

## Deutsche Akkreditierungsstelle

### Annex to the partial accreditation certificate D-PL-14329-01-02 according to DIN EN ISO/IEC 17025:2018

**Valid from:** 29.09.2023

**Date of issue:** 29.09.2023

This certificate annex is part of accreditation certificate D-PL-14329-01-02.

Holder of the partial accreditation certificate:

**NSF Erdmann Analytics GmbH**  
**Amselweg 5, 33378 Rheda-Wiedenbrück**

with the locations

**NSF Erdmann Analytics GmbH**  
**Amselweg 5, 33378 Rheda-Wiedenbrück**

**NSF Erdmann Analytics GmbH**  
**Amselweg 1, 33378 Rheda-Wiedenbrück**

**NSF Erdmann Analytics GmbH**  
**Amselweg 12, 33378 Rheda-Wiedenbrück**

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

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

*This certificate annex is valid only together with the certificate issued in writing and reflects the status as indicated by the date of issue. The current status of the valid and monitored accreditation can be found in the database of accredited bodies maintained by Deutsche Akkreditierungsstelle ([www.dakks.de](http://www.dakks.de))*

Abbreviations used: see last page

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Tests in the fields:

Physical, physico-chemical, chemical, microbiological, immunological, molecular biological, sensory and microscopic analysis of foodstuffs and feedstuffs; sampling and histological analysis of foodstuffs

Physical, physico-chemical and chemical analysis of commodity goods

Sampling, microbiological, immunological and molecular biological analysis of environmental samples, fitment and utensils in food and feed areas

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

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

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

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**1 Analysis of foodstuffs, feedstuffs and environmental samples, fitment and utensils in food areas**

**1.1 Sampling**

DIN EN ISO 17604  
2015-12                      Microbiology of the food chain – Carcass sampling for microbiological analysis  
(Modification: *Also for molecular biological and immunological analysis*)

DIN EN ISO 18593  
2018-10                      Microbiology of the food chain – Horizontal method for surface sampling

**1.2 Microbiological analysis of foodstuffs, feedstuffs and environmental samples, fitment and utensils in food areas**

**1.2.1 Sample preparation**

DIN EN ISO 6887-3  
2020-12                      Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 3: Specific rules for the preparation of fish and fish products

DIN EN ISO 6887-4  
2017-07                      Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 4: Specific rules for the preparation of miscellaneous products

DIN EN ISO 6887-5  
2011-01                      Microbiology of food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 5: Specific rules for the preparation of milk and milk products

ASU L 06.00-16  
2019-07                      Analysis of foodstuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 2: Specific rules for the preparation of meat and meat products (adoption of standard of the same name DIN EN ISO 6887-2, July 2017)

**1.2.2 Detection and determination of bacteria, yeasts and moulds by cultural microbiological analysis in foodstuffs, feedstuffs and environmental samples in food production \***

ISO 4831  
2006-08                      Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of coliforms – Most probable number technique

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ISO 4832 2006-02	Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coliforms – Colony-count technique
ISO 15213 2003-05	Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of sulphite-reducing bacteria growing under anaerobic conditions
ISO 15214 1998-08	Microbiology of the food chain – Horizontal method for the enumeration of mesophilic lactic acid bacteria – Colony-count technique at 30 °C
ISO 21527-1 2008-07	Horizontal method for the enumeration of yeasts and moulds – 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 – Part 2: Colony count technique in products with water activity equal to or less than 0.95
DIN ISO 16649-2 2020-12	Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of $\beta$ -glucuronidase-positive <i>Escherichia coli</i> – Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl $\beta$ -D-glucuronide (Modification: <i>Spatula instead of pour plate technique</i> )
DIN ISO 21528-1 2017-09	Microbiology of the food chain – Horizontal method for the detection and enumeration of Enterobacteriaceae – Part 1: Detection of Enterobacteriaceae
DIN EN ISO 4833-1 2022-05	Microbiology of the food chain – Horizontal method for the enumeration of microorganisms – Part 1: Colony count at 30 °C by the pour plate technique
DIN EN ISO 4833-2 2022-05	Microbiology of the food chain – Horizontal method for the enumeration of microorganisms – Part 2: Colony count at 30 °C by the surface plating technique
DIN EN ISO 6579-1 2020-08	Microbiology of the food chain – Horizontal method for the detection, enumeration and serotyping of salmonella – Part 1: Detection of <i>Salmonella</i> spp.
DIN EN ISO 6888-3 2005-07	Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci ( <i>Staphylococcus</i> )

