

Deutsche Akkreditierungsstelle GmbH

Annex to the Accreditation Certificate D-PL-14024-01-00 according to DIN EN ISO/IEC 17025:2018

Valid from: 01.07.2021

Date of issue: 09.08.2021

Holder of certificate:

IGV Institut für Getreideverarbeitung GmbH
Arthur-Scheunert-Allee 40/41, 14558 Nuthetal OT Bergholz-Rehbrücke

Tests in the fields:

physical, physico-chemical, molecular biological and immunological analysis of foodstuffs, cereals, feedstuffs and of other harvested crops;
microbiological analysis of water, foodstuffs, cereals, feedstuffs and cosmetics;
sensory analysis of bakery products, foodstuffs, pasta, sweets, cereals and cereal products

The management system requirements of DIN EN ISO/IEC 17025 are written in the language relevant to the operations of testing laboratories. Laboratories that conform to the requirements of this standard, operate generally in accordance with the principles of DIN EN ISO 9001.

*The certificate together with the annex reflects the status as indicated by the date of issue.
The current status of any given scope of accreditation can be found in the directory of accredited bodies maintained by Deutsche Akkreditierungsstelle GmbH at <https://www.dakks.de/en/content/accredited-bodies-dakks>.*

Abbreviations used: see last page

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This document is a translation. The definitive version is the original German annex to the accreditation certificate.

Within the given testing field marked with *, the testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS, the free choice of standard or equivalent testing methods. The listed testing methods are exemplary.

Within the given testing field marked with **, the testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS the modification, development and refinement of testing methods. The listed testing methods are exemplary.

The testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS, to use standards or equivalent testing methods listed here with different issue dates.

The testing laboratory maintains a current list of all testing methods within the flexible scope of accreditation.

1 Physical, physico-chemical analysis of foodstuffs, feedstuffs and harvested crops

1.1 Gravimetric determination of ingredients and additives in foodstuffs, feedstuffs and harvested crops *

ASU L 00.00-18 1997-01 Corrigendum 2017-10	Analysis of foodstuffs – Determination of fibre in food
ASU L 16.01-1 2008-12	Analysis of foodstuffs – Determination of moisture content in cereal flour (Modification: <i>Matrix dry cereal products</i>)
ASU L 16.00-5 2017-10	Analysis of foodstuffs - Determination of total fat content in cereal products after acid digestion by extraction and gravimetry
ASU L 17.00-1 1982-05 Corrigendum 2002-12	Determination of loss on drying in bread including small baked products made of bread dough (Modification: <i>Here final drying</i>)
ASU L 17.00-3 1982-05 Corrigendum 2002-12	Analysis of foodstuffs – Determination of ash in bread including small baked products made of bread dough (Modification: <i>Matrix also plant-based foodstuffs, feedstuffs, harvested crops other than cereals</i>)

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ASU L 17.00-4 2017-10	Analysis of foodstuffs – Determination of total fat content in bread including small baked products made of bread dough after acid digestion by extraction and gravimetry (Modification: <i>Matrix also plant-based foodstuffs, feedstuffs, harvested crops</i>)
ASU L 18.00-5 2017-10	Analysis of foodstuffs – Determination of total fat content in pastries
ASU L 18.00-23 2016-03	Analysis of foodstuffs – Determination of loss on drying in specific pastries
ASU L-53.00-4 1996-02	Analysis of foodstuffs – Analysis of spices and seasoning ingredients – Determination of total ash and acid-insoluble ash (adoption of German standard of the same name DIN 10223, January 1996 edition)
ICC 156 1994	Determination of the total fibre content in foodstuffs
PA_A-002 2019-10	Determination of the moisture content in cereals, ground cereal products and oil seeds and in cereal products preferably with a moisture content below 17%
PA_A-005 2020-01	Loss on drying (preliminary and final drying) in bread including small baked products made of bread dough
PA_A-019a 2020-01	Determination of the total fat content in milk and milk products and other liquid and viscous samples (Modification: <i>Here for foodstuffs, feedstuffs and harvested crops</i>)
Regulation (EC) 152/2009 Annex III, point M. Last amended 04.05.2017	Commission Regulation laying down the methods of sampling and analysis for the official control of feed – Methods of analysis to control the composition of feed materials and compound feed – Determination of crude ash

