Since 1994 the FDA has required that all food be labeled with Nutrition Facts. The two most common methods for determining the nutritional content of a product are Laboratory Based Analysis and Database Analysis.

EMSL has a laboratory near you that offers laboratory based nutritional analysis compliant with FDA Labeling Laws.
NUTRITIONAL ANALYSIS
Laboratory Services

Submit 5 oz sample per analyte requested

Complete Nutritional Analysis
Ash
Calcium
Carbohydrates by calculation
Cholesterol
Calories by calculation
Calories from Fat
Fat Profile
Poly
Mono
Saturated
Trans
Total
Iron
Moisture
Protein
Sodium
Sugar Profile
Fructose
Glucose
Lactose
Maltose
Sucrose
Total Dietary Fiber
Vitamin A
Vitamin C

Average Data Package
Complete Nutritional Analysis of 3 units of product. Data can be used to determine average nutrient value to account for inherent product variance.

Camera Ready Nutrition Facts Panel
Requires Complete Nutritional Analysis and serving size information.

Restaurant Nutrient Package
In accordance with Section 4205 of the Patient Protection and Affordable Care Act of 2010. Includes Calories, Carbohydrates, Cholesterol, Fat, Fiber, Protein, Saturated Fat, Sodium, Sugars.

Pet Food Nutritional Analysis
Specifically for Pet Food Guaranteed Nutritional Analysis. Results expressed in %. Includes: Protein, Moisture, Crude Fat, Crude Fiber.

Pet Food Nutritional Analysis – AAFCO
Specifically for Pet Food Guaranteed Analysis and AAFCO compliant labeling. Includes: Protein (min %), Moisture (max%).

Comprehensive Database Analysis
❖ Allergen Statement (optional)
❖ Camera Ready Nutrition Facts Panel
❖ Ingredient Statement
❖ Nutrient Content Claims
❖ Nutrient Value per Serving
❖ Recipe Overview

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