

# New Product Development





## Supporting creative innovation

---

Whether you are creating a new food product or adjusting your product's ingredients to comply with a range of unhealthy food taxes including the sugar tax, Intertek can provide a comprehensive suite of services to support your objective.

Our global network of experts can support your team in understanding the requirements to enter the market faster and in the most efficient way, helping you to transform your new product from a concept into a reality.

We have a wealth of experience in preparing products for market; from sensory analysis, health claims, regulatory compliance and label reviews, to nutritional analysis, shelf life, allergen testing, meat species and food contact packaging.

Intertek's expertise has brought confidence and assurance to thousands of organisations around the world. We are committed to providing excellent service and building trusted relationships to add value to your products; giving you the competitive edge.



## Testing Solutions

As part of your New Product Development (NPD) you need to ensure that your products fulfil the requirements of destination markets and that you have a partner you can trust to provide accurate and quick results. Intertek's network of state-of-the-art laboratory facilities provides a comprehensive range of food testing and analysis services.

Solutions for you:

- **Sensory evaluations:** including analyses of new products, consumer market research and acceptance, product quality tracking and defect identification.
- **Nutritional analysis:** our state-of-the-art facilities are equipped to determine values for all mandatory and voluntary measures, including calorie, carbohydrate, fat, protein and fibre content, as well as vitamins and minerals.
- **Physical and chemical testing:** we can test for a wide range of chemical and physical nutrients, including moisture, ash, pH values, salt, histamine, acidity, starch and more.
- **Microbiological testing:** we can test for the full range of potentially harmful food-borne micro-organisms, including pathogens like Salmonella, E.coli, Campylobacter and Listeria, along with spoilage organisms such as Yeasts and Moulds.
- **Residue testing:** including pesticides and veterinary drugs. Whilst the responsible use of pesticides, fungicides and herbicides can help to bolster crop resistance to disease and pests as well as increase yields, the use or overuse of forbidden pesticides can lead to the accumulation of harmful chemical residues. We provide expert trace residue analysis services, helping to ensure your products meet the required standards. From our own state-of-the-art facilities we provide fast and accurate screening to detect, identify and quantify the presence of antibiotics, veterinary drugs and pesticides.
- **Food additives:** our testing laboratories use the latest methods, such as High-Performance Liquid Chromatography (HPLC), to determine the content of food additives.
- **Species identification:** we use advanced methodologies including Real-Time Polymerase Chain Reaction (RT-PCR), to extract DNA from food products and accurately identify the species. Animal species we can identify include pig, cow, sheep, horse, donkey, deer, dog, fox, chicken, duck and goose.
- **Contaminants:** including heavy metals and mycotoxins. Intertek food laboratories are equipped with the latest technology to accurately test for a wide range of contaminants in food such as lead, cadmium, arsenic, mercury, iron and other inorganic elements.

At Intertek, we use the latest methods and technology to identify risk factors, improve quality, efficiency, and add value to the market. As your testing partner, you can be sure of fast turnaround times and accurate test results, demonstrating your compliance with statutory requirements.

## Food Health Claims Submissions and Substantiation

Health claims on food labels and advertising are a representation that a relationship exists between consumption of food and health.

Today, a global perspective is essential to gaining approval in multiple markets because there are different regulations in place in key markets globally that define the types of claims that can be made in food product labelling and advertising, the level of scientific substantiation required, as well as the associated regulatory requirements (for example, full pre-market scientific review versus notification). Intertek's scientific consultants understand the regulatory hurdles to health claims and can help you navigate your way through the complex regulatory systems, helping you communicate the health benefits of your products to the ever-savvy, health-conscious consumer.

Our services include:

- Review of product formulations to determine whether any products qualify for a health claim in one or more jurisdiction
- Review of claims to ensure compliance with existing applicable regulations
- Comprehensive literature reviews to determine whether sufficient data exists to support a health claim
- For innovative products lacking scientific evidence of efficacy, assistance is available in the development, conduct and management of clinical trials
- Review of product labels
- Scientific and regulatory consulting

## Label Validation Solutions

Food label compliance around the world can be very challenging, with countries not covered by the same laws and regulations. In addition, the specifications associated with each product type need to be considered. It is therefore essential to become compliant with mandatory guidelines right from the outset, in order to maximise market opportunities for your products.

Our service is focused towards businesses wishing to sell in multiple markets, supported by our network of experts across more than 100 countries. We offer:

- Translation and validation services to assess your product labelling and to ensure that every aspect, including layout and language, complies with national and international legislation.
- Ingredient statement review: a review of the ingredients list; ensuring that the ingredients are legally approved, used within the correct limits and also meet labelling requirements.
- Regulatory support: in case you need consultancy on specific aspects of food labelling or any associated regulations.
- Preliminary label compliance review: assessment of the product and review of the legal requirements of the labels, including: product name, ingredients lists, allergen declarations, nutrition facts, durability dates, storage conditions, net contents, country of origin, font size, claims and all other mandatory requirements that are essential to comply with the regulations of destination countries.



