



ASSOLOMBARDA  
Confindustria Milano Monza e Brianza

Agroalimentare Network



Compositional analysis | Determination of nutritional value and label parameters | Microbiological analysis | Chemical and Contaminants analysis | Sensory test | Shelf Life |



Chemical and physical characterization | Validation of mechanical properties | Compositional analysis | Permeability gases and vapors | Biodegradability | Evaluation of food contact compliance | Overall and specific migration | Interaction between food and material | Sensory impact

### CERTIFICATION

Certification of business management systems | Product certification (CE) and voluntary certification of chemical and hygienic risk of food (BRC/IFS) and packaging (BRC-IOP) | traceability of the food chain | ISO 22000

[Contacts: silviaarrigoni@csi-spa.com](mailto:silviaarrigoni@csi-spa.com)

Tel +390238330306 -+3902383301



together toward excellence



CSI is a multipurpose Certification and Behavioral Analysis Center operating in the field of company services in an international context, with a wide offer diversified in terms of technology and sectors.

Founded in the early '60s, CSI is a subsidiary of IMQ Group (Italian Institute for the Quality Mark), and this enables to create unique synergies within the Italian and international system: every client receives a comprehensive service that gives its products the passport to the world markets.

### THE FACILITY

CSI has laboratories equipped with advanced testing and diagnosis equipment, analysis and data processing, and teams of engineers, physicists, of microbiologists, formed in the school of applied research through collaborations with universities and European research centers.

Accredia:

UNI CEI EN ISO/IEC 17021 and UNI CEI EN ISO/IEC 17065 with regard to the certification body, the UNI CEI EN ISO/IEC 17020 for the inspection body, and the UNI CEI EN ISO/IEC 17025 for testing laboratories n 006

[www.csi-spa.com](http://www.csi-spa.com)