

SG Isotech, Serbia

SG Isotech is specialized in the field of authentication, verification and geographical identification of wine, strong spirits, honey, fruit juices/concentrates and other food products from plant origin using innovative isotopic methodologies and conventional methods of analysis. We have developed a sharp-edge isotopic methodology EIM-IRMS (Ethanol Isotope Measurement-Isotope Ratio Mass Spectrometry) which is capable to determine botanical origin of raw materials, sugar and/or water addition to wine, fruit juices/concentrates, honey and strong spirits. The innovation has granted a patent in over 30 countries. This isotopic method was supported in 2021 by technical experts as a draft for new International resolution for wine and grape juice authenticity. The company provides authenticity programs of testing food products and alcoholic beverages using modern well-equipped laboratory facility ANA LAB in Pančevo (Serbia). ANA LAB is currently under the way to be accredited according to ISO/IEC 17025 and ISO/IEC 17065.



At this stage the company has scientific cooperation with 5 specialized isotope laboratories in the world: US, Austria, Hungary, China and Russia. Its team members are dipl. engineers and PhDs in the field of a food and alcoholic beverages technologies with more than 16 years of experience in a quality control system. The company is in a process of developing a new application for its innovative method which will be apply to another type of food products (e.g. dairy products). The company takes part as the industrial partner in Research and Innovation Staff Exchange project (Marie Skłodowska-Curie Actions) on the period of 2021-2024. Our mission is to continue to grow and develop ourselves in the future so that we could increase our offerings and testing programs and to be available to both existing and future potential clients as well as research studies with new technologies that will help them perform their activities easier, faster and more effective.



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OENOVITI International give us the possibility to make scientific bridges with academic and research centers especially from Europe and beyond.

"In different Oenoviti activities we could share our research results and scientific discoveries of an application of new isotopic methods. We would be pleased to participate in some trainings which provide members of the network that would expand our knowledge in actual research programs and innovations in the world. Our membership gives us more opportunity to become an equal and reliable scientific partner to another institutions. Now we are fully immersed in research studies and validation process of the EIM-IRMS method for a detection of water addition in final wine. This relevant topic could be discussed with another partners and to be a part of a new project proposal in the field of development new approaches to uncover an illegal practice as a watering of wine. We have an application of our innovative EIM-IRMS method for honey and fruit juices authenticity that could become a topic for project proposal as well especially in research studies of Balkans and European markets."