1.2 Titrimetric determination of ingredients and additives as well as indicators in foodstuffs, feedstuffs and harvested crops *

ASU L 01.00-10/1 2016-03	Analysis of foodstuffs – Determination of nitrogen content in milk and milk products – Part 1: Kjeldahl principle and crude protein calculation (Modification: <i>Also for other liquid foodstuffs</i>)
ASU L 13.00-39 2018-06	Analysis of foodstuffs – Animal and vegetable fats and oils – Determination of water content – Karl Fischer method (pyridine-free)
ASU L 15.00-3 2019-07	Analysis of foodstuffs – Determination of nitrogen content and calculation of crude protein content of cereals and pulses – Kjeldahl method
ASU L 17.00-15 2013-08	Analysis of foodstuffs – Determination of raw protein content in bread including small baked products made of bread dough – Kjeldahl method (Modification: <i>Here also for plant-based foodstuffs, feedstuffs, harvested crops</i>)
ASU L 18.00 – 13 2013-08	Analysis of foodstuffs – Determination of crude protein content in pastries – Kjeldahl method
ASU L 46.03-5 2006-12	Analysis of foodstuffs – Determination of water content in coffee and coffee products by Karl Fischer method – Reference method for coffee extract
DGF C-V 2 (06) 2006	Acid number and free fatty acid content (acidity)
DGF C-V 3 (02) 2002	Saponification value
Ph. Eur. 2.5.5A 2017	Peroxide number (Modification: <i>Here for foodstuffs, feedstuffs and harvested crops</i>)
Regulation (EC) 152/2009 Annex III, point C. Last amended 04.05.2017	Commission Regulation laying down the methods of sampling and analysis for the official control of feed – Methods of analysis to control the composition of feed materials and compound feed – Determination of the content of crude protein

1.3 Polarimetric determination of ingredients and additives in plant-based foodstuffs, harvested crops and feedstuffs

ASU L 17.00-5 2003-12	Analysis of foodstuffs – Determination of starch content in bread including small baked products made of bread dough (Modification: <i>Matrix also plant-based foodstuffs, feedstuffs, harvested crops</i>)
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Regulation (EC) 152/2009 Annex III, point L. Last amended 04.05.2017	Commission Regulation laying down the methods of sampling and analysis for the official control of feed – Methods of analysis to control the composition of feed materials and compound feed – Determination of starch
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1.4 Determination of physical indicators in foodstuffs

ISO 18787 2017-11	Foodstuffs – Determination of water activity
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PA-OP 05-30 2019-02	Determination of the Brookfield viscosity of hydrocolloids
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1.5 Volumetric determination of the content of essential oils in plant-based foodstuffs, seasoning ingredients and flavourings *

DIN EN ISO 6571 2018-03	Spices, condiments and herbs – Determination of volatile oil content (hydrodistillation method)
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ASU L 53.00-10 2019-12	Analysis of foodstuffs – Determination of essential oil content in spices, seasoning ingredients and herbs – Steam distillation method (adoption of standard of the same name DIN EN ISO 6571, March 2018)
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Ph. Eur. 2.8.12 2017	Determination of the content of essential oil in drugs cation: <i>Here also for plant-based foodstuffs-and products</i>)
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PA_LMT-001 2018-06	Determination of essential oils in medicinal and aromatic plants and herbs as well as in additives and flavourings
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1.6 Determination of anisidine number by photometry in foodstuffs, feedstuffs and harvested crops *

Ph. Eur. 2.5.36 2017	Anisidine value (Modification: <i>Here for animal and vegetable fats and oils</i>)
DGF C-VI 6e (12) 2012	Anisidine value

1.7 Determination of ingredients and additives and of residues and contaminants in foodstuffs, feedstuffs, cereals and other harvested crops by HPLC with standard detectors (UV-/DAD, FLD) **

