

**Range of Services**

Laboratory & Analytics





## **CONTENT**

Contact .....	4
TESTLAB Laboratory & Analytics .....	6
Range of services (excerpt) .....	11

# ABOUT

## IGV GmbH

The Institute for Grain Processing was founded in 1960 as an application-oriented research institute for the milling, baking and food industries. As a result of an MBO in 1994, it was transferred into a limited liability company (GmbH). Our three departments, **TESTLAB**, **FOODTECH** and **PLANTTECH**, are now focused on the production of food and industrial development services.

### Business fields

- › Innovative technologies for new protein products
- › Efficient, resource-effective production processes
- › Innovative recipes based on functional ingredients
- › Product manufacturing from algae and plants
- › Food safety methodologies on behalf of industry and retail

Our accredited test laboratory, our training and further education courses, our counselling services for project management and technology and the related transfer of knowledge into companies complete our profile.

# CONTACT

## Head of IGV TESTLAB

Dipl.-Ing. Ulrike Bauermann Tel. +49 33200 89-207

---

## Expert opinions for marketability of food with control and verification of labelling claims

State certified food chemist Svenja Weiß Tel. +49 33200 89-140  
State certified food chemist Cornelia Weise Tel. +49 33200 89-349

---

## Investigation and examination of food-stuff, animal feed content substances, nutrients and heavy metals

State certified food chemist Svenja Weiß Tel. +49 33200 89-140  
M. Sc. Luise Kowalski Tel. +49 33200 89-136

---

## Analysis of contaminants, residues and undesirable substances

State certified food chemist Doreen Schwarzkopf Tel. +49 33200 89-279  
Dr. rer. nat. David Schröter Tel. +49 33200 89-266  
Dipl. troph. Kristin Gödeke Tel. +49 33200 89-263

---

## Specific proteins (proteomics), technical enzymes

M. Sc. Luise Kowalski Tel. +49 33200 89-136  
Food chemist Phillis Wieland Tel. +49 33200 89-266

---

## Molecular biological and microbiological investigations and examinations

Dr. rer. nat. Marion Mägdefrau Tel. +49 33200 89-347  
Dipl. Biologist Michael Kliefoth Tel. +49 33200 89-259

---

## Investigation and examination of medical and aromatic plants and essential oils

Dipl.-Ing. Ulrike Bauermann Tel. +49 33200 89-207

---

## Special grain analysis and investigation of mill products

B. Sc. (FH) Besim Latifovic Tel. +49 33200 89-425  
Dipl. Troph. Kristin Gödeke Tel. +49 33200 89-263

---

# IGV TESTLAB

## Laboratory & Analytics

We support you in securing  
your product quality!

ANALYSIS OF FOOD AND FEED

CERTIFICATION OF  
PRODUCT MARKETABILITY

VERIFICATION OF FOOD LABELLING

MICROBIOLOGICAL INVESTIGATIONS

EXPERT OPINIONS



# TESTLAB

The IGV TESTLAB department is an **accredited test laboratory** in the field of food, feed and drug testing and carries out R&D projects regarding raw material quality, active substance behaviour, food safety and food technology.

We offer a wide range of physicochemical investigations of foods, animal feed and plant raw materials as well as of their processed products. The state of the art in technical equipment resources, the expertise of the staff and the **DAkkS accreditation** in accordance with DIN EN ISO 17025 secure the basis for our high-quality services.

## Range of services

### INVESTIGATION

#### of food and feed ingredients



Proteins, amino acids, fat, fatty acids, fat characteristic values, digestible and indigestible carbohydrates (*Fibre in accordance with AOAC/§64 of the German Food and Feed Code /ICC,  $\beta$ -glucans, pentosans, inulin, low-molecular fibre substances-NDO*), water, mineral substances, preservatives,  $\beta$ -glucan, sugars (*mono-, di- and polysaccharides*)

### SPECIAL GRAIN ANALYSIS



Falling number, wet gluten, hectolitre weight, amylogram, viscogram, farinogram, extensogram, dough simulation curve (Mixolab), botanical impurities

### INVESTIGATION

#### of medical and aromatic plants and essential oils



Essential oil according to Ph. Eur and GMP, LFGB (German Food and Feed Code), individual and main component analysis of essential oils (GC-FID, GC-MS), testing of active substances according to Ph. Eur. (*thymol, carvacrol, fenchon, estragol, valerenic acid, rosmarinic acid, hypericin, apigenin-7-glucoside, etc.*), Contaminant analytics

