



muva kempten GmbH Your Laboratory & Quality Service Center for Milk, Food and Packaging

In the world of milk and dairy products, the accredited Laboratory & Quality Service Center plays a leading roll, significant in Europe and internationally. For more than 130 years it has been at the heart of the Bavarian Dairy Industry Center, forming one of Europe's most unique competence centers for the dairy and agriculture industry.



muva kempten GmbH with central laboratory facility in background

Food safety and upholding the promise for quality are among the elementary building blocks for successful branding and corporate policies in the food industry. As a Center for Laboratory Testing & Support Services, muva kempten GmbH offers many years of proficiency alongside relevance and flexibility in every aspect of quality assurance and product development. Our list of clients extends from the leading European dairy industry corporations to companies involved in the entire food industry, all the way to the largest retail chains.

The highest quality cannot rest only on impeccable laboratory results. For that reason we have built up around the analytics – the heart of muva kempten GmbH – an efficient network. Our spectrum of services includes methodology in all areas of food examination, consultation and training – also on site – and numerous additional support services.

Our cooperating with research institutions, as well as our participating in professional bodies on the national and international levels, provides for constant updating and steady regeneration. Our clients benefit from the interdisciplinary collaboration of our specialists from the realms of food chemistry, food technology, microbiology, veterinary medicine, biology and environmental engineering



“Quality requires reliable safety. We are pleased to support you toward this end.”

Dr. Monika Knödseder,
Managing director
muva kempten GmbH

Analytics

Chemistry | Microbiology | Sensory Testing

muva kempten GmbH relies on an assortment of scientific instruments with the most modern, state-of-the-art technology. Able to perform about 400 accredited methods, the muva kempten analytics institute ranks among the leading institutes in Germany. At this time it is possible to test for around 800 chemical, physical, microbiological and sensory criteria. Within the framework of the DIN EN ISO/IEC 17025 accreditation, we offer one of the broadest arrays of examinations in the entire area of food. The experience and knowledge gained over many years in one of the most sensitive of food areas – milk and dairy products – has in a sense predestined muva kempten's involvement in many additional food industry segments.

Tests are conducted on, but not limited to, food excipients, ingredients, packaging materials – including how they interact with the product packaged – as well as the production environment. The examinations and accompanying test measures are planned with the clients. The rapid transmission of information and test results online – and even directly into the LIMS (laboratory information management system) of our partners – is done as a matter of course.

... Quality assured.

Analytical Quality Assurance

Proficiency testing | Reference Materials

Today it is indisputable that quality management is a factor for success. Certification is standard. For laboratories this means the accuracy of examinations must be assured and documented. muva proficiency testing schemes carry enormous significance in analytical quality assurance for laboratories not only in Germany and Europe but worldwide. muva reference materials are designed for long-term use; they are characterized by homogeneity and stability respecting the underlying parameters. Proficiency testing and reference materials are evolving ever more powerfully into instruments for the safeguarding and further development of examination methods also in the current production of dairy products and other food stuffs.

Consultation

HACCP | Hygiene | Law

Quality policy is based more than ever on capable employees who react with rapidity and flexibility to altered situations, in order to be able to successfully master possible crises. Moreover the EU-Hygiene-Package requires from the food businesses a substantially higher corporate self-responsibility. Laboratory examinations alone are certainly not sufficient. Therefore the areas of consulting, training and service occupy an ever growing space in our business. Our consultation services extend throughout many stages of the production processes. Examples are hygiene site inspections, considering especially the concept of HACCP (Hazard Analysis and Critical Control Points), production and analytical self-controls as well as the support for questions arising on site, and preparing for client audits.

Service

Certificates | Merchantability | Declaration

The many years of experience that muva specialists have is reflected not only in opinions and reports they issue, but also in certificates of merchantability for commerce, and in certificates to successfully complete the export process. Corresponding expert reports are written alongside evaluations for declarations and customer consultation in the framework of food law and analytical methodology.

Training

Seminars | Inhouse-training | International Conferences

Our program is directed above all to the practitioners and specialists in the companies, especially in the areas of quality management, laboratory, production, hygiene, food law, as well as research and development. Crisis management, given today's media climate, is a target, and of growing importance also is the theme of packaging and materials migration. A variety of themes are available at muva inhouse training sessions, including sensory testing, HACCP, personnel hygiene, and instructions for IfSG and laboratory techniques.

Research

Science | Practice

For some time now the food industry has not been an entity unto itself, but rather has had to position itself anew repeatedly in a continuous interchange with politics and science. As a "bridge between science and practice" muva kempton GmbH has been given a special role in the area of research and development projects. Muva kempton through its cooperation with national and international research institutes – in particular with the Technical University of Munic (TUM) and the Ludwig-Maximilian University of Munich – is identifiable as an important contact partner when it comes to issues of food safety and quality assurance. Additionally, in collaboration with muva clients, those employees of muva kempton GmbH, who are active as college instructors, increasingly look after the bachelor studies of kempton College undergraduates, when those studies work on business related development issues. Muva employees work on examination procedures and standards for the food industry in national and international bodies and professional associations.