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	aureus and other species) – Part 3: Detection and MPN technique for low numbers
DIN EN ISO 7937 2004-11	Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of <i>Clostridium perfringens</i> – Colony-count technique
DIN EN ISO 10273 2017-08	Microbiology of the food chain – Horizontal method for the detection of pathogenic <i>Yersinia enterocolitica</i>
DIN EN ISO 11290-2 2017-09	Microbiology of the food chain – Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria</i> spp. – Part 2: Enumeration method
DIN EN ISO 21567 2005-02	Microbiology of food and animal feeding stuffs – Horizontal method for the detection of <i>Shigella</i> spp.
DIN EN ISO 21528-2 2019-05	Microbiology of the food chain – Horizontal method for the detection and enumeration of Enterobacteriaceae – Part 2: Colony-count technique (Modification: <i>Spatula method, anaerobic incubation, without subcultivation</i> )
ASU L 00.00-55 2022-08	Analysis of foodstuffs – Method for the enumeration of coagulase-positive staphylococci ( <i>Staphylococcus aureus</i> and other species) in foodstuffs – Part 1: Technique using Baird-Parker agar medium
ASU L 06.00-43 2011-06	Analysis of foodstuffs – Enumeration of <i>Pseudomonas</i> spp. in meat and meat products
USP 40 (61) 2017-12	Microbiological examination of nonsterile products: microbial enumeration tests (Restriction: <i>Here only for food supplements and foodstuffs for special purposes</i> )
USP 40 (62) 2017-12	Microbiological examination of nonsterile products: Tests for specified microorganisms (Restriction: <i>Here only for food supplements and foodstuffs for special purposes</i> )
USP 40 (2021) 2017-12	Microbial enumeration tests – Nutritional and dietary supplements
USP 40 (2022) 2017-12	Microbiological methods for detecting the absence of specified microorganisms – Nutritional and dietary supplements

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Biomérieux ALOA ONE DAY AES 10/03-09/00 2019-06	Horizontal method for the detection of <i>Listeria</i> spp. and <i>Listeria monocytogenes</i> in foodstuffs and environmental samples
Biomérieux Bacillus cereus Rapid Agar BACARA AES 10/10-07/10 2022-06	Enumeration of <i>Bacillus cereus</i> in foodstuffs and feedstuffs
Biomérieux CampyFood Agar method (CFA) BIO 12/30-5/10 2018-07	CampyFood Agar method (CFA) for the detection of <i>Campylobacter</i> spp. in raw meat products, meat-based products and environmental samples from production
Biomérieux CampyFood Agar method 2009LR28 2018-12	Enumeration of <i>Campylobacter</i> spp. in poultry meat products, meat products and environmental samples
Biomérieux REBECCA base & REBECCA+EB AES10/06-01/08 2023-01	Enumeration of $\beta$ -glucuronidase positive <i>Escherichia coli</i> in foodstuffs and feedstuffs (Modification: <i>Also environmental samples</i> )
Biomérieux REBECCA+EB AES10/07-01/08 2023-01	Enumeration of Enterobacteriaceae in foodstuffs and feedstuffs (Modification: <i>Also environmental samples</i> )
ThermoFisher Salmonella Precip (UNI 03/06-12/07) 2021-05	Salmonella Precip for the detection of <i>Salmonella</i> spp. in foodstuffs, feedstuffs and environmental samples
TM40976-25 2023-01	Method for the detection of ESBL-producing Enterobacteriaceae in meat
TM41119-13 2022-09	Determination of mesophilic aerobic spore formers in foodstuffs ( <i>Bacillus</i> spp.)

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### 1.2.3 Detection of pharmacologically active substances in fresh meat

<p>R-Biopharm AG Premi®Test 25 R3925 2015-10</p>	<p>Screening test for the detection of antibiotic residues in foodstuffs and feedstuffs (Restriction: <i>Only fresh meat matrix</i>)</p>
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### 1.2.4 Identification of bacteria using mass spectrometric methods (MALDI-TOF) in foodstuffs, feedstuffs and environmental samples in food production

<p>MALDI Biotyper 2021-07</p>	<p>Alternative methods for the confirmation of <i>Campylobacter spp.</i>, <i>Listeria spp.</i>, <i>Listeria monocytogenes</i> and <i>Salmonella spp.</i> with MBT Compass Library 9 8468 MSP Library (Restriction: <i>Matrix here only foodstuffs, feedstuffs and environmental samples in food production</i>)</p>
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## 1.3 Molecular biological analysis of foodstuffs, feedstuffs and environmental samples in food and feed production

### 1.3.1 Detection of bacteria, animal species and allergens of animal origin by singleplex real-time PCR in foodstuffs, feedstuffs and environmental samples in food and feed production \*\*

