

Our lab offers you a wide range of microbiological and chemical analyses to help you develop top products. After all, all examinations are carried out in accordance with an internationally renowned quality management system (ISO 17025:2017).

We carry out approximately 15,000 analyses every year on more than 4,000 samples from 300 different customers.

Your company will benefit from the expertise we have built up since 1930, complemented by a modern, easily accessible infrastructure.

Our main advantages:

- expert advice to optimise the quality of your products
 - a wide range of analyses, combined with professional, tailored guidance throughout the process
 - BELAC accreditation for the analysis of fifteen parameters in all foodstuffs
 - modern laboratory equipment complying with the applicable quality standards (with computerised data management via a LIMS tool)
 - a dynamic, enthusiastic and experienced team
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- [Request your lab analyses](#)

What parameters can be analysed?

- [Accreditations by BELAC](#)
 - [Advice and guidance](#)
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- [Discover all premiums for companies \(in French or Dutch\)](#)