

FYTOLAB-Flash

When EXCELLENCE is your STANDARD

Official opening Fytolab Bulgarije.

As part of the growing importance of internationalization (globalization) within the food sector and the increasing residue requirements in the new EU countries, Fytolab will open in June 2010 officially a new laboratory in Plovdiv, "[Fytolab Bulgarije](#)". The laboratory will use high technology equipment such as GC-MS/MS and LC-MS/MS and will be audited in September 2010 by BELAC in order to get an ISO 17025 accreditation. With the launch of this laboratory, Fytolab wants to contribute in supporting and developing the local market and the import and export sector in the region.

More information will be available soon on our website, www.fytolab.com

Optimization and expansion GMS and LMS methods

Given the importance of a large and relevant range of pesticides within our multi-residue GMS and LMS methods, [Fytolab](#) updates these methods on a regular basis. Based on changes in legislation, RAS messages and customer feedback, the LMS scope was further extended on June 7th, with 40 new pesticides. In addition, a transfer of some pesticides took place, from our GMS/GMS4 methods to our LMS method. All together, the GMS –LMS combination contains now around 400 pesticides and a new update is already planned for the end of this year. The new scopes can be found on our website.

Rusland

On June 1, 2010 the Russian government confirmed an adjustment to the current legislation regarding the MRLs and the good agricultural practices for imported products.

These changes can be found at the following website: <http://www.freshquality.org/english/news.asp>. [Fytolab](#) keeps track of these changes for you and ensures the correct reporting and safety certificates for Russia.

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Fytolab Seminar 2010, Mycotoxines.

On June 2010 Fytolab organised her yearly international Seminar. More than 170 participants listened with interest to an extensive introduction about mycotoxins. Speakers of the food safety agencies from Belgium and the Netherlands, the European government and research organizations presented various facets of this issue and the expectations for the future.

Renewal of the reception area at Fytolab Belgium

To ensure a pleasant welcome for all our customers and suppliers, Fytolab recently renewed the reception area. Our administrative team will, as always, be happy to answer all your questions.



More information on the topics mentioned can be found on our website www.fytolab.com or can be obtained through contacting info@fytoLAB.com or tel 0032 9 330.10.10.