<p>ASU L 00.00-52 2014-02</p>	<p>Analysis of foodstuffs – Method for the detection of Salmonella in foodstuffs – Polymerase chain reaction (Restriction: <i>Matrix here only foodstuffs of animal origin and environmental samples; no sampling and no sample transport</i>)</p>
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<p>Bio-Rad Laboratories iQ-Check® Salmonella II Kit 3578123 2015-02</p>	<p>Qualitative detection of Salmonella spp. by real-time PCR in foodstuffs, feedstuffs and environmental samples in food production) (Modification: <i>Use of a 1:4 dilution instead of 1:10</i>)</p>
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<p>Bio-Rad Laboratories iQ-Check® Listeria spp. Kit 3578113 2015-02</p>	<p>Test for the detection of Listeria spp. in food and environmental samples by real-time PCR (Modification: <i>Matrix also feedstuffs</i>)</p>
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<p>Bio-Rad Laboratories iQ-Check® Listeria monocytogenes II Kit 3578124 2015-02</p>	<p>Test for the detection of Listeria spp. in food and environmental samples by real-time PCR (Modification: <i>Matrix also feedstuffs</i>)</p>
<p>Bio-Rad Laboratories iQ-Check® E. coli O157:H7 Kit 3578114 2015-02</p>	<p>Test for the detection of Escherichia coli O157:H7 in food and environmental samples by real-time PCR (Modification: <i>Matrix also feedstuffs and environmental samples in food production</i>)</p>
<p>Primerdesign™ Ltd. Clostridium estertheticum triosephosphate isomerase (tpi) gene genesig® Advanced Kit HB 10/03/2011 2018-11</p>	<p>Qualitative and quantitative detection of the Clostridium estertheticum tpi gene by real-time PCR in all test objects (Restriction: <i>Here only qualitative detection</i>)</p>
<p>Bio-Rad Laboratories iQ-Check® STEC VirX Kit 3578139 2015-05</p>	<p>Test for the detection of virulence genes in Shiga toxin-producing Escherichia coli by real-time PCR (Modification: <i>Matrix foodstuffs, feedstuffs and environmental samples in food production</i>)</p>
<p>USDA MLG 4.10 2019-02</p>	<p>Isolation and Identification of Salmonella from Meat, Poultry, Pasteurized Eggs and Siluriformes (Fish) Products and Carcass and Environmental Sponges</p>
<p>USDA MLG 8.11 2019-02</p>	<p>Isolation and Identification of Listeria monocytogenes from Red Meat, Poultry, Ready-To-Eat Siluriformes (Fish) and Egg Products, and Environmental Samples</p>
<p>GEN-IAL GmbH GEN-IAL® First-Duck PCR Kit 10001246 2019-11</p>	<p>Real-time PCR kit for the detection of duck DNA in raw materials, foodstuffs and feedstuffs (Modification: <i>Matrix also environmental samples in food production</i>)</p>
<p>GEN-IAL GmbH GEN-IAL® First-Ruminant PCR Kit 10001297 2019-11</p>	<p>Real-time PCR kit for the detection of ruminant DNA in feedstuffs (EU method) and foodstuffs (Modification: <i>Matrix also environmental samples in food production</i>)</p>

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<p>Congen Biotechnologie GmbH SureFood® Allergen Crustaceans S3612 2019-08</p>	<p>Qualitative and/or quantitative detection of DNA from crustaceans pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Here only qualitative detection, matrix also feedstuffs</i>)</p>
<p>Congen Biotechnologie GmbH SureFood® Allergen Molluscs S3613 2019-04</p>	<p>Qualitative detection of DNA from molluscs pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Matrix also feedstuffs</i>)</p>
<p>Congen Biotechnologie GmbH SureFood® ALLERGEN Fish S3610 2019-08</p>	<p>Qualitative and/or quantitative detection of DNA from fish pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Here only qualitative detection, matrix also feedstuffs</i>)</p>
<p>KA02-PV-01-17-Mo 2018-09</p>	<p>Qualitative detection of elk DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR (Restriction: <i>Here only foodstuffs, feedstuffs and environmental samples in food and feed production</i>)</p>
<p>KA02-PV-02-17-Mo 2018-09</p>	<p>Qualitative detection of equine, donkey and zebra DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR (Restriction: <i>Here only foodstuffs, feedstuffs and environmental samples in food and feed production</i>)</p>
<p>KA02-PV-03-17-Mo 2018-09</p>	<p>Qualitative detection of cervine DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR (Restriction: <i>Here only foodstuffs, feedstuffs and environmental samples in food and feed production</i>)</p>
<p>KA02-PV-04-17-Mo 2018-09</p>	<p>Qualitative detection of chicken DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR (Restriction: <i>Here only foodstuffs, feedstuffs and environmental samples in food and feed production</i>)</p>

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KA02-PV-05-17-Mo 2018-09	Qualitative detection of camel DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR <i>(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)</i>
KA02-PV-06-17-Mo 2018-09	Qualitative detection of turkey DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR <i>(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)</i>
KA02-PV-07-17-Mo 2018-09	Qualitative detection of roe deer DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR <i>(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)</i>
KA02-PV-08-17-Mo 2018-09	Qualitative detection of bovine DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR <i>(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)</i>
KA02-PV-09-17-Mo 2018-09	Qualitative detection of ovine DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR <i>(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)</i>
KA02-PV-10-17-Mo 2018-09	Qualitative detection of porcine DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR <i>(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)</i>
KA02-PV-11-17-Mo 2018-09	Qualitative detection of DNA of animal origin in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substance, by real-time PCR <i>(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)</i>
KA02-PV-19-17-Mo 2018-09	Qualitative detection of water buffalo DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR

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*(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)*

KA02-PV-20-17-Mo  
2018-09

Qualitative detection of caprine DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain animal substances, by real-time PCR  
*(Restriction: Here only foodstuffs, feedstuffs and environmental samples in food and feed production)*

KA02-PV-02-18-Mo  
2019-08

Quantitative QPCR detection of pork and beef in minced meat

### 1.3.2 Detection of sex by multiplex real-time PCR in foodstuffs

KA02-PV-07-12-Mo  
2013-03

Determination of sex in beef and pork by real-time PCR in foodstuffs and environmental samples

### 1.3.3 Detection of plant species and plant allergens by singleplex real-time PCR in foodstuffs, feedstuffs and environmental samples in food and feed production\*\*

Congen Biotechnologie  
GmbH  
SureFood® ALLERGEN  
Soya  
S3601  
2019-04

Qualitative and/or quantitative detection of DNA from soya pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples  
*(Modification: Matrix also feedstuffs)*

Congen Biotechnologie  
GmbH  
SureFood® ALLERGEN  
Hazelnut  
S3602  
2019-04

Qualitative and/or quantitative detection of DNA from hazelnuts pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples  
*(Restriction: Here only qualitative detection, modification: Matrix also feedstuffs)*

