

# Deutsche Akkreditierungsstelle

## Annex to the Accreditation Certificate D-PL-14038-01-00 according to DIN EN ISO/IEC 17025:2018

**Valid from:** 19.04.2023

**Date of issue:** 16.05.2023

Holder of accreditation certificate:

**Eurofins Food & Feed Testing Leipzig GmbH**  
**Permoser Straße 19, 04318 Leipzig**

The testing laboratory meets the requirements of DIN EN ISO/IEC 17025:2018 to carry out the conformity assessment activities listed in this annex. The testing laboratory meets additional legal and normative requirements, if applicable, including those in relevant sectoral schemes, provided that these are explicitly confirmed below.

The management system requirements of DIN EN ISO/IEC 17025 are written in the language relevant to the operations of testing laboratories and confirm generally with the principles of DIN EN ISO 9001.

Tests in the fields:

**physical, physico-chemical, chemical, sensory, microbiological, molecular biological and immunological analysis of foodstuffs;**  
**selected physico-chemical and microbiological analysis of feedstuffs;**  
**physical, physico-chemical, chemical and microbiological analysis of fitment and utensils in food areas;**  
**sampling of foodstuffs and commodities;**  
**selected physico-chemical analysis of water (drinking water, raw water and process water from production of food)**

*This certificate annex is only valid together with the written accreditation certificate and 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>.*

Abbreviations used: see last page

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**Within the specified test fields, the testing laboratory is permitted to do the following without obtaining prior notification and consent from DAkkS GmbH**

- \*) Freely select standard test methods or equivalent test methods.**
- \*\*\*) Modify test methods and develop new test methods.**

**The test methods listed are given by way of example.**

**The testing laboratory is permitted to apply the listed standardised or equivalent test methods with different versions of the standards without obtaining prior notification and consent from DAkkS.**

**The testing laboratory has an up-to-date list of all test methods within the flexible scope of accreditation.**

**1 Analysis of foodstuffs**

**1.1 Sampling**

LEI-MA 321-03                      Sampling of foodstuffs  
2022-10

**1.2 Sample preparation**

LEI-SOP-00.42402.L              Pressure digestion of foodstuffs as preparation for determination of  
2019-08                              sodium by flame AAS

**1.3 Determination of the external quality/appearance, consistency, smell and taste by means of simple descriptive tests**

ASU L 00.90-6                      Analysis of foodstuffs – Sensory test methods – Basic descriptive test  
2015-06                              (*Modification: Scope of the test panel, requirements for test room,  
sample encryption, packaging, details of test report*)

**1.4 Determination of the external quality/appearance, consistency, smell and taste of foodstuffs using specific sensory tests**

LEI-SOP-00.82001.L              Sensory testing of baking mixes for bread  
2019-08                              (except dry flat bread) with evaluation scheme

LEI-SOP-00.82003.L              Sensory testing of confectionery products with evaluation scheme  
2019-08

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LEI-SOP-00.82004.L 2019-08	Sensory testing of sweets with evaluation scheme
LEI-SOP-00.82005.L 2019-08	Sensory testing of cereal flakes with evaluation scheme
LEI-SOP-00.82006.L 2019-08	Sensory testing of dry flat breads with evaluation scheme
LEI-SOP-00.82012.L 2019-08	Sensory testing of cappuccino products with evaluation scheme
LEI-SOP-00.82013.L 2019-08	Sensory testing of oilseeds and oilseed preparations with evaluation scheme
LEI-SOP-00.82014.L 2019-08	Sensory testing of frozen vegetables, fruits and potato products with evaluation scheme
LEI-SOP-00.82015.L 2019-08	Sensory testing of bread and small baked products (before and after preparation) with evaluation scheme
LEI-SOP-00.82016.L 2019-08	Sensory testing of pastries (before and after preparation) with evaluation scheme
LEI-SOP-00.82017.L 2019-08	Sensory testing of combination bakery products (before and after preparation) with evaluation scheme
LEI-SOP-00.82018.L 2019-08	Sensory testing of baking mixes for pastries with evaluation scheme
LEI-SOP-00.82020.L 2019-08	Sensory testing of meat and meat products with evaluation scheme

**1.5 Selected physical, physico-chemical and chemical analysis**

DIN 10508 2019-03	Food hygiene – Temperatures for foodstuffs
ASU L 06.00-15 1982-11 Corrigendum 2002-12	Detection of condensed phosphates in meat and meat products (Modification: <i>Application to additional matrices: Fish, fish products, crustaceans and seafood, thaw water; extension of test mixture; optimisation of flow agents and spray reagents</i> )

