GALANAKIS LABORATORIES

Chemical Analysis - Quality Control

since 1925
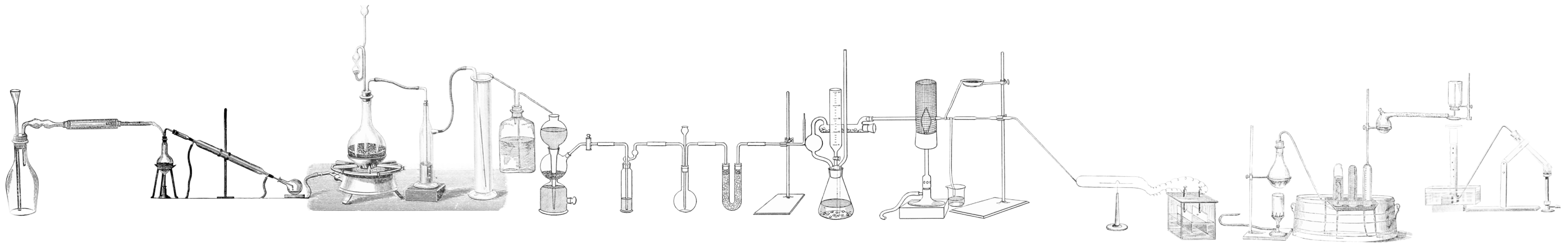
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ABOUT US

GALANAKIS LABORATORIES is a family-owned business located in the prefecture of Chania.The company was founded in 1925 by Ioannis Galanakis (Chemist-Oenologist-graduate of the University of Athens) and is currently managed by two third-generation chemists.

Our teams of chemists and chemical engineers have exemplary postgraduate and doctoral research backgrounds in food and the environment as well as many years of experience in testing, analysis, and quality control. In addition, our commitment to ongoing training and professional development ensures that our lab standards are always up-to-date and in compliance with current European standards.

Services and Products for Individuals

Chemical, physicochemical and microbiological tests of food, water, waste, and other samples. Numerous products (e.g., oenological, chemical) at competitive prices.

Integrated Solutions for Companies

Combined services (analyses, chemical and technical advice, products, environmental, chemical, industrial, and techno-economic studies, support of quality assurance systems) for wineries, olive oil plants, food industries, hotels, public services, wastewater treatment plants, and more.

Products' Development

Innovative applications for the improvement of traditional products characterized by excellent quality, distinct and qualified organoleptic characteristics, long-term maintenance and resistance to oxidation, and technical specifications that meet the relevant legislation.

• Scientific Specialization and 3-Generations of Experience in Winemaking

Showing respect to the winemaking tradition of Crete and a primary goal of revealing the indigenous varieties

• Vinification Techniques

Monitoring from the vine to barrel to bottle to the last glass

Musts and Wines Analysis

Clarifications prior to bottling along with diagnosis and treatment of major diseases affecting wine

Standardization Advice

Technical support in legislation issues for wine and raki

Oenological Products

For vintage, fermentation, preservation, and wines' organoleptic characteristics

Vinification Protocols

Optimal design of desired wine from a technological and economic point of view

WINEMAKING

HOTELS

Control of operation, quality of hospitality, and safety of accommodation units

Chemical and Microbiological Analyses
For the quality of water, food, swimming pools, and the operation of wastewater treatment units

Integrated Water Management
Appropriateness control, usage optimization, and target interventions

Kitchen Organization and Avoidance of Microbial Risk
Training in recommended hygiene and hygiene standards and practices, preparation for the sanitation inspection and quality assurance systems

Integrated Risk Management of Legionnaires' disease

- Technical analysis of hydraulic and refrigeration devices (mechanical designs), prevention and treatment

- Legionella detection and determination Facilities inspection, identification of critical control points, prevention and response systems

ENVIRONMENT

- **Monitoring of Wastewater Treatment**
  Management, optimization, and maintenance advice

- **Maintaining Hygiene, Sanitation and Safety in Workplaces**
  Estimation of microbial risk in kitchens and indoor air quality in industrial areas, wineries, tanks under construction

Determination of Parameters
Dangerous chemical, physical and microbial contaminants in pollution sites

Design Support
Monitoring of plant maintenance and organization of production lines

- **Monitoring and Installation of All Olive Oil Processing Types**
  Batch olive oil plants (traditional oil press type), continuous 3-phase and 2-phase centrifugal systems

- **Key Development Partner**
  Of olive oil and olive kernel plants in Crete for decades

☑ **Quality control**
  Olive oil, olive fruit, olive kernel, olive mill wastewater, and soil

🏷 **Standardization Advice**
  Analyses and legitimate nutrition labeling of olive oils

OLIVE OIL PRODUCTION

⚗ **Equipment and Reagents**
  For acidity measurements within olive oil processing plants

🧩 **Production Support**
  Advice for the cultivation and development of the production line

FOOD INDUSTRIES

• Nutritional Labeling
Studies to indicate the required product labeling data and determination of these components

🧪 Analyses and Determinations
Chemical and microbiological parameters, advice for the preservation of products

🔗 Organization of Production Line
Improving product quality and safety from the production line to the consumer

QUALITY ASSURANCE

• Consulting Services and Analyses
in companies and Municipalities implementing quality assurance schemes

💧 Sampling
of water, food, surfaces, and other samples

👥 Preparation for Inspection
Support of quality assurance systems (e.g., HACCP, ISO 22000:2005, ISO 9001:2008, ISO 14001:2004)

INNOVATION

- **Applied Research**
  Cooperation with Universities, research Institutes and companies

- **Development of Applications**
  Production processes of functional foods, waste treatment, alcoholic fermentation with modern biotechnological methods, etc.

⊙ **Customized Studies**
  Optimized recovery of antioxidants from natural products and processing by-products of the food industry

✚ **Food additives**
  In situ fortification of real products (food, beverages, and cosmetics) with natural antioxidants and extracts

☑ **Authentication of Products**
  Molecular identification of the variety of wines, olive oils, and other agro-industrial crops

≡ **Development of Protocols**
  Differentiation from other products on the market using original vinification methodologies

QUALITATIVE AND QUANTITATIVE ANALYSIS

Must - Wine

Alcoholic Beverages

Vinegar

Olive Oil

Olive Kernel

Water

Waste

Renal Stones

Foods

Honey

Soils

Pesticide Residues

Heavy Metals

DNA

Microbiological Analyses