



Nutritional supplements (NS)

For years, food supplements have enriched Europe's food supply, working alongside a balanced diet to provide nutrients. Many consumers occasionally take food supplements without careful consideration, so that, in addition to the proper quality of the products, the correct dosage is also important to avoid negative effects.

The AGROLAB GROUP can assist you with the testing of the key ingredients (such as vitamins and minerals) and of course the analysis of undesirable by-products. We are happy to help you with the preparation of your test plans and check your

declaration in accordance with current food legislation. On request, we can provide your customers with an easy-to-understand test confirmation in addition to the detailed analysis report.



Range of tests Vitamins, provitamins and vitaminoids

- | | |
|---|-------------------------------|
| + Vitamin A | + Pantothenic acid |
| + Vitamine B1, B2, B6, B12 | + Folic acid |
| + Vitamin C | + Niacin |
| + Vitamin D2, D3 | + Biotin |
| + Vitamin E
(incl. tocopherol isomers) | + beta-carotene |
| + Vitamin K | + choline |
| | + Further analyses on request |



Well advised. Safely tested. Correctly

- ▶ Confirmation of testing (certificate of marketability) for publication
- ▶ Assistance with the creation of testing schemes
- ▶ Extensive declaration checks in accordance with current food legislation (Germany, EU and international)
- ▶ Cooperation with IHK experts (industry and trade chamber)

Analysis of the ingredients

Vitamin and mineral supplements are among the most widely consumed food supplements. Vitamins C, E, B12, B6 and folic acid are the top 5 vitamins in food supplements and are tested according to the latest standards in our AGROLAB LUFA GmbH competence centre. Our portfolio also includes other fat- and water-soluble vitamins, provitamins and vitaminoids. Minerals such as e.g. magnesium, potassium, calcium, zinc and trace elements such as selenium and iodine are analysed using the latest ICP-MS methods. We also offer analysis of other important ingredients for you, such as the amino acid spectrum, fatty acids (including omega fatty acids), curcumin, caffeine, taurine and melatonin.

All information without guarantee. This document has been prepared by AGROLAB GROUP with the utmost care. However, we assume no liability.

Analysis of undesirable accompanying substances

Possible contaminants and impurities can be as diverse as your product range. We can advise you on the design of a customised test plan and analyse all relevant unwanted by-products using the latest chromatographic, microbiological or molecular biological methods:

- ▶ Microbiological contamination
- ▶ Heavy metals (e.g. Pb, Cd, Hg, As)
- ▶ Pesticide residues (multi and single methods)
- ▶ Forbidden additives
- ▶ Polycyclic aromatic hydrocarbons (PAHs)
- ▶ Dioxins, dl- and ndl-PCBs
- ▶ Mycotoxins
- ▶ Allergenes
- ▶ GMO

Personal and competent support

Our responsible and highly qualified customer service team at the laboratory site will provide you with confidential and competent support in all matters relating to your order and your product.

Thanks to our many years of experience in the field of nutritional supplements, we are also able to help you with tricky questions and special requests and will find a competent solution to your problem.

Contact:

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For questions and explanations, please contact your regional sales representative directly. You can find your contact person at www.agrolab.de in our contact finder. He/she will be happy to advise you and send you an offer that is precisely tailored to your needs.



Our know-how is your advantage



State-of-the-art methods in chromatography, microbiology and molecular biology



Many years of experience in the field of NEM in our competence center AGROLAB LUFA GmbH



Experts for official cross-checks in accordance with Section 43 of the German Food and Feed Code (LFGB)



Member of the NEM working group of the German Food Association.