



# SAFETY, LEGALITY, AUTHENTICITY AND QUALITY

Testing, inspection and certification for the agri-food sector



CSI, an IMQ Group company, is an accredited body for voluntary certifications in the supply chain in the agro-food sector and a centre of excellence for testing both food and packaging, thanks to the Food, Packaging and Materials laboratory. An integrated approach that proves to be strategic in guaranteeing safety throughout the supply chain.

CSI has one big focus:

## VALORISATION OF VIRTUOUS COMPANIES AND PRODUCTIONS OF QUALITY

### ACCREDITATIONS

#### ACCREDIA

Accredited testing laboratory (full list of accredited tests at [www.accredia.it](http://www.accredia.it)), accreditation no. 0006L, in accordance with UNI EN ISO/IEC 17025 standard for performing the main microbiological, chemical and physicochemical analyses.

Accredited certification body EN ISO/IEC 17065:12 for the product certification in the food and packaging sector.

#### MINISTRY OF RESEARCH - MUR

Laboratory accredited by law no. 46/82 for carrying out analyses in the field of self-control of food companies.

#### LOMBARDY REGION

Registered in the Lombardy Region register of laboratories carrying out analyses of self-control for the food industry n. 030015309006.

#### MISAF (EX MIPAAF)

Laboratory accredited for official analyses in the wine sector.

#### Japanese Ministry of Health

Accredited laboratory for analysis of food products and FCMs destined for Japan

#### Laboratory registration COOP ITALIA



**FOOD**



**WINE**



**FCMs**  
(Food Contact  
Materials) and  
objects in  
contact with  
food



**Legislative  
Assistance**



**Materials**





TESTING • INSPECTION • CERTIFICATION

# FOOD CERTIFICATION

## FARM ASSURANCE

- GLOBALG.A.P. IFA and Add-on:
  - GRASP GLOBALG.A.P. Risk Assessment on social practice
  - BioDiversity
  - SPRING Sustainable program for irrigation and groundwater use
  - GGFSa GLOBALG.A.P. Farm Sustainability assessment
  - COOP Italia Modulo aggiuntivo Trasparenza sui Pesticidi
  - TESCO NURTURE MODULE
  - AH-DLL GROW
  - PLUS Add-on
- GLOBALG.A.P. Chain of Custody
- SQNPI
- LEAF Marque
- Zero Residue
- Regional Brand - QC Emilia Romagna
- UNI 11233 - Integrated production systems in agricultural food chains

## FOOD ASSURANCE

- BRCGS Food Safety and Add-on:
  - Module 11: Meat Supply Chain Assurance
  - Module 13: Meeting FSMA Requirements for Food
- IFS Food
- Plant Based
- EN 16636 (pest management)

## SUSTAINABILITY

- IFS ESG
- AISE PROTOCOL

## FOOD CONTACT/HPC

- BRCGS Packaging Materials and Add-on:
  - Module 11: TMS global quality standard
- IFS PACsecure
- CSI Food Contact (UNI 10192 and Ministerial Decree 21 March 1973)
- EN 15593
- IFS HPC

## BROKER & LOGISTIC ASSURANCE

- IFS Logistic and IFS Broker
- BRCGS Storage & Distribution and BRCGS Agents & Brokers

## SUPPLY CHAIN

- ISO 22000 and ISO 22005
- Second party or supply chain audit

## IN PROGRESS

- FSSC 22000

## TRAINING

**Courses in classroom, by remote and in house**

CSI S.p.A. is IFS approved Training Provider and organizes official BRCGS training courses



# FOOD TESTING

1. Quality markers microbiological analyses
2. Testing for spoilage micro-organisms
3. Microbiological analyses of pathogens
4. Filth-test
5. Stability tests and shelf-life studies
6. Search for environmental and packaging contaminants (PAHs / metals / mycotoxins / acrylamide / pesticides / monomers / additives / NIAS)
7. Multi-residual pesticide analysis
8. GMO detection and DNA identification
9. Allergen detection
10. Vitamins
11. Additives detection
12. Environmental monitoring: Surfaces/Water/Air
13. Nutritional analyses
14. Food sensory analyses
15. Food labelling compliance
16. Verification of purchase specifications
17. Analytical plans/plans for large-scale retailers and suppliers
18. Image analysis on food
19. Microbiological challenge testing
20. Fish freshness indices (ABVT / histamine)
21. Characterisation of oils / fats (No. peroxides / acidity / Kreiss / anisidine / no. totox)
22. Chemical-physical analyses (pH/Aw)
23. Commodity analysis