ASU L 53.05-1 2000-07	Analysis of foodstuffs – Pepper and pepper oleoresins – Determination of piperine content – High performance liquid chromatography (HPLC) method (Adoption of German standard of the same name DIN 10235, September 1999 edition)
PA_A-202 2016-01	Determination of the amino acid spectrum after protein hydrolysis and determination of unbound amino acids Part A: Determination of the amino acid spectrum after acid hydrolysis and OPA derivatisation Part B: Determination of proline and hydroxyproline after acid hydrolysis and NBDCl derivatisation Part C: Determination of methionine and cysteine after oxidation, acid hydrolysis and OPA derivatisation Part D: Determination of tryptophan after alkaline hydrolysis
PA_A-203 2019-01	Determination of the sugars glucose, fructose, lactose, sucrose and maltose by HPAEC/PAD (Dionex/ ThermoFisher)
PA_A-210 2018-08	Determination of aflatoxins B ₁ , B ₂ , G ₁ , G ₂ by HPLC after immunoaffinity chromatographic extract clean-up and bromine derivatisation (KOBRA cell)
PA_A-212 2019-01	Determination of the fumonisins B ₁ , B ₂ and B ₃ by HPLC after SAX clean-up of the extract
PA_A-230 2020-01	Determination of the preservatives sorbic acid, benzoic acid and PHB ester by HPLC/UV detection in foodstuffs
PA_A-246 2020-01	Determination of theobromine and caffeine by HPLC/UV detection in foodstuffs

1.8 Determination of ingredients and additives and of residues and contaminants in foodstuffs, feedstuffs, cereals and other harvested crops by liquid chromatography with mass-selective detection (LC-MS/MS) **

PA_A-282 A 2019-04	Multi-method for determination of plant protection product residues in plant-based foodstuffs and feedstuffs by GC-MS/MS and LC-MS/MS after acetonitrile extraction/partitioning and clean-up using dispersive SPE (QuEChERS)
PA_A-282 B 2019-04	Multi-method for determination of plant protection product residues in herbs and tea by GC-MS/MS and LC-MS/MS after acetonitrile extraction/partitioning and clean-up using dispersive SPE (QuEChERS)
PA_A-401 2019-11	Determination of acrylamide in food samples by LC-MS/MS
PA_A-403 2019-05	LC-MS/MS multi-method for the determination of fusarium toxins after clean-up in feedstuffs, cereals, flours and foodstuffs
PA_A-411 2016-10	Determination of highly polar pesticides in foodstuffs by LC-MS/MS
PA_A-412 2019-11	Determination of patulin in various sample matrices after clean-up using solid phase columns (AFFINIMIP® Patulin) by LC-MS/MS
PA_A-413 2019-11	LC-MS/MS multi-method for the simultaneous determination of the aflatoxins B1, B2, G1, G2 and ochratoxin A after clean-up in feedstuffs, cereals, flours and foodstuffs
PA_A-414 2019-09	Determination of drug residues in foodstuffs by LC-MS/MS Part A: Opiates Part B: Cannabinoids
PA_A-415 2019-09	Determination of ergot alkaloids in foodstuffs by LC-MS/MS
PA_A-417 2019-09	Determination of tropane alkaloids in foodstuffs by LC-MS/MS
PA_A-450 2019-05	Determination of free amino acids by EZ: faast-Kit® from Phenomenex and LC-MS/MS
PA_A-490 2019-05	Determination of cereal content in foodstuffs by LC-MS/MS

1.9 Determination of ingredients and additives and of residues and contaminants in foodstuffs by gas chromatography (GC) with standard detector (FID) **

ISO 7609 1985-12-01	Essential oils – Analysis by gas chromatography on capillary columns – General method
DGF CVI 10a 2000	Gas chromatography: Analysis of fatty acids and fatty acid distribution
DGF CVI 11d 2019	Fatty acid methyl ester (alkaline transesterification)
Ph. Eur. 02/02/2028 2017	Detection of ingredients by gas chromatography (Modification: <i>Here for essential oils, vegetable fats and oils</i>)
BfR solid phase extraction method GC-FID 2012-05	Determination of hydrocarbons from mineral oil (MOSH and MOAH) or plastics (POSH, PAO) in packaging materials and dry foodstuffs using solid phase extraction and GC-FID
PA_A-272 2020-01	Determination of butyric acid as methyl ester (after transesterification with TMSH) in fat from foodstuffs for calculation of the milk fat content as well as the butter or cream content