### ANALYSIS OF UNDESIRABLE SUBSTANCES



Heavy metals (*Pb, Cd, Hg, etc.*), plant protection active substances (*fungicides, herbicides, insecticides*), stalk shortening agents (*ethephon, chlormequat, mepiquat*), mycotoxins (*ergot alkaloids, aflatoxins, ochratoxin A, fumonisins, zearalenone, DON, T-2-/HT-2-toxins, fusarium toxins*), acrylamid, 3-MCPD fatty acid esters, PAH, softener, pyrrolizidine alkaloids

### MOLECULAR BIOLOGICAL AND MICROBIOLOGICAL INVESTIGATIONS



GMO proof, allergens, microbiological status (*approval according to § 44 of the German Law on the Prevention of Infectious Diseases in Humans for working with pathogens*), process hygiene checks, preservative burden test, inhibition tests, cell biological examinations

## Key tasks

### MARKETABILITY CERTIFICATES OF FOOD, FEED AND HARVESTED CROPS

Product marketability assessment, verification of food labelling, nutritional value analyses, sensory evaluation

Svenja Weiß » [svenja.weiss@igv-gmbh.de](mailto:svenja.weiss@igv-gmbh.de)

Cornelia Weise » [cornelia.weise@igv-gmbh.de](mailto:cornelia.weise@igv-gmbh.de)

Molecular biological and microbiological investigations

Dr. Marion Mägdefrau » [marion.maegdefrau@igv-gmbh.de](mailto:marion.maegdefrau@igv-gmbh.de)

Michael Kliefoth » [michael.kliefoth@igv-gmbh.de](mailto:michael.kliefoth@igv-gmbh.de)

Investigation of residues and contaminants

Doreen Schwarzkopf » [doreen.schwarzkopf@igv-gmbh.de](mailto:doreen.schwarzkopf@igv-gmbh.de)

Dr. David Schröter » [david.schroeter@igv-gmbh.de](mailto:david.schroeter@igv-gmbh.de)

Kristin Gödeke » [kristin.goedeke@igv-gmbh.de](mailto:kristin.goedeke@igv-gmbh.de)

### GRAIN AND FLOUR ANALYSIS ACC. TO EU REGULATIONS AND ICC STANDARDS

Besim Latifovic » [besim.latifovic@igv-gmbh.de](mailto:besim.latifovic@igv-gmbh.de)

### INVESTIGATION AND EXAMINATION OF MEDICAL AND AROMATIC PLANTS ACC. TO PH. EUR., GMP AND THE GERMAN FOODS, CONSUMER GOODS AND FEEDSTUFFS CODE (LFGB)

Ulrike Bauermann » [ulrike.bauermann@igv-gmbh.de](mailto:ulrike.bauermann@igv-gmbh.de)

### INVESTIGATION AND EXAMINATION OF FATS, OILS AND OILSEEDS FOR COSMETICS AND FOOD SUPPLEMENTS

Svenja Weiß » [svenja.weiss@igv-gmbh.de](mailto:svenja.weiss@igv-gmbh.de)

We will gladly advise and provide you with an offer tailored to your raw materials, products or product group.

All analytical investigations and examinations are carried out in accordance with internationally recognized methods. If desired, the examination reports are provided with updated limit values and are assessed in accordance with the statutory regulations of Germany and the EU.

Exceeded limiting values or deviations from target and warning values are immediately communicated to the client by phone or electronically.

Discretion and confidentiality are fundamental elements of our business policy.

In addition, IGV GmbH awards a certification mark based on a product-related examination plan combined with an inspection of the production facilities and a staff training in the latest state of food legislation and food labelling controls.

As a result, we attest the analytical control of your raw materials and products along the value chain.

## Sample management

🕒 7 am – 4.30 pm (Mon. – Fri.)

☎ +49 33200 89-222



Our laboratories are partly GMP-certified and holds QA certification for monitoring of feed materials.

## Approvals

Certification mark: Continuously tested product quality and production hygiene

The testing laboratory certifies a holistic inspection from the raw materials to the product within the scope of its certification. We implement the legal requirements for monitoring the quality along the value chain and confirm our customers a continuously tested product quality and production hygiene with our seal of approval.