Congen Biotechnologie  
GmbH  
SureFood® ALLERGEN  
Peanut  
S3603  
2018-01

Qualitative and/or quantitative detection of DNA from peanut pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples  
*(Modification: Here only qualitative detection, matrix also feedstuffs)*

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<p>Congen Biotechnologie GmbH SureFood® ALLERGEN Celery S3605 2019-02</p>	<p>Qualitative and/or quantitative detection of DNA from celery pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Here only qualitative detection, matrix also feedstuffs</i>)</p>
<p>Congen Biotechnologie GmbH SureFood® ALLERGEN Walnut S3607 2018-01</p>	<p>Qualitative and/or quantitative detection of DNA from walnut pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Here only qualitative detection, matrix also feedstuffs</i>)</p>
<p>Congen Biotechnologie GmbH SureFood® ALLERGEN Sesame S3608 2019-07</p>	<p>Qualitative and/or quantitative detection of DNA from sesame pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Here only qualitative detection, matrix also feedstuffs</i>)</p>
<p>Congen Biotechnologie GmbH SureFood® ALLERGEN Mustard S3609 2019-02</p>	<p>Qualitative and/or quantitative detection of DNA from yellow, brown and black mustard pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Matrix also feedstuffs</i>)</p>
<p>Congen Biotechnologie GmbH SureFood® ALLERGEN Lupin S3611 2018-01</p>	<p>Qualitative and/or quantitative detection of DNA from lupins pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Here only qualitative detection, matrix also feedstuffs</i>)</p>
<p>Congen Biotechnologie GmbH SureFood® ALLERGEN Pistachio S3614 2018-01</p>	<p>Qualitative and/or quantitative detection of DNA from pistachios pursuant to Regulation (EU) 1169/2011 by real-time PCR in foodstuffs and environmental samples (Modification: <i>Here only qualitative detection, matrix also feedstuffs</i>)</p>

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GEN-IAL GmbH GEN-IAL® First-Almond PCR Kit 10001250 2019-11	Real-time PCR kit for the detection of almond DNA in raw materials, foodstuffs and feedstuffs (Modification: <i>Matrix also environmental samples</i> )
KA02-PV-12-17-Mo 2018-09	Qualitative and quantitative detection of celery DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR
KA02-PV-13-17-Mo 2018-10	Qualitative and quantitative detection of soya DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR
KA02-PV-17-17-Mo 2018-09	Qualitative and quantitative detection of vegetable DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR

**1.3.4 Detection of genetically modified organisms (GMOs) by singleplex real-time PCR in foodstuffs, feedstuffs and environmental samples in food and feed production\*\***

GEN-IAL GmbH genControl® RT CaMVirus Kit 10001280 2019-11	Kit system for the detection of cauliflower mosaic virus with TaqMan® probes in foodstuffs and feedstuffs (Modification: <i>Matrix also environmental samples</i> )
KA02-PV-02-19-Mo 2019-05	Quantitative detection of LL soya DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR
KA02-PV-03-19-Mo 2019-06	Qualitative QPCR detection of cry1Ab/Ac DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR
KA02-PV-04-19-Mo 2019-07	Qualitative QPCR detection of pat DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR
KA02-PV-14-17-Mo 2017-11	Qualitative detection of 35S/NOS/FMV DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR

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KA02-PV-15-17-Mo  
2018-09                      Quantitative detection of RR soya DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR

KA02-PV-16-17-Mo  
2018-09                      Quantitative detection of RRY soya DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR

**1.3.5 Detection of genetically modified organisms (GMOs) by multiplex real-time PCR in foodstuffs, feedstuffs and environmental samples in food and feed production**

KA02-PV-05-19-Mo  
2019-09                      Qualitative triplex QPCR detection of 35s, NOS and CTP2-CP4 EPSPS DNA in foodstuffs, feedstuffs and their raw materials, as well as other test objects that may contain vegetable substances, by real-time PCR

**1.4 Immunological analysis of foodstuffs, feedstuffs and environmental samples in food production**

**1.4.1 Detection of residues of pharmacologically active substances, bacterial toxins, risk material and allergens by enzyme immunoassay (ELISA) in foodstuffs, feedstuffs and environmental samples in food production\***

NEOGEN Europe Ltd.  
Veratox® for Total Milk  
Allergen  
8470  
2018-04                      Veratox® for Total Milk Allergen, quantitative test – Qualitative and quantitative detection of total milk by ELISA in foodstuffs  
(Modification: *Matrix also feedstuffs*)

NEOGEN Europe Ltd.  
Veratox® for Egg Allergen  
8450  
2018-05                      Veratox® for Egg Allergen, Quantitative Test – Qualitative and quantitative detection of chicken egg protein by ELISA in foodstuffs  
(Modification: *Matrix also feedstuffs and environmental samples in food production*)

R-Biopharm AG  
RIDASCREEN® Gliadin  
R7001  
2015-10                      Enzyme immunoassay for quantitative determination of gliadins and related prolamins in foodstuffs  
(Modification: *Matrix also feedstuffs and environmental samples in food production*)

