



Food Safety Consultancy Services

Eurofins Food Testing UK



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Food safety expertise to support compliance, quality & confidence

The Eurofins Food Testing UK Ltd's consultancy teams offer expert guidance to help you manage the evolving risks faced by food businesses. Whether you are a manufacturer, retailer, importer or brand owner, our consultancy services are tailored to support your business needs.

Key services

- Regulatory compliance, risk management and result interpretation
- Food and non-food labelling compliance and import compliance monitoring
- Food authenticity and fraud prevention
- Food safety risk assessments and risk profiling
- Crisis management and complaints support
- Supplier audits and marketability assessments
- Shelf-life validation
- Horizon scanning and emerging risks
- Data insights and analytics
- Interim management, technical and quality support
- Cooking instructions verification
- Training courses



Technical expertise

Our subject matter experts can support your technical and quality teams, supplementing your resource with their technical expertise.

Work undertaken may include:

- Chemical and microbiological testing recommendations
- Recommendations for microbiological criteria; pass / fail limits
- Review of product testing schedules, based on risk and historical results
- Review of microbiological environmental sampling programmes; locations, tests, frequencies, setting of acceptance and action limits
- Review of allergen management and monitoring
- Support to identify appropriate actions in response to possible range of microbiological results; interpretation of significance of different microbiological results
- HACCP review
- Determining critical limits for HACCP Critical Control Points
- Microbiology and quality trouble-shooting; support for Root Cause Analyses by a variety of methodologies



Regulatory compliance and risk management

Food safety begins with a clear understanding of your legal obligations and the risks within your supply chain. Eurofins Food & Feed Testing provides consultancy and scientific support to help your business align with current food safety regulation and industry guidelines to reduce risk across the supply chain.

Key services

- Food regulatory compliance guidance
- Interpretation of analytical results
- Strategic approaches to risk management
- HACCP, TACCP, and VACCP consultancy
- Food safety auditing and compliance reviews
- Trainings on current topics and developments for your teams

Additional services

- Nutrition and health claim substantiation and labelling support
- Allergen management and allergen-free claim support
- Support for microbiological and chemical criteria setting
- Food safety auditing and compliance reviews

Tailored support for your business

Our consultants provide support tailored to your business and operational needs. Whether you require one-off advice or ongoing consultancy, our service is adaptable and practical. We help you understand the results of your food testing and evaluate actions needed. Our team provides expert interpretation of microbiological, chemical, and nutritional data to support compliant labelling and marketing claims.

Get in touch

To order small batches of consultancy hours or routine testing visit **Eurofins Testing Direct**.

Would you like to find out more about our food consultancy and risk management support, testing solutions, or access our competence centre services?

Contact Eurofins Food Testing UK today by emailing risk@ftuki.eurofins.com or calling **+44 (0) 845 604 6740**.

Food labelling, UK and EU import compliance

Food labelling is one of the most strictly regulated areas. Whether you export, import, or launch new products, Eurofins Food Testing UK supports you to ensure that your labels and claims meet all relevant legislation.

Key services

- Label compliance reviews (ingredients, allergens, nutrition and health claims)
- Import documentation checks for UK and EU markets
- Pre-market assessments and product checks
- Translation of labels for export markets
- Cooking instruction validation via Public Analyst Scientific Services
- Product marketability checks and compliance validation

Expert consulting for market access

Our services include a full legislative review and validation of your label content. We assess the compliance of your packaging across all required elements and advise on any additional nutritional or contaminant testing required. Eurofins Food & Feed Testing laboratories provide accredited analytical services to verify the nutritional composition and safety of your products. This includes confirmation of ingredient quantities and contaminant levels, and support with due diligence for labelling accuracy.

Benefits of our labelling & import compliance services

- Reduce regulatory and compliance risks
- Ensure your products meet market requirements
- Improve consumer trust with clear and accurate information
- Avoid costly product withdrawals
- Support for due diligence through accredited analytical testing

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Food authenticity and fraud prevention

Food fraud is increasingly complex and difficult to detect. While food authenticity testing plays a vital role, effective mitigation requires efforts beyond laboratory analysis. Eurofins Food Testing UK experts help you design robust food fraud prevention strategies to maintain the integrity of your supply chain.

