Section 402(a)(1) of the FFDCA provides that a food is deemed to be adulterated if it contains any poisonous or deleterious substances.

EMSL has a laboratory near you that specializes in adulteration, GMO and quality control testing; assurance that your product meets all regulatory guidelines and your company’s standards.

For over 30 years EMSL has led the industry in testing and analysis. Our professional staff of trained scientists, technicians and analysts can also provide Method Validation & Development.
ADULTERATION & QC
Laboratory Services

Submit 3 oz sample per analyte requested*

Food DNA Authentication
GMO Analysis
Meat Speciation by PCR
Pasta Quality Control – Common Wheat Adulteration
Flunixin in Milk
Chloramphenicol in Shrimp
Amnesic Shellfish (Domoic Acid)
Cyclospora (P/A)

Chemical Contaminants
Acrylamide1
Dioxins and PCBs2
Ethyl Carbamate3
Furan4
Melamine5
Perchlorate6
Radionuclides7

Filth and Extraneous Materials

Additional Services

♦ Quality Analysis for GMO testing
♦ Pasta Quality
♦ Dairy Residue
♦ Shrimp and Seafood
♦ Meat Speciation

EMSL can customize an Adulteration & Quality Control package for your specific product and industry using advanced DNA-based PCR technology.

Chemical Contaminants
Acrylamide
Dioxins and PCBs
Ethyl Carbamate
Furan
Melamine
Perchlorate
Radionuclides

Filth and Extraneous Materials

Metals
Arsenic
Lead
Mercury

Methods offered include: FDA/BAM, USDA, USP, AOAC, CMMEF

EMSL Analytical Locations

EMSL Analytical, Inc. is an independent, contract testing laboratory specializing in Chemistry, Food Testing, Materials Analysis, Failure Analysis, Microbiology.

FDA Registered and DEA Licensed cGMP and ISO 17025 Compliant