

Mérieux NutriSciences builds on next generation authentication methods for premium cheese

Chicago, January 26th 2016 – Mérieux NutriSciences announces the launch of a new testing method allowing producers and consumers identify authentic Parmigiano Reggiano cheese.

According to the list of the European Commission report from 2013, milk products are the fourth-most frequently adulterated products in Europe. Within this group of products, premium cheeses are top of the list. In Italy, a large number of cheeses carry a Protected Designated Origin (PDO) label, the most prominent one being Parmigiano Reggiano, a PDO cheese from northern Italy. In spite of the existence of this PDO label, several products may be sold to consumers claiming to be Parmigiano Reggiano but being in fact parmesan cheeses of lesser quality.

Supported by the Parmigiano Reggiano Cheese Consortium with numerous authentic samples, Mérieux NutriSciences has developed a next-generation authentication method that is able to determine if the cheese is indeed Parmigiano Reggiano. The method combines powerful analyses with advanced statistics and numerous evaluated parameters. This model especially takes into account the production process, the geographic origin as well as the type of animal feed to assess the authenticity of the tested cheese.

Philippe Sans, Mérieux NutriSciences' President & CEO said: "This newly created method will help producers and consumers ensure they only buy authentic products and will reduce the fraud risks".

"Parmigiano Reggiano is a cheese of highest quality, and fraudulent products have been found on the market. It is important that our customers have trust that they buy the best product: our PDO Parmigiano Reggiano" declared Dr. Marco Nocetti, Head of R&D Department of the Parmigiano Reggiano Cheese Consortium.

About Mérieux NutriSciences: *As part of Institut Mérieux, Mérieux NutriSciences is dedicated to protecting consumers' health throughout the world, by delivering a wide range of testing and consulting services to the food & nutrition, agrochemicals, pharma and cosmetics industries.*

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