

## Deutsche Akkreditierungsstelle GmbH

### Annex to the Accreditation Certificate D-EP-20469-01-00 according to DIN EN ISO/IEC 17043:2010

**Valid from:** 21.03.2022

Date of issue 21.03.2022

Holder of certificate:

**muva kempten GmbH**  
**Ignaz-Kiechle-Straße 20-22, 87437 Kempten**

Proficiency testing in the fields:

**physical, physical-chemical, chemical, sensory and microbiological analysis of food;  
sensory analysis of packaging materials**

**The Proficiency Testing Provider maintains a current list of all proficiency tests in the field of accreditation.**

*The management system requirements of DIN EN ISO/IEC 17043 are written in the language relevant to the operations of proficiency testing provider. Proficiency testing provider 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/accredited-bodies-search.html>.*

Abbreviations used: see last page

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

**1 Proficiency testing in the fields of physical, physical-chemical, chemical, sensory and microbiological analysis of food**

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme	
Physical, physical-chemical and chemical testing	Food	Main components, Minor components, Additives, Minerals, trace elements, Residues, Chemical-physical properties	<b>Type</b> A AL AM B C D E F FM FS G H K L N P S T U V VP HST1 HST2	<b>Description</b> Milk Milk, lactose-red. Aflatoxin M1 in Milk Milk Powder Processed Cheese Cream Evaporated Milk / Coffee Cream Cream Cheese Fatty Acid Distribution Fruit Juice Whey Powder Butter Raw Milk Yoghurt Chocolate Caseinates / Whey Protein Concentrate Canned Sausage Carbohydrates / Vitamins Minerals, Trace Elements Cheese Alkal. Phosphatase Veterinary Drugs, quantitative Veterinary Drugs, qualitative

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme																										
Sensory testing	Food	ISO 22935 assessment, ranking test, triangle test, intensity test, pairwise comparison test, sensory profile, attribute detection	<table border="0"> <thead> <tr> <th>Type</th> <th>Description</th> </tr> </thead> <tbody> <tr> <td>SeDLG</td> <td>Sensory testing according to DIN EN ISO 22935</td> </tr> <tr> <td>Se</td> <td>Rank Order Taste</td> </tr> <tr> <td>SeA</td> <td>Rank Order Odour</td> </tr> <tr> <td>SeRF</td> <td>Rank Order in Sausage</td> </tr> <tr> <td>SeD</td> <td>Triangle Test Taste</td> </tr> <tr> <td>SeDA</td> <td>Triangle Test Odour</td> </tr> <tr> <td>SeDW</td> <td>Triangle Test in Sausages</td> </tr> <tr> <td>SeS</td> <td>Sensory four Senses</td> </tr> <tr> <td>SeO1</td> <td>Cold Pressed, Virgin Rapeseed Oil</td> </tr> <tr> <td>SeO2</td> <td>Frying Fat</td> </tr> <tr> <td>SeP</td> <td>Profile Testing</td> </tr> <tr> <td>SeTW</td> <td>Drinking Water TON/TFN acc. to DIN EN 1622</td> </tr> </tbody> </table>	Type	Description	SeDLG	Sensory testing according to DIN EN ISO 22935	Se	Rank Order Taste	SeA	Rank Order Odour	SeRF	Rank Order in Sausage	SeD	Triangle Test Taste	SeDA	Triangle Test Odour	SeDW	Triangle Test in Sausages	SeS	Sensory four Senses	SeO1	Cold Pressed, Virgin Rapeseed Oil	SeO2	Frying Fat	SeP	Profile Testing	SeTW	Drinking Water TON/TFN acc. to DIN EN 1622
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**2 Proficiency testing in the field of sensory analysis of packaging materials**

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme	
Sensory testing	Packaging Materials	Intensity test after sample preparation, triangular test	<b>Type</b> SEV	<b>Description</b> Packaging Material

**Abbreviations used:**

DIN	Deutsches Institut für Normung e.V.
EN	European Norm
IEC	International Electrotechnical Commission
ISO	International Organization for Standardization