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R-Biopharm AG RIDASCREEN® Gliadin competitive R7021 2016-09	Enzyme immunoassay for quantitative determination of peptide fragments of gliadins and related prolamins in fermented or hydrolysed foodstuffs
R-Biopharm AG RIDASCREEN® Tetracyclin R3505 2015-10	Enzyme immunoassay for quantitative determination of tetracycline in milk, milk powder, cheese, butter, honey, meat, sausage, fish, shrimps and whole egg
R-Biopharm AG RIDASCREEN® SET A, B, C, D, E R4101 2017-06	Enzyme immunoassay for identification of staphylococcal enterotoxins A, B, C, D and E in foodstuffs and bacterial cultures (Restriction: Here only foodstuffs)
R-Biopharm AG RIDASCREEN® Risk Material 10/5 R6703 2010-07	Enzyme immunoassay for quantitative determination of risk material (CNS) in/on raw meat and on contaminated surfaces
R-Biopharm AG RIDASCREEN® Risk Material R6701 2010-07	Enzyme immunoassay for quantitative determination of risk material (CNS) in processed (heated) meat and sausage products

**1.4.2 Detection of animal species by enzyme immunoassay (ELISA) in meat, meat products and milk \***

ELISA Technologies, Inc. ELISA-TEK®COOKED MEAT SPECIES KIT, 5106*1 2018-01	For qualitative detection of animal species content in cooked and preserved meat and poultry products by enzyme-linked immunosorbent assay (ELISA)
ELISA Technologies, Inc. ELISA-TEK®RAW MEAT SPECIES KIT, 5105*1 2015-05	For qualitative detection of species content in uncooked meat and meat products by enzyme-linked immunosorbent assay (ELISA)

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### 1.4.3 Detection of wheat type by lateral flow test

R-Biopharm AG DUROTEST® S RBRP10 2013-12	Detection of adulteration with non-durum wheat in durum wheat by immunoblot
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### 1.5 Sensory and microscopic analysis of foodstuffs and feedstuffs

Regulation (EU) 152/2009 Annex VI Last amended 03.05.2017	Commission Regulation (EC) No 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of feed – Methods of analysis for the determination of constituents of animal origin for the official control of feed – Light microscopy
ASU L 00.90-6 2015-06	Analysis of foodstuffs – Sensory test methods – Basic descriptive test (Modification: <i>Structural deviation of the test room, no technical recording of the test climate, no coding of samples, individual or group testing</i> )
ASU L 00.90-14 2019-03	Analysis of foodstuffs – Sensory test methods – Descriptive test followed by quality assessment (Modification: <i>Test room restricted, also individual test, recording of the test climate restricted to temperature, shortened test report</i> )

### 1.6 Physical, physico-chemical and chemical analysis of foodstuffs, feedstuffs, commodities and food packaging

#### 1.6.1 Sample preparation for chemical, chemico-physical and physical analysis of foodstuffs and feedstuffs

DIN EN 13804 2013-06	Foodstuffs – Determination of elements and their chemical species – General considerations and specific requirements (Modification: <i>Applies to sodium, potassium, magnesium, calcium, matrix also feedstuffs</i> )
ASU L 00.00-19/1 2015-06	Analysis of foodstuffs – Determination of trace elements in foodstuffs – Pressure digestion
ASU L 06.00-1 1980-09	Preparation of meat and meat products for chemical analysis (Modification: <i>Here for foodstuffs in general and selected feedstuffs; processing with liquid nitrogen and cutting or ball mill in some cases</i> )

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### 1.6.2 Determination of physical indicators by refractometry in foodstuffs

DIN EN 12143 1996-10	Fruit and vegetable juices – Estimation of soluble solids content – Refractometric method (Modification: <i>Use of digital refractometer with thermostat</i> )
ASU L 26.11-03-1 1983-05	Determination of dry matter in tomato purée by refraction measurement (Modification: <i>Use of digital refractometer with thermostat</i> )

### 1.6.3 Determination of ingredients and additives by photometry in foodstuffs and feedstuffs \*\*

Regulation (EC) 152/2009 Annex III, P 2009-02 Last amended 04.05.2017	Commission Regulation (EC) No 152/2009 of 27 January 2009 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 total phosphorus (Restriction: <i>Here only organic feedstuffs and compound feed; adaptation of process steps to automation using AutoAnalyzer 3 and modified ash determination; indicated as P<sub>2</sub>O<sub>5</sub></i> )
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) (Modification: <i>Adaptation of process steps due to automation using AutoAnalyzer 3 and modification according to Littmann-Nienstedt</i> )
ASU L 06.00-9 2008-06	Analysis of foodstuffs – Determination of total phosphorus content in meat and meat products – Photometric method (Modification: <i>Matrix foodstuffs in general, adaptation of process steps due to automation using AutoAnalyzer 3 and modification of acid digestion</i> )
ASU L 07.00-12 1990-12	Analysis of foodstuffs – Determination of nitrite and nitrate content in meat products (Modification: <i>Matrix foodstuffs in general, adaptation of process steps due to automation using AutoAnalyzer 3</i> )
ASU L 07.00-41 2006-09	Analysis of foodstuffs – Determination of non-protein nitrogen content in meat products (Modification: <i>Adaptation of process steps due to automation using KjelDigester and KjelMaster</i> )

