NUTRITIONAL LABELING

THE U.S. FOOD AND DRUG ADMINISTRATION (FDA) REQUIRES FOOD LABELING FOR MOST PREPARED FOODS. NUTRITION LABELING FOR RAW PRODUCE (FRUITS AND VEGETABLES) AND FISH IS VOLUNTARY. THE TWO MOST COMMON METHODS FOR DETERMINING THE NUTRITIONAL CONTENT OF FOOD PRODUCTS ARE THE LABORATORY BASED ANALYSIS AND DATABASE ANALYSIS METHODS

LABORATORY BASED ANALYSIS

Laboratory based nutritional analysis methods require a physical sample of the product(s) be sent to the laboratory. The samples are then prepped and analyzed in the laboratory using various scientific instruments and techniques to yield data that is specific and unique to the product. Laboratory based nutritional analysis can be used for virtually any food type.

IDEAL FOR:

- General nutritional labeling needs
- Validating manufacturer/supplier nutritional information
- Validating data generated from software based database analysis
- When product contains unique or exotic ingredients or processing techniques
- Analyzing food for animals (pet foods and agricultural feeds)
- Providing accurate nutrient per 100g values are needed for CofAs or database inclusion

Reports feature values per 100g and per serving size (when provided) of the product. When applicable, % RDI and % DV values will also be provided. Additional voluntary nutrients are available.

COMPLETE NUTRITIONAL ANALYSIS INCLUDES

- Protein
- Fat Profile (includes total, sat, mono, poly and trans fats)
- Sugar Profile (includes fructose, sucrose, glucose, maltose, and lactose)
- Total Dietary Fiber
- Carbohydrates by Calculation
- Calories by Calculation
- Moisture
- Ash
- Sodium
- Calcium
- Iron
- Cholesterol
- Vitamin A
- Vitamin
- Calories from Fat

Additional services include:

NUTRITIONAL ANALYSIS – AVERAGE DATA PACKAGE

Complete nutritional analysis of 3 units of product. Data can be used to determine average nutrient value to account for inherent product variances.

RESTAURANT NUTRIENT PACKAGE

Provides information in accordance with Section 4205 of the Patient Protection and Affordable Care Act of 2010. Includes calories, fat, saturated fat, cholesterol, sodium, carbohydrates, sugars, fiber and protein.

CAMERA READY NUTRITION FACTS PANEL

Requires complete nutritional analysis and serving size information.

PET FOOD NUTRITIONAL ANALYSIS

Specifically for Pet Food Guaranteed Nutritional Analysis. (Results expressed in %) Includes protein, moisture, crude fat, and crude fiber.

PET FOOD NUTRITIONAL ANALYSIS – AAFCO

Specifically for Pet Food Guaranteed Analysis and AAFCO compliant labeling. Includes protein (min %), moisture (max %), crude fat (min %), and crude fiber (max %).

DATABASE ANALYSIS

Nutritional Database analysis requires that the formula for the product, along with detailed information about each ingredient and product processing information, be submitted in writing to the analyzing laboratory. Typically, no physical sample is required to be submitted. Database analysis can be used for products that have common ingredients and products that have minimal processing, cooking, baking or drying.

Database analysis is not recommended when validation of nutrients is needed, for products that have unique or exotic ingredients, for products with ingredients for which there is no nutritional data available, or for products that undergo extensive processing. This method can only be used for human foods.

- Recipe Overview
- Allergen Statement (optional)
- Ingredient Statement
- Camera Ready Nutrition Facts Panel
- Nutrient Value per Serving
- Nutrient Content Claims

CONTACT EMSL ANALYTICAL FOR ALL YOUR FOOD TESTING NEEDS.

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