



PROCESSING STUDIES



Within the framework of residue studies and adverse pesticide effects, it is necessary to do analysis on processed food according to European regulation, **OECD** and **EPPO**.

STAPHYT processing laboratory, **GLP** and **GEP** certified, receives any type of harvested products to prepare oily, aqueous, acid, fermented matrices for analysis purposes.

Some processes we propose :

- **Pome/ Stone fruits/ Berries** : Baby food, canned, jam, puree, dried, cider
- **Oleaginous seeds/Olive** : Virgin and refined, solvent extraction
- **Citrus/ Tropical fruits** : Marmalade, jelly, jam, canned, juice, baby food
- **Barley/ Hops** : Beer, malt, polished
- **Vegetables** : Cooked, canned, juice, baby food, dried, paste, ketchup
- **Potatoes** : Boiled, cooked, baked, microwaved, crisps, chips, mashed, flake
- **Cereals** : Bread, flour, polished, germs, starch, gluten
- **Grape** : White and red wine, raisins, juice, seed oil

STAPHYT AGREEMENTS



Good Laboratory Practices



Good Experimentation Practices



RESEARCH TAX CREDIT

STAPHYT is recognized as a Research and Development Organisation in many countries.



24 HOURS A DAY DATA,

A unique interface for monitoring the projects ensuring our customers a private and secure access to their data.

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YOU NEED

- **To do food processing** within the framework of residue studies
- **To evaluate the adverse effects of your products** on processing and organoleptic characteristics
- **To evaluate the organoleptic characteristics** of your varieties

OUR EXPERTISE

FOOD PROCESSING :

- Agro-food studies on any crop (industrial and home processing procedures)
- GLP/GEP certification, compliance with the OECD, EPPO, French CEB and FAS methods
- Technical expertise in the fields of agro-food processing, oenology and quality assurance
 - Sample and sub-sample storage under controlled conditions

SENSORIAL ANALYSIS AND TAINT TEST :

- Sensorial quality evaluation and development
- Identification and knowledge of consumers preferences
- Detection of sensorial differences between products
- Positioning tests according to sensorial characteristics