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ASU L 07.00-57 2008-06	Analysis of foodstuffs – Determination of the content of collagen degradation products in meat products (Modification: <i>Acid digestion according to Littmann-Nienstedt and modification of photometric determination</i> )
KA02-PV-01-11-NC 2019-08	Enzymatic determination of D- and L-lactic acid in foodstuffs using Gallery Plus
KA02-PV-19-09-NC 2019-10	Enzymatic determination of L-glutamic acid (L-glutamate) in meat products using Gallery Plus
KA02-PV-20-09-NC 2019-10	Enzymatic determination of lactose in foodstuffs using Gallery Plus
KA02-PV-18-10-NC 2018-09	Enzymatic determination of starch in foodstuffs using Gallery Plus
KA-02-PV-01-19-IA 2019-10	Enzymatic determination of D-glucose, D-fructose, sucrose, lactose, D-galactose and maltose in foodstuffs and feedstuffs using Gallery Plus

#### **1.6.4 Determination of inert gas (CO<sub>2</sub> and O<sub>2</sub>) in food packaging by IR spectroscopy**

TM41043-11 2021-06	Determination of protective gas (CO <sub>2</sub> and O <sub>2</sub> ) in food packaging by O <sub>2</sub> /CO <sub>2</sub> gas analyser
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#### **1.6.5 Determination of ingredients by gravimetry in foodstuffs and feedstuffs \*\***

Regulation (EC) 152/2009 Annex III, I 2009-02 Last amended 04.05.2017	Commission Regulation (EC) No 152/2009 of 27 January 2009 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 fibre (Modification: <i>Adaptation of process steps due to automation using Fibretherm; ashing for 6 h at 550 °C in a porcelain crucible; no hydrochloric acid washing</i> )
Regulation (EC) 152/2009 Annex III, A 2009-02 Last amended 04.05.2017	Commission Regulation (EC) No 152/2009 of 27 January 2009 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 moisture
Regulation (EC) 152/2009 Annex III, H	Commission Regulation (EC) No 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of

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2009-02 Last amended 04.05.2017	feed – Methods of analysis to control the composition of feed materials and compound feed – Determination of crude oils and fats (Modification: <i>Adaptation of sample weight and process steps due to automation using Hydrotherm and Soxtherm; drying at 103 °C for 1.5 h without second reweighing</i> )
Regulation (EC) 152/2009 Annex III, M 2009-02 Last amended 04.05.2017	Commission Regulation (EC) No 152/2009 of 27 January 2009 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 (Modification: <i>Adaptation of ashing conditions</i> )
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>Matrix foodstuffs in general</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>Matrix foodstuffs in general; adaptation of ashing conditions</i> )
ASU L 06.00-6 2014-08	Analysis of foodstuffs – Determination of total fat content in meat and meat products (Modification: <i>Matrix foodstuffs in general; matrix-dependent sample preparation with or without acid digestion</i> )
KA02-PV-02-12-NC 2018-12	Gravimetric determination of the crude fibre content in foodstuffs
KA02-PV-03-11-NC 2019-11	Enzymatic-gravimetric determination of total fibre in foodstuffs
KA02-PV-33-03-PC 2019-11	Preparative-gravimetric analysis of foodstuffs to determine the main constituents

**1.6.6 Determination of ingredients by titrimetry in foodstuffs and feedstuffs \*\***

Regulation (EC) 152/2009 Annex III, C 2009-02 Last amended 04.05.2017	Commission Regulation (EC) No 152/2009 of 27 January 2009 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 protein (Modification: <i>Adaptation of process steps due to automation with KjelDigester and KjelMaster; use of alternative QA measures</i> )
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<p>Regulation (EC) 2074/2005 Annex II, Section II, Chapter III Last amended 31.10.2017</p>	<p>Commission Regulation (EC) No 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) No 853/2004 of the European Parliament and of the Council and for the organisation of official controls under Regulation (EC) No 854/2004 of the European Parliament and of the Council and Regulation (EC) No 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) No 852/2004 of the European Parliament and of the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004 – Obligations on competent authorities – Determination of TVB-N concentration in fish and fishery products</p>
<p>ASU L 00.00-46/1 1999-11</p>	<p>Analysis of foodstuffs – Determination of sulphite in foodstuffs – Part 1: Optimised Monier-Williams method (Modification: <i>Distillation apparatus, burette and system preparation</i>)</p>
<p>ASU L 06.00-7 2018-06</p>	<p>Analysis of foodstuffs – Determination of raw protein content in meat and meat products –Kjeldahl titrimetric method – Reference method (Modification: <i>Adaptation of process steps due to automation using KjelDigester and KjelMaster; matrix foodstuffs in general</i>)</p>
<p>ASU L 07.00-5/1 2010-01</p>	<p>Analysis of foodstuffs – Determination of salt content in meat products – Potentiometric endpoint determination (Modification: <i>Matrix foodstuffs in general and feedstuffs; adaptation of process steps due to automation using OMNIS, without hot water extraction and clarification</i>)</p>
<p>ASU L 13.00-5 2012-01</p>	<p>Analysis of foodstuffs – Determination of acid number and acidity of animal and vegetable fats and oils (Modification: <i>Foodstuffs in general after cold extraction, modification of sample weight</i>)</p>
<p>ASU L 13.00-37 2018-06</p>	<p>Analysis of foodstuffs – Animal and vegetable fats and oils – Determination of peroxide number, iodometric (visual) endpoint determination (Modification: <i>Foodstuffs in general after cold extraction</i>)</p>
<p>ASU L 20.01/02-2 1980-05</p>	<p>Analysis of foodstuffs – Determination of total acidity in mayonnaise and emulsified sauces (Modification: <i>Matrix also delicatessen products</i>)</p>
<p>ASU L 26.04-4 1987-06</p>	<p>Analysis of foodstuffs – Determination of titratable acids (total acidity) in the cover brine and press liquor for sauerkraut</p>

