



TORINO CHAMBER OF COMMERCE CHEMICAL LABORATORY













OUR MISSION

The Chemical Laboratory is a **non-profit-making body** of the Torino Chamber of Commerce and collaborates with the other Chambers of Commerce in Piedmont, carrying out **economic promotion activities** and offering companies and consumers completely independent **analytical**, **consultancy and training services**.

It was founded about 50 years ago to carry out analytical work in relation to the Chamber of Commerce's regulatory requirements and to support private and public bodies on sampling activities.



NATIONAL AND INTERNATIONAL RECOGNITIONS

- ACCREDIA (UNI CEI EN ISO/IEC 17025) National System for Accreditation of Test Laboratories
- Ministry of Economic Development: authorization to release certificates of analysis attesting the absence of pesticides in fruit and vegetables intended for export
- Ministry of Agricultural, Food and Forestry Policies: authorization to perform official analysis in the oil sector
- Ministry oh Health: inclusion in the list of laboratories carrying out analysis in the context of food selfcontrol procedures
- Ministry of University and Research: inclusion in the register of highly qualified laboratories



ACTIVITIES

Analytical Services

Consultancy and Training

Institutional Projects

Events











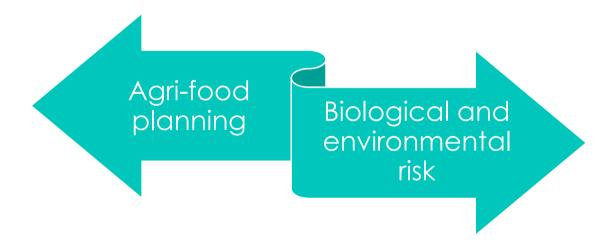
ANALYTICAL SERVICES

- Contaminants: mycotoxins, heavy metals and pesticides
- Packaging and FCM
- Product analysis (e.g. olive oil, honey, milk and dairy products)
- Wines (PDO)
- Substances or products causing allergies or intolerances
- Feed
- Soils and fertilizers
- Shelf-life studies



CONSULTANCY AND TRAINING

With its 20 years of experience, the Torino Chamber's Chemical Laboratory has a highly specialized team of consultants and trainers.





CONSULTANCY AND TRAINING: Agri-food planning

Over 20 years of experience alongside municipal administrations and companies in the field of food safety.

Cooperation with local authorities for food education and promotion of agri-food products.

- food hygiene control and food safety procedures
- certification systems
- audit and management of remarks
- specialist technical services
- support for Special Tender Specifications

- production specifications
- control plans
- food education activities
- activities for the enhancement of local agri-tood products



CONSULTANCY AND TRAINING: Biological and environmental risk

Management of biological risk from exposure to Legionella sp.

- Hospitals
- Clinics
- Nursing homes
- Hotels and campings
- Wellness and fitness centers

Indoor environmental investigations for the assessment of chemical and biological risk

- Offices
- Airports
- Food industries
- Artisanal Laboratories
- Engineering sector

Monitoring of controlled contamination environments

- Aerospatial industry
- Precision electronics assembly
- Pharmaceutical and operatingsurgical sectors (e.g. cleanrooms hospital operating blocks)



INSTITUTIONAL PROJECTS

The Chemical Laboratory carries out various strategic and innovative institutional projects in collaboration with the Torino Chamber of Commerce, other Chambers of Commerce, customers and research structures in the Piedmont area.

The competence of our Partners combined with the support of the Torino Chamber's Chemical Laboratory represents a winning combination able to offer specialized support in developing innovative and highly professional projects.



INSTITUTIONAL PROJECTS: Maestri del Gusto

Since 2002, the "Masters of Taste" are selected every other year by the Torino Chamber of Commerce, the Chamber's Chemical Laboratory and Slow Food to promote food and wine excellences of Torino and its province.



WWW.MAESTRIDELGUSTOTORINO.COM



INSTITUTIONAL PROJECTS:

Torino DOC

Oenological selection set up by the Torino Chamber of Commerce Testing Commission and its Chemical Laboratory, in cooperation with the **Regional Enoteca** of the wines of the province of Torino.

WWW.TORINODOC.COM



Torino CHEESE

Dairy products selection set up by the Torino Chamber of Commerce Testing Commission and its Chemical Laboratory, in cooperation with Onaf (National Organization of Cheese Tasters) and **Disafa** - Department of Agricultural, Forestry and Food Sciences of the University of Turin.

WWW.TORINOCHEESE.COM





INSTITUTIONAL PROJECTS:

Latte nelle scuole

This project accompanies pupils of primary school in a path of nutritional education, which aims to promote the benefits of a correct diet among children, encouraging them to increase the consumption of milk in their daily diet.





Mense bio

One of the initiatives of this project is creating an information desk providing to those involved in the organization of the school catering service a first support on the theme of organic sector.





INSTITUTIONAL PROJECTS: Agricoltura 4.0

A feasibility study for the construction of an optical fiber reflectometer prototype for the analysis of soil properties and the determination of available nitrogen, phosphorus and potassium content.

PARTNERS:

University of Turin - Department of Agricultural, Forestry and Food Sciences (DISAFA)

Politecnico di Torino - Department of Electronics and Telecommunications

Impresa Verde - Coldiretti Torino

Torino Chamber Of Commerce Chemical Laboratory



INSTITUTIONAL PROJECTS:

Portale Etichettatura e Sicurezza Prodotti

The national help-desk dedicated to SMEs created by the Chamber's Chemical Laboratory in collaboration with more than 40 italian Chambers of Commerce. The service provides support to businesses on various issues, from labeling and product safety to international trade, helping enterprises reaching the compliance with legal and commercial standards.





- Food products: labeling, food safety, export, environmental issues
- Non-food products: labeling, CE marking, cosmetics, etc.
- International trade: international contracts and taxations, customs rules



WWW.PORTALE-ETICHETTATURA.LAB-TO.CAMCOM.IT

PROGETTI ISTITUZIONALI: Salumi liberi

Il progetto mira a limitare l'uso di nitrati e nitriti nei salumi, valutando e testando anche la loro completa eliminazione nel rispetto dei criteri di igiene e sicurezza alimentare.

PARTNER:

AGENFORM

Experimental Zooprophylactic Institute of Piedmont, Liguria and Valle d'Aosta

La Granda Trasformazione S.R.L.

Torino Chamber Of Commerce Chemical Laboratory
Practical Theoretical School Malva Liborio-Arnaldi Virginia
University of Eastern Piedmont"Amedeo Avogadro"
University of Turin - Department of Agricultural, Forestry and Food Sciences (DISAFA







EVENTS

The Torino Chamber's Chemical Laboratory plays a proactive role inside the scientific community, organizing and participating in events, conferences and information days in collaboration with the Torino Chamber of Commerce, the Chamber system and national institutional bodies.









