

Deutsche Akkreditierungsstelle GmbH

Annex to the Accreditation Certificate D-PL-14140-01-00 according to DIN EN ISO/IEC 17025:2018

Valid from: 14.12.2021

Date of issue: 14.12.2021

Holder of certificate:

Institut Kurz GmbH
Stöckheimer Weg 1
50829 Köln, Germany

Tests in the fields:

Selected physical, physico-chemical, chemical, molecular biological and sensory analysis of foodstuffs

Within the given testing field marked with *, the testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS GmbH the following:

- *) the free choice of standard or equivalent testing methods.**
- ***) the modification, development and refinement of testing methods.**

The listed examination procedures 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.

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>.*

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1 Analysis of foodstuffs

1.1 Sample preparation

DGF Standard Method C-VI 11d 2019	Preparation of fatty acid methyl esters by alkaline transesterification in accordance with DGF C-VI-11d (98) (Modification: <i>Application also to fats and oils extracted from foodstuffs</i>)
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1.2 Gravimetric determination of ingredients and characteristics in pastries *

ASU L 18.00-5 2017-10	Analysis of foodstuffs – Determination of total fat content in pastries
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ASU L 18.00-12 1988-12	Analysis of foodstuffs – Determination of loss on drying in pastries
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1.3 Titrimetric determination of ingredients and characteristics in pastries, fats and oils *

ASU L 18.00-13 2013-08	Analysis of foodstuffs – Determination of crude protein content in pastries – Kjeldahl method
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DGF Standard Method C-V 2 2012	Determination of acid value in fats (Modification: <i>Application also to fats and oils extracted from foodstuffs</i>)
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DGF Standard Method C-VI 6a 2005	Determination of peroxide value in fats (Modification: <i>Application also to fats and oils extracted from foodstuffs, use of glacial acetic acid/isooctane to dissolve the sample</i>)
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1.4 Analysis of elements using atomic absorption spectrometry (flame AAS)

ASU L 31.00-10 1997-01	Analysis of foodstuffs – Determination of sodium, calcium and magnesium content in fruit and vegetable juices – Atomic absorption spectrometric method (AAS) (Modification: <i>Acid digestion of the sample with nitric acid</i> , Restriction: <i>Here only determination of sodium</i>)
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1.5 Analyses of ingredients using gas chromatography

DGF Standard Method C-VI 10a 2000	Gas chromatographic analysis of fatty acids and fatty acid distribution in accordance with DGF C-VI 10a
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1.6 Determination of ingredients, additives and organic contaminants using high performance liquid chromatography with conventional detectors (UV) **

IK0061 2018-01	Analysis of foodstuffs – Determination of vitamin C by HPLC in foodstuffs
ASU L 45.00-1 1999-11	Analysis of foodstuffs – Determination of theobromine and caffeine in cocoa (Modification: <i>HPLC elution isocratic with water/acetonitrile</i>)
ASU L 46.00-3 2013-08	Analysis of coffee and coffee products – Determination of caffeine content using HPLC – Reference method (Modification: <i>HPLC with gradient elution</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 (Modification: <i>Column chromatographic conditions as per manufacturer's instructions, HPLC with gradient elution</i>)
IK0007 2017-12	Determination of aflatoxins B1, B2, G1, G2 in foodstuffs (HPLC method)

1.7 Analysis of ingredients and organic contaminants using high performance liquid chromatography with mass-selective detectors (HPLC-MS/MS) **

IK2057 2015-01	Analysis of relative polar compounds in foodstuffs of plant origin by HPLC-MS/MS
IK2000 2019-06	Determination of acrylamide in foodstuffs – HPLC-MS/MS method

2 Sensory analysis of foodstuffs

ASU L 00.90-6 2015-06	Analysis of foodstuffs – Sensory testing of foodstuffs – Basic descriptive test
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This document is a translation. The definitive version is the original German annex to the accreditation certificate.

3 Molecular biological analysis of foodstuffs using PCR

ASU L 00.00-31 2001-07	Analysis of foodstuffs – Screening methods for the detection of genetically modified DNA sequences in foodstuffs by the detection of DNA sequences frequently occurring in genetically modified organisms <i>(Modification: Use of test kits: SureFood® PREP Basic from R-Biopharm [2019-02] and SureFood® GMO Screen 4plex 35S/NOS/FMV + ISC from R-Biopharm [2016-12])</i>
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Abbreviations used:

AAS	Atomic absorption spectrometry
ASU	Amtliche Sammlung von Untersuchungsverfahren (Official Collection of Test Methods) on the basis of § 64 LFGB (German Food and Feed Act)
DGF	Deutsche Gesellschaft für Fettwissenschaft (German Society for Fat Science)
DIN	Deutsches Institut für Normung e.V. (German Institute for Standardization)
DNA	Deoxyribonucleic acid
EN	European standard
HPLC	High performance liquid chromatography
IEC	International Electrotechnical Commission
IK	In-house method of Institut Kurz GmbH
ISO	International Organization for Standardization
HPLC-MS/MS	High performance liquid chromatography with tandem mass spectrometry
LFGB	Lebensmittel- und Futtermittel-Gesetzbuch (German Food and Feed Act)
PCR	Polymerase chain reaction