Key services

- Vulnerability assessments (VACCP) for fraud risk management
- Supply chain traceability and integrity reviews
- Development and optimisation of food fraud mitigation strategies
- Authenticity testing
- Interpretation of food authenticity testing results
- Auditing and regulatory documentation support
- Tailored fraud prevention advice and best practice implementation

Benefits of food authenticity and fraud prevention consultancy services

- Minimise risk of food fraud-related incidents and recalls
- Build consumer and retailer trust through proactive prevention
- Maintain supply chain integrity and transparency
- Achieve compliance with regulatory and certification requirements

Why choose Eurofins Food Testing UK?

Protect your brand from mislabelling, ingredient substitution, and supply chain vulnerabilities through expert food authenticity consultancy. The Eurofins Competence Centre for authenticity testing, **Eurofins Analytics France SAS**, and food assurance experts assess fraud risks across your supply chain. Our consultants help you implement practical, risk-based controls that ensure compliance with food safety regulations, EU standards, and customer expectations.

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Food safety risk assessments and risk profiling

In today's complex and globalised food systems, risk assessment is essential. Eurofins Food Testing UK laboratories offer expert consultancy and accredited testing to help you identify, evaluate, and manage risks across your food supply chain.

Key services

- Full food supply chain risk assessments and vulnerability profiling
- Chemical risk identification (e.g. contaminants and residues)
- Microbiological Risk Assessments (MRA) and hygiene assurance
- Allergen risk management and control validation
- Sampling and testing programme set-up recommendations including criteria setting
- Food authenticity and fraud risk reviews (VACCP)
- Food defense and intentional contamination mitigation (TACCP)
- HACCP consultancy and documentation review
- Support to implement and develop Food Safety Management Systems

Benefits of our food safety risk assessment services

- Identify risks before they impact product safety or brand trust
- Ensure compliance with legal and customer food safety standards
- Strengthen supplier assurance and food chain resilience
- Support continuous improvement and audit readiness

Why choose Eurofins Food Testing UK?

As a leading provider of testing and laboratory services with a global network of experts, we offer you valuable insights regarding supply chain risks, regulatory developments and the latest analytical innovations. Working hand in hand with you, we review your product-specific hazards and support you to implement or improve HACCP plans. Our focus is on proactive, preventive controls that strengthen your food safety systems. We combine testing, interpretation, and practical advice to support compliance and public health protection.

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Crisis management and complaints support

Food safety incidents can occur at any stage in the food production cycle, from production to point of sale. Whether it is contamination, a product recall, or consumer complaints, Eurofins Food Testing UK offers expert support to help you respond quickly, investigate thoroughly, and prevent future issues.

Key services

- Incident response and investigation
 - Food safety incident response planning and rapid execution
 - Root cause analysis of food safety complaints and incidents
 - Validation of controls and risk identification
 - Crisis mitigation strategy design
 - Emergency food safety consultancy and support (in cases of regulatory interventions or other incidents)
- Food complaints investigation services
 - Foreign object identification (animal tissue, plastic, vegetable matter, stones)
 - Taints and off-flavours (chemical, burnt, or off-notes)
 - Quality concerns (rancidity, bloom, spoilage, heavy metal contamination)
 - Microbiological concerns (moulds, haze, sediments, pathogen contamination)
 - Allergen contamination
 - Food authenticity complaints (e.g., mislabelling, counterfeit, DNA/gene identification)
- Food safety crisis management planning

Why choose Eurofins Food Testing UK?

Eurofins Food & Feed testing teams combine industry-leading expertise in food safety and complaint investigation with accredited testing and expert interpretation to support you in crisis situations. When needed most, we act as an extension of your food safety team; reliable, responsive and ready to help. Our confidential and defensible reporting supports both prevention and resolution.

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Eurofins Food Testing UK Food Safety Consultancy Services

Supplier audits & marketability assessments

Your suppliers are an extension of your business. We help you verify they meet the food safety, quality, and food regulatory compliance requirements expected by customers, retailers, and authorities.