1.10 Determination of ingredients and additives and of residues and contaminants in foodstuffs, feedstuffs, cereals and other harvested crops by gas chromatography with mass-selective detection (GC-MS and GC-MS-MS) **

PA_A-282 A 2019-04	Multi-method for determination of plant protection product residues in plant-based foodstuffs and feedstuffs by GC-MS/MS and LC-MS/MS after acetonitrile extraction/partitioning and clean-up using dispersive SPE (QuEChERS)
PA_A-282 B 2019-04	Multi-method for determination of plant protection product residues in herbs and tea by GC-MS/MS and LC-MS/MS after acetonitrile extraction/partitioning and clean-up using dispersive SPE (QuEChERS) (Modification: <i>Matrix here also harvested crops</i>)
PA_A-297 2019-11	Method for the determination of fatty acid-bound 3-chloropropane-1,2-diol (3-MCPD ester) and 2,3-epoxypropane-1-ol (glycidol) in fats and oils by GC-MS/MS (differential method)

PA_A-298A
2019-02

Method for the determination of polycyclic aromatic hydrocarbons (PAHs) in plant-based foodstuffs by GC-MS/MS after acetone extraction/partitioning and clean-up using dispersive SPE (QuEChERS)

PA_LMT-003
2020-01

Determination of volatile substances in a complex matrix
(Restriction: *Here only for flavourings and feedstuffs*)

1.11 Sample preparation of foodstuffs, feedstuffs and other harvested crops

ASU L 00.00-19/1
2015-06

Analysis of foodstuffs – Determination of trace elements in foodstuffs – Pressure digestion
(Modification: *Here also in feedstuffs and other harvested crops*)

1.12 Determination of elements by atomic absorption spectrometry (graphite furnace AAS and flame AAS) **

ASU L 00.00-19/2
1993-08

Analysis of foodstuffs – Determination of trace elements in foodstuffs – Determination of iron, copper, manganese and zinc by atomic absorption spectrometry (AAS) in the flame
(Restriction: *Only determination of iron, copper, zinc; here also in feedstuffs and other harvested crops*)

ASU L 00.00-19/4
2003-12

Analysis of foodstuffs – Determination of trace elements in foodstuffs – Part 4: Determination of mercury by cold-vapour atomic absorption spectrometry (CVAAS) after pressure digestion
(Modification: *Calibration standards without potassium dichromate; here also in feedstuffs and other harvested crops*)

PA_A-321
2020-01

Determination of sodium, potassium, calcium and magnesium by AAS in an air-acetylene flame

PA_A-331
2020-01

Determination of lead cadmium and nickel by graphite furnace AAS

2 Physical and physico-chemical analysis of cereals and ground cereal products

2.1 Gravimetric determination of ingredients in cereals and ground cereal products *

ISO 7971-3 2019-06	Cereals – Determination of bulk density, called mass per hectolitre – Part 3: Routine methods
DIN EN ISO 712 2010-04	Cereals and cereal products – Determination of moisture content – Reference method (Modification: <i>Here also in ground cereal products</i>)
DIN EN 15587 2016-02	Cereal and cereal products – Determination of impurities content in wheat (<i>Triticum aestivum</i> L.), durum wheat (<i>Triticum durum</i> Desf.), rye (<i>Secale cereale</i> L.), triticale (<i>Triticosecale Wittmack</i> spp.) and feed barley (<i>Hordeum vulgare</i> L.)
DIN EN 16378 2013	Cereals – Determination of impurities content in maize (<i>Zea mays</i> , L.) and sorghum (<i>Sorghum bicolor</i> , L.)
ICC 104/1 1990	Determination of ash in cereals and cereal products
ICC 155 1994	Determination of wet gluten quantity and quality (Perten gluten index) of whole grain wheat meal and wheat flour (<i>Triticum aestivum</i>)

