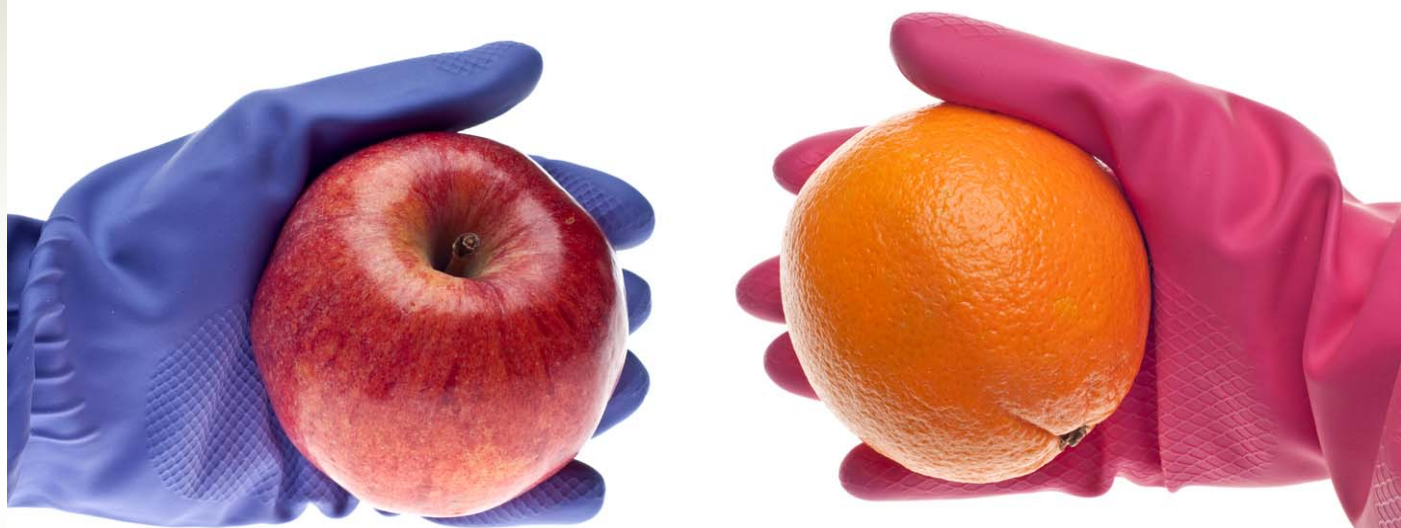


# *SOLUTIONS* for the **FOOD INDUSTRY**



**AES LABORATORIES (P) LTD.**

*analyzing today for an assured tomorrow...*



## ***AN ISO/IEC 17025 ACCREDITED TESTING LABORATORY***

### **ABOUT US**

AES Laboratories (P) Ltd. was established at a modest scale in 1982 by professionals to provide reliable, efficient and economical testing facilities.. Over the past two decades, the laboratory has expanded and upgraded its testing capabilities and facilities enormously and today it caters to a variety of fields. With rapid changes in available technology, it is our constant endeavor to upgrade our facilities, which include instrumentation, manpower and scope of testing. AES Laboratories is an ISO/IEC 17025 accredited laboratory We are committed to provide quality services while fulfilling our obligations to regulatory agencies and accrediting bodies.

### **QUALITY**

Our accredited status means that our Quality Management System and in-scope analytical methods meet the stringent requirements of

an internationally recognized standard of quality for testing laboratories in the Food and industry. It also means that you, our customer, can expect high-quality, reliable results time-after-time.ISO/IEC17025 accreditation requires that we have in-place the quality policies, procedures, and detailed work instructions necessary to ensure proper technical, as well as managerial, operating practices in our laboratories.

### **RECOGNITIONS**

The laboratory is accredited and recognized with the following:

- ***NABL under ISO/IEC 17025 for chemical and biological fields***
- ***Food Safety & Standards Authority of India (FSSAI)***
- ***Export Inspection Council of India (EIC)***
- ***Bureau of Indian Standards (BIS)***
- ***Agricultural and Processed Food Products Export Development Authority (APEDA)***
- ***Directorate of Marketing and Inspection (AGMARK)***



**RECOGNIZED BY FOOD SAFETY & STANDARDS AUTHORITY OF INDIA (FSSAI)**

## INSTRUMENTATION

Our Food laboratory is equipped with many sophisticated instrument like LC/MS/MS, GC/MS/MS, GC/MS, FTIR, GC-FID, GC-ECD/NPD, HPLC-UV, HPLC-FLD, ICP-OES, GFAAS, ELISA, Microwave Digester, UV-VIS Spectrophotometer, Automated Kjeldahl systems, Automated Soxhlet assembly, Water activity meter, Auto-



iterators, Refractometer, conditioning chambers, Laminar Air Flow benches, Bio-safety cabinets, stomachers, microscopes, and large number of other instruments that support clients analytical testing requirements. AES has a policy of updating the technology & calibration of the instruments at regular intervals, to ensure global competitiveness. These advance facilities put AES in the top leagues of laboratories in the country.