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ASU L 26.11.03-4 1983-05	Analysis of foodstuffs – Determination of the total acidity of tomato purée (potentiometric method)
ASU 31.00-3 1997-09	Analysis of foodstuffs – Determination of the titratable acidity of fruit and vegetable juices
ASU L 52.01.01-4 1983-11	Analysis of foodstuffs – Determination of the total acidity of tomato ketchup and similar products (potentiometric method)

### 1.6.7 Gas chromatography

#### 1.6.7.1 Determination of plant protection product residues, steroids and plasticisers by gas chromatography with mass selective detectors (MS, MS/MS) in foodstuffs and feedstuffs \*\*

ASU L 00.00-49/2 1999-11 Corrigendum 2002-12	Analysis of foodstuffs – Non-fatty foods – Determination of dithiocarbamate and thiuram disulfide residues – Part 2: Gas chromatographic method (Modification: <i>Matrix: low-fat, plant-based foodstuffs, extraction (solvent, temperature, duration), detector (MS), no sampling</i> )
ASU L 00.00-36/2 2004-07	Analysis of foodstuffs – Determination of bromide residues in low-fat foodstuffs – Part 2: Determination of inorganic bromide (Modification: <i>Detection with MS instead of ECD, matrix also feedstuffs</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>Matrix (foodstuffs without spices, feedstuffs); sample weight (matrix-specific adjustment); extraction (duration); detection (solvent)</i> )
TM41014-14 2019-05	Analysis of steroids in dietary supplements by GC-MS/MS
TM40616-15 2020-06	Determination of plasticisers in foodstuffs by GC-MS

**1.6.7.2 Determination of the fatty acid spectrum by gas chromatography with conventional detectors (FID) in foodstuffs and feedstuffs \*\***

ASU L 17.00-12 1999-11	Analysis of foodstuffs – Determination of butyric acid as methyl ester in fat from bread including small baked products made of bread dough (Modification: <i>Matrix foodstuffs in general</i> )
TM41079-27 2021-05	Determination of the fatty acid spectrum from fat by GC-FID

**1.6.7.3 Determination of mineral oil hydrocarbons by coupled liquid and gas chromatography with conventional detector (FID) in foodstuffs, commodities and feedstuffs \*\***

DIN EN 16995 2017-08	Foodstuffs – Vegetable oils and foodstuff on basis of vegetable oils – Determination of mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH) with on-line HPLC-GC-FID analysis (Modification: <i>Here different reagent compositions and quantities, additional internal standard DEHB, method for solid insoluble fats not applied, different epoxidation for edible oils other than olive oil</i> )
TM40684-14 2019-09	Determination of MOSH/MOAH in foodstuffs and commodities by LC/GC-FID

**1.6.8 Liquid chromatography**

**1.6.8.1 Determination of ingredients and additives and of mycotoxins by liquid chromatography with conventional detectors (UV, FLD, PDA, EC, IC) in foodstuffs and feedstuffs \*\***

ASU L 00.00-9 1984-11	Analysis of foodstuffs – Determination of preservatives in high-fat foodstuffs (Modification: <i>Matrix foodstuffs in general; extraction (solvent); quantification using ISTD; different HPLC measuring conditions</i> )
ASU L 00.00-28 2001-07	Analysis of foodstuffs – Determination of acesulfame-K, aspartame and saccharin sodium in foodstuffs – HPLC method
ASU L 26.00-1 2018-10	Analysis of foodstuffs – Determination of the nitrate content IN vegetable products – HPLC/IC method

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(Modification: *Preparation (homogenisation, hot water extraction); calibration; measuring conditions, limit of quantification*)

TM40230-11 2018-09	Determination of aflatoxin M1 in milk by HPLC-FLD
TM40884-16 2018-09	Determination of caffeine in foodstuffs by HPLC
TM41002-31 2019-03	Determination of aflatoxin residues (B1, B2, G1 and G2) in foodstuffs, feedstuffs and tobacco (products) by HPLC (Restriction: <i>Here only for foodstuffs and feedstuffs</i> )
TM41062-29 2017-11	Determination of ochratoxin A in foodstuffs, feedstuffs and tobacco (products) by HPLC (Restriction: <i>Here only for foodstuffs and feedstuffs</i> )
TM41071-29 2017-11	Determination of zearalenone in foodstuffs, feedstuffs and tobacco (products) by HPLC (Restriction: <i>Here only for foodstuffs and feedstuffs</i> )
TM41103-31 2019-07	Determination of sugars in foodstuffs and feedstuffs by HPLC

**1.6.8.2 Determination of ingredients, plant protection product residues and pharmacologically active substances by liquid chromatography with mass-selective detectors (MS/MS) in foodstuffs and feedstuffs \*\***

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>Matrix foodstuffs without spices, feedstuffs; sample weight (matrix-specific adjustment); extraction (duration); detection (solvent)</i> )
ASU L 00.00-134 2010-09	Analysis of foodstuffs – Determination of coumarin in foodstuffs containing cinnamon by LC-MS/MS (Modification: <i>Measuring system (always LC-MS/MS), sample weight (reduced sample weight)</i> )

