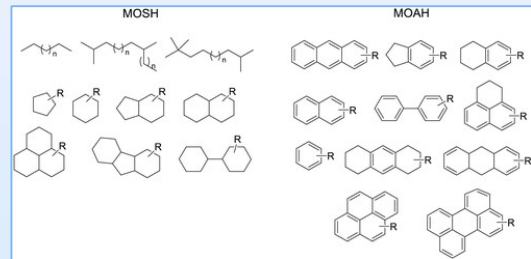


MINERAL OIL ANALYSIS IN FOOD & FOOD PACKAGING

Mineral oils (such as paraffinum liquidum or white oil), which consist of mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH), are widely applied in various consumer products such as medicines and cosmetics. Contamination of food with mineral oil may occur by migration of mineral oil containing products from packaging materials, or during the food production process, as well as by environmental contamination during agricultural production. Considerable analytical interest was initiated by the potential adverse health effects, especially carcinogenic effects of some aromatic hydrocarbons.

Bio Synergy Laboratories

- Can perform testing for mineral oils in foods and in all food products.
- Provide up to date analysis using online HPLC-GC/FID
- Can measure saturated hydrocarbon (MOSH) and aromatic compounds (MOAH) separately automatically
- Evaluates the results of the analysis as required by the customer need.



MOSH/MOAH analysis simplified

- Automated Sample Preparation and Introduction
- Fast and reliable results based on efficient automation and intuitively operated software
- Simple and efficient batch processing of data
- Can be analyzed with this method within in typical concentration range in food products.



Efficient determination of Mineral Oil Residues in Food, Feed and Packaging

Compliance with ISO 17025:2017: Vegetable oils and Foodstuff



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