2.2 Rheological analysis (thermal resistance measurements) in cereals and ground cereal products *

ICC 107/1 1995	Determination of the falling number according to Hagberg as a measure of the degree of alpha-amylase activity in grain and flour (Modification: <i>Here also in ground cereal products</i>)
ICC 114/1 1992	Method for using the Brabender Extensograph
ICC 115/1 1992	Method for using the Brabender Farinograph
ICC 126/1 1992	Method for using the Brabender Amylograph

2.3 Volumetric determination of constituents in flour *

ICC 116/1 1994	Determination of the sedimentation value (according to Zeleny) as an approximate measure of baking quality
ICC 118 1972	Preparation of test flour from wheat samples for sedimentation test
PA_BW-002 2009-01	Rapid mix test for assessing flour quality

2.4 Titrimetric determination of constituents

ASU L 15.00-3 2019-07	Analysis of foodstuffs – Determination of nitrogen content and calculation of crude protein content of cereals and pulses – Kjeldahl method (adoption of standard of the same name DIN EN ISO 20483, March 2014) Analysis parameters: Nitrogen content, crude protein content Method principles: Kjeldahl method
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2.5 Photometric determination of constituents in cereals and cereal products *

ICC 164 1996	Determination of the content of damaged starch using Megazyme enzyme kit
ICC 166 1998	Determination of β -glucan in barley, oats and rye
AOAC 995.16 1998	Beta-D-glucan in barley and oats
AACC 32-23.01 1998	Beta-D-glucan in barley and oats

3 Microbiological analyses of foodstuffs and feedstuffs, cereals, as well as production water and process water from food companies

3.1 Dilutions for the detection of bacteria, yeasts and moulds by microbiological analysis in foodstuffs *

ASU L 00.00-89 2019-07	Analysis of foodstuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination of foodstuffs – Specific rules for the preparation of products other than milk and milk products, meat and meat products, fish and fish products (adoption of standard of the same name DIN EN ISO 6887-4, January 2012 edition)
ASU L 01.00-1 2011-06	Analysis of foodstuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 5: Specific rules for the preparation of milk and milk products (adoption of standard of the same name DIN EN ISO 6887-5, January 2011 edition)
ASU L 06.00-16 2004-12	Analysis of foodstuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Specific rules for the preparation of meat and meat products (adoption of standard of the same name DIN EN ISO 6887-2, January 2004 edition)

3.2 Determination of bacteria, yeasts and moulds using cultural microbiological methods *

DIN EN ISO 6222 (K 5) 1999-07	Water quality – Enumeration of culturable microorganisms – Colony count by inoculation in a nutrient agar culture medium
DIN EN ISO 16266 (K 11) 2008-05	Water quality – Detection and enumeration of <i>Pseudomonas aeruginosa</i> – Membrane filtration method
DIN EN ISO 9308-1 (K 12) 2017-09	Water quality – Enumeration of <i>Escherichia coli</i> and coliform bacteria – Part 1: Membrane filtration method for waters with low bacterial background flora
DIN EN ISO 7899-2 (K 15) 2000-11	Water quality – Detection and enumeration of intestinal enterococci – Part 2: Membrane filtration method
DIN EN ISO 11731 (K 23) 2019-03	Water quality – Enumeration of legionella
DIN EN ISO 14189 (K 24) 2016-11	Water quality – Enumeration of <i>Clostridium perfringens</i> – Method using membrane filtration

