

FARM to FORK

Detecting chemical contaminants and allergens helps ensure the quality and safety of food products. SwRI scientists provide quality and safety services across the food industry, from farmers to distributors, manufacturers, wholesalers and retailers. Whether for fruits and vegetables or complex processed foods, we perform chemical testing, often for same-day or 24-hour turnaround of data. We can test for anything on a food label, from calories and nutrients to additives. We also investigate unusual odors, tastes, colors, defects or possible adulterations.

Includes:

- Heavy metals
- Plastics
- Acrylamide
- Melamine
- Furan
- Mycotoxins

30

years
testing food

40+

scientists, chemists
& techs

8

common food
allergens
identified

1000s

of contaminants
characterized

>100

nutrients
characterized

1000

produce samples
per year

200+

pesticide residues
determined

Includes:

- Fatty acids
- Amino acids
- Vitamins
- Minerals



The Technology Today Podcast offers a new way to listen and learn about the technology, science, engineering and research impacting our lives and changing our world. Check out Episode 3 for a more in-depth discussion of food safety with SwRI food chemistry expert Lorraine Scheller. swri.org/technology-today-the-podcast