Cereals and Pulses

Safety and Quality Assurance



Cereals, pulses, and products thereof are consumed in large quantities worldwide and their popularity is increasing as consumers seek natural, healthier, more sustainable alternatives to animal-based foods.

While pulses have a lower carbohydrate content compared to cereals, both categories represent an important and sustainable source of proteins, dietary fibre, monounsaturated and polyunsaturated fatty acids, and essential vitamins and minerals (such as vitamins B9, B7, B1, E and K, iron, phosphorus, magnesium, or potassium).

Apart from the general requirements on food safety set by the Regulation 178/2002/EC, special attention is paid to labelling requirements (Regulation 1169/2011/EC) and the maximum levels for residues and contaminants (Regulation 1881/2006/EC). Mandatory import controls on some contaminants and goods from certain countries are set by the Regulation 669/2009/EC. Most recently, a joint declaration of Austrian and French agricultural ministers has urged the European Commission to adopt a European protein strategy boosting sustainable production and consumption of legumes and protein crops.

Our team of experts has a profound expertise in microbiological, chemical and physical analyses of cereals and legumes, and we are ready to help you ensure compliance with regulations around the globe.

Cereals

Wheat Rye Oats Barley Rise Corn Millet Quinoa

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Pulses

Beans Lentils Soybeans Peas Chickpeas Carob Tamarind

Our ISO 17025 accredited and GMP+ registered laboratories can support you in determining:

- Pesticides, according to the requirements of Regulation (EC) No. 396/2005
- Heavy metals
- Mycotoxins
- Microbiological parameters
- Genetically Modified Organisms (GMOs)
- Mineral oil hydrocarbons (MOSH/MOAH)
- Polycyclic aromatic hydrocarbons (PAHs)
- Allergens
- Shelf-life and sensory analysis
- Nutritional labelling, including vitamins and minerals.

When working with ALS, you can expect:

- Professional services based on many years of experience with the products
- Fast and accurate methods using modern instrumentation
- Reliability and accuracy of results confirmed via Regular Proficiency Test evaluations.
- Evaluation of results according to client's limits
- Online access to the results via our web-based platform WebTrieve
- User-friendly transport solution











For more information, please contact our client service at +420 226 226 998 or czsupport.food@alsglobal.com.

With a passion for science, we serve clients with data-driven insights for a safer and healthier world.