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ASU L 53.00-10 2010-09	Analysis of foodstuffs – Determination of essential oil content in spices, seasoning ingredients and herbs, steam distillation method (Modification: <i>Result expressed in terms of fresh weight (not dry matter)</i> )
Nordic Committee on Food Analysis No. 168 2001	Water Activity – Instrumental Determination by Novasina Electronic Hygrometer and Aqua Lab Dew Point Instrument
LEI-SOP-00.77003.L 2019-08	Lipase activity in foodstuffs (colour reaction, qualitative)
LEI-SOP-00.19502.L 2019-10	Determination of fill quantity of liquid foodstuffs (volumetric)
LEI-SOP-00.19530.L 2019-08	Determination of the number of foodstuffs
LEI-SOP-00.14500.L 2019-08	Determination of density in liquid foods by oscillating U-tube

**1.6 Determination of characteristics, ingredients and additives in foodstuffs by titrimetry \*\***

ISO 760 1978-12	Determination of water; Karl Fischer method (general method) (Modification: <i>Automation</i> )
ASU L 00.00-46/1 1999-11	Analysis of foodstuffs – Determination of sulphite in foodstuffs – Part 1: Optimised Monier-Williams method
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
ASU L 03.00-11 2007-12	Analysis of foodstuffs – Determination of the chloride content of cheese and processed cheese – Potentiometric method
ASU L 05.00-15 2007-12	Analysis of foodstuffs – Determination of crude protein content in eggs and egg products
ASU L 06.00-7 2014-08	Analysis of foodstuffs – Determination of raw protein content in meat and meat products –Kjeldahl titrimetric method – Reference method (Modification: <i>Extension to fish and fish products matrices</i> )

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ASU L 07.00-5/1 2010-01	Analysis of foodstuffs – Determination of salt content (sodium chloride) in meat products – Potentiometric endpoint determination (Modification: <i>Application also to meat, fish and fish products</i> )
ASU L 10.00-3 1988-12	Analysis of foodstuffs – Determination of content of volatile nitrogenous bases (TVB-N) in fish and fish products, reference method
ASU L 13.00-5 2012-01	Analysis of foodstuffs – Determination of acid number and acidity of animal and vegetable fats and oils
ASU L 13.00-37 2012-01	Analysis of foodstuffs – Determination of peroxide number in animal and vegetable fats and oils – Iodometric (visual) endpoint determination
ASU L 13.05-4 1984-05	Analysis of foodstuffs – Determination of salt content in margarine (potentiometric method) (Modification: <i>Extension to butter and other fat spreads</i> )
ASU L 13.05-6 1985-05	Analysis of foodstuffs – Determination of total protein content in margarine (Modification: <i>Extension to butter; automation</i> )
ASU L 17.00-6 1988-12 Corrigendum 2009-06	Analysis of foodstuffs – Determination of chloride for the calculation of salt in bread, including small baked products made of bread dough (Modification: <i>Extension to pastries; pre-drying &amp; blend tests omitted</i> )
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>Extension to pastries</i> )
ASU L 20.01/02-2 1980-05	Determination of total acidity in mayonnaise and emulsified sauces
ASU L 20.01/02-4 1980-05	Determination of salt content in mayonnaise and emulsified sauces (Modification: <i>Determination by potentiometric titration, automation</i> )
ASU L 26.04-1 1984-11	Analysis of foodstuffs – Determination of chloride in the cover brine and press liquor for the calculation of salt in sauerkraut (Modification: <i>Extension to juices and juice concentrates; chemicals; sample volume</i> )

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ASU L 26.04-4 1987-06	Analysis of foodstuffs – Determination of titratable acids (total acidity) in the cover brine and press liquor for sauerkraut
ASU L 26.11.03-2 1983-05 Corrigendum 2002-12	Determination of chloride content of tomato paste (potentiometric method)
ASU L 26.11.03-4 1983-05	Determination of total acidity of tomato purée (potentiometric method)
ASU L 26.11.03-11 1983-11 Corrigendum 2002-12	Determination of total nitrogen in tomato purée (Modification: <i>Automation</i> )
ASU L 52.06-3 1989-05 Corrigendum 2002-12	Analysis of foodstuffs – Determination of chloride for the calculation of salt in mustard (Modification: <i>Extension to spices, condiments, salt, vegetables and vegetable products; also with additional processing step</i> )
DGF C-V 11d (14) 2014	Wijs iodine value – Cyclohexane/glacial acetic acid method
LEI-SOP-00.13000.L 2019-06	Determination of nitrogen content and crude protein content in foodstuffs by the Kjeldahl titrimetric method
LEI-SOP-00.44002.L 2019-08	Determination of total acidity in foodstuffs by potentiometry
LEI-SOP-00.44601.L 2019-08	Determination of sulphite in foodstuffs by the Zonneveld-Meyer method
LEI-SOP-26.44602.L 2014-10	Determination of sulphite in foodstuffs by the Reith-Willems method

