



SCIENCE & ENGINEERING

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Food Chemistry & Nutritional Analysis

Most prepackaged foods and food products sold in retail outlets in Canada and the United States require nutritional labeling. Core nutritional labels include valuable information on calories and key nutrients as defined in the Food and Drug Regulation and outlined in the Guide to Food Labeling and Advertising. Values expressed on the label must be accurate and reflect the true contents of the product. Therefore, analytical testing of each product is advised.

RPC offers full nutritional analysis of foods and food products, following federal requirements for both Canada and the United States.

Our skilled staff have experience analyzing an extensive variety of foods including fish and fish products, potatoes, fruits, meats, oils and fats, as well as processed foods such as pizzas, pastries, luncheon meats, etc. RPC offers a complete start-to-finish service that begins with advice regarding sampling protocols and analytical requirements, and finishes with a ready to print nutritional facts panel supplied to our clients.

Core Nutrition Facts Panel analyses include:

- Fatty Acid Profile (Total, Saturated and Trans)
- Cholesterol
- Sugar
- Total dietary fibre
- Minerals (Sodium, Calcium, Potassium and Iron)
- Proximates (Moisture, Protein, Fat, Ash, Calories and Carbohydrates)

Additional analyses include:

- Other minerals and trace metals
- Vitamins (A, C, B, D and E)
- Monounsaturates, Polyunsaturates, Omega-3, Omega-6 and other fatty acids
- Rancidity testing (p-Anisidine, peroxide value and free fatty acids)
- Alcohol
- Acidity
- Brix
- Salt
- Allergens
- DNA based meat species identification

Contact

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RPC's quality management system is registered to ISO 9001:2015.

