

RESEARCH AND ANALYSIS LABORATORY

SELECT QUALITY CHOOSE LIMSA

MORE THAN 30 YEARS OF RECOGNIZED EXPERIENCE IN FOOD, CHEMICALS AND COSMETIC ANALYSIS. A TEAM OF PROFESSIONALS FROM DIFFERENT TECHNICAL DISCIPLINES AND IN PERMANENT FORMATION.

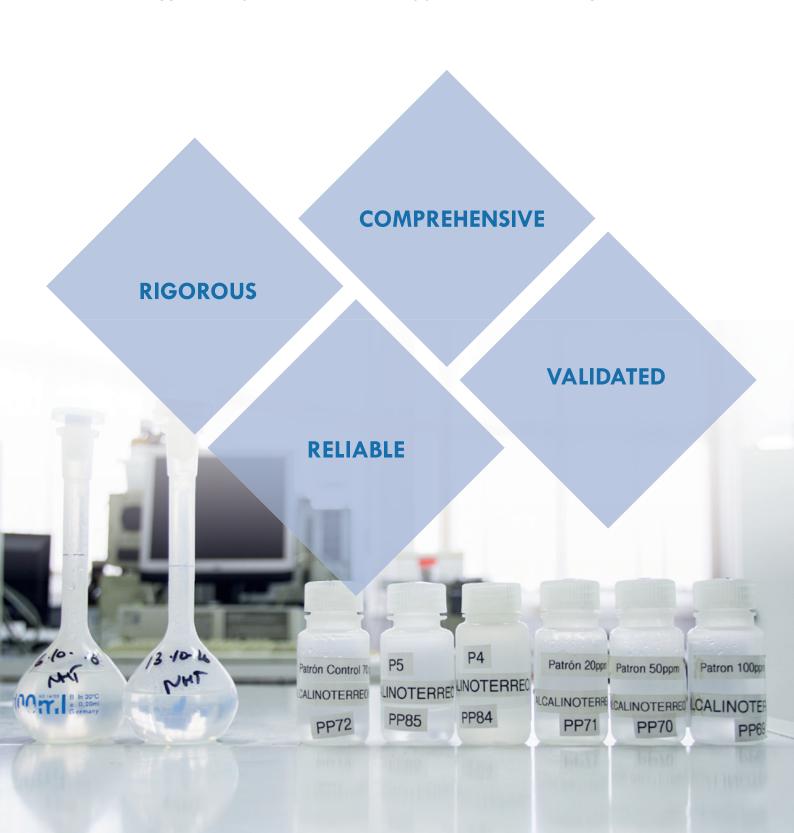


OUR OBJECTIVES IN YOUR COMPANY

TO BE YOUR TECHNOLOGY PARTNER PROVIDING SECURITY, SERVICE AND COMPETITIVENESS.

INCREASE YOUR ADDED VALUE THROUGH RIGOROUS,

COMPREHENSIVE AND RELIABLE ANALYSIS WITH VALIDATED METHOD.





PHYSIC & CHEMICAL ANALYSIS

Nutritional analysis according to RD n°1169 / 2011

Vitamins

Allergens (Gluten, etc.)

Additives (aromas, colorings ...)

Physical Properties

CONTAMINANTS:

Mycotoxins

Metals

Pesticide

Dioxins and PCBs

Biogenic Amines

MICROBIOLOGICAL ANALYSIS

Environmental and surface controls

Hygiene indicator microorganisms

Pathogenic microorganisms (salmonella ...)

Microorganisms identification

Challenge test

Sterility test

Fast microbiological test (48h)





MICROBIOLOGICAL AND PHYSIC & CHEMICAL CONTROL of raw materials and finished products

Challenge test

Aerobic mesophilic

Molds and yeasts

Pseudomonas aeruginosa

Staphylococcus aureus

E. coli

Candida albicans

рΗ

Viscosity

Density

TOXICOLOGICAL CONTROL AND ASSESSMENT

of raw materials and finished products

Het Cam

Patch test

In-Use test

Efficacy test

SPF

Consumer test

Stability studies

Status Regulatory





NUTRIENTS

Proteins

Fats

Sugars

Vitamins

Minerals

Amino acids

ADDITIVES

Colorants

Preservatives

Acidifiers

Antioxidants

Sweeteners

CONTAMINANTS

Mycotoxins

Metals

Pesticides

Dioxins and PCBs

Biogenic Amines

Antibiotics

Hormones

MICROBIOLOGICAL

Hygiene Indicator Microorganisms

Pathogens

Environments control and surfaces

Microorganisms identification

Sterility test

ALLERGENS

Gluten

Soy

Milk

Nuts

PHYSICAL PROPERTIES

рΗ

Viscosity

Density

Melting point

Organoleptic





N° R5-063-95 Environmental and food health



.s.p.g.

SISTEMAS Y PROCESOS DE GESTIÓN, CERTIFICACIÓN, S.L. certifica que el Sistema de Gestión de la Calidad de

C/ Pelai 12, Pral. M. 08001 Barcelona

Fecha de Emisión 1r. ciclo:

3 de marzo de 2017

LIMSA CORPO, S.L.

ha sido auditado y encontrado conforme con las exigencias de las normas:

UNE EN ISO 9001:2015

El Sistema de Gestión de la Calidad se aplica a:

Análisis microbiológicos y físico-químicos en productos cosméticos, productos sanitarios, agroalimentarios, aguas, ambientes y superficies. Análisis toxicológicos de productos cosméticos

En/Desde sus instalaciones de

Avda. del Carrilet 353, 1º planta 08907Hospitalet de Llobregat - Barcelona Válido hasta la próxima auditoria*:

3 de marzo de 2018

"para verificar si se mantienen las condiciones de aplicación del Sistema de Gestión de la Calidad durante 3 años hasta su finalización en el día:

3 de marzo de 2020











EQUIPMENT
HPLC (with FLD and DAD detectors)
HPLC (with DAD detector)
HPLC (with IRD and DAD detector)
CZE. Capillary electrophoresis
GC-MS
GC (with FID detector)
Protein Digestors
Kjeldahl Distillers
Spectrophotometer
1 polarimeter
Fat Extractors
Fiber Digester

ANALYSIS WE PROVIDE

	FLD (Aflatoxins, decoquinate, ergotamine, ethoxyquin, vitamins,) DAD (acids, histamine, vitamins, parabens, pigments,)
	Acids, histamine, vitamins, parabens, pigments,
	DAD (acids, histamine, vitamins, parabens, pigments,) IRD (Chromatogram of sugars and polyalcohols)
	Sodium, magnesium, calcium, potassium, nitrates, nitrites, ammonium
	Trimetilamina, benzene, PHA, nitrosamines, aromas, multiresidues, antibiotics
	Cromatographic profile, fatty acids, sterols, alcohols
	Proteins
	Proteins
	Carotenoid pigments, phosphorus, phosphates, amylose,
	Starch
	Fat (and extractions for further analysis)
	Fiber
TW T	



CONSULTANCY SERVICE

- · Safety assessment
- Solutions to sampling contamination
- Stability test procedures
- Manufacturing processes
- · Status regulatory
- · Labeling Review
- · Advice in other international regulations (FDA, ...)







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