



The LCI

The Food Chemistry Institute is a scientific institution of the Association of the German Confectionery Industry. It handles confectionery-specific issues and queries in the fields of food safety, food quality, and laboratory analyses.

The LCI team is the competent partner for the following fields:

- Food Science and Nutritional Science
- Health and Toxicology
- Research

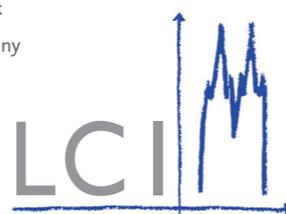


Imprint

Lebensmittelchemisches Institut (LCI)
des Bundesverbandes der Deutschen Süßwarenindustrie e. V. (BDSI)
Food Chemistry Institute
of the Association of the German Confectionery Industry
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Partner of:
CAOBISCO
Chocolate, Biscuits & Confectionery of Europe



2015

Our Services



Food Safety

- Heat-generated Reaction Products
- Contaminants and Residues
- Phytochemicals
- Allergens



Research

- Composition of Confectionery
- Cocoa Ingredients
- Fat Components
- Contaminants



Analytical Techniques

- Development of New Techniques
- Method Validation
- Rapid Methods
- Chemometric Methods



Quality Management

- Accredited Laboratory compliant with DIN EN ISO 17025
- Participation in Ring Tests and Proficiency Tests
- Organisation and Execution of Ring Tests and Proficiency Tests



Food Safety in the Confectionery Industry

Focus

- Cocoa and Cocoa Products
- Chocolate and Chocolate Confectionery
- Boiled Sweets and Sugar Confectionery
- Fine Bakery Wares
- Snack Products
- Brand Ice Cream
- Chewing Gum
- Raw Pastes



Food Chemistry Institute
of the Association of the German
Confectionery Industry

The Food Chemistry Institute of the Association of the German Confectionery Industry is an accredited laboratory compliant with DIN EN ISO 17025.



Expertise

The LCI is a nationally and internationally renowned institution, with credentials extending beyond the scope of industrial confectionery manufacturers. It operates on the basis of applied food chemistry and is specialised in dealing with various product groups and issues stemming from the overall field of confectionery.

The LCI has maintained close contacts with other renowned research institutions for many years. Its cooperation in various working groups, committees, and other scientific bodies guarantees its successful professional work. The basis for this is in-depth, specialised expertise, acquired over a number of decades.

This enables it to cover not only its core food chemistry fields but also topics such as quality assurance, nutrition, health, and the environment as well as food contact materials/ packaging.

(Picture left: Prof. Dr. Reinhard Matissek, Dr. Marion Raters)

Spectrum

Research

- Studies in Food Safety, Hazard Prevention, Risk Analysis, Crisis Management, and Monitoring
- Research Management – National and International
- Initiation, Planning, and Implementation of Research Projects, particularly in cooperation with the German Cocoa and Chocolate Foundation

Consulting and Communicating

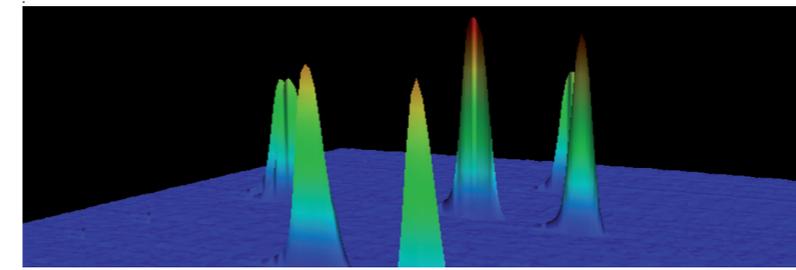
- Supporting and advising of Member Companies
- Cooperation in various BDSI bodies
- Public Relations Work on Health and Nutrition
- Contacts to Food Chemistry Institutions and other Scientific Institutions
- Cooperation in Working Groups and Executive Bodies of various national and international Research Institutions and Organisations
- Drafting of Expert Opinions and Reports

Information Transfer

- Publication of Scientific and Scientifically based Information
- Presentations, Posters and Events
- Evaluation of National and International Specialist Literature and Conventions

Training

- Theses for Diplomas, Bachelor Degrees, Master Degrees
- Doctorates
- Food Chemistry Trainees



Modernest Analytical Techniques

- Gas Chromatography and Mass Spectrometry (HRGC, HTGC, Headspace HRGC and HRGC-MS)
- High Performance Liquid Chromatography (HPLC)
- Tandem Mass Spectrometry (LC-MS/MS)
- Multidimensional Chromatographic Separation Methods (comprehensive GCxGC-TOF-MS, online LC-GC-FID)
- Spectrometry (UV/VIS)
- Enzyme-Linked Immunosorbent Assay (ELISA)
- Enzymatic and Immunochemical Procedures, Immunoaffinity Chromatography (IAC)
- Further analytical methods

Also at its disposal

- Specialist Library, Archives, and Documentation

History

- 1950 Foundation as the “Scientific Research and Advisory Centre (WiFo)”, Cologne, of the Trade Association of the Confectionery Industry in Detmold
- 1959 Continuation as the “Food Chemistry Institute (LCI)”, Cologne, of the Association of the German Confectionery Industry (BDSI) in Bonn
- 1959 – 89 Head: Prof. Dr. Albrecht Fincke, Graduate Chemist
- since 1989 Head: Prof. Dr. rer. nat. habil. Reinhard Matissek, certified Food Chemist and Graduate Engineer in Food Technology

Outlook

The LCI is known for its expertise, quality, and food safety in the confectionery sector and enjoys national and international reputation. The diversity and volume of its spectrum of tasks, topics, is certain to increase still further in the future. Scientific issues are becoming increasingly complex and more detailed due to the rapid development of research and corresponding gains in know-how.

Innovations – particularly regarding trace analysis, allergy research, gene technology, biotechnology, nanotechnology, and functional foods – present a particular challenge.

The LCI commands diverse state-of-the-art analytical methods which put it at the cutting edge of new developments, continually providing a comprehensive and up-to-date service. Its motto is true today and will still be true tomorrow:

“ Food Safety in the Confectionery Industry ”