



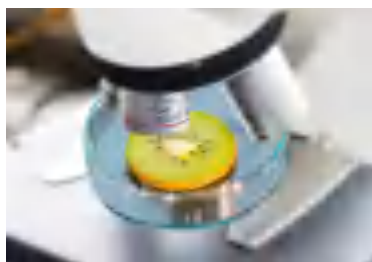
食品检测服务

沃特检验集团是一家具有CMA资质的专业第三方检测机构，可提供从农产品开始到生产、加工环节以及交易、流通、消费环节的有公信力的食品安全检测业务，为整个食品供应链提供有效技术支持和风险防御的服务。

沃特食品及农产品检测服务有且不限于：

食品及农产品检测			食品及农产品检测		
1.1	理化营养成分	1.1.1 营养标签（蛋白质，脂肪，碳水化合物，能量，钠等）	1.4	常规理化检测	1.4.1 pH、水分、灰分、水不溶物、丙二醛、组胺、杂质、茶多酚、酸价及过氧化值等
		1.1.2 营养强化剂（维生素A, D, E及维生素B族，脂肪酸等）	1.5	有害物质	1.5.1 有害毒素/毒物
		1.1.3 种类遍及预包装食品，保健品及婴幼儿奶粉等			1.5.2 非法添加物（化学污染物）
1.2	食品添加剂	1.2.1 防腐剂：山梨酸、苯甲酸等	1.6	微生物检测	1.5.3 兽残
		1.2.2 着色剂：柠檬黄等			1.5.4 农残
		1.2.3 酸度调节剂：柠檬酸等			1.7
		1.2.4 甜味剂：甜蜜素等	1.7.1 标签审核，规避风险		
		1.2.5 抗氧化剂：BHA等	1.8	宠物饲料	
		1.2.6 非法添加剂：亚硫酸及其盐类等漂白剂、亚硝酸盐等护色剂			1.8.2 营养素检测
1.3	重金属含量	1.3.1 有害元素(Pb, Hg, As, Cd, etc..)			1.8.3 食品添加剂
		1.3.2 微量元素 (Ca, Fe, Zn, etc..)	1.8.4 禁止添加物质		

沃特拥有专业的技术支持和测试团队，强劲的技术硬件设施，可以提供满足中国检验检测限量要求，实验室已获得食品CMA资质有着和知名企业合作的丰富经验，可为广大客户消除技术壁垒，为食品安全问题保驾护航。





Food Testing Service

Waltek Services Testing Group Limited is a professional third-party testing organization with CMA qualification for food testing. We can provide a credible food safety testing business from the beginning of agricultural products to production, processing, trading, distribution and consumption, providing the effective technical support and risk prevention services for entire food supply chain.

Waltek food and agricultural products testing services are available but not limit to :

Food and agricultural product testing			Food and agricultural product testing		
1.1	Physical and Physical and chemical nutrition	1.1.1 Nutrition label (protein, fat, carbohydrate, energy, sodium, etc.)	1.4	Routine physical and chemical testing	1.4.1 pH , Moisture , ash, water insoluble, malondialdehyde, histamine, impurities, tea polyphenols, acid value and peroxide value
		1.1.2 Nutritional Enhancers (Vitamin A, D, E and Vitamin B, Fatty Acids, etc.)	1.5	Harmful substance	1.5.1 Harmful toxins/poisons
		1.1.3 Various types of prepackaged foods, health products, infant formula, etc.			1.5.2 Illegal additives (chemical pollutants)
1.2	Food Additives	1.2.1 Preservatives: sorbic acid, benzoic acid, etc.	1.6	Microbial Detection	1.6.1 Microbial routine identification technology : detection of common pathogenic bacteria and non-pathogenic bacteria
		1.2.2 Coloring agent: lemon yellow, etc.	1.7	Label review	1.7.1 Label review, avoiding risks
		1.2.3 Acidity regulator: citric acid, etc.			
		1.2.4 Sweetener: cyclamate, etc.	1.8	Pet feed	1.8.1 Routine physical and chemical testing
		1.2.5 Antioxidants: BHA, etc.			1.8.2 Nutrient detection
		1.2.6 Illegal additives: bleaching agents such as sulfurous acid and its salts , nitrites and other color protection agents			1.8.3 Food additive
1.3	Heavy metal content	1.3.1 Harmful element (Pb, Hg, As, Cd, etc.)			1.8.4 Prohibition of adding substances
		1.3.2 Trace element (Ca, Fe, Zn, etc.)			

Waltek have the professional technical support and testing team , strong technical hardware facilities which can meet the requirements of China's inspection and testing limits, Waltek laboratory has obtained the food CMA qualification, and extensive experience in cooperation with well-known enterprises, Waltek can eliminate the technical barriers and escort the food safety issues for our customers.

