



MVDr. Pavel Mikuláš, Laboratoř pro vyšetřování potravin

Sokolova 1b, 619 00 Brno

Zkušební laboratoř č. 1051 akreditovaná ČIA dle normy ČSN EN ISO/IEC 17025
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L 1051

Testing Laboratory No. 1051 MVDr. Pavel Mikuláš, Laboratory for Food Investigation
accredited by ČIA according to ČSN EN ISO / IEC 17025 standard.

We are the independent private laboratory with over 28 years of experience. The laboratory is for the sensory, microbiological and chemical testing of food, raw materials, feed, cosmetics, drinking water including the determination of foreign and additives and the environment.

Product testing

Verify the quality of your products with objective and accredited laboratory. Our experts will help you from design to marketing approval. We also offer HACCP or applicable national and binding directives in the European Community countries.



Take advantage of our good reputation as a neutral testing organization for your marketing.

Accreditation - Czech Accreditation Institute o.p.s.

Certificate of Accreditation No. 230/2017 for Testing Laboratory No. 1051 - microbiological, chemical, sensory and macroscopic testing of food, raw materials, feed, cosmetics, drinking water and swabs from the environment, including the determination of the foreign and additive substances.

TESTS Laboratory tests in the range:

- Microbiological testing of food, raw materials, feed, drinking water and cosmetics
- Physical testing of food, raw materials, feed, water and cosmetics
- Chemical testing of food, raw materials, feed, drinking water and cosmetics
- Sensory testing of food, raw materials, feed, drinking water and cosmetics
- Macroscopic testing of food, raw materials, feed and cosmetics

We provide advice and consultations on setting up the sampling plan, the range and frequency of analyzes, helping with the interpretation of the results and their relevance to current legislative requirements.

Test reports are issued in English

Nutritional analysis:

The results of our analyzes are with the requirements for mandatory nutrition labeling according to the European Regulation

Basic chemical analysis of food and feed

- fat, dry matter, proteins, carbohydrates, ash, fiber, starch, energy value of foods, metabolizable feed energy and more
- analysis of spirits and wines - content of ethanol, methanol, alcohols, esters and volatile substances

Determination of vitamins

- A, B 1, B 2, B 6, B 12, C, nicotinic acid and nicotinamide, pantothenic acid, folic acid, vitamins D 2, D 3, E, biotin, carotene, coenzyme Q10

Determination of food additives

- Sweeteners, food dyes, preservatives, caffeine, quinine, theobromine

Determination of foreign substances - environmental contaminants

- Heavy metals:
 - Arsenic (As), Cadmium (Cd), Lead (Pb), Mercury (Hg)
- Macroelements:
 - Potassium (K), Phosphorus (P), Magnesium (Mg), Sodium (Na), Calcium (Ca)
- Microelements:
 - Aluminum (Al), Cobalt (Co), Chrome (Cr), Copper (Cu), Iron (Fe), Manganese (Mn), Molybdenum (Mo), Nickel (Ni), Tin (Sn), Selenium (Se) , Zinc (Zn)

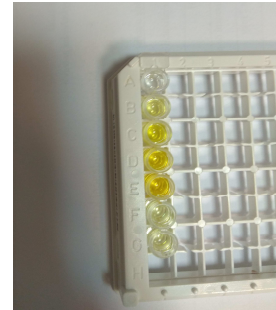


Determination of mycotoxins

- sterigmatocystin, patulin, ochratoxin A, DON, aflatoxin B 1, B 2, G 1, G 2, zearalenone, fumonisins

Determination of allergens in food

Determination of allergens by scintillation assay ELISA:



Pathogenics microorganisms

Bacillus cereus, Salmonella spp., Campylobacter spp., Clostridium perfringens, Cronobacter sakazakii, Escherichia coli, Listeria monocytogenes, Staphylococcus coagulase positive, Yersinia enterocolitica, Toxinogenic mould

Indicators microorganisms

Bacteria of the family Enterobacteriaceae, Pseudomonas bacteria, total number of microorganisms, Enterococci, Optional anaerobic spore forming microorganisms, Coliform bacteria, Mesophilic aerobic microorganisms, Mesophilic anaerobic spore forming microorganisms, Lactobacillus spp., Bifidobacteria, Osmophilus yeast, Moulds and yeast

Residues of inhibitors



Flexible range (accreditation)

- Within the flexible scope of accreditation, accredited examinations are extended to new parameters while preserving the essence of the test. The flexible scope of accreditation allows to perform accredited tests according to the request of the submitter of the analysis.

Contact

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