**1.7 Determination of characteristics and ingredients in foodstuffs by gravimetry \*\***

ASU L 00.00-18 1997-01 Corrigendum 2017-10	Analysis of foodstuffs – Determination of fibre in food
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ASU L 01.00-20 2013-08	Analysis of foodstuffs – Determination of fat content of milk and milk products by the Weibull-Berntrop gravimetric method (Modification: <i>Automation, no blend tests</i> )
ASU L 01.00-27 1988-12	Analysis of foodstuffs – Determination of the dry matter content of milk and cream; reference method (Modification: <i>Extension to milk products; also additional use of sea sand, drying time</i> )
ASU L 01.00-77 2002-05	Analysis of foodstuffs – Determination of total ash in milk and milk products (Modification: <i>Chemicals is omitted, temperature</i> )
ASU L 05.00-12 2012-01	Analysis of foodstuffs – Determination of dry matter in eggs and egg products
ASU L 06.00-3 2014-08	Analysis of foodstuffs – Determination of water content in meat and meat products – Gravimetric method – Reference method (Modification: <i>Extension to fish and fish products</i> )
ASU L 06.00-4 2017-10	Analysis of foodstuffs – Determination of ash in meat, meat products and sausages – Gravimetric method (reference method) (Modification: <i>Extension to fish and fish products</i> )
ASU L 06.00-6 2014-08	Analysis of foodstuffs – Determination of total fat content in meat and meat products – Weibull-Stoldt gravimetric method – Reference method (Modification: <i>Extension to fish and fish products</i> )
ASU L 13.05-1 1984-05	Analysis of foodstuffs – Determination of water content in margarine (Modification: <i>Extension to butter and other fat spreads; drying time</i> )
ASU L 13.05-3 2002-05	Analysis of foodstuffs – Determination of fat content in margarine and other fat spreads
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 16.01-1 2008-12	Analysis of foodstuffs – Determination of moisture content in cereal flour (Modification: <i>Drying time</i> )
ASU L 16.01-2 2008-12	Analysis of foodstuffs – Determination of ash in cereal flour (Modification: <i>Sample weight</i> )

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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>Extension to pastries; pre-drying omitted</i> )
ASU L 17.00-3 1982-05 Corrigendum 2002-12	Determination of ash in bread including small baked products made of bread dough (Modification: <i>Extension to pastries; pre-drying omitted</i> )
ASU L 20.01/02-3 1980-05	Determination of dry matter in mayonnaise and emulsified sauces (Modification: <i>Drying time</i> )
ASU L 20.01/02-5 1980-05	Determination of total fat content in mayonnaise and emulsified sauces (Modification: <i>Automation</i> )
ASU L 39.00-E (EG) and 1 (EG) to 10 (EG), method 1 1981-04	Analytical methods for determination of the composition of certain sugars intended for human consumption; Method 1: Determination of loss in mass by drying
ASU L 44.00-3 1985-12	Analysis of foodstuffs – Determination of dry matter content in solid chocolate (Modification: <i>Extension to cocoa and cocoa products, sweets; sample preparation</i> )
ASU L 44.00-4 1985-12	Analysis of foodstuffs – Determination of total fat content in chocolate (Modification: <i>Extension to cocoa and cocoa products, sweets; sample homogenisation; automation</i> )
ASU L 47.00-5 1985-12	Analysis of foodstuffs – Analysis of tea – determination of acid-insoluble ash (Modification: <i>Temperature; single determination</i> )
ASU L 52.06-2 1988-05	Analysis of foodstuffs – Determination of total fat content in mustard
ASU L 53.00-4 1996-02	Analysis of foodstuffs – Analysis of spices and seasoning ingredients – Determination of total ash and acid-insoluble ash (Modification: <i>Extension to vegetables and vegetable products</i> )
AOAC Official Method 938.10 1938	Solids (Alcohol-Insoluble) in Canned Peas – Gravimetric Method

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LEI-SOP-00.05707.L 2019-08	Determination of impurities in foodstuffs
LEI-SOP-00.11010.L 2019-08	Determination of water content and dry matter in foodstuffs by the gravimetric method
LEI-SOP-00.12000.L 2014-10	Determination of fat content in foodstuffs by the Weibull-Stoldt method
LEI-SOP-00.14000.L 2014-10	Determination of total ash and acid-insoluble ash in foodstuffs by the gravimetric method
LEI-SOP-00.19500.L 2014-09	Determination of the fill quantity of foodstuffs by the gravimetric method
LEI-SOP-00.19501.L 2019-10	Determination of proportions of foodstuffs by the gravimetric method
LEI-SOP-26.12008.L 2014-10	Determination of total fat content in vegetables, fruits and their products by Weibull-Stoldt
LEI-SOP-00.12015.L 2019-08	Determination of content of free fat in foodstuffs containing only free fats by Soxhlett
LEI-SOP-00.19508.L 2019-08	Determination of portion size of foodstuffs
LEI-SOP-00.19515.L 2019-08	Determination of proportions in nuts by ALDI-Süd specification

