

The LVA was founded in 1926 and is Austria's most comprehensive private institute for expertise and analysis in the fields of food and feed, pharmaceuticals, cosmetics and environment.

We support our clients in checking products for safety and quality, conduct audits and offer seminars, training courses and consultations.



The LVA's areas of organisation are accredited or certified according to the following respective EN ISO standards:

- ✓ Laboratory – EN ISO/IEC 170225
- ✓ Laboratory – GMP+
- ✓ Laboratory microbiology pharmaceuticals – GMP certified
- ✓ Inspection body – EN ISO/IEC 17020
- ✓ Certification body – EN ISO/IEC 17065
- ✓ Seminars – ISO 21001

The entire LVA group is EMAS certified.

We are here to support you in your commitment to offering safe, high-quality products.

**Laboratory**

T. +43 2243 266 22-4210

service@lva.at

**Certification and Inspection**

T. +43 2243 266 22-9000

zert@lva.at | bio@lva.at

audits@lva.at | inspektion@lva.at

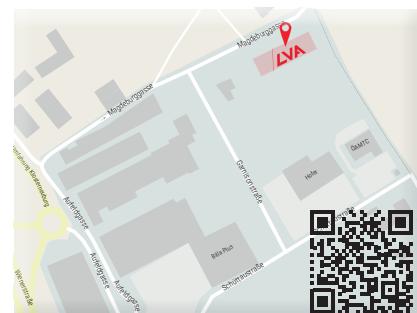
**Seminars**

T. +43 1 712 21 21 41

seminare@lva.at

Our extensive range of services allows us to respond to your individual requests and wishes.

Individually tailored and service-oriented customer care is of utmost importance to us.

**LVA GmbH**

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www.lva.at

As the most comprehensive competence centre in Austria, LVA is your partner for the areas of food and feed, cosmetics, environment and pharmaceuticals.

This includes, in particular:

- food at every stage of the production chain
- packaging and basic commodities
- hygiene products (diapers, napkins, etc.)
- pharmaceutical products
- cosmetics
- food supplements
- pet food

Our customers include producers, importers, exporters, bottlers, retailers, caterers, and catering/canteen kitchen facilities.

We work together with our customers to determine the required scope of inspection, including the criteria for assessing raw materials, semi-finished products and end products.

Our range of services is as extensive as our customers' needs and wishes.

The quality of our services is continuously verified by recognised accreditation and certifications.



Laboratory Areas

We analyse over 38.000 samples per year, using over 400 accredited methods from the following departments:

- chemistry
- microbiology
- microscopy
- molecular biology
- residue analysis
- sensory assessment

Technical Expertise

Our experts issue assessments or reports to confirm product marketability based on the results of their analyses.

Labels and designs can be checked according to food law requirements.

Upon request, we can provide you with additional documents for your products, such as health or export certificates.

International Services

We offer assessments, expert opinion, layout checks and translations for over 30 countries.

Certification & Audits

In cooperation with our partners, the certification body offers audits and certifications, including:

- IFS Food, IFS Logistics, IFS Broker
- IFS Cash & Carry / Wholesale
- organic inspections (AT-BIO-901), private standards
- IFS Global Markets Program, BRC
- HACCP-, GMP-Audits, supplier audits
- AMA seal of approval, AMA organic seal, QHS, transparency/traceability of food origin
- ISO 22000
- sustainability standards: MSC, ASC, RSPO, UTZ
- V-Label

Inspection

Our inspection body conducts hygiene and operational controls in the following areas:

- drinking water, mineral and spring water
- cleaning & disinfection control
- food sampling
- allergen samples
- airborne germ count measurements

Trainings, Technology Transfer & Guidance

The food research institute acts not only as a provider of seminars and in-house training courses tailored to your company's specific needs, but also as a competent R&D partner.

Our specialists are happy to advise you on relevant topics, such as food law, packaging, contact materials and much more.