





Head Office Laboratory

#### **Branch Office**

#### Access



#### Expressways

Tokyo → Nagaoka IC Approx. 3 hrs.

Osaka → Nagaoka IC Approx. 6 hrs. and 30 min.

#### **JR Trains**

Tokyo → Nagaoka Sta. Approx. 1 hr. and 30 min. Osaka → Nagaoka Sta. Approx. 4 hrs. and 30 min.

#### Information

Our laboratory is located in almost the geographical center of the Japanese archipelago, not so far from Tokyo, around 1 hour by bullet train.

Niigata is blessed with a rich natural environment, with its sea, mountains, and rivers.

#### **Contact**

#### Head Office & Laboratory

2-12-7 Shinsan, Nagaoka-shi, Niigata 940-2127 JAPAN Phone: +81-258-46-7151 Fax: +81-258-46-9851

#### Branch Office

1F Niigata Chamber of Commerce and Industry Building, 7-2 Shinko-cho, Chuo-ku, Niigata-shi, Niigata 950-0965 JAPAN Phone & Fax: +81-25-283-7773

E-mail: chuken@nehcl.or.jp URL: http://www.nehcl.or.jp/

# We assist on keeping food safe and making a better environment





#### Niigata Environment Hygiene Central Laboratory Company

# Food Hygiene Inspection

The safety of food we eat every day is the most important thing for us. We will provide reliable service by utilizing thorough quality control and extensive experience.

#### **Nutritional Analysis**

We analyze essential components, vitamins, saccharides, minerals and other elements contained in foods.







#### **Drinking Water Inspection**

We measure and analyze tap water, well water and drinking water required by laws and regulations.



#### **Food Additives Analysis**

We analyze food additives such as artificial colors and preservatives for coloring, giving flavors and quality preservation of foods.



#### **Sanitation Inspection**

In order to prevent the occurrence of food poisoning caused by Salmonella, Enterohemorrhagic Escherichia coli O-157, Norovirus, etc., we conduct microbial inspection of food materials and products, wiping inspection in facility and Enterobacteria inspection of workers.



#### **Residual Pesticides Analysis**

For agricultural chemicals remaining in agricultural crops and processed foods, we provide from individual to simultaneous analysis using the latest analysis equipment such as GC/MS, LC/MS, LC/TOF-MS etc.



#### **Genetically Modified Foods** and Allergens Analysis

In order to confirm the safety of food products, we conduct inspections of genetically modified organism (GMO) by PCR method and inspect allergy specific ingredients contained in raw materials and products.



#### **Radioactivity Measurement**

We obtained ISO/IEC 17025 certification of radioactivity measurement (including I131, Cs134, and Cs137) in foods (general foods, baby foods, milk and drinking water) and tap water by germanium semiconductor detector, therefore, the acceptance of measuring results between countries should be facilitated by one-stop testing.





### **Environmental research**

We are releasing emissions from our daily lives and production activities to the natural environment.

In order to maintain a comfortable living environment, we need to monitor the natural environment around us and the emissions from factories.

#### **Water Quality Measurement**

We measure and analyze drainage from manufacturers and facilities, public water such as river, sea, ground water, fountain, hot spring and so on.





#### **Soil Pollution Survey**

We support soil contamination investigations from voluntary purpose as requirement by law. We have a wide selection of countermeasures available upon customer's request.





#### **Waste Analysis**

We provide elution and inclusion testing of hazardous substances such as heavy metals contained in ash, dust, sludge, slag and so on.



#### **Atmospheric Measurement**

We measure smoke emitted from incinerators, boilers, etc. that cause air pollution and global warming.





#### **Offensive Odor Survey**

We use the olfactory measurement method to detect the foul smell from the factory emission site.





## Working Environment Measurement

In order to prevent worker's health from environmental problems, we measure and evaluate dust levels, organic solvents, toxic chemical substances, noise level, etc. in the workplace.





# Research and Consulting

# **Food Hygiene Consultation**

We instruct about hygiene management based on Hazard Analysis and Critical Control Point (HACCP) at our laboratory and dispatch our staff to customers for support.





Strange taste and contaminated food and water are identified mainly by headspace (HS) -GC/MS or HS-GC-sniffing/MS system.

Please use it to deal with handling complains and quality control.

#### Foreign Matter Identification





There are many types of foreign matters, for example metals, resins (including plastics and rubbers), insects, fungi and so on. We specify foreign matters



by investigating the structure of the substances and the kinds of elements using the optical microscope and the scanning electron microscope, the Fourier transform infrared spectrometer (FT-IR), the energy dispersive X-ray spectrometer (EDS) etc.

#### **Technical Consulting** on the Environment



In the survey of the environmental assessment, we will investigate, predict and evaluate how the company will affect the environment in developing and setting new facilities.



We also conduct measurements on trace chemical substances using the latest analysis equipment and technical guidance on environmental improvement.

#### **Our Policy**

#### Reliable, Quick and Accurate Support

We conduct inspections, measurements and analysis in the fields of food hygiene and environment with the Slogan "Reliable, Quick and Accurate".

#### Scientific and Earnest Research

We actively undertake in investigation, research and consulting required from customers, and contribute to resolving issues.

#### **History**

- 1972 Established the company
- 1976 Registered for concentration measurement certification enterprise based on the Measurement Law of Japan
- 1976 Authorized as the Public Interest Incorporated Foundation
- 2004 Registered as the inspection institute based on the Food Sanitation Law of Japan
- 2016 Acquired ISO/IEC 17025 certification (radiation measurement in food)