**1.8 Determination of ingredients and additives in foodstuffs by photometry \***

ASU L 06.00-8 2017-10	Analysis of foodstuffs – Determination of hydroxyproline content in meat, meat products and sausages – Photometric method after acid digestion (reference method)
r-Biopharm 11 112 821 035 2011-07	UV test for determination of D-lactic acid and L-lactic acid in foodstuffs and other sample materials

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**1.9 Determination of pH value in foodstuffs by electrode measurement \***

ASU L 02.09-6 2018-10	Analysis of foodstuffs – Determination of pH of caseins and caseinates; reference method (Modification: <i>Application also to cheese; sample preparation</i> )
ASU L 05.00-11 1995-01	Analysis of foodstuffs – Measurement of the pH value in eggs and egg products
ASU L 06.00-2 1980-09	Measurement of pH in meat and meat products (Modification: <i>Extension to fish and fish products</i> )
ASU L 20.01/02-1 1980-05	Measurement of pH in mayonnaise and emulsified sauces
ASU L 26.04-3 1987-06	Analysis of foodstuffs – Measurement of pH in the cover brine and press liquor for sauerkraut
ASU L 26.11.03-3 1983-05	Determination of pH of tomato purée
ASU L 31.00-2 1997-01	Analysis of foodstuffs – Determination of the pH value of fruit and vegetable juices
AOAC Official Method 935.39 1935	Baked products – H Hydrogen Ion Activity (pH)

**1.10 Determination of plant protection product residues, organic contaminants and ingredients in foodstuffs by gas chromatography (GC) with conventional detectors (FID, FPD) \*\***

ASU L 00.00-49/2 1999-11	Analysis of foodstuffs – Non-fatty foods – Determination of dithiocarbamate and thiuram disulfide residues – Part 2: Gas chromatographic method (Modification: <i>Use of methanol instead of acetone as solvent, reduced sample weight and solvent addition</i> )
ASU L 00.00-49/3 2001-07	Analysis of foodstuffs – Non-fatty foods – Determination of dithiocarbamate and thiuram disulfide residues – Part 3: UV spectrophotometric xanthate method (Modification: <i>Sample preparation, lower calibration range for organic products</i> )

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ASU L 17.00-12 1999-11 Corrigendum 2003-07	Analysis of foodstuffs – Determination of butyric acid as methyl ester in fat from bread including small baked products made of bread dough (Modification: <i>Extension to dairy products (butter, cream, cheese), standards, calibration</i> )
DGF C-VI 10a 2000	Gas chromatography: Analysis of fatty acids and fatty acid distribution
DGF C-VI 11e 2018	Fatty acid methyl ester (TMSH methods) (Modification: <i>Application for determination of omega-3 and omega-6 fatty acid content, other internal standard (C13:0); higher sample weight with adaptation of the derivatisation reagent</i> )
SLMB No. 501.2 2008	Determination of sugar in sugars, gas chromatography (Modification: <i>Extension to foodstuffs matrix; also determination of isomalt, internal standard D-salicin, extraction at 60 °C, silylation with BSTFA, different GC conditions; also determination of sugar alcohols (xylitol, lactitol, maltitol, mannitol, sorbitol)</i> )
LEI-SOP-00.66200.L 2017-11	Determination of authenticity of citrus oils by GC-FID

**1.11 Determination of plant protection product residues and organic contaminants in foodstuffs by gas chromatography (GC) with mass selective detectors (MSD, TOF-MS, MS/MS) \*\***

ASU L 00.00-34 2010-09	Analysis of foodstuffs – Modular multi-method for the determination of plant protection product residues in foodstuffs (revised and extended version of DFG Method S 19) (Modification: <i>Modified E modules, automated GPC</i> )
ASU L 00.00-115 2018-10	Analysis of foodstuffs – Multiple analytical method for the determination of pesticide residues using GC and LC after acetonitrile extraction/partitioning and clean-up by dispersive SPE in plant-based foodstuffs – Modular QuEChERS method (Modification: <i>Skatole: Application also for non-pesticide skatole, extension to animal, high-fat foodstuffs, module E1 without addition of buffer-salt mixture, module C4 with higher PSA and C18 content, module C5 with higher PSA content; GC-MS/MS: E5 different water addition for dried fruits, C4 with different composition of sorption mixture; all methods: Filtration of final extract</i> )
LEI-SOP-00.65107.L 2022-01	Determination of ethylene oxide and 2-chloroethanol in foodstuffs of groups L4a and L5 after automated processing by GC-MSD

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**1.12 Determination of plant protection product residues, mycotoxins, organic contaminants, additives and ingredients in foodstuffs by liquid chromatography (LC) with conventional detectors (FLD, RI, UV/VIS, DAD) \*\***