DAkkS accredited in accordance with ISO 17025 – D-PL-14024-01

Monitoring traffic of medicinal products, EU-GMP certification

QA recognition in the field of feed monitoring

Private experts for chemical and chemical-physical testing and assessment of officially collected samples in the sense of § 42 of the Foodstuffs and Commodities Act

Tests as part of the central DLG tests

Testing laboratory for product tests by IGV GmbH

## Mass spectrometry expertise

GC-MSD • GC-MS/MS • LC-MS/MS • MALDI-TOF/MS • TripleTOF/MS

## Research direction

Applied research for analysis



BEUTH HOCHSCHULE  
FÜR TECHNIK  
BERLIN  
University of Applied Sciences

In cooperation with the University of Potsdam, the Institute of Nutritional Sciences and the Beuth University of Berlin, scientific research is supported in the areas of residue analysis, microbiology and molecular biology for plant raw materials and foodstuffs.

Development of innovative measuring methods for protein analysis (Proteomics), e.g. for proof of authenticity

Special harvest tests on the formation/influence of secondary plant ingredients (Metabolomics)

Backgrounds for mycotoxin formation in plants

Determination of processing properties of flours

Development of methods in the area of trace analysis of residues and contaminants



# RANGE OF SERVICES

## Excerpt

Issued – Mai 2021

Subject to changes



ANALYSIS OF  
FOOD  
FEED  
FOOD SUPPLEMENTS  
AND COSMETICS



**RANGE OF SERVICES (EXCERPT)**

<b>Table of Contents</b>	<b>page</b>
<b>1. Food &amp; feed analysis</b>	<b>12</b>
<b>1.1 Product marketability assessment, verification of food labelling</b>	<b>12</b>
<b>1.2 Chemico-physical investigations</b>	<b>12</b>
Allergens	12
General parameters	12
Medicinal and aromatic plants	13
Proteins and amino acids	13
Enzyme activities	13
Enzymes (technical)	13
Fats, fat components, fat characteristics	14
Genetically modified organisms (GMOs)	14
Cereals, flour, dough and bakery products	14
Carbohydrates	15
Preservatives	16
Nutritional values	16
Oilseeds	16
Residues, undesirable substances	16
Special ingredients	17
Trace elements/heavy metals	17
Sweeteners	18
Animal species identification	18
Vitamins	18
<b>1.3 Microbiological investigations</b>	<b>18</b>
Colony counting	18
Identifications	19
Determination and verification of minimum durability (MHD)	19
Hygiene controls (products, processes, staff)	19
<b>1.4 Sensory evaluation</b>	<b>19</b>
<b>2. Microbiological investigations of water (production and process water)</b>	<b>19</b>
Colony counting	19
<b>3. Microbiological examination of cosmetics</b>	<b>19</b>
Colony counting	19
Preservatives stress test	19
<b>4. Microbiological examination according to Ph. Eur.</b>	<b>20</b>
Colony counting	20
Preservatives stress test	20

## 1. Food & feed analysis Methods

### 1.1 Product marketability assessment, verification of food labelling

Verification of food labelling acc. to Regulation (EC) No 1169/2011 on the provision of food information to consumers

### 1.2 Chemical-physical investigations

ALLERGENS	
Cashew °	PCR, ELISA
Egg °	ELISA
Peanut °	PCR; ELISA
Gluten	PCR; ELISA
Hazelnut °	PCR; ELISA
Crustacean °	PCR
Lactose	HPAEC-PAD
Lupine °	PCR; ELISA
Almond °	PCR; ELISA
Milk °	ELISA
Celery °	PCR
Mustard °	PCR; ELISA
Sesame °	PCR; ELISA
Soy	PCR; ELISA

GENERAL PARAMETERS	
$a_w$ - value	Aquaspector AQS-2-TC
Refractive index	Refractometric measurement
Density	Pycnometric measurement
Total minerals (raw ash)	Residue on ignition 550 °C, 900 °C
Weight/filling quantity	Weighing
Conductivity	Potentiometric measurement
Particle size (dry) Particle size (dry/wet)	Mechanical sieving Laser diffraction
pH value	Potentiometric measurement
Sand	Hydrochloric acid insoluble ignition residue
Dry mass/drying loss/water	<ul style="list-style-type: none"> <li>• Drying cabinet, 103 °C, 130 °C, if necessary with sea sand</li> <li>• Karl Fischer titration</li> </ul>
Viscosity (Brookfield) Viscosity rotation (cone/plate, plate/plate)	Brookfield viscosgraph Rotational viscometer

MEDICINAL & AROMATIC PLANTS	
Essential oil	Ph. Eur. 2.8.12, ASU L 53.00-5
Composition of the essential oil Thymol, carvacrol, anethole, estragole i.a.	Ph. Eur. 2.2.28 GC-FID, GC-MSD
Apigenin-7-glucosid	Ph. Eur. Monograph chamomile
Hypericin	Ph. Eur. Monograph St. John's wort
Piperin	ASU L 53.05-1, DIN 10235
Rosemic acid	Ph. Eur. Monograph melissa
Valerenic acid	Ph. Eur. Monograph valerian
Water	Distillation Ph. Eur. 2.2.13

PROTEINS & AMINO ACIDS	
Protein	Kjeldahl
Amino acids:	
<ul style="list-style-type: none"> <li>After hydrolysis Aspartic acid, glutamic acid, serine, histidine, glycine, threonine, arginine, alanine, tyrosine, valine, phenylalanine, isoleucine, leucine, lysine, proline, hydroxyproline, cysteine, methionine, tryptophan</li> </ul>	Hydrolysis/derivatization HPLC
<ul style="list-style-type: none"> <li>Free amino acids <math>\alpha</math>-Aminobutyric acid, arginine, L-hydroxyproline, alanine, asparagine, aspartic acid, cysteine, <math>\delta</math>-aminobutyric acid, glutamine, glutamic acid, glycine, histidine, isoleucine, leucine, lysine, methionine, ornithine, phenylalanine, proline, serine, threonine, tryptophan, tyrosine, valine Cysteine, glutathione (on request)</li> </ul>	Extraction/derivatization LC-MS/MS

ENZYME ACTIVITIES	
$\alpha$ -amylase	Photometric measurement
$\beta$ -amylase °	Photometric measurement
Xylanase °	Photometric measurement
Lipase °	Photometric measurement
Lipoxygenase °	Photometric measurement
Peroxidase °	Photometric measurement

ENZYMES (TECHNICAL)	
<b>Screening</b> $\alpha$ -amylase, lipase, xylanase, maltogene amylase, glucoamylase	LC-MS/MS

<b>FATS, FAT COMPONENTS, FAT CHARACTERISTICS</b>	
Total fat	Weibull-Stoldt method
Oil content in oil seeds	Petroleum ether extraction
Fatty acid spectrum (saturated/unsaturated fatty acids)	GC-FID
Trans-fatty acids	GC-FID
Butyric acid (butter or milk fat content)	GC-FID
3-MCPD-Ester, glycidol	GC-MS
Acid number, free fatty acids	Titrimetric methods
Saponification value	Titrimetric methods
Iodine value	Titrimetric methods
Peroxide value	Titrimetric methods
Anisidine number	Photometric measurement
Totox number	Titrimetric and photometric
Unsaponifiable portion	Saponification, gravimetric
Density	Pycnometric measurement
Refractive index	Refractometric measurement
Oxidation stability of oil	Induction time, Rancimat

<b>GENETICALLY MODIFIED ORGANISMS (GMOS)</b>	
Double Screening (35S, NOS) incl. DNA extraction	real-time PCR
Triple Screening (35S, NOS, FMV) incl. DNA extraction	real-time PCR
Quadruple Screening (35S, NOS, FMV, cry1Ab/Ac) incl. DNA extraction	real-time PCR

<b>CEREALS, FLOUR, DOUGH &amp; BAKERY PRODUCTS</b>	
Sample preparation	Cleaning, drying, crushing
Moisture	DIN EN ISO 712 mod.
Hectolitre weight	EN ISO 7971-3
Thousand grain weight	DIN EN ISO 520
Germination capacity	Germination process/TTC Assay
Grain hardness, protein (wheat)	NIR-measurement
Besatz (grain impurities) Wheat, rye, barley Maize, millet	DIN EN 15587, ICC 102/1, ICC 103/1 DIN EN 16378
Detection of spelt, wheat and rye fractions in ground cereal products	LC-MS/MS
Husking yield • Buckwheat, rice • Oats • Spelt	• Underrunner disc sheller • Compressed air huller • Impact sheller
Milling tests/flour yield	Milling machine (Bühler, Brabender)
Granularity	Air jet sieving
Sieve analysis	Mechanical
Air jet sieving	Mechanical
Sensory description	Descriptive testing

WAI/WSI	Acc. to Anderson
Water absorption	ICC 115/1
Total minerals	ICC 104/1
Crude protein	ICC 105/2 or 167
Sedimentation value - flour	ICC 116/1
Sedimentation value - cereals	ICC 118, 116/1
Wet gluten/gluten index	ICC 155
Dry gluten	Drying: plate dryer
Gluten content	ICC 137/1
Swelling capacity	Acc. to Berliner
Starch	ICC 123
Damaged starch	ICC 164
Falling number	ICC 107/1
Ascorbic acid	ASU L 26.04-2 mod.
Detection of ascorbic acid	Tauber's reagents
Maltose	Acc. to Berliner
β-Glucan	ICC 166
<b>Dough-rheological investigations</b>	
Amylogram	ICC 126/1
Swelling curve	Acc. to Drews
Viskogram	ICC 169
Farinogram	ICC 115/1
Extensogram	ICC 114/1
Non-stickiness and machinability of wheat dough	Regulation (EU) 2016/1240, part III
Dough simulation curve (Mixolab)	ICC 173; ISO 17718
<b>Baking tests</b>	
Test baking of wheat flour, box form baking trial, test baking of whole grain, Rapid-Mix-Test	Standard methods of the Association of Cereal Research (AGF), Detmold
Rye baking test Sourdough test with the single-stage Berlin sourdough leavening process	Standard methods of the Association of Cereal Research (AGF), Detmold
<b>Further dough and bakery products investigations</b>	
Gas retention capacity	Rheofermentometer test acc. to Chopin
Acidity/pH value	Titration ASU L 17.00-2
Volume determination	Rapeseed displacement method
Texture analysis to determine the freshness of bakery products by the storage time	AACC (74-09) Stable Micro Systems Ltd.
<b>CARBOHYDRATES</b>	
Sugar as total sugar (Glc + Fru + Sac + Lac + Mal)	HPAEC-PAD
Sugar, single (Glu, Fru, Sac, Lac, Mal, Gal, Ara, Xyl)	HPAEC-PAD
Inulin/Oligofructose	AOAC 997.08 mod.
<b>Starch in</b> Cereals Foods (> 10 %) Foods (< 10 %) Animal feed	Polarimetric, ICC 123 Polarimetric, ASU L 17.00-5 Enzymatic (TK r-biopharm) Regulation (EC) No. 152/2009

Damaged starch	Enzymatic, ICC 164
<b>Dietary fibres</b> Total dietary fibre, soluble and insoluble Total dietary fibre incl. ethanol-soluble fibre	ASU L 00.00-18, ICC 156, misc. AOAC-methods
$\beta$ -Glucan Cereals Cereal products (liquid also)	ICC 166 ICC 166 mod., HPAED-PAD
Crude fibre	Acc. to VDLUFA method or Annex III Regulation (EC) No. 152/2009
<b>Pentosanes</b> Total pentosans, Soluble and insoluble pentosans	Photometric or Acidic hydrolysis, HPAEC-PAD

**PRESERVATIVES**

Benzoic acid, sorbic acid, PHB methyl ester, PHB ethyl ester, PHB propyl ester, 2-phenoxyethanol	HPLC
Propionic acid °	Distillation, HPLC

**NUTRITIONAL VALUES**

<ul style="list-style-type: none"> <li>• Water, total minerals, protein, fat, saturated fatty acids, Total dietary fibre, sodium, total sugar (Glc + Fru + Sac + Lac + Mal)</li> <li>• Calculation of salt, carbohydrates and energy content</li> </ul>
---

**OIL SEEDS**

Moisture/dry matter	Drying at 103 °C
Besatz (impurities)	DGF B-I-3
Sensory testing	Descriptive testing
Oil content	DGF B-15
Free fatty acids	Titrimetric
Fatty acid spectrum	GC-FID

**RESIDUES, UNDESIRABLE SUBSTANCES**

<b>Pesticides</b>	
Pesticide residues multimethod	ASU L 00.00-115 QuEChERS
Polar pesticide residues Chlormequat, mepiquat, ethephon, glyphosate	ASU L 00.00-76 mod. LC-MS/MS
Dioxins °	DIN EN 16215
Dithiocarbamate °	nach DFG S15, Ph. Eur. 2.8.13
Methyl bromide °	DFG S18, Ph. Eur. 2.8.13
<b>Undesirable substances</b>	
Softener	GC-MS/MS
PAH	GC-MS/MS
3-MCPD esters, glycidol, 2-MCPD esters	DGF-C-III-18 (09)
Hydrocarbons (mineral oils) MOSH, MOAH	GC-FID
Acrylamide	LC-MS/MS

° Subcontracting



Tropane alkaloids (atropine, scopolamine)	LC-MS/MS
Pyrrrolizidine alkaloids	LC-MS/MS
<b>Mycotoxins</b>	
Aflatoxins B <sub>1</sub> , G <sub>1</sub> , B <sub>2</sub> , G <sub>2</sub>	LC-MS/MS
Aflatoxin M <sub>1</sub> °	
Alternaria mycotoxins (AOH, TEA, TEN, AME) <i>ON REQUEST</i>	LC-MS/MS
Ochratoxin A	LC-MS/MS
Fumonisin B <sub>1</sub> , B <sub>2</sub> , B <sub>3</sub>	HPLC
Deoxynivalenol (DON)	LC-MS/MS
Zearalenone	LC-MS/MS
T-2-/HT-2-Toxin	LC-MS/MS
Trichothecenes incl. DON, DON-3-Glc, 3-Ac-DON, 15-Ac-DON, NIV, T-2, HT-2, DAS, FUS-X, ZEA	LC-MS/MS
Ergot alkaloids	LC-MS/MS
Patulin	LC-MS/MS

### SPECIAL INGREDIENTS

Acetic acid	Enzymatic
Cannabinoids (THC, CBD, CBG etc.)	LC-MS/MS
Carotenoids	HPLC
Cholesterol °	GC-FID
Caffeine	HPLC
Ethanol °	Enzymatic
Lactic acid	Enzymatic
Opiate (morphine, codeine, thebaine)	LC-MS/MS
Theobromine	HPLC
Thymoquinone	HPLC
Total chlorophyll Chlorophyll a and b	Photometric measurement HPLC-DAD
Total carotenoids (carotenes, xanthophylls)	Photometric measurement
Total polyphenols	Potentiometric measurements

### TRACE ELEMENTS/HEAVY METALS

Pressure digestion with conc. nitric acid	
Arsenic °	Graphite furnace AAS
Lead	Graphite furnace AAS
Cadmium	Graphite furnace AAS
Calcium	Flame AAS
Iron	Flame AAS
Potassium	Flame AAS
Copper	Graphite furnace AAS
Magnesium	Flame AAS
Sodium	Flame AAS
Phosphorus	Photometric after digestion
Mercury	Cold vapour and hydride generation (AAS) after amalgamation
Zinc	Flame AAS

**SWEETENERS**

ON REQUEST

**ANIMAL SPECIES IDENTIFICATION**

Horse, pork, beef (other on request)

Real-time PCR

**VITAMINS****Fat-soluble vitamins**

Retinol (Vitamin A) °	HPLC
β-Carotene (Provitamin A) °	HPLC
Total vitamin A (Retinol, β-Carotene) °	HPLC
Total vitamin E (α-β-γ-δ-Tocopherol) °	HPLC
Vitamin D <sub>2</sub> (Ergocalciferol) °	HPLC
Vitamin D <sub>3</sub> (Cholecalciferol) °	HPLC
Vitamin K <sub>1</sub> (Phylloquinone) °	HPLC
Vitamin K <sub>2</sub> (Menaquinone) °	HPLC

**Water-soluble vitamins**

Vitamin B <sub>1</sub> (Thiamine) °	Microbiological
Vitamin B <sub>2</sub> (Riboflavin) °	Microbiological
Vitamin B <sub>3</sub> (Niacin) °	Microbiological
Vitamin B <sub>5</sub> (Pantothenic acid) °	Microbiological
Vitamin B <sub>6</sub> (Pyridoxine) °	Microbiological
Vitamin B <sub>7</sub> (Biotin) °	Microbiological
Vitamin B <sub>9</sub> (Folic acid) °	Microbiological
Vitamin B <sub>12</sub> (Cyanocobal-, Hydroxocobal-, Methylcobal-, Adenosylcobalamin) °	Microbiological
Vitamin C	LC-MS/MS

**1.3 Microbiological investigations****COLONY COUNTING**

Aerobic, mesophilic total viable count	ASU L 00.00-88/2
Yeasts/moulds	ISO 1527-1/ -2
Enterobacteriaceae	ASU L 00.00-133/2
Coliform bacteria	ISO 4832
Escherichia coli	ASU L 00.00-132/2/3
Bacillus cereus	ASU L 01.00-33
Staphylococcus aureus	ASU L 00.00-55
Listeria monocytogenes	ASU L 00.00-32/1 00.00-22
Salmonella spp.	ASU L 00.00-20
Sulfite-reducing clostridia	ASU L 00.00-57
Lactic acid bacteria	ISO 15214
Pseudomonas aeruginosa	ASU L 02.07-2 mod.
Enterococci	ASU L 02.07-2 mod.
Aerobic spore-formers	ASU L 00.00-88/2 mod.
Osmotolerant yeasts and moulds	ISO 21527-2

° Subcontracting

IDENTIFICATION	
Bacteria	MALDI-TOF/MS
Yeasts/moulds	MALDI-TOF/MS
Rope spoilage microorganisms	MALDI-TOF/MS

DETERMINATION & VERIFICATION OF MINIMUM DURABILITY	
Determination of the best before date (BBD)	DIN 16779

HYGIENE CONTROLS (PRODUCTS, PROCESSES, STAFF)	
Contact samples	DIN 10113-3
Swab samples	DIN 10113-1 / DIN 10113-2

### 1.4 Sensory examinations

Descriptive test with/without quality assessment	ASU L 00.90-6/-12/-14
Sensory examination of bakery products, nutriments, pasta and confectionery	

## 2. Microbiological investigations of water (production and process water)

COLONY COUNTING	
Colony count 22°C	DIN EN ISO 6222
Colony count 36 °C	DIN EN ISO 6222
Coliform bacteria	DIN EN ISO 9308-1
Escherichia coli	DIN EN ISO 9308-1
Pseudomonas aeruginosa	DIN EN ISO 16266
Enterococci	DIN EN ISO 7899-2
Clostridium perfringens	DIN EN ISO 14189
Legionella	DIN EN ISO 11731

## 3. Microbiological examination of cosmetics

COLONY COUNTING	
Aerobic mesophilic bacteria	DIN EN ISO 21149
Candida albicans	DIN EN ISO 18416
Pseudomonas aeruginosa	DIN EN ISO 22717
Staphylococcus aureus	DIN EN ISO 22718
Escherichia coli	DIN EN ISO 21150

PRESERVATIVES STRESS TEST	
Preservatives stress test	Ph. Eur. 5.1.3 / DIN EN ISO 11930

#### 4. Microbiological examination according to Ph. Eur.

##### COLONY COUNTING

Aerobic microorganisms (TAMC)	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.12)
Yeasts/moulds (TYMC)	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.12)
Candida albicans	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.13)
Bile salt-resistant, gram-negative bacteria	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.13)
Escherichia coli	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.13)
Salmonellae	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.13)
Pseudomonas aeruginosa	Ph. Eur. 2.6.13
Staphylococcus aureus	Ph. Eur. 2.6.13

##### PRESERVATIVES STRESS TEST

Preservatives stress test	Ph. Eur. 5.1.3
---------------------------	----------------



## Imprint

IGV Institut für Getreideverarbeitung GmbH  
Arthur-Scheunert-Allee 40-41  
14558 Nuthetal  
Germany

Phone +49 33200 89-0  
Fax +49 33200 89-220  
[igv-manage@igv-gmbh.de](mailto:igv-manage@igv-gmbh.de)  
[www.igv-gmbh.com](http://www.igv-gmbh.com)

The information provided is valid at the time of printing.  
It is subject to changes, errors, omissions and misprints.

Issued – May 2021

6. Edition

