



For wine's quality glasses

Our deep commitment

Your challenges

Since its foundation in 1982, pH is committed to protecting food safety. The founder was first to discover the use of methyl alcohol in wine in 1986.

The scandal overwhelmed Italy's wine industry because methanol, added to increase alcoholic content, caused deaths and the consequent wine market's collapse. pH's field of action hugely extended from oenological controls including all productive sectors regarding food, food contact and environment.

Such scandals, that often attack agro-food industry even at international level, led consumers to give more attention to what arrives to their table dining room: they look for safety, quality and hygiene of products, being careful of nutritional values, geographical origin, presence of additives and allergens and preferring low environmental impact products.

Wine industry operators' main responsibility is being in the market guaranteeing the acceptance of any measure for identification, evaluation, analysis and management of risks related to wine production and distribution.

TÜV Italia and TÜV SÜD Group are partners with wine

operators and with all the food chain, through the activity of its global network of laboratories, represented in Italy since January 2013 by pH Laboratories.

How can we help you?

pH offers to the wine operators analysis including:

- **Pesticides** (multiresidue analysis and individual methods for a total amount of active substances superior to 700, including rodenticides too). Analysis are carried out using official method (QUECHERS) and liquid and/or gas chromatography together with Triple quadropole mass spectrometry, TOF (time of flight) that are sensitive and specific techniques for identification of molecules very different from each other and in low concentration (LOQ 0,005 mg/l technique for the main molecules). pH controls the quality of its results participating in inter laboratories circuits organized by authorized Bodies as QS, Fapas, Centro Operativo Ortofrutticolo and ISS.
- **Mycotoxins (Ochratoxin A)** – The method is able to detect the presence of Ochratoxin for concentration $\geq 0,01 \mu\text{g/L}$.

- **Biogenic amine** – This analysis is carried out using in-house method by ion chromatography technique.
- **Heavy metals** – pH is able to use two different official and accredited methods for heavy metals analysis: UNI EN 15763-2010 + UNI EN 13805-2014 (ICP-MS) and OIV (flame and atomic absorption spectroscopy).
- **Basic analysis** – sugar, total acidity, volatile acidity, pH, SO₂ (free and total), alcohol.
- **Organic acids** – Malic acid, lactic acid, tartaric acid.
- **Volatile substances** – Methanol.
- **Parameters under legislation** – Extract, ashes, anions (sulphate, chloride, nitrate, phosphate), citric acid, sorbic acid.

pH provides technical assistance organization in order to satisfy all sectors' needs, supporting them in the interpretation of results than in case of nonconformity.

Your business benefits

- **ACCREDIA accreditation** – pH is accredited with number 0069 since 1994 as a laboratory working in compliance with Regulation UNI CEI EN ISO/IEC 17025:2005 "General requirements for the competence of testing and calibration laboratories" and this underlines the importance given to the quality of analytical data. The accreditation involves a periodic verification of laboratory's technical expertise in relation to the accredited tests.
- **Certifications & suitability** – pH works in accordance with ISO 9001 and UNI EN ISO 14001 standards with a certified quality and environment management system, to improve its in-house performances and to offer its customers services consistent with their expectations, in full compliance with environmental obligations.
- **Authorizations & recognitions** – authorization by the Ministry of Agricultural Policy for official analysis in wine sector and exportation; registration in the list of Tuscany Region's laboratories that carry out analysis regarding food industry self-control procedures; recognition by Tuscany Region's Plant Protection Service according to D. Lgs. 19 May 2000 n. 151 and DPR 21 December 1996 n. 697-698; recognition by the Ministry of the Environment for absorbing and dispersing products' characteristics to be used for marine reclamations of hydrocarbons; insertion in the network of laboratories recognized by Qualit t und Sicherheit GmbH system.

Why choose pH Laboratories?

pH Laboratories pursues the objectives of ongoing improvement, effectiveness and service efficiency.

In order to reach these goals we adopt the most appropriate technological, organisational and procedural solutions; in addition, we ensure continuous training for all levels of personnel as well as maintenance of the professional requirements necessary to the lab's activities over time. At pH, Environmental Management – i.e. the protection of natural resources and reduction of the environmental impact – is a key element of our business strategy, implemented through the continuous improvement of our company's performance.

Choose certainty. Add value.

TÜV SÜD, which owns pH Laboratories through its acquisition by TÜV Italia, is a leading organization in quality, safety and sustainability. It provides comprehensive analysis, test, inspection, audit, certification and training solutions. With a worldwide presence through over 800 offices, it is accredited in Europe, North and South America, Asia and Africa. It offers actionable solutions providing tangible value to companies, consumers and the environment.

Related services

Food tests:

- chemical (bromatologic and residues);
- microbiological;
- biomolecular;
- eco-toxicological;
- phyto-pathological;
- sensory;
- food contact.

Environment, Safety, Industrial Hygiene tests:

- chemical-environmental;
- environmental and medical gas.

Analyzed matrices:

- food and beverage;
- waters (drinkable, surface and wastewater);
- aquatic environments;
- food containers;
- ceramic objects, glasses, crystals;
- plants and vegetables;
- soils and agricultural land;
- composites;
- feeds;
- surfaces and tools.

Technical services