ASU L 00.00-9 1984-11	Analysis of foodstuffs – Determination of preservatives in low-fat foodstuffs
ASU L 00.00-28 2001-07	Analysis of foodstuffs – Determination of acesulfame-K, aspartame and saccharin sodium in foodstuffs – HPLC method (Modification: <i>Saccharin not in foodstuffs containing CO<sub>2</sub></i> )
ASU L 00.00-29 2001-07 Corrigendum 2006-12	Analysis of foodstuffs – Determination of sodium cyclamate in foodstuffs – HPLC method
ASU L 15.00-2 2014-02	Analysis of foodstuffs – Determination of aflatoxin B1 and the sum of aflatoxin B1, B2, G1 and G2 in cereals, nuts and related products – High performance liquid chromatography method
ASU L 17.00-14 1987-06 Corrigendum 2002-12	Analysis of foodstuffs – Determination of propionic acid in bread (Modification: <i>Extension to bakery products, content of propionic acid expressed in mg/kg; chemicals; different injection volume</i> )
ASU L 26.00-1 2018-10	Analysis of foodstuffs – Determination of the nitrate content of vegetable products – HPLC/IC method (Modification: <i>Matrix extension to fruit bars</i> )
ASU L 30.00-5 2011-01	Analysis of foodstuffs – Determination of ochratoxin A in currants, raisins, sultanas, mixed dried fruits and dried figs – HPLC method with immunoaffinity column clean-up
ASU L 45.00-1 1999-11	Analysis of foodstuffs – Determination of theobromine and caffeine in cocoa
ASU L 46.00-3 2013-08	Analysis of foodstuffs – Analysis of coffee and coffee products – Determination of caffeine content using HPLC – Reference method (Modification: <i>Mobile Phase</i> )
ASU L 46.02-5 2010-01	Analysis of foodstuffs – Determination of ochratoxin A in roasted coffee – HPLC method with immunoaffinity column clean-up

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SLMB 738.1 2000-07	Determination of caffeine in soft drinks
LEI-SOP-00.15601.L 2019-08	Determination of glucose, fructose, sucrose, lactose and maltose in foodstuffs by HPLC-RI
LEI-SOP-00.33000.L 2019-08	Determination of glycerol in foodstuffs by HPLC-RI
LEI-SOP-00.61001.L 2019-12	Determination of aflatoxin B1 and the sum of aflatoxin B1, B2, G1 and G2 in spices, bakery products and related products by HPLC method
LEI-SOP-00.61203.L 2019-12	Determination of ochratoxin A in spices, oilseeds, bakery products and related products by HPLC method
LEI-SOP-00.74001.L 2019-08	Determination of vanillin, p-hydroxybenzaldehyde, vanillic acid, p-hydroxybenzoic acid and ethylvanillin in foodstuffs by HPLC

**1.13 Determination of plant protection product residues, mycotoxins, organic contaminants and ingredients in foodstuffs by liquid chromatography (LC) with mass selective detectors (MS/MS) \*\***

ASU L 00.00-34 2010-09	Analysis of foodstuffs – Modular multi-method for the determination of plant protection product residues in foodstuffs (revised and extended version of DFG Method S 19) (Modification: <i>Modified E modules, automated GPC</i> )
ASU L 00.00-76 2008-12	Analysis of foodstuffs – Determination of chlormequat and mepiquat in low-fat foods – LC-MS/MS method (Modification: <i>Application also for parameter diquat; modified calibration and sample preparation</i> )
ASU L 00.00-115 2018-10	Analysis of foodstuffs – Multiple analytical method for the determination of pesticide residues using GC and LC after acetonitrile extraction/partitioning and clean-up by dispersive SPE in plant-based foodstuffs – Modular QuEChERS method (Modification: <i>QAV: Extension to QAV; organotin compounds and dithianone: Extraction with acid acetonitrile, QuEChERS extraction salts without citrate; all methods: E5 – different water addition for dried fruits, filtration of final extract</i> )
LEI-SOP-00.65030.L 2019-08	Determination of fosetyl-Al and phosphonic acid in plant-based foodstuffs and products by LC-MS/MS

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LEI-SOP-00.69532.L 2019-08	Determination of maleic hydrazide in plant-based foodstuffs by LC-MS / MS
LEI-SOP-01.69500.L 2019-08	Determination of maleic hydrazide in milk by LC-MS/MS
LEI-SOP-00.61300.L 2019-03	Determination of fumonisin B1, B2 and B3 in cereals and cereal products by LC-MS/MS
LEI-SOP-00.61701.L 2019-08	Determination of various mycotoxins in foodstuffs by LC-MS/MS (multi-method)
LEI-SOP-00.61900.L 2019-08	Determination of anisatin in star anise by LC-MS/MS
SOP-PA-00.65104.L 2013-02	Determination of glyphosate, AMPA and glufosinate in plant-based foodstuffs by LC-MS/MS
LEI-SOP-00.66103.L 2019-08	Determination of ethephon in plant-based foodstuffs by LC-MS/MS
LEI-SOP-00.78001.L 2019-08	Determination of perchlorate and chlorate in foodstuffs by LC-MS/MS