# WINE

1. Total acidity, fixed acidity, volatile acidity
2. Carbon dioxide content on sparkling and sparkling wines (official anhydrase method and Carbon QC)
3. Overpressure at 20°C (aphrometric method)
4. Free sulphur dioxide
5. Total sulphur dioxide
6. Relative density and density at 20°C
7. Total dry extract
8. Actual alcoholic strength
9. Reducing sugars (expressed as glucose and fructose)
10. Total sugars
11. Sucrose
12. Organic acids (L-malic acid, D-malic acid total lactic acid, tartaric acid, pyruvic acid sorbic acid, citric acid, glycerol, gluconic acid)
13. Tartaric stability and protein stability
14. Acetic acid by spectrophotometry

# FCMs

1. Testing for compositional conformity
2. Overall and specific migration testing of monomers, additives, metals, dyes
3. Sensory evaluations
4. Validation protocols for not specifically regulated materials
5. Safety verification of food machineries, vending machines, coffee machines (L.D. 23 February 2023, n. 18)
6. Specific migration testing in food matrices
7. Analytical plans for international compliance
8. Detection of major contaminants in different matrices (PAHs, PFAS, Phthalates, Mosh/Moah)
9. Microbiological hygiene assessment of packaging
10. Shelf-life packaging dependant
11. Assessment of non intentionally added substances (NIAS)
12. Screening tests and risk assessment
13. Post-run evaluation of compounds detected by screening tests using validated software and databases



# LEGISLATIVE ASSISTANCE

1. Dedicated team of specialists
2. Newsletters dedicated to the FCMs world
3. Dedicated mailbox for quick answers
4. SVHC substance list update
5. Assistance and support for FCMs EC and EXTRA- EC FCMs legislation for each material
6. Revision of compliance declarations
7. Drafting of compliance declarations based on suppliers documentation analysis
8. Evaluation of supporting documentation
9. Rationalisation, optimisation and drafting of analytical plans
10. Support in the management of results obtained for all types of FCMs testing
11. Consultancy and customised training courses in national, European and international contexts

# MATERIALS

1. Permeability measurements to gases (oxygen, water vapour, carbon dioxide, nitrogen, etc.) and flavours
2. FTIR, Raman, DSC, TGA, MFI, XRF analyses
3. Compositional and stratigraphic analyses of flexible films
4. Additives in plastics
5. PET and plastics from recycling: Challenge test
6. Biodegradability and compostability
7. Child proof test
8. Analysis of detergents and cleaning agents
9. Toy tests
10. Performance tests for different product categories
11. Tests on childcare products
12. Testing in accordance with RoHS Directive
13. Search for SVHC substances
14. Determinations for compliance with the parameters of the REACH annexes
15. Analytical plans/specifications for large-scale retailers and their suppliers
16. Physical and mechanical tests on plastic and rubber materials (tensile strength and elongation, puncture resistance, delamination, welding, tearing, COF, bending, dart test, etc.)
17. Accelerated ageing tests (WOM), conditioning in climatic chamber and under stressed conditions
18. Resistance to chemical agents
19. Tests according to USP and EuPh
20. Packaging/pharmaceutical interaction studies
21. Packaging/cosmetic interaction studies
22. Medical devices: diffusion testing of active ingredients (reconstructed tissues)
23. Sterility testing
24. Evaluation of antibacterial and antifungal activity of materials
25. Physical-mechanical tests in the automotive field
26. Train film testing
27. Tests on construction products
28. Chamber emissions (VOC - Volatile Organic Compound and formaldehyde)
29. Tests on adhesive labels
30. Testing of raw materials