Key services

- Supplier audits according to GFSI, GMP and bespoke customer specific standards
- Gap analysis and actionable recommendations
- Supplier approval, monitoring, and improvement support
- Product marketability checks and compliance verification

Legal labelling support, training & consultancy

- Advisory services for UK, EU, and global labelling regulations
- Labelling translation and localisation in 50+ countries
- UK food safety training including HACCP, microbiology, and food law
- Tailored training programmes delivered virtually or on-site

Additional services

Delivered in partnership with Eurofins Food Assurance, we offer recognised and tailored audit and certification solutions:

- BRCGS Food Safety, Packaging, Storage & Distribution, and Agents & Brokers audits
- Bespoke and second-party audits for your internal or customer standards
- SMETA and environmental audits

- Laboratory approval schemes
- Legal and food law consultancy

Benefits of supplier audits & marketability assessments

- Reduce supplier risk and possibilities of non-compliance
- Ensure product compliance with food regulatory standards
- Improve oversight of suppliers, and supplier performance
- Strengthen supply chain compliance and resilience

We collaborate with your technical and procurement teams to assess and evaluate suppliers. Our detailed audit reports and recommendations support your food safety, legal, and market access goals.

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Shelf-life validation

Shelf-life determination is more than just assigning a date. It is essential for food safety, product quality, customer satisfaction, and regulatory compliance. Whether you are launching a new product or reformulating an existing one, we help you establish a safe, defensible shelf-life.

Support for shelf-life extension trials

- Shelf-life testing for food (microbiological, chemical, and physical)
 - Biochemical and microbial indicator testing (e.g., histamine, TVB-N)
 - Microbiological risk assessments (MRA) for shelf-life evaluation
 - Predictive microbiological modelling and tailored testing plans
 - Challenge testing (growth, inhibition, and inactivation studies)
 - Interpretation of shelf-life testing results and validation reports
 - Routine verification testing
 - Tailored shelf-life testing programmes
- Labelling advice on 'Use By' and 'Best Before' date application
- Support for shelf-life extension projects
- Cooking instruction validation for safety and usability

Benefits of shelf-life validation and testing

- Provide scientifically proven shelf-life determination
- Support compliance with European retail and regulatory requirements
- Prevent costly regulatory compliance issues and product recalls
- Maximise commercial potential with safe shelf-life extensions

Our consultants combine scientific testing with practical advice tailored to your product and market. We'll design a shelf-life validation programme specific to your requirements and work closely with your technical teams to ensure seamless execution.

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Horizon scanning and emerging risks

Food supply chains are constantly evolving, bringing with them new risks and uncertainties. Eurofins Food Testing UK's horizon scanning services enable you to anticipate, assess and manage potential risks before they become critical.

Key services

- Monitoring of emerging food safety risks (microbiological, chemical, regulatory)
- Intelligence on food authenticity and fraud risks, recalls, and incidents
- Customised risk-based food safety assessments for your market and products
- Regular food safety updates and proactive risk management strategy reports

Benefits of our services

- Identify and manage risks before they affect your operations
- Gain early warnings of market, regulatory, or supply chain threats
- Make informed decisions with reliable global data and EU-based expertise
- Strengthen food safety strategies through proactive planning

Our food safety consultants deliver tailored food safety horizon scanning reports and support you to get the most out of the findings and create the most valuable risk mitigation plans and contingency strategies.

With access to our global network of Food & Feed testing laboratories and food safety specialists, our consultants are ideally placed to deliver informed, actionable insights that meet current and evolving challenges and risks.

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Data insights and analytics

Laboratory testing data is only valuable if it drives action. Our food safety data insights and analytics services help you interpret trends and act on risks early to improve performance and protect your brand.

Key services

- Customer related data analysis and interpretation of food safety testing data from Eurofins Food & Feed Testing laboratories
- Trend identification and food safety risk hotspot mapping
- KPI reporting for food safety monitoring and compliance
- Visualisation of trends via reports, tables, and dashboards

Eurofins Food Testing UK data insights

A powerful UK-based data analytics service for food businesses seeking real-time visibility and insights. Whether used alone or in conjunction with our expert microbiology and chemistry teams, this service enhances food safety performance and compliance.

Key features include

- Integration with Eurofins Food Safety Testing results
- Support for microbiology, chemistry, and key test categories
- Multi-site and individual food safety performance tracking
- Customisable reporting and real-time data visualisation

- Graded result classification (amber, green, red)
- Failure trend reports and compliance summaries

Benefits of utilising data insights and analytics

- Detect issues early and prevent escalation
- Streamline compliance with food safety performance tracking
- Support continuous improvement through real-time analysis
- Drive data-led decision-making across your operations

Our consultants tailor data analysis solutions to your business. Whether you need ad-hoc insight or ongoing monitoring support, we help you get the most out of your testing data to strengthen your food safety strategy.

