

# Deutsche Akkreditierungsstelle GmbH

# Annex to the Accreditation Certificate D-PL-20469-01-00 according to DIN EN ISO/IEC 17025:2018

**Valid from: 16.12.2020**Date of issue: 19.03.2021

Holder of certificate:

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

#### Tests in the fields:

physical and physico-chemical, sensory, microbiological analysis of water (waste water, surface water, process water, raw and groundwater, swimming and bathing pool water, and water from small bathing ponds);

physical, physico-chemical, chemical, immunological, microbiological and sensory analysis of foodstuffs;

molecular biological examinations of foodstuffs and animal feed;

sampling of milk and dairy products, surfaces, liquids, and cheese smear;

microbiological and molecular biological examinations of environmental samples from the food sector;

determination of radioactivity in foodstuffs, animal feed and waste water;

chemical, microbiological, and sensory examinations of consumer goods and packaging material; microbiological and selected chemical analysis according to the German Drinking Water Ordinance, sampling of raw and drinking water;

sampling and microbiological analysis of industrial water according to §3 paragraph 8 42. BImSchV;

legislative environmental module water

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 may be found respectively in the database of accredited bodies of Deutsche Akkreditierungsstelle GmbH https://www.dakks.de/en/content/accredited-bodies-dakks.

Abbreviations used: see last page Page 1 of 53

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



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

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

The listed testing methods 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 in section 1 to 5 with different issue dates.

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

### Table of contents:

1	Examination of water (waste water, surface water, process water, raw and ground water, swimming and bathing pool water, and water from small bathing ponds)5
1.1	Sampling 5
1.2	Sensory analysis6
1.3	Physical and physicochemical parameters6
1.4	Anions
1.5	Cations
1.6	Organic parameters
1.7	Gaseous components
1.8	Summary effective and material parameters
1.9	Rapid test with ready-to-use reagents for water testing
1.10	Microbiological examinations9
2	Examination of foodstuffs, environmental samples from the food sector (production and handling), animal feed and waste water
2.1	Sampling of milk and dairy products, surfaces, liquids, and cheese smear 10
2.2	Physical, physicochemical, and chemical examinations
2.2.1	Determination of primary and secondary ingredients, minerals as well as parameters in foodstuffs by gravimetry **
2.2.2	Determination of ingredients as well as parameters in foodstuffs by titration ** 13
2.2.3	Butyrometric determination of fat in milk and dairy products 14
2.2.4	Determination of ingredients as well as additives in foodstuffs by photometry (incl. enzymatic analysis) **



2.2.5	methods
2.2.6	Determination of the pH value of milk, dairy products, and fruit juice by electrode measurement **
2.2.7	Fluorimetric determination of phosphatase activity in foodstuffs ** 17
2.2.8	Thin layer chromatographic determination of primary and secondary ingredients, additives and toxins in foodstuffs **
2.2.9	Electrophoretic determination of proteins in foodstuffs **
2.2.10	Hydrometric density determination of milk and dairy products 19
2.2.11	Determination of the degree of purity of dairy products by filtration **
2.2.12	Examination of the particle size of dairy products by sieve analysis *19
2.2.13	Cryoscopic examination of milk
2.2.14	Turbidimetric examination of dairy products *
2.2.15	Electrolytic examination of foodstuffs
2.2.16	Product specific physical, physicochemical, and technical examinations of milk and dairy products
2.2.17	High-performance liquid chromatographic examination of foodstuffs
2.2.17.1	Determination of ingredients, additives, contaminants as well as residues of veterinary medicinal products in foodstuffs and infant food by HPLC with standard detectors **
2.2.17.2	Determination of ingredients, additives, contaminants, pesticide residues as well as residues of veterinary medicinal products in foodstuffs, dairy auxiliary materials, and infant food by high-performance liquid chromatography with mass spectrometry (HPLC-MS/MS) **
2.2.18	Gas chromatographic examination of foodstuffs
2.2.18.1	Determination of ingredients, additives, organic contaminants in foodstuffs by gas chromatography with standard detectors (e. g. GC-FID, GC-ECD, GC-FPD) **
2.2.18.2	Determination of organic contaminants and residues in foodstuffs by gas chromatography with mass spectrometry (GC-MS) **
2.2.19	Determination of organic contaminants in foodstuffs by coupled high-performance liquid chromatography and gas chromatography with standard detector (LC-GC-FID) 27
2.2.20	Determination of minerals and element traces in foodstuffs by atomic absorption spectroscopy (AAS) **
2.2.21	Determination of element traces in foodstuffs and animal feed by Direct Mercury  Analyzer (DMA)
2.2.22	Determination of minerals and element traces in foodstuffs by mass spectrometry with inductively coupled plasma (ICP-MS) **



