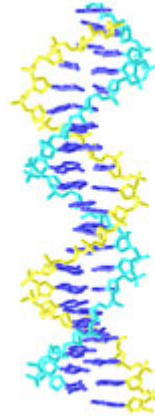







Food Chemistry (non-pharma)



The Chemistry Division of Deibel Laboratories Inc. can trace its roots as an independent laboratory to the early 1900's. We continue our proud history today by offering analytical data of the highest quality.

Our customer focus extends beyond providing reliable data because of the strong emphasis we place on building personal relationships and communication with our customers. We see our mission as offering client-specific service, customized to individual needs.

But why choose Deibel?

-  Our analytical expertise includes a broad range of analyses and sample matrices.
-  Routine chemical methodologies include Column Chromatography, Gas Chromatography, HPLC, UV Spectrophotometry, Fluorimetry, as well as standard wet chemical methodologies.
-  We have extensive experience in stability studies, shelf-life determinations and preservative challenges.
-  We provide plant audits and consultation services for your specific requirements.
-  Method development is a cornerstone of our laboratory operation. If you have an unusual request, feel free to contact us for consultation. We can help you solve your most troubling problems.



Commonly Requested Analyses

Alpha hydroxy acids	MINERALS / METALS	PROXIMATES
Vitamin A (retinol)	Arsenic	Fatty acid distribution
Vitamin A (carotene)	Cadmium	Cholesterol
Vitamin A (combined)	Calcium	Peroxide value
Vitamin D (HPLC)	Chromium	Thiobarbituric acid
Vitamin D (rat bioassay)	Cobalt	Saponification value
Vitamin E	Copper	PROXIMATES
Menadione	Iodine	Iodine value
Thiamine (B1)	Iron	Protein
Vitamin C	Lead	Fat
Riboflavin (B2)	Magnesium	Moisture
Niacin	Manganese	Ash
Pantothenic Acid	Mercury	Carbohydrates
Pyridoxine (B6)	Phosphorus	Calories
Cyanocobalamin (B12)	Potassium	
Biotin	Selenium	
Folic acid	Sodium	
Choline	Zinc	
	Heavy metals (USP)	
	Other minerals prep	



Commonly Requested Analyses – continued

BIOCHEMISTRY

Aflatoxin	Mineral oil and waxes	
Amino acid profile	21CFR, Phase 1	
- including tryptophan	21CFR, Phase 2	
Ash	Moisture (oven drying)	
Benzoate	Moisture (vacuum oven)	
BHA	Moisture (Karl Fisher)	
BHT	Monosodium glutamate	
Caffeine	Peroxide value (food)	
Calories (bomb)	Propyl gallate	
Capsaicin	Propylene glycol	
Chloride	Protein	
Cholesterol	Saccharin	
Ethoxyquin	Salt	
Fat (soxhlet)	Saponification values	
Fat (acid hydrolysis)	Sorbates	
Fat (Roese Gottlieb)	Sugar, reducing	
Fatty acid profile		
Fatty acids, free	Sugar profile	TBA value
Fatty acids, total	Total sugars	Titrateable acidity
Fiber, crude	Sulfite	Viscosity
Fiber, total dietary	TBHO	Water activity
Iodine value		



Commonly Requested Analyses – continued

PERSONAL CARE & COSMETIC CHEMICAL ANALYTES	NUTRITION LABELING	
Alpha hydroxy acids Amino acids Betaine Capsaicin Dimethicone Glycerine Hyaluronic acid Myristic acid Oxybenzone Panthenol Parabens Phenol coefficient Perservative efficacy Propylene glycol Retinol Salicylates Triclosan Use dilution Vitamin E Zinc oxide	Manadatory: Calories Calories from fat Total fat Fatty acid distribution Cholesterol Total Carbohydrates Total sugars Total dietary fiber Protein Sodium Vitamin A Vitamin C Calcium Iron Mineral disgestion	Voluntary: Trans Fatty Acids Riboflavin Niacin Other vitamins Potassium Other minerals Sugar alcohols Soluble fiber Insoluble fiber
MISCELANEOUS		
Natamycin assays for Cheese Method Developments	Shelf Life determinations Preservative challenges	

The Deibel Labs Chemists are experts in Method Developments for unique or unusual matrices. Simply call the Chemistry lab for details at (847) 329-9900.

Deibel Labs are here to provide you with analytical expertise and peace of mind.