## Traceability Solutions

When developing your product you not only want to produce an exciting new product to bring to market but you need to confirm that the food is safe for the consumer and meets all necessary quality requirements. Often a unique selling point is part of the origin of the ingredients, for example, where the ingredients were grown, raised or processed, which can be included in product labelling or advertising. Evidence shows that this can only be achieved through an unwavering commitment to food safety and consistency in maintaining product quality.

Intertek's state-of-the-art food laboratories can carry out accurate testing and analysis to minimise the risk of food fraud to your business. We use the latest techniques which have lower detection limits and allow for accurate and reliable testing.

The most visible way to demonstrate your commitment to traceability is through a recognised certification programme. Our continuity of expertise makes us one of the few companies in the world with the capability to offer complete supply chain certification. In fact, some of the most recognised schemes we offer are dependant on a complete supply chain approach. As your **Supply Chain Management** partner we can supervise the entire operation, securing product safety and quality and implementing full traceability.

If your product is seafood related, the Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) Chain of Custody (CoC) certification provides assurance of traceability of fish carrying the MSC logo back to the certified fishery. Giving you the competitive edge in the marketplace, providing buyers assurance of well-managed and sustainable sources, with an internationally recognised, distinctive blue logo placed on your products.

As an accredited **GLOBALG.A.P.** certification body, we can support you through training, pre-audit assessment, final audit and follow up assessments. Because it's a globally accepted integrated standard, adopting GlobalG.A.P saves you dealing with numerous different audits.

By tracing products from their origins and monitoring safety, quality and quantity at every stage of the supply chain in an integrated approach with Intertek, you can guarantee your customers will get the best.

---

### Food Contact Packaging - Migration and Testing

The safety of food packaging and other food contact materials is of critical importance. Our laboratories can test plastic and paper food packaging materials and new food contact materials for overall chemical migration and specific chemical migration of monomers, additives and other trace residual substances.

Intertek experts have extensive knowledge on international and national food contact regulations, including the European Framework Regulation and related directives, amendments and guidelines, FDA regulations for new food contact substances and final food contact articles, as well as food contact regulations in China, Japan and South America.

### Food Physical Safety Analysis

Consider reviewing your product to determine whether the physical properties of the food product and food packaging have the potential to create a hazardous condition. For example, an airway obstruction, the potential for injury or food product characteristics that may cause potential harm.

### Inspection Solutions

Once your product is in production, it is important to monitor and maintain healthy, hygienic and conducive environments along the supply chain in order to safeguard the safety and quality of the new product you have worked so hard to achieve.

By implementing food inspection you can control a given number of samples within a defined lot and follow a fixed sampling plan according to specific points of control, in order to identify issues at their source, maintain product consistency, ensure local and legal regulations are followed during transportation and to enhance your company image.

The inspectors at Intertek can assist with During Production Inspection (DPI), Final Random Inspection (FRI) and Loading Supervision (LS) to ensure that all quality and safety requirements are met.

### Auditing & Certification Solutions

Intertek can help your business to implement best practice and achieve globally recognised certifications for your food production systems, processes and products. This will enable you to protect your brand, products and the consumer.

We can help you to achieve Global Food Safety Initiative (GFSI) recognised standards as well as many more. These include ISO22000, BRC Food (British Retail Consortium), HACCP (Hazard Analysis Critical Control Point), FSSC22000 (Food Safety System Certification), IFS (International Featured Standards), GCP (Good Catering Practices), GMP (Good Manufacturing Practices), Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) Chain of Custody (CoC).





Valued Quality. Delivered.

We operate in over 1,000 locations around the world from Germany, UK, France, Turkey, UAE, India, Shanghai, Beijing, Vietnam, Philippines, Canada and the USA. Our global operations are supported and coordinated by a strong network of offices in more than 100 countries. Our experts on the ground give you the benefit of local knowledge, while our global coordination team can monitor service along your supply chain.

[www.intertek.com/food](http://www.intertek.com/food)



Contact our team today to discuss your requirements:

**Europe**

Intertek Food Services  
Olof-Palme-Str. 8  
28719 Bremen  
Germany  
Tel: +49 421 65727 390  
food@intertek.com

**Americas**

Intertek Food Services  
711 Parkland Court  
Champaign  
Illinois 61821  
United States  
Tel: +1 844 818 6624  
food@intertek.com

**Asia**

Intertek Food Services  
Global Customer Service Centre (Asia Office)  
80 Bendemeer Road  
Hyflux Innovation Centre  
#03-02  
Singapore 339949  
Tel: +65 68 05 48 88  
food@intertek.com



Intertek



Intertek



Intertek



Intertek