2.2.23	spectrometry with inductively coupled plasma (ICP-OES) **	28
2.2.24	Determination of radioactivity of foodstuffs, animal feed, and waste water	28
2.2.24.1	Determination of radionuclides in foodstuffs, animal feed, and waste water by gamma spectrometry **	28
2.2.24.2	Determinations of strontium-90 or strontium 89/90 in foodstuffs, animal feed, and waste water by beta proportional counting **	28
2.3	Immunological examinations of foodstuffs	29
2.3.1	Detection of allergens by ELISA-procedures in foodstuffs *	29
2.3.2	Determination of veterinary medicinal products and toxins in foodstuffs by enzyme immunoassay *	30
2.4	Microbiological examinations	31
2.4.1	Determination of pathogenic bacteria in foodstuffs, environmental samples from the food sector (production and handling) by cultural microbiological examinations **	31
2.4.2	Determination of bacteria, yeasts, and moulds in foodstuffs, environmental samples from the food sector (production and handling) by cultural microbiological examinations	32
2.4.2.1	Preparation of samples and production of initial suspensions and decimal dilutions for microbiological examinations *	
2.4.2.2	Determination of bacteria, yeasts, and moulds by cultural microbiological examinations in dairy auxiliary materials and foodstuffs **	33
2.5	Microbiological examinations on furniture and consumer goods in the environment of the food chain	36
2.6	Performance testing of culture media	36
2.7	Moleular biological examinations in foodstuffs, animal feed and environmental samples in the food sector (production and handling)	37
2.7.1	Molecular biological detection of microorganisms in foodstuffs, animal feed and environmental samples in the food sector (production and handling) **	37
2.7.2	Molecular biological detection and determination of GMO in foodstuffs and animal feed *	38
2.7.3	Molecular biological genome analysis of bovine somatic milk cells	40
2.8	Identification of microorganisms by FTIR spectroscopy	41
2.9	Identification of microorganisms by MALDI-TOF mass spectroscopy	41
2.10	Sensory examination of foodstuffs **	41
3	Examination of packaging material in the food sector	43
3.1	Chemical examination of packaging materials for halogenated compounds by flame colouration	43



3.2	Microbiological ex	kamination of packaging materials43
3.3	Sensory examination of packaging material by simple descriptive testing and s sensory analyses *	
4	Test methods acco	ording to the Drinking Water Ordinance - TrinkwV44
5		robiological examinations of industrial water according to §3 ImSchV47
6	LIST OF TEST MET	HODS OF THE EXPERT MODUL WATER48
1		(waste water, surface water, process water, raw and ground water, pool water, and water from small bathing ponds)
1.1	Sampling	
DIN E 2007	EN ISO 5667-1 (A 4) -04	Water quality - Sampling - Part 1: Guidance on the design of sampling programmes and sampling techniques
DIN E 2019	EN ISO 5667-3 (A 21) -07	Water quality - Sampling - Part 3: Preservation and handling of water samples
DIN E 2006	EN ISO 19458 (K 19) -12	Water quality - Sampling for microbiological analysis
DIN 1 2012	19643-1 -11	Treatment of water of swimming pools and baths - Part 1: General requirements (in this case only 14.2 Sampling location and Sampling)
	recommendation -12-18	Systemic examinations of drinking water installations for legionella according to the Drinking Water Ordinance - Sampling, examination procedure, and expression of the result
	recommendation -12-18	Evaluation of the quality of drinking water regarding the parameters of lead, copper and nickel ("Sampling recommendation")
DVG\ 2004	W worksheet W 551 -04	Drinking water heating and drinking water piping systems - Technical measures to reduce Legionella growth - Design, construction, operation and rehabilitation of drinking water installations
MUV 2020	'A-MET860 -01	Sampling of drinking water, parameters lead, copper, and nickel (staggered stagnation sample)



### 1.2 Sensory analysis

DEV B 1/2 Evaluation of odour and taste

(6. instalment 1971)

DIN EN 1622 (B 3) Water quality - Determination of the threshold odour number

2006-10 (TON) and threshold flavour number (TFN)

DVGW W 273 (M) Instructions for the performance of sensory analyses in water

2019-05 laboratories

MUVA-MET2c022 Determination of turbidity, visual method

2020-01

MUVA-MET2c028 Drinking water appearance, qualitative description by visual

2020-01 determination

1.3 Physical and physicochemical parameters

DIN EN ISO 7887 (C 1) Water quality - Examination and determination of colour

2012-04 (ISO 7887:2011)

DIN EN ISO 7027-1 (C 2) Water quality - Determination of turbidity - Part 1: Quantitative

2016-11 methods (ISO 7027-1:2016)

DIN 38404-C 3 Determination of the spectral absorption coefficient at 254 nm

Determination of temperature

2005-07

1976-12

DIN 38404-C4

DIN EN ISO 10523 (C 5) Water quality - Determination of pH (ISO 10523:2008)

2012-04

DIN EN ISO 7027-2 (C 22) Water quality - Determination of turbidity - Part 2: Semi-

2019-06 quantitative methods for the assessment of transparency of waters

(limitation for methods 1 a) measurement of visual range using the transparency testing tube and 1 b) measurement of visual range in

the upper water layers using the transparency testing disc)



#### 1.4 Anions

DIN 38405-D 1

Determination of chloride ions

1985-12

DIN 38405-D 5

1985-01

Determination of sulphate ions

DEV D 8 1971 Determination of the hydrogen carbonate ion (hydrogen carbonate

hardness)

