



Analysis of plant oils and fats and important raw materials and co-products of edible oil production

Oilseeds and fruits are important agricultural economic and trade goods worldwide. Oleaginous plants have been used by humans for thousands of years to obtain fats and oils. Along with carbohydrates, edible fats and oils are an essential part of the energy-providing food components. They have also been used since time immemorial to preserve perishable foods and play a role as important carriers of texture and flavor.

It is a long way from an agricultural product to refined cooking oil or a vegetable margarine. The flow of goods is globally networked and the processing chains are complex.

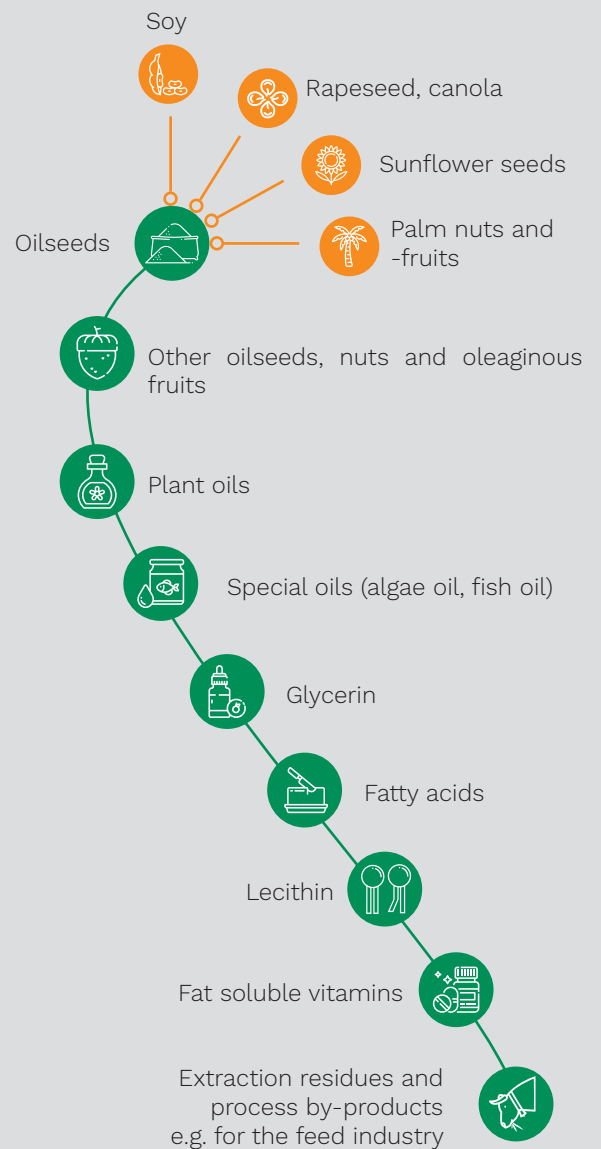
To ensure the **properties, authenticity and product safety** of edible oils and fats expected by food manufacturers and consumers, regular analytical tests are required along the entire production chain.

The proper testing of raw, intermediate, by-products and end products of oil extraction requires not only a solid knowledge of international commodity science, but above all specific analytical know-how and many years of experience.

DR.A.VERWEY IS ONE OF THE LEADING LABORATORIES FOR FAT AND OIL ANALYSIS

Dr. A.Verwey is one of the leading, internationally recognized, European, accredited laboratories (e.g. by FOSFA, FEDIOL, QS, GMP+) in oil and fat analysis. Founded more than 100 years ago in Rotterdam (NL), today more than 70 AGROLAB experts use the most modern methods to analyze about 160,000 samples annually. Our service package is oriented towards the special needs of the goods handling at the most important European import port for oilseeds and fruits and the products made from them - the Europort in Rotterdam.

WE ARE ANALYSING THE FOLLOWING PRODUCTS:



www.agrolab.com

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QUALITY MANAGEMENT - FROM THE FIELD TO THE TROUGH AND ONTO THE PLATE