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ASU L 00.00-20 2018-03	Analysis of foodstuffs – Horizontal method for the detection, enumeration and serotyping of Salmonella – Part 1: Detection of Salmonella spp. (adoption of standard of the same name DIN EN ISO 6579-1, July 2017) (Restriction: <i>Without Annex D; here also for foodstuffs, feedstuffs, cereals and ground cereal products</i>)
ASU L 00.00-22 2018-03	Analysis of foodstuffs – Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. -- Part 2: Enumeration method (adoption of standard of the same name DIN EN ISO 11290-2, September 2017) (Modification: <i>Here also for feedstuffs, cereals and ground cereal products</i>)
ASU L 00.00-32/1 2018-03	Analysis of foodstuffs – Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. -- Part 1: Detection technique (adoption of standard of the same name DIN EN ISO 11290-1, September 2017) (Modification: <i>Here also for feedstuffs, cereals and ground cereal products</i>)
ASU L 00.00-33 2006-09	Analysis of foodstuffs – Horizontal method for the enumeration of presumptive Bacillus cereus – Colony-count technique at 30 °C (adoption of standard of the same name DIN EN ISO 7932, March 2004 edition) (Modification: <i>Here also for feedstuffs, cereals and ground cereal products</i>)
ASU L 00.00-55 2019-12	Analysis of foodstuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) in foodstuffs – Part 1: Technique using Baird-Parker agar medium (adoption of standard of the same name DIN EN ISO 6888-1, June 2019 edition) (Modification: <i>Here also for feedstuffs, cereals and ground cereal products</i>)
ASU L 00.00-57 2006-12	Analysis of foodstuffs – Methods for the enumeration of Clostridium perfringens in foodstuffs – Colony-count technique (adoption of standard of the same name DIN EN ISO 7937, November 2004 edition) (Modification: <i>Here also for feedstuffs, cereals and ground cereal products</i>)

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ASU L 00.00-88/2 2015-06	Analysis of foodstuffs – Horizontal method for the enumeration of microorganisms – Part 2: Colony count at 30 degrees C by the surface plating technique (adoption of standard of the same name DIN EN ISO 4833-2, May 2014 edition) (Modification: <i>Here also for feedstuffs, cereals and ground cereal products</i>)
ASU L 00.00-133/2 2019-12	Analysis of foodstuffs – Horizontal method for the detection and enumeration of Enterobacteriaceae – Part 2: Colony-count technique (adoption of standard of the same name DIN EN ISO 21528-2, May 2019)
ASU L 01.00-3 1987-03	Analysis of foodstuffs – Determination of coliform bacteria in milk, milk products, butter, cheese and ice cream – Method with solid culture medium (Modification: <i>Here also for foodstuffs, feedstuffs, cereals and ground cereal products;</i>
ASU L 01.00-25 2002-12	Analysis of foodstuffs – Determination of Escherichia coli in milk, milk products, butter, cheese and ice cream – Method with liquid culture medium (Modification: <i>Here also other foodstuffs, feedstuffs, cereals and ground cereal products</i>)
ASU L 01.00-37 1991-12	Analysis of foodstuffs – Determination of the number of yeasts and moulds in milk and milk products; reference method (Modification: <i>Here also for foodstuffs, feedstuffs, cereals and ground cereal products;</i>
ASU L 02.07-2 1987-03	Analysis of foodstuffs – Determination of coagulase-positive staphylococci in dried milk products and processed cheese; method with selective enrichment (Modification: <i>additionally modified for Enterococcus; here also for other foodstuffs, feedstuffs, cereals and ground cereal products</i>)
ASU L 06.00-35 2017-10	Analysis of foodstuffs – Determination of aerobically growing lactic acid bacteria in meat and meat products – Spatula method (reference method) (adoption of standard of the same name DIN 10109, May 2016 edition) (Modification: <i>Here also for foodstuffs</i>)

3.3 Enrichment method, cultural-microbiological determination of specific germs with mass spectrometric confirmation in foodstuffs and feedstuffs

PA_BT-100 2019-10	Mass spectrometric confirmation of bacterial and yeast species using Maldi-TOF/MS and Biotyper software
PA_BT-101 2019-10	Mass spectrometric confirmation of yeast species and moulds using Maldi-TOF/MS and Biotyper software