DIN 38405-D 9

2011-09

Spectrometric determination of nitrate

DIN EN ISO 6878 (D 11)

2004-09

Water quality - Determination of phosphorus - Ammonium

molybdate spectrometric method

DIN EN ISO 10304-1 (D 20)

2009-07

Water quality - Determination of dissolved anions by liquid chromatography of ions - Part 1: Determination of bromide, chloride, fluoride, nitrate, nitrite, phosphate and sulphate (limitation: nitrate, chloride, sulphate, fluoride - additionally:

bromate, chlorate)

DIN 38405-D 21

1990-10

Determination of dissolved silicate by spectrometry

DIN EN ISO 10304-4 (D 25)

1999-07

Water quality - Determination of dissolved anions by liquid chromatography of ions - Part 4: Determination of chlorate,

chloride and chlorite in water with low contamination

(ISO 10304-4:1997)

DIN EN ISO 15061 (D 34)

2001-12

Water quality - Determination of dissolved bromate - Method by

liquid chromatography of ions (ISO 15061:2001)

### 1.5 Cations

DIN 38406-E 5

1983-10

Determination of ammonia-nitrogen

DIN EN ISO 11885 (E 22)

2009-09

Water quality - Determination of selected elements by inductively

coupled plasma optical emission spectrometry (ICP-OES)

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 7 of 53



DIN EN ISO 17294-2 (E 29) Water quality - Application of inductively coupled plasma mass

2017-01 spectrometry (ICP-MS) - Part 2: Determination of selected

elements including uranium isotopes (ISO 17294-2:2016)

MUVA-MET488 Direct determination of mercury in foodstuffs, animal feed, and

2019-03 water by DMA

1.6 Organic parameters

DIN EN ISO 10301 (F 4) Water quality - Determination of highly volatile halogenated

1997-08 hydrocarbons - Gas-chromatographic methods (ISO 10301:1997)

1.7 Gaseous components

DIN EN ISO 5814 (G 22) Water quality - Determination of dissolved oxygen -

2013-02 Electrochemical probe method

1.8 Summary effective and material parameters

DIN EN ISO 8467 (H 5) Water quality - Determination of permanganate index

1995-05 *(ISO 8467:1993)* 

DIN 38409-H 6 Water hardness

1986-01

DIN 38409-H 7 Determination of acid and base-neutralizing capacities

2005-12

DIN 38409-H 9-2 Determination of the settleable matter by volume in water and

1980-07 waste water with a sample volume of 2L

DIN ISO 15705 (H 45) Determination of the chemical oxygen demand (COD) - Short

2003-09 process

1.9 Rapid test with ready-to-use reagents for water testing

Machery-Nagel GmbH & Co.KG Colorimetric determination of free chlorine, total chlorine, and visocolor®ECO Chlorine 2 bound chlorine in drinking water, swimming pools, and water

- Translation -

Order No.: 931015 reservoirs by test kit

2016-04 (modification: for cooling water as well)

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 8 of 53



Merck KGaA MColortest<sup>™</sup> Chlorine and pH test

Order No.: 1.11174.0001

2013-11

Colorimetric determination of free chlorine, total chlorine, and bound chlorine in swimming pool water by test kit

### 1.10 Microbiological examinations

DIN EN ISO 6222 (K 5) Water quality - Enumeration of cultivable micro-organisms - Colony

1999-07 count by inoculation in a nutrient agar culture medium

DIN EN ISO 9308-2 (K 6-1) Water quality - Enumeration of Escherichia coli and coliform

2014-06 bacteria

DIN EN ISO 16266 (K 11) Water quality - Detection and enumeration of Pseudomonas

2008-05 aeruginosa - Method by membrane filtration

(modification: differentiation also by MALDI-TOF-MS)

DIN EN ISO 9308-1 (K 12) Water quality - Enumeration of Escherichia coli and coliform

2017-09 bacteria - Part 1: Membrane filtration method for waters with low

bacterial background flora

DIN EN ISO 7899-2 (K 15) Water quality - Detection and enumeration of intestinal

2000-11 enterococci - Part 2: Membrane filtration method

DIN EN ISO 11731 (K 23) Water quality - Enumeration of Legionella

2019-03 *(ISO 11731:2017)* 

(modification: differentiation also by MALDI-TOF-MS)

DIN EN ISO 14189 (K 24) Water quality - Enumeration of Clostridium perfringens - Method

2016-11 using membrane filtration

(ISO 14189:2013)

UBA recommendation Systemic examinations of drinking water installations for legionella

2018-12 according to the Drinking Water Ordinance - Sampling,

examination procedure, and expression of the result

UBA recommendation Hygienic requirements for small bathing ponds (artificial swimming

2003 and bathing ponds)

Drinking Water Ordinance Microbiological methods - spore-forming sulphite-reducing

05.12.1990 anaerobes - examination by fluid enrichment



Drinking Water Ordinance Colony count at 22°C and 36°C in drinking water by pour plate

2018-01 technique

(modification: for pool water and cooling water as well)

MUVA-MET564 Detection of Pseudomonas aeