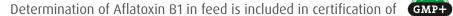


ALS Czech Republic provides accredited tests for the content of mycotoxins in various food commodities, raw materials for the food industry, agricultural crops and feed. The most common foods analysed are cereals, dried fruits, nuts, spices and cocoa.

Our laboratories are equipped with the latest HPLC technology (HPLC with fluorescence or spectrophotometric detection) and we fully meet the requirements of the European regulations for analytical measurements of mycotoxins.

Mycotoxins are secondary metabolites produced by certain fungi. There are more than 350 species of toxicogenic fungi, many of which produce more than one mycotoxin. The main producers of mycotoxins are the species of Aspergillus, Penicillium and Fusarium. Due to their proven harmful effect on human and animal health, including carcinogenic effect and diseases of the liver and kidneys, mycotoxins are closely monitored and their amount regulated by legislation.

The limits on mycotoxins are set by the Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, as amended by the Commission Regulation (EC) 1126/2007, 565/2008 and 629/2008.

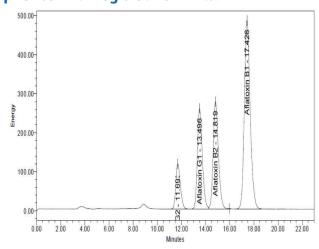






We provide accredited determination of mycotoxins in compliance with legislative limits:

| PARAMETR | LOQ (µg/kg) |
|---------------------------------------|-------------|
| Aflatoxin B1, B2, G1, G2 | 0,3 |
| Sum of Aflatoxins | 1,2 |
| Aflatoxin B1, B2, G1, G2 in baby food | 0,1 |
| Sum of Aflatoxins in baby food | 0,4 |
| Aflatoxin M1 | 0,01 |
| Ochratoxin A | 0,15 |
| Deoxynivalenol | 50 |
| Zearalenol | 15 |
| Patulin | 5 |
| T2/HT2 Toxin | 5 |



For more information, please contact us on +420 226 226 998 or via e-mail: czsupport.food@alsglobal.com.

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