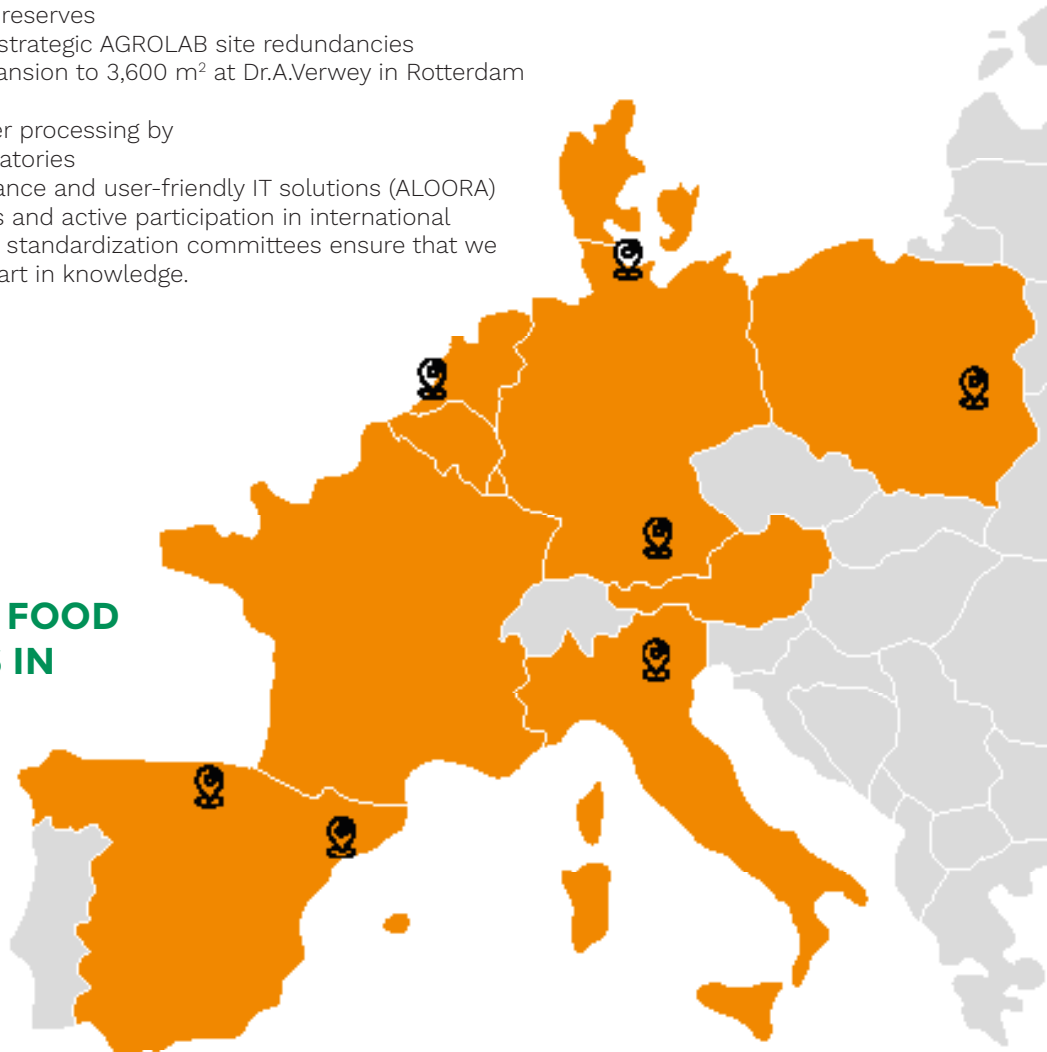
What we offer as routine tests:

- Value-determining ingredients of agricultural raw materials e.g. oil content, moisture, external components*.
- Classic fat indicators, processing and stability indicators; Verification of conformity with regard to lead rate parameters and international trade standards.
- Characteristic fat constituents for quality and authenticity assessment e.g. free fatty acids, fatty acid spectrum, sterol pattern
- Unwanted process and environmental contaminants e.g. mineral oil hydrocarbons (MOSH/MOAH), 3-MCPD/glycidyl esters, dioxins/PCBs, PAHs, mycotoxins, pesticide, solvent and plasticizer residues (e.g. phthalates); heavy metals
- Microbiological safety and sensory properties

YOUR PLUS: AGROLAB IS YOUR COMPETENT ANALYTICS PARTNER FOR OIL SEEDS, EDIBLE OILS AND FATS AND SIDE PRODUCTS

- Qualified, highly motivated and friendly employees
- Modern highly efficient analysis technology and secured measurement capacity reserves
- In the event of a crisis: strategic AGROLAB site redundancies
- Planned laboratory expansion to 3,600 m² at Dr.A.Verwey in Rotterdam in 2021
- Sample taking and order processing by all AGROLAB food laboratories
- Extensive quality assurance and user-friendly IT solutions (ALOORA)
- Well-networked experts and active participation in international expert committees and standardization committees ensure that we and you have a head start in knowledge.

OUR FEED AND FOOD LABORATORIES IN EUROPE



* These tests are also offered by our AGROLAB Agrarzentrum (Agricultural Center) in Leinefelde (D) according to FOSFA methods.

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