

Food Chemistry Analyses offered by Cawthron Laboratory Services

Food Products

- Nutritional information panels
- Fatty acid profile (FAME)
- Trans fatty acids
- Saturated fatty acids
- Mono unsaturated fatty acids
- Poly unsaturated fatty acids
- Omega 3 and 6
- Protein
- Total & Crude Fat
- Moisture (70°C, 105°C & distillation)
- Ash
- Energy
- Melamine
- Carbohydrate
- Total Sugars
- Sugar profile
- Sodium
- Potassium
- Sodium chloride
- Vitamins **A, D, E, C, B Group**
- HMF in Honey
- Tutin in Honey
- Sulphur Dioxide
- Cholesterol
- Total Dietary Fibre
- Water activity
- Nitrite

Oils

- Fatty acid profile (FAME)
- Trans fatty acids
- Saturated fatty acids
- Mono & Poly unsaturated fatty acids
- Omega 3 and 6 EPA , DHA
- Free Fatty Acids (FFA)
- Peroxide Value (PV)
- Vitamins
- Unsaponifiable matter
- Saponification value
- Iodine Value (IV)
- *p* anisidine
- Impurities
- Mercury

Fish

- Total Volatile Bases (TBN)
- Peroxide Value (PV)
- Free Fatty Acids (FFA)
- Thiobarbituric acid number
- Formaldehyde
- Histamine
- Omega 3 and 6
- Fatty acid profile (FAME)
- Protein
- Moisture
- Ash
- Fat
- Vitamins A,D,E
- Mercury
- Arsenic
- Cadmium

Feeds

- Protein
- Fat
- Moisture
- Ash
- Mercury
- Arsenic
- Amino acids

Beverages

- Alcohol
- Vitamins
- Sugars
- Brix
- Sulphur Dioxide
- Acidity
- pH
- Specific gravity
- Total anthocyanins
- Caffeine

Natural Products & Dietary Supplements

- Trace elements
- Vitamins
- Active Ingredients
- Raw Materials

Contact: Cawthron Laboratory Services

Phone: 03 548 2839

Fax: 03 546 9464

Email: lab@cawthron.org.nz

www.cawthron.org.nz