**1.14 Atomic absorption spectrometry (AAS)**

LEI-SOP-00.42401.L 2019-08	Determination of sodium in foodstuffs by AAS
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**1.15 Determination of ingredients and identification of foreign bodies in foodstuffs by infrared spectroscopy (FT-IR, FT-NIR) \*\***

ASU L 08.00-60 2014-08 Corrigendum 2021-03	Analysis of foodstuffs – Determination of crude protein, water, fat, ash and BEFFE contents in sausages, meat and meat products, near infrared spectroscopic method (screening method)
LEI-SOP-00-17801.L 2022-10	Determination of fat and dry matter in cheese by FT-NIR
LEI-SOP-00.17800.L 2019-08	IR spectroscopic analysis of foreign bodies in foodstuffs and commodities (Restriction: <i>Here only foodstuffs</i> )

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**1.16 Detection of bacteria and genetically modified organisms (GMOs) in foodstuffs by real-time PCR \***

BACGene Salmonella spp. Test kit for qualitative real-time PCR detection of Salmonella spp.  
Eurofins GeneScan  
Cat. no. 5123221801  
2020-03

BACGene Listeria Test kit for qualitative real-time PCR detection of Listeria  
Monocytogenes monocytogenes  
Eurofins GeneScan  
Cat. No. 5123222001  
2017-04

GMOScreen RT 35/NOS/ABII Test kit for qualitative RT-PCR detection of the p35S, tNOS and  
IPC (LR) for ABI 7500 AgroBorder II on Applied Biosystems® 7500/Fast  
Eurofins GeneScan  
Cat. No. 5421227101  
2017-02

**1.17 Determination of allergens in foodstuffs by ELISA \***

r-biopharm Enzyme immunoassay for quantitative determination of peanut  
RIDASCREEN®FAST Peanut  
R6202  
2018-06

r-biopharm Enzyme immunoassay for quantitative determination of soy proteins  
RIDASCREEN®FAST Soya  
R7102  
2016-07

r-biopharm Enzyme immunoassay for quantitative determination of hazelnut  
RIDASCREEN®FAST Hazelnut  
R6802  
2018-01

NEOGEN Enzyme immunoassay for quantitative determination of total milk  
Veratox® for Total Milk  
Allergen  
8470  
2008-08

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NEOGEN Veratox® for Histamine 9505 2018	Enzyme immunoassay for quantitative determination of histamine
NEOGEN Veratox® for Egg Allergen 8450 2008-08	Enzyme immunoassay for quantitative determination of chicken egg
r-biopharm RIDASCREEN®FAST Mandel/Almond R6901 2019-04	Enzyme immunoassay for quantitative determination of almond
r-biopharm RIDASCREEN® Gliadin R7001 2015-10	Enzyme immunoassay for quantitative determination of gliadins and related prolamins
r-biopharm RIDASCREEN® FAST Lupine R6102 2016-07	Enzyme immunoassay for quantitative determination of lupine proteins

**1.18 Detection and determination of bacteria, yeasts and moulds in foodstuffs by cultural microbiological analysis \*\***

ISO 4831 2006-08	Microbiology – Horizontal method for the detection and enumeration of coliforms – MPN technique
ISO 4832 2006-02	Microbiology – Horizontal method for the enumeration of coliforms – Colony-count technique
ISO 21527-1 2008-07	Horizontal method for the enumeration of yeasts and moulds – Colony-count technique – Part 1: Colony count technique in products with water activity greater than 0,95
ISO 21527-2 2008-07	Horizontal method for the enumeration of yeasts and moulds – Colony-count technique – Part 2: Colony count technique in products with water activity equal to or less than 0,95

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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. (Modification: <i>With the exception of Annex D</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: Counting methods
ASU L 00.00-32/1 2018-03 Corrigendum 2018-06	Analysis of foodstuffs – Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. – Part 1: Detection method
ASU L 00.00-33 2006-12	Analysis of foodstuffs – Horizontal method for the enumeration of presumptive Bacillus cereus in foodstuffs; colony-count technique at 30 degrees C
ASU L 00.00-55 2019-12	Analysis of foodstuffs – Method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) in foodstuffs; Part 1: Technique using Baird-Parker agar medium
ASU L 00.00-57 2006-12	Analysis of foodstuffs – Method for the enumeration of Clostridium perfringens in foodstuffs; colony-count technique
ASU L 00.00-88/1 2015-06	Analysis of foodstuffs – Horizontal method for the enumeration of microorganisms – Part 1: Colony count at 30 degrees C by the pour plate technique
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
ASU L 00.00-100 2006-12	Analysis of foodstuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) in foodstuffs; detection and MPN method for low bacterial counts
ASU L 00.00-132/2 2010-09	Analysis of foodstuffs – Horizontal method for the enumeration of $\beta$ -glucuronidase-positive Escherichia coli in foodstuffs – Part 2: Colony-count technique using 5-bromo-4-chloro-3-indolyl $\beta$ -D-glucuronic acid
ASU L 00.00-133/1 2018-03	Analysis of foodstuffs – Horizontal method for the detection and enumeration of Enterobacteriaceae – Part 1: Detection of Enterobacteriaceae

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<p>ASU L 00.00-133/2 2018-03</p>	<p>Analysis of foodstuffs – Horizontal method for the detection and enumeration of Enterobacteriaceae – Part 2: Colony-count technique</p>
<p>ASU L 06.00-39 1994-05</p>	<p>Analysis of foodstuffs – Determination of mesophilic sulphite-reducing clostridia in meat and meat products – Pour plate method (reference method) <i>(Modification: Extension to ready meals, spices, condiments, dried soups, cereal products)</i></p>
<p>ASU L 06.00-43 2011-06</p>	<p>Analysis of foodstuffs – Enumeration of Pseudomonas spp. in meat and meat products <i>(Modification: Extension to fish and fish products, milk and milk products, vegetables and ready meals)</i></p>
<p>BIOMÉRIEUX TEMPO® EB Ref. 80003, 12596H 2014-07</p>	<p>Automated test for colony count of Enterobacteriaceae from foods in 22-27 h</p>
<p>BIOMÉRIEUX TEMPO® AC Ref. 411113, 9301723D 2014-01</p>	<p>Automated test for colony count of viable, aerobic, mesophilic germ flora in foodstuffs</p>
<p>BIOMÉRIEUX TEMPO® EC Ref. 80004, 12597 M 2015-01</p>	<p>Automated test for colony count of Escherichia coli from foodstuffs in 22-27 h</p>
<p>BIOMÉRIEUX TEMPO® STA Ref. 80002, 195951 2015-01</p>	<p>Automated test for colony count of coagulase-positive staphylococci (Staphylococcus aureus) from foodstuffs in 24-27 h</p>
<p>BIOMÉRIEUX TEMPO® BC Ref. 80106; 9302582B 2014-04</p>	<p>Automated test for colony count of the Bacillus cereus group in foodstuffs in 22-27 h</p>
<p>3M™ Petrifilm™ Rapid detection of yeasts and moulds (RYM) 2014-09</p>	<p>Horizontal method for determination of yeasts and moulds in foodstuffs in 48-60 h</p>

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SOP-AA-M-00.942 2004-05	Determination of anaerobic spores and spore formers in foodstuffs
SOP-AA-M-00.983 2001-12	Determination of aerobic, thermophilic spores
LEI-SOP-00.98502.M 2019-08	Determination of aerobic, mesophilic spore formers and aerobic, mesophilic spores in foodstuffs and feedstuffs
SOP-PA-00.95600.M 2011-03	Detection and determination of osmotolerant yeasts in foodstuffs
SOP-PA-00.95610.M 2010-11	Determination of osmotolerant moulds in foodstuffs
SOP-PA-00.98507.M 2011-07	Determination of spore count of gas-forming anaerobes in foodstuffs by MPN method

**2 Analysis of feedstuffs**

**2.1 Determination of plant protection product residues and mycotoxins in plant-based and fatty feedstuffs by liquid chromatography (LC) with mass-selective detectors (MS/MS) \*\***

ASU L 00.00-76 2008-12	Analysis of foodstuffs – Determination of chlormequat and mepiquat in low-fat foods – LC-MS/MS method <i>(Modification: Application also to feedstuffs matrix and for the parameter diquat; modified calibration and sample preparation)</i>
ASU L 00.00-115 2018-10	Analysis of foodstuffs – Multiple analytical method for the determination of pesticide residues using GC and LC after acetonitrile extraction/partitioning and clean-up by dispersive SPE in plant-based foodstuffs – Modular QuEChERS method <i>(Modification: Application to feedstuffs matrix, filtration of final extract)</i>
LEI-SOP-90.61700.P 2019-08	Determination of various mycotoxins in feedstuffs by LC-MS/MS (multi-method)
LEI-SOP-90.65100.L 2017-02	Determination of glyphosate in plant-based feedstuffs by LC-MS/MS

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**2.2 Determination of plant protection product residues in plant-based and fatty feedstuffs by gas chromatography (GC) with mass selective detectors (TOF-MS, MS/MS) \***

ASU L 00.00-34 2010-09	Analysis of foodstuffs – Modular multi-method for the determination of plant protection product residues in foodstuffs (revised and extended version of DFG Method S 19) (Modification: <i>Application to feedstuffs matrix,-modified E modules, automated GPC</i> )
ASU L 00.00-115 2018-10	Analysis of foodstuffs – Multiple analytical method for the determination of pesticide residues using GC and LC after acetonitrile extraction/partitioning and clean-up by dispersive SPE in plant-based foodstuffs – Modular QuEChERS method (Modification: <i>Application to feedstuffs matrix, E5 – different water addition for dried fruits, C4 with different composition of sorption mixture, filtration of final extract</i> )

**2.3 Determination of bacteria, yeasts and moulds in feedstuffs by cultural microbiological analysis \***

ISO 4832 2006-02	Microbiology – Horizontal method for the enumeration of coliforms – Colony-count technique
ISO 21527-1 2008-07	Horizontal method for the enumeration of yeasts and moulds – Colony-count technique – Part 1: Colony count technique in products with water activity greater than 0,95
ISO 21527-2 2008-07	Horizontal method for the enumeration of yeasts and moulds – Colony-count technique – Part 2: Colony count technique in products with water activity equal to or less than 0,95
ASU L 00.00-88/1 2015-06	Analysis of foodstuffs – Horizontal method for the enumeration of microorganisms – Colony-count technique – Part 1: Colony count at 30 degrees C by the pour plate technique
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
ASU L 00.00-133/1 2018-03	Analysis of foodstuffs – Horizontal method for the detection and enumeration of Enterobacteriaceae – Part 1: Detection of Enterobacteriaceae
ASU L 00.00-133/2 2018-03	Analysis of foodstuffs – Horizontal method for the detection and enumeration of Enterobacteriaceae – Part 2: Colony-count technique

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3M™ Petrifilm™ Rapid detection of yeasts and moulds (RYM) 2014-09	Horizontal method for determination of yeasts and moulds in feedstuffs in 48-60 h
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**2.4 Physico-chemical analysis**

Nordic Committee on Food Analysis No. 168 2001	Water Activity – Instrumental Determination by Novasina Electronic Hygrometer and Aqua Lab Dew Point Instrument (Modification: <i>Extension to feedstuffs</i> )
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**3 Analysis of environmental samples, fitment and utensils in food areas**

**3.1 Sampling**

ASU B 80.00-5 2019-02	Analysis of commodity goods – Microbiology of the food chain – Horizontal method for surface sampling
LEI-MA-507-005 2017-09	Sampling swabs, contact clips and plates, destructive sampling (punching samples) and non-destructive sampling (scraping sponges)
TRBA 405 2006-07	Application of measurement procedures and technical control values for airborne biological agents

**3.2 Determination of bacteria, yeasts and moulds in environmental samples, fitment and utensils in food areas using cultural microbiological methods \*\***

ISO 21527-1 2008-07	Horizontal method for the enumeration of yeasts and moulds – Colony-count technique – Part 1: Colony count technique in products with water activity greater than 0,95
ASU B 80.00-5 2019-02	Analysis of commodity goods – Microbiology of the food chain – Horizontal method for surface sampling
3M™ Petrifilm™ Rapid detection of yeasts and moulds (RYM) 2014-09	Horizontal method for determination of yeasts and moulds in environmental conditions in 48-60 h
TRBA 405 2006-07	Application of measurement procedures and technical control values for airborne biological agents

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LEI-SOP-92.98700.M 2019-08	Determination of total number of germs capable of reproduction in air using sedimentation plates
SOP-PA-92.91043.M 2010-05	Inspection of personal hygiene using a combined swab and direct contact method

**3.3 Physical, physico-chemical and chemical analysis**

LEI-SOP-80.05920.B 2019-08	Determination of halogens in organic compounds by Beilstein sample
LEI-SOP-00.17800.L 2019-08	IR spectroscopic analysis of foreign bodies in foodstuffs and commodities (Restriction: <i>Here only for fitment and utensils in food areas</i> )
LEI-SOP-80.17801.B 2019-08	Determination of identity of plastics by IR spectroscopy
LEI-SOP-80.29800.B 2019-08	Determination of oxygen and carbon dioxide content in packaging by infrared absorption

**4 Selected physico-chemical analysis of water (drinking water, raw water and process water from production of food)**

LEI-SOP-59.78001.L 2019-08	Determination of perchlorate and chlorate in water by LC-MS/MS
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**Abbreviations used:**

AOAC	Association of Official Analytical Chemists
ASU	Official Collection of Methods of Analysis on the basis of Section 64 LFBG (Lebensmittel- und Futtermittelgesetzbuch) (German Food and Feed Act)
DFG	Deutsche Forschungsgemeinschaft (German Research Foundation)
DGF	Deutsche Gesellschaft für Fett (German Society for Fat Science)
DIN	Deutsches Institut für Normung e. V. (German Institute for Standardization)
EN	European standard
ISO	International Organization for Standardization
SLMB	Schweizer Lebensmittelbuch (Swiss Food Code)
SOP-PA-xx.xxxxx.x/ SOP-AA-x-xxxxx/ LEI-MA-xxx-xxx/ LEI-SOP-xx.xxxxx.x/	In-house method of Eurofins Food & Feed Testing Leipzig GmbH

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TRBA

Technische Regeln für Biologische Arbeitsstoffe (Technical Rules for Biological Agents)