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Interim management

Bridge business gaps when needed with Eurofins Food Testing UK's expert interim food safety consultancy and training, supporting your technical and quality assurance teams.

Key services

- Interim technical, quality, and food safety management
- Short- and long-term placements in the UK and Netherlands
- Crisis cover and project-specific consultancy
- Support for audits, food safety standards, and documentation
- Direct integration with Eurofins' Food & Feed Testing and advisory network

Flexible, expert support when you need it most

Eurofins Food & Feed Testing provides interim technical and quality management services designed to support businesses to maintain operations, meet deadlines, and navigate team changes. Whether short-term cover or long-term consultancy is needed, our experts support you to ensure continuity and compliance.

Integrated consultancy, backed by testing

Our interim consultants have access to the full Eurofins Food & Feed Testing network of food testing, training, and consultancy services. This includes HACCP development, shelf-life validation, compliance audits, risk assessments, and food fraud prevention.

Upskill your team through tailored training

In addition to hands-on interim support, we offer customised training programmes in HACCP, microbiology, food labelling, auditing, BRCGS standards, and more. Courses are available remotely or on-site, designed to fit your team's needs.

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Cooking instructions verification

Eurofins Food Testing UK's sister company, Public Analyst Scientific Services (PASS) offers verification of cooking instructions within an extensively equipped test kitchen, to ensure product quality and safety for manufacturer, retailer and consumer.

Using technical expertise, cooking instructions verification are performed to ensure consumers are provided with correct information and cooking guidelines for ready meals and other food products whilst ensuring product quality and safety.

PASS can provide the following services for cooking instructions verification:

- Following of on pack cooking instructions to ensure the components reach required temperatures
- Development of cooking times & temperatures for various appliances and power levels based on sample components
- A full range of calibrated gas, electric, fan assisted & microwave ovens
- Verifications can be carried out in conjunction with microbiological and nutritional analysis
- Taste panel assessment of the final cooked product

Our food testing laboratories are amongst the best facilities in Europe, equipped with a full range of instrumentation to analyse a variety of food products and raw materials.

Continual investment in the laboratories and the latest technologies, coupled with our trained and skilled scientists allow us to provide high scientific standards of quality, accuracy and delivery.

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Food safety training courses

At Eurofins Food Testing UK Ltd., our dedicated training team combines scientific expertise with practical industry knowledge to help food professionals build confidence, competence and compliance.

We deliver a wide range of food safety training courses designed to meet the evolving needs of manufacturers, retailers and suppliers across the UK. From microbiology and HACCP to food labelling, allergens and authenticity, our programmes are developed and delivered by experienced Eurofins specialists working at the forefront of testing and regulatory compliance.

Instructor-led online training courses

Our scheduled instructor-led online training courses run throughout the year, offering a convenient and interactive way to learn directly from Eurofins specialists. Each session combines technical insight with practical guidance you can apply immediately in your role.

Read on to explore our upcoming course dates and discover which sessions best fit your training objectives.

Private, tailored and bespoke training courses

Any of the training courses from our scheduled programme can be delivered as private sessions for your business. Optionally, they can be tailored to your specific product type and production processes.

Our skilled team are also happy to work with you to develop bespoke training courses suited to your business needs.

Any of our private courses can be delivered live online, or in person at your premises by arrangement.

Assessment options

Each course is available with or without an assessment, allowing participants to choose whether they wish to complete a formal evaluation and receive certification of achievement, or simply attend for knowledge development.

What you will receive

Every participant benefits from a comprehensive learning experience designed to support real-world application and professional development.

- **Course material** – detailed reference notes and supporting resources to reinforce your learning and assist with on-the-job implementation
- **Certificate of attendance** – recognising your participation in each training
- **Certificate of achievement** – awarded to participants who complete the optional assessment and achieve a passing grade, providing formal recognition of competence

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Food Compliance & Risk Management

Contact us

Our skilled team are happy to work with you to develop bespoke food consultancy and risk management support, testing solutions, or access to our competence centre services. Get in touch to discuss your requirements:



risk@ftuki.eurofins.com



www.eurofins.com/en-uk/food-testing



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