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TM40599-29 2021-03	Determination of veterinary drugs residues in feedstuffs and foodstuffs of animal origin by LC-MS/MS
TM40622-27 2021-05	Analysis of highly polar pesticides in foodstuffs and feedstuffs by LC-MS/MS
TM40181-23 2021-05	Analysis of glyphosate and phosphonic acid in foodstuffs and feedstuffs by LC-MS/MS
TM40807-22 2017-01	Determination of chloramphenicol and thiamphenicol in foodstuffs and feedstuffs by LC-MS/MS
TM40988-11 2019-05	Analysis of steroids, stimulants, diuretics and SARM-PPAR in dietary supplements by LC-MS/MS
TM41080-28 2018-12	Determination of quaternary ammonium compounds (QAC) in foodstuffs and feedstuffs by LC-MS/MS
TM40407-04 2020-04	Analysis of diethanolamine, morpholine and triethanolamine in foodstuffs by LC-MS/MS
TM40964-03 2020-11	Analysis of doping-relevant substances in food supplements by HILIC-LC-MS/MS

**1.6.9 Determination of additives in foodstuffs by thin layer chromatography**

ASU L 06.00-15 1982-11 Corrigendum 2002-12	Analysis of foodstuffs – Detection of condensed phosphates in meat and meat products by thin layer chromatography (Modification: <i>Here also for crustacean products; only visual evaluation without calculation of R<sub>f</sub> values</i> )
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**1.6.10 Determination of elements by atomic absorption spectrometry (flame AAS) in foodstuffs and feedstuffs**

ASU L 07.00-56 2000-07	Analysis of foodstuffs – Determination of sodium in meat products (Modification: <i>Digestion as per ASU L 00.00-19/1 (2015-06), matrix foodstuffs in general and feedstuffs</i> )
TM 29654-01 2022-11	Determination of calcium in foodstuffs and feedstuffs by flame AAS

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**1.6.11 Determination of elements by inductively coupled plasma mass spectrometry (ICP-MS) in foodstuffs and feedstuffs \***

DIN EN 15111 2007-06	Foodstuffs – Determination of trace elements – Determination of iodine by ICP-MS (mass spectrometry with inductively coupled plasma) (Expansion: <i>Matrix also feedstuffs</i> )
ASU L 00.00-135 2011-01	Analysis of foodstuffs – Determination of arsenic, cadmium, mercury and lead in foodstuffs by ICP-MS after pressure digestion (Modification: <i>Elements here aluminium (Al), antimony (Sb), arsenic (As), barium (Ba), beryllium (Be), lead (Pb), cadmium (Cd), calcium (Ca), chromium (Cr), iron (Fe), potassium (K), cobalt (Co), copper (Cu), Magnesium (Mg), manganese (Mn), molybdenum (Mo), sodium (Na), nickel (Ni), phosphorus (P), mercury (Hg), selenium (Se), thallium (Tl), thorium (Th), uranium (U), vanadium (V), tin (Sn) and zinc (Zn);</i> (Expansion: <i>Matrix also feedstuffs</i> )

**1.6.12 Identification by infrared spectroscopy**

TM41104-12 2021-04	Identification of unknown substances by infrared spectroscopy
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**1.6.13 Determination of pH value by electrode measurement in foodstuffs and feedstuffs**

ASU L 06.00-2 1980-09	Measurement of pH in meat and meat products (Expansion: <i>Matrix foodstuffs in general and feedstuffs</i> )
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**1.6.14 Determination of indicators by dew point determination**

KA02-PV-01-13-PC 2018-10	Determination of water activity (aw value) in foodstuffs AND feedstuffs by water activity meter
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**1.6.15 Determination of Ingredients in sausages, meat and meat products by near infrared spectroscopic method**

ASU L 08.00-60 2014-08	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 (Restriction: <i>No determination of ash</i> )
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### 1.6.16 Determination of fat by nuclear magnetic resonance spectroscopy (NMR) in foodstuffs

AOAC Official Method 2008.06 2013	Moisture and fat in meat and meat products – Microwave and nuclear magnetic resonance analysis (Modification: <i>Application for foodstuffs in general; adaptation as per manufacturer's instructions for SMART 6 / ORACLE (CEM)</i> )
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### 1.7 Histological analysis of meat, meat products and sausage products

ASU L 06.00-13 1989-12	Analysis of foodstuffs – Determination of the tissue composition of meat, meat products and sausages – Routine methods for qualitative and quantitative histological examination (Modification: <i>Paraffin embedding, no histometric evaluation</i> )
TM41005-17 2021-06	Alcian blue staining pH 2.5 and pH 1.0 for visualisation of thickeners in meat and meat products

#### Abbreviations used:

ASU	Amtliche Sammlung von Untersuchungsverfahren (Official Collection of Test Methods) on the basis of Section 64 of the German Food and Feed Act
DIN	Deutsches Institut für Normung e. V. (German Institute for Standardization)
EN	European standard
IEC	International Electrotechnical Commission
ISO	International Organization for Standardization
KA02-PV-XYZ	In-house method of NSF Erdmann Analytics GmbH
TMXXXXX-XX	In-house method of NSF Erdmann Analytics GmbH
USDA	United States Department of Agriculture
USP	United States Pharmacopeia
Regulation (EC)	Regulation of the European Community