BUSINESS CHALLENGE

Food Safety is one of the largest challenges in international trade and consumer safety continues to be a growing concern. With the globalization of the seafood market, multiplicity of seafood products and consumption means, it has become increasingly complex for producers, processors, exporters and importers to update their practices and respect all standards and regulations regarding food safety, quality and traceability.

Consumers and client confidence is based on your ability to respect and control the quality of your raw materials, processes, ingredients, packaging as well as your final product and supply-chain with reliable independent laboratory testing.

SOLUTION

Lab Testing is an objective evaluation of your seafood products against international testing protocols and standards. Lab Testing determines whether products are safe and meet consumer expectations and is an essential performance indicator of your product sourcing, processing and distribution.

Bureau Veritas offers tailor made Lab Testing programs with an emphasis on risk analysis for each seafood type and process and for quality management, brand policy and your targeted market. We adapt our seafood supply chain services with technical specialists and reliable analytical instrumentations.

Lab Testing standardized protocols:

- Visual, sensorial (freshness, parasites)
- Microbiological analysis (traditional and rapid test)
- Chemical analysis (GC MS MS, LC MS MS, GC, HPLC, ICP, GC, TLC, Distillation)
- Species diagnosis (electrophoresis, DNA – PCR)
- Food packaging tests (toxic, migration, residual)
- Water & Feed testing (aquaculture)

What are the key benefits?

- Prove the compliance of your products to applicable food safety regulations
- Enhance risk management and brand protection
- Prove the traceability of your supply-chain
- Evaluate if your product will meet consumer expectations
- Ensure seafood compliance with buyer requirements
- Reduce potential disputes, claims and costs in the supply chain
OUR APPROACH

Lab Testing is an important component to managing quality assurance and safety throughout the supply chain.

We define the project together with you while taking into account regulations that impact your products:
- Which product, where and how it will be consumed?
- What is your quality standard and target?
- What are the applicable regulations or client specifications?

Bureau Veritas Lab Testing services will adopt a specific approach for:
- Sampling during processing or storage or loading linked with final random inspection or loading supervision (see our seafood supply-chain inspection services for more information)
- Metrological criteria (net weight, size, glazing)
- Freshness and sensorial evaluation
- Visual defects and parasite detection
- Microbiologic testing (Total plate count 30°C, Fecal coliforms, Escherichia coli, Staphylococcus coagulas and Shigella, Clostridium perfringens, Vibrio parahemolyticus & choleare, Listeria monocytogenes)
- Chemical residues, medicines, growth hormones, pollutants and additives
- Speciation (species diagnosis) and GMO detection (DNA – PCR)
- Nutritional content and stability - best before testing

Report and compliancy conclusion – issuance of certificate (if needed)

WHY CHOOSE BUREAU VERITAS?

- **Recognition** - Bureau Veritas is accredited for ISO 17025 Lab Testing (covered accreditation scope available on demand).
- **Seafood Expertise** - Bureau Veritas can assist you at every step of the seafood supply chain to meet the highest standards of Quality, Health & Safety, Environmental and Social Responsibility compliance. Bureau Veritas’ competence in the seafood supply chain is recognized by major retailers throughout Europe.
- **Network** - Our presence in more than 140 countries worldwide means that our clients benefit from both international expertise and in-depth knowledge of local standards.
- **Mark of global recognition** - The Bureau Veritas mark is a widely recognized symbol of your organization’s ongoing commitment to excellence, sustainability and reliability.

RELATED SERVICES

Bureau Veritas offers a wide range of services related to trade facilitation:
- Product certification: Organic (BIO), label rouge, MSC (Marine Stewardship Council®), EU label (PGI, STG, POA), FOS (Friend of the Sea), ASC (Responsible Aquaculture)
- System Certification: ISO 22000, IFS, BRC, GlobalGAP
- Responsible fishing and aquaculture
- Bureau Veritas recognition QHSE* training and technical assistance to specification – standard designs

*QHSE: Quality, Health & Safety, Environment

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FOR MORE INFORMATION

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