

# Nuts & Dry Fruits

## Safety and Quality Assurance



Nuts and dry fruit products can be consumed on their own or used as ingredients in a wide variety of products. They provide necessary minerals, dietary fibres, and variety of bioactive compounds. Their popularity is increasing as consumers seek natural, healthier, more sustainable alternatives to animal-based foods.

Robust market growth is accompanied with an increased emphasis on safety and quality. The climate change causes higher exposure of crops to pathogens as well as mycotoxigenic fungi, and hence the spread of mycotoxins. According to the recent WHO/FAO study listing foods of greatest concern from a microbiological food safety perspective, nuts and nut products ranked fourth, followed by confections and snacks; dried fruits and vegetables and seeds for human consumption.

Apart from the general requirements on food safety set by the Regulation 178/2002/EC, special attention is paid to labelling requirements (Regulation 1169/2011/EC) and the maximum levels for residues and contaminants (Regulation 1881/2006/EC). The European Union is the largest market for edible nuts in the world, representing more than 40% of the total world imports. Mandatory import controls on some contaminants and goods from certain countries are set by the Regulation 669/2009/EC.

Our team of experts has a profound expertise in microbiological, chemical and physical analyses of nuts & dry fruits, and we are ready to help you ensure compliance with regulations around the globe.

Our ISO 17025 accredited laboratories can support you in determining:

- Contaminants such as heavy metals, mycotoxins, PAHs, dioxins or pesticides
- Pathogens and radioactivity
- Nutritional parameters including fatty acids (e.g. Omega-3)
- Micronutrients such as vitamins and minerals
- Shelf-life and sensory characteristics
- Allergens and additives, incl. sulphur dioxide

When working with ALS, you can expect:

- Professional services based on many years of experience with the products
- Fast and accurate methods using state-of-the-art instrumentation
- Reliability and accuracy of results confirmed via Regular Proficiency Test evaluations
- Evaluation of results according to client's limits
- Online access to the results via our web-based platform
- User-friendly transport solution



Food  
division



For more information, please contact our client service at  
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With a passion for science, we serve clients with data-driven  
insights for a safer and healthier world.