

Company

CELABOR is a Belgian private scientific and technical center. As an SME, CELABOR is offering scientific and technical support to companies involved in all sectors of the circular-economy and bioeconomy including agri-food, green processes, packaging, textile and environment.



Fields of activity

As a research center, CELABOR participates to European and Belgian projects (Horizon Europe, BBI, CBE, Cornet, Feder, Interreg, W4Collective, BBBC, etc.) but works also on specified and target on-demand support to industries.

Certified ISO 17025, CELABOR offers testing and analysis with high expertise to its customers thanks to its four departments in the heart of the bioeconomy sectors:



Smart Nature For Better Life

YOUR MULTI-SKILLED SCIENTIFIC AND TECHNICAL PARTNER

Foundation

- 1995

Employees

- About 50 people

Key topics

- Materials (packaging, paper/board, textiles, biobased)
- Food technologies
- Extraction
- Environment

Key services

- Testing & analyses (ISO 17025)
- Expertise
- R&D

4 Departments

Materials (packaging, paper/board, textiles)

- Member of the working group of the Confederation of European Paper Industries which manages the Comparative Testing Service (inter-laboratory tests), CELABOR participates in this service as Qualified Laboratory and Distributor Laboratory for Belgium.
- Packaging sustainability (paper/cardboard recyclability (Cepi, 4evergreen), packaging diagnostics, LCA, etc.)
- Food preservation (gas barrier properties (O₂, H₂O, CO₂), improving shelf life, etc.)
- Control of materials' suitability for food contact (global & specific migrations)
- Properties of packaging materials: paper, cardboard, plastic
- Development of bio-based materials (cellulose, chitin, lignin, proteins, etc.) for applications in packaging, coating, additives, etc.

- Tests and analyses on fibres, threads, cloths and manufactured items
- Resistance of clothing to pilling and fuzzing, to wear, to friction, etc.
- Resistance of dyes to washing, light, sweat, etc.
- Banned azo-dyes, traces of heavy metals on synthetic fibres, etc.

Food technologies

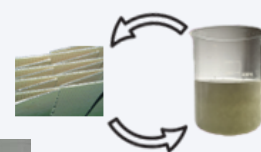
- In-depth characterization of food & ingredients including nutritional labelling, nutrients retention, contaminants detection (heavy metals, aflatoxins, nitrites/nitrates certification), techno-functional properties, antioxidant capacity, fat oxidation, etc.
- Shelf-life studies and shelf-life enhancement strategies using innovative ingredients, suitable packaging or advanced preservation technologies
- New food product development from concept creation to final prototype validation: specific nutritional claims, chemical additives removal, plant-based alternatives, new crop valorisation, etc.

Extraction

- Walloon technological pilot platform for biomass refining and downstream processing: pretreatment, eco-extraction and green fractionation of natural substances
- Bioactive compounds enrichment and purification for high added value cosmetic and pharmaceutical applications (antioxidants, antimicrobial, anti-inflammatory and anti-aging) from various feedstocks (e.g., medicinal plants, microalgae and seaweed, woody & lignocellulosic residues, fungal biopolymers)
- Phytochemical profiling and characterizations of extracts (HPLC-DAD-MS, GC-MS-MS, ICP-MS)
- Pilot scale equipments for process transfer feasibility

Environment

- Analytical analyses of:
 - Water samples: industrial effluents, surface water
 - Waste samples: sludges, composts, biocombustibles, etc.



CONTACT

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