## CHEMICAL ANALYSIS

To ensure food quality and safety, AES Laboratories (P) Ltd. Food section provides an extensive range of services in food analysis, where we are capable of a host of analytical strategies and competitive testing. In turn, we successfully deliver quality and a fast, reliable turn-around time. Our highly trained food chemists use advanced analytical procedures and equipment to ensure fast turn around time and high quality service. Some of major analytical services include:

- *Nutritional Analysis*
- *Fatty Acid Profiling*
- *Food chemical Analysis*
- *Adulteration*
- *Vitamins*
- *Minerals & Heavy Metals*
- *Food Additives*





**RECOGNIZED BY EXPORT INSPECTION COUNCIL OF INDIA (EIC)**

### RESIDUE ANALYSIS

The presence of pesticides in food is a growing concern for consumers. Showing that products or ingredients are pesticide-free can be important to the success of products and in some cases may even be a regulatory requirement. Analytical facilities at AES are at par or better to meet the challenges of toxic residues analysis in food items. Our residue analysis are catered to meet the stringent requirements of importing countries of the European Union, Japan and United States of America. Our services include:

- *Pesticides Residues*
- *Antibiotics Residues*
- *Mycotoxins*
- *Toxic metals*
- *Naturally Occurring Toxic Substances (NOTS)*



These residues are analyzed in a wide variety

of food matrices that include rice, peanuts, fruits and vegetables, dairy products, cereals and much more.



### MICROBIOLOGICAL ANALYSIS

AES Laboratories (P) Ltd Food section provides a comprehensive range of laboratory microbiological testing services for the food, beverage, and ingredient etc. industries. Our capabilities range from quantifying indicator microorganisms to identifying pathogens using reliable traditional and rapid methodologies. Some of the microorganisms for which food is analyzed include *Listeria monocytogenes*, *Salmonella spp.*, *Escherichia coli*, *Bacillus cereus*, *Staphylococcus aureus*, *Aerobic plate count*, *Coliforms*, *Yeasts & Moulds*, *Vibrio cholerae*, *Vibro parahaemolyticus* & *Clostridium perfringens*.

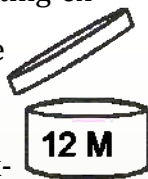




## **RECOGNIZED BY APEDA**

### **SHELF LIFE STUDIES**

The deterioration of food is a troublesome and ongoing process that affects the eating experience for consumers across the globe. Factors such as ingredient quality, environmental abuse, pack-



aging, and production variability can help solidify the importance of each step in the product development process to ensure maximum shelf life potential. By understanding your product's shelf life requirements, you ensure



that your customers are always receiving the highest quality and safest product. Our expertise is in product shelf life testing

which includes , product performance, product tolerance, physical testing, sensory analysis, microbiological testing, analytical measurements, nutritional analysis, and technical consulting.

### **PACKAGING MIGRATION TESTING**

Migration testing and regulatory expertise for food contact materials such as packaging, kitchen utensils, food processing equipment and materials and substances intended for food contact applications. At AES, we test plastics food packaging and food contact materials on overall chemical migration and specific chemical migration of monomers, additives, and



other trace residual substances. The safety of food packaging and other food contact materials is of critical importance. Our experts have extensive knowledge on international and national food contact regulations, including the European Framework Regulation and related directives, amendments and guidelines, FDA standards and regulations on national level to provide chemical migration test data in accordance with these standards.



safe  food



***AES LABORATORIES (P) LTD.***  
*analyzing today for an assured tomorrow...*

**Head Office:**

122-122A Hemkunt Chambers

89 Nehru Place, New Delhi 110019

☎ 011-45066137, 45066390, F: 26219130

✉ support.del@aeslabs.com

**Laboratory:**

B-118 Phase-II

Noida, U.P 201304

☎ 0120-4646731, 4646722, F: 3047914

✉ support@aeslabs.com

[www.aeslabs.com](http://www.aeslabs.com)