4 Microbiological analysis of cosmetics

4.1 Determination of bacteria, yeasts and moulds using cultural microbiological methods *

DIN EN ISO 16212 2017-09	Cosmetics – Microbiology – Enumeration of yeast and mould
DIN EN ISO 21149 2017-11	Cosmetics – Microbiology – Enumeration and detection of aerobic mesophilic bacteria
DIN EN ISO 22717 2016-05	Cosmetics – Microbiology – Detection of <i>Pseudomonas aeruginosa</i>
DIN EN ISO 22718 2016-05	Cosmetics – Microbiology – Detection of <i>Staphylococcus aureus</i>

5 Sensory analysis of foodstuffs

5.1 Simple descriptive sensory analysis of bakery products, foodstuffs, pasta, sweets, cereals and cereal products

ASU L 00.90-6 2015-06	Analysis of foodstuffs – Sensory test methods – Basic descriptive test
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5.2 Determination of appearance, odour and taste using specific sensory tests in bakery products, foodstuffs, pasta, sweets, cereals and cereal products *

ASU L 00.90-12 2019-03	Analysis of foodstuffs – Sensory analysis – Assessment (determination and verification) of the minimum shelf life of foodstuffs
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ASU L 00.90-14
2019-03

Analysis of foodstuffs – Sensory test methods – Descriptive test
followed by quality assessment
(Modification: *Also as a consensus group test (group test) of at least
3 examiners or individual examination by one examiner*)

6 Molecular biological analysis of foodstuffs and feedstuffs

6.1 DNA extraction for the determination of species and genetically modified organisms by molecular biological analysis in foodstuffs and feedstuffs *

r-biopharm
SureFood® Prep
Basic S1052
2019-02

Preparation of DNA from foodstuffs, feedstuffs and raw materials

r-biopharm
SureFood® Prep
Advanced S1053
2019-02

Preparation of DNA from highly processed foodstuffs and feedstuffs

6.2 Determination of genetically modified organisms and species approved in the EU by multiplex PCR *

r-biopharm
SureFood® GMO Screen 4plex
35S-NOS-FMV+IAC S2126
2016-12

Qualitative determination of material from GMOs approved in the
EU in foodstuffs by real-time PCR GMO screening 35S + NOS + FMV
(Modification: *Here also in feedstuffs, raw materials*)

r-biopharm
SureFood® Animal ID 4plex
Beef/Horse/Pork +IAAC S6126
2019-02

Qualitative determination of DNA from beef, horse and pork in
foodstuffs by real-time PCR

7 Determination of allergens in foodstuffs by enzyme immunoassay (ELISA test kits) *

r-biopharm Ridascreen® Fast Soya Item no.: R7102 2016-07	Quantitative determination of soy in foodstuffs by ELISA
r-biopharm Ridascreen® Gliadin Item no.: R7001 2015-10	Quantitative determination of gluten (gliadin) in foodstuffs by ELISA
r-biopharm Ridascreen® Gliadin competitive Item no.: R7021 2016-09	Quantitative determination of gluten (gliadin) in fermented or hydrolysed foodstuffs by ELISA

Abbreviations used:

AACC	American Association for Clinical Chemistry
AOAC	Association of Official Analytical Chemists
ASU	Amtliche Sammlung von Untersuchungsverfahren (Official Collection of Test Methods) on the basis of § 64 LFGB (German Food and Feed Act)
BfR method	Method of the German Federal Institute for Risk Assessment
DFG	Deutsche Forschungsgemeinschaft (German Research Foundation)
DGF	Deutsche Gesellschaft für Fettwissenschaft e.V. (German Society for Fat Research)
	(German standard methods for analysis of fats, fat products, surfactants and related substances)
DIN	Deutsches Institut für Normung e.V. (German Institute for Standardization)
DNA	Deoxyribonucleic acid
EN	European standard
ICC	International Association for Cereal Science and Technology
IEC	International Electrotechnical Commission
ISO	International Organization for Standardization
IUPAC	International Union of Pure and Applied Chemistry
LFGB	Lebensmittel- und Futtermittelgesetzbuch (German Food and Feed Act)
PA_	Test instruction of IGV GmbH
Ph. Eur.	European Pharmacopoeia
VDLUFA	Verband Deutscher Landwirtschaftlicher Untersuchungs- und Forschungsanstalten (Association of German Agricultural Testing and Research Institutions)