



FSNS[®]

Food Safety Net Services



CHEMISTRY TESTING

FSNS has a comprehensive, full-service chemistry department equipped with state-of-the-art analytical instruments. With services ranging from Nutritional Labeling to Allergen Testing and everywhere in between, our extensive team of professionals are here to meet your chemistry testing needs. Rush turn-around-times are available to meet tight deadlines, and our laboratories can accommodate testing under Prop 65 regulations for your convenience.

CHEMISTRY CAPABILITIES

- Adulterants (Melamine and Related Compounds, Thiocyanate, Furosine)
- Allergens/ELISA Testing
- Amino Acids
- Beta-Agonists (Ractopamine by LC-MS/MS)
- Caffeine
- Carbohydrates, Sugars and Sweeteners
- Common Raw Materials Tests
- Crude Analysis Panel & Minerals
- Fat & Water Soluble Vitamins
- Fatty Acid Profile
- FTIR Scan
- ICP-MS - Trace Heavy Metals
- ICP-OES - Quantitative Metals
- Mycotoxins (Aflatoxin, Ochratoxin)
- Nutritional Analysis and Labels
- pH
- Preservatives and Additives
- Proximate Analysis (Fat, Moisture, Protein, Ash, Crude Fiber, Salt)
- Pungency - Scoville Heat
- Rancidity Tests (TBA, Free Fatty Acids, Peroxide Value)
- Solubility/Insolubility
- Titratable Acidity
- Viscosity

ANALYTICAL INSTRUMENTS

- HPLC: High Performance Liquid Chromatography
- GC: Gas Chromatography
- GC-MS/MS: GC-Tandem Mass Spectrometer
- ICP-OES: Inductively Coupled Plasma - Optical Emission Spectrometers
- ICP-MS: Inductively Coupled Plasma-Mass Spectrometers
- LC-MS/MS: Liquid Chromatography Tandem Mass Spectrometers
- FTIR, NIR: Fourier Transform Infrared with Near IR capabilities

