



GLOBAL SPECIES IDENTIFICATION ANALYSIS SERVICE

PROTECT YOUR BUSINESS, YOUR CLIENTS AND CONSUMERS FROM CONTAMINATED, MISLABELLED AND POTENTIALLY DANGEROUS FOOD.

Protect your business from contamination in the supply chain and minimize the risk of fraud with species detection and identification services. Meat, fish and seafood species identification DNA testing can help ensure supply chain security, minimize the risk of contamination and build consumer confidence. Our global team of highly qualified food safety experts can conduct species identification tests to identify the presence of contaminants in your supply chain.

There is no excuse for contamination of meat and incorrectly labelled or identified seafood products. Recent food safety scandals clearly demonstrate the importance to both the industry and consumers of ensuring that the species a company orders, and pays for, is the species a company receives.

Without a comprehensive supplier programme incorporating product testing, auditing and certification, retailers and manufacturers are at risk of producing and/or selling contaminated products which can lead to markets scares, damaging product recalls, huge legal costs, and the loss of both public image and market share.

CONTAMINANT TESTING ACROSS THE GLOBE

We have state of the art laboratories across the globe, all equipped and strategically located to provide independent analytical services.

SGS's vast network of food testing laboratories is truly global, allowing customers to test products at source, in the country of origin and/or after a product has been imported. In addition, to help you verify the security of your supply chain we can conduct sampling for product testing at any stage, from retail stores, restaurants and food service providers, to storage and distribution facilities, slaughterhouses, processing and manufacturing premises. Species detection and identification can be conducted in our laboratories, which are

located in more than ten countries on five continents, on the following foods, in either raw or processed form:

- Pork
- Beef
- Horse
- Duck
- Turkey
- Chicken
- Fish
- Seafood
- and more

In addition species identification testing of animal feed and fishmeal helps ensure that animals and fish are not provided feed derived from their own species.

TESTING METHODS

The SGS network of laboratories and capabilities are structured to optimise cross-lab synergies, create specialised competence centres, share best practices and develop new testing methods for client and network benefit. SGS has a broad range of technologies for species identification services including:

- DNA sequencing for species identification
- Qualitative and quantitative Polymerase Chain Reaction (PCR)
- Enzyme-linked Immuno Sorbent Assay (ELISA)

FIT FOR HUMAN CONSUMPTION

Contamination in the supply chain, or species substitution raises another, more worrying question. Is the contaminant fit for human consumption?

Early identification of contamination should prevent illegal products reaching the marketplace. In the event of it reaching consumers, you want to find out quickly how and where the contamination occurred, its source and fitness for human consumption.

Our 60 state of the art food laboratories go further than species identification and include testing for:

- Allergens
- Bacterial pathogens and spoilage indicators
- Dioxins
- Heavy Metals
- Medication residues and markers.
- Melamine
- Mycotoxins
- Pesticides
- Polychlorinated biphenyls (PCBs)
- Radiation contamination
- Veterinary Drug Residues
- Viral infections (norovirus (NoV) and hepatitis A (HAV))
- and other contaminants

Plus, SGS can of course offer the full scope of nutritional analyses.

CERTIFICATION COMPLIMENTS IDENTIFICATION

Species identification and contaminant testing alone is not the only answer to safeguard against adulterated product entering the food supply chain. Implementing rigorous traceability programs is a must to assure the authenticity of products throughout the supply chain.

Food certification services, such as FSSC 22000 (Food Safety System Certification), IFS (International Featured Standard), BRC Global Standard for Food Safety (British Retail Consortium) and SQF (Safe Quality Food) may be used in conjunction with species detection and identification analysis to confirm system compliance. We can design a programme tailor-made to your requirements.

Our global network provides supplier audits, product inspection, product sampling as per official methods, mystery shopping and control on sales points to mitigate risks through the food supply chain. Our training services have been designed to improve hygiene and sanitary risk management relating to the specific activities of the food industry and help to implement long-term comprehensive food safety systems.

WHY SGS?

SGS is the world's leading inspection, verification, testing and certification company. SGS is recognised as the global benchmark for quality and integrity. With more than **75,000 employees**, SGS operates a network of over **1,500 offices and laboratories** around the world.

We are a leading independent third party service provider and offer efficient solutions to help safeguard quality, safety and sustainability throughout all stages of the food supply chain.

Our expertise in compliance management will help you make the right choices for different national markets, whilst carrying out the necessary testing, inspection and certification quickly and professionally. We strive to deliver outstanding value at every step in your project by providing:



- Rapid turnaround time
- Value-based pricing
- Technical assistance
- Key account management

With a presence in nearly every single region around the globe, our experts speak the local language, understand the culture of the local market and operate globally in a consistent, reliable and cost-effective manner. We have a harmonized approach to delivering services to our customers, leveraging the largest independent network of consumer product experts in the world.

CONTACT US

For more information about our solutions, please visit www.sgs.com/speciesidentification or email, foodservices@sgs.com.