FQ LAB AND RESEARCH CENTRE (P) LIMITED NABL Accredited



- Approved by Kerala State Pollution Control Board
- ▶ Recognised by Buyers in USA, EU, Japan & Other Countries

FOOD TESTING / TRAINING / FOOD SAFETY SYSTEMS

FQ LAB is ISO 9001: 2015 QMS Certified, NABL Accredited and well equipped with state-of-the-art facilities for testing a wide range of food samples. It provides analytical and R & D services to the food processing and export industry. It is managed by professionals with years of experience in inspection, quality control and laboratory analysis of food products: Cashew Kernels, Spices, Coffee, Tea, Seafood, Ready-to-Cook and Ready-to-Eat Foods.





- Food Analysis
- Consultancy Services
- Onsite Sampling
- Setting up of QC Laboratory for Food Industry
- Facilitation of ISO22000/ FSSC 22000/ BRC Food Safety Management Systems
- Survey and Monitoring of Food Processing Units for conformance to National and International Regulations
- Infrastructure Development of Food Processing Units
- Training of personnel from Industry in Lab Analysis/GMP/Food Safety

TESTS CONDUCTED

- Physical & Chemical Analysis
- Microbiological Analysis and Pathogens Detection
- Residual Pesticides
- Aflatoxin
- Sensory Evaluation
- Shelf Life Studies
- Nutrition Labeling
- » Rancidity Detection
- Migration Test for Packaging Materials
- Water Analysis
- Hygiene and Sanitary Survey of Food Processing Units Hotels and Restaurants













www.fqlrc.com

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