
- Hair Identification
- Solvent Residue Analysis (Acetone, Non-Volatile Methylene)
- Howard Mold Count
- Piperine
- Chloride Extract
- Foreign Matter Identification
- Isopropyl Alcohol
- Particle Size (Sieve Analysis)
- Foreign Botanical Matter
- Heat by HPLC
- Sanitation Inspections
- Bone Particle Size
- Ethoxyquin
- Ethylene Oxide Residue
- Defatted Meal
- Color Value
- Bixin Content
- Organo Phosphorus Scan
- Ash
- Adulteration
- Acid Insoluble Ash
- ACs
- Nutritional Analyses
- Yersinia spp.
- Anaerobes
- Other Organisms
- Aeromonas spp.
- Vibrio parahaemolyticus
- Acidophillus
- Staphylococcus aureus
- Listeria spp.
- Listeria monocytogenes
- Coagulase Positive
- Validation Studies
- Clostridium perfringens
- Campylobacter spp.
- Pathogens
- Bacillus cereus
- Shelf Life Studies
- Preservative Challenge Studies
- Mold Identification
- Yeast & Mold
- Can Micro Evaluation
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Summary of our Analytical Capabilities:

**Chemical Analyses**
- Acrylamide
- Aflatoxins (B1, B2, G1, G2, M1)
- Alcohol Content
- Alcohol Beverage Analysis
- Allergens
- Artificial Color
- Ash
- Acid Insoluble Ash
- Brix
- Brookfield Viscosity
- Caffeine
- Calcium
- Carbohydrate Profile
- Calcium
- Brix
- Brookfield Viscosity
- Bostwick Consistometry
- Acid Insoluble Ash
- Ash
- Artificial Color
- Allergens
- Alcohol Content
- Aflatoxins (B1, B2, G1, G2, M1)
- Chemical Analyses
- Halophilic Plate Count
- Commercial Sterility
- Coliforms – MPN
- Coliforms – VRB
- Bifidobacteria
- Acetophiles
- Microbiological Analysis
- Water Activity
- Total Dietary Fiber
- Total Solids
- Titratable Acidity
- Total Dietary Fiber
- Vatminns
- Water Activity
- Microbiological Analysis
- Acetophiles
- Aerobic Plate Count
- Bifidobacteria
- Coliforms – VRB
- Coliforms – MPN
- Commercial Sterility
- E. coli
- Fecal Coliform
- Halophilic Plate Count
- Lactobacilli
- Psychrophiles
- Thermophiles
- Yeast & Mold
- Other Microbiological Procedures
- Bacillus
- Campylobacter spp.
- Clostridium perfringens
- Coagulase Positive E. coli O157:H7
- Listeria monocytogenes
- Listeria spp.
- Salmonella spp.
- Shigella
- Staphylococcus aureus
- Vibrio cholerae
- Vibrio parahaemolyticus
- Vibrio spp.
- Yersinia spp.
- Other Organisms
- Acidophilius
- Aeromonas spp.
- Anaerobes
- Enterobacteriaceae
- Pseudomonas
- Streptococcus spp.
- Nutritional Analyses
- Calories
- Cholesterol
- Dietary Fiber
- Fatty Acid Profile including Trans Fat
- Insoluble and Soluble Fiber
- Minerals – AI
- Nitrates
- Omega-3 and Omega-6 Fatty Acids
- Proximate Analyses
- Saturated Fats
- Simple & Complex Sugars
- Unsaturated Fats
- Vitamins – AI
- Residue Analysis
- Chloroform
- Ethyl Acetate
- Ethylene Chlorohydrin
- Ethylene Dibromide
- Ethylene Oxide
- Methyl Bromide
- Methylene Chloride
- Perchlorylthene
- Propylene Chlorohydrin
- Propylene Oxide
- Sudan Dyes
- Volatile Organics
- Pesticide Analysis
- High Sensitivity (GC/MS-MS) N-Methyl Carbanates
- Organo Chlorine Scan
- Organo Nitrogen Scan
- Organo Phosphorus Scan
- Spices
- Acid Insoluble Ash
- Adulteration
- Ash
- Bixin Content
- Color Value
- Curcumin
- Delinated Meal
- Ethylene Oxide Residue
- Ethoxyquin
- Extractable Color
- Heat by HPLC
- Insect Identification
- Moisture (Distillation & Vacuum Drying)
- Non-Volatile Methylenedichloride
- Chloride Extract
- Particle Size (Sieve Analysis)
- Pinenes
- Solvent Residue Analysis (Acetone, Ethyl Ether, Hexane, Isopropyl Alcohol)
- Starch
- Steam Volatile Oil
- Sanitation Inspections
- Bone Particle Size
- FT-IR Analysis
- Foreign Botanical Matter
- Foreign Matter Identification
- Howard Mold Count
- Hair Identification
- Heavy Filth
- Insect Identification
- Light Filth
- Macroscopic Examination/Sanitation
- Heat & Light Filth
- Spent Meal
- Regulatory Agency Issues
- Adulterants in Honey
- Aflatoxin in Nuts
- Amantadine
- Antibiotics
- Arsenic in foods/water
- Chemo-Therapeutic Drugs in Foods
- Imported Seafood
- Colorants in Foods
- Comamarin in Cookies
- Decomposition in Seafood
- E. coli in cheese/seafood
- Excessive Mold or Peel in Seafood Products
- Fluoroquinolones
- Histamine Analysis in Seafood
- Hypoglycine A in Ackee
- Indole Analysis in Seafood
- Isoeugenol
- Lead & Cadmium Analyses
- Light Filth in Foods
- Light/Heavy Filth in Dried canned mushrooms
- Listeria in Cheese, Salmon
- LACF (Low Acid Canned Foods)
- Melamine
- Mercury in Seafood
- Microbiological contamination in cosmetics
- Nitrates in cheese
- Pesticides in Pasta, Produce
- Quinolones
- Residue Analysis
- Staphylococcus aureus in cheese
- Sudan dyes
- Sulfithe Analysis
- Sulfonamides
- Tetacyclines
- Undeclared allergens
- Flavor & Essential Oils
- Acid Value
- Alcohols
- Aldehydes & Ketones
- Essential Oil Association
- Specifications & Procedures
- Esters
- GC Assays – Specific Components
- Heavy Metals
- IR Spectroscopy
- Optical Rotation
- Refractive Index
- Residue on Ignition
- Saponification Value
- Solubility
- Specific Gravity
- UV Absorbance

Our Analytical Equipment

- Gas Chromatographs (GC) with:
  - Bruker Scion TQ (GC/MS-MS)
  - Electron Capture Detector
  - Flame Ionization Detector
  - Flame Photometric Detector
  - Head Space Sampler
  - Mass Spectrometric Detector (GC/MS)
- High Performance Liquid Chromatographs (HPLC) with:
  - Diode Array Detector
  - Fluorescence Detectors
  - KOBRA Electrochemical Cell
  - LC/MS-MS
  - Refractive Index Detector
  - UV-Visible Detector
  - Dionex Ion Chromatograph

Other Equipment

- Atomic Absorption (Flame)
- BAX-PCR
- BioMerieux VAS
- Can-Sear Saw
- Can-Sear Projector
- Cryo-Fridge Ultra Low Temperature Freezer
- Environmental Chambers for Shelf-Life Determination
- Laminar Flow Hood
- MicroElisa Reader
- Polarized Light Microscopy
- Refractometers
- Spectrophotometers:
  - Infrared
  - UV-Visible
- Fluorescence
- Thermo-ICAP Q ICP/MS for trace level analyses of metals

Contact us at 800-CERT-LAB for more information on our full range of testing for the food industry.

Certified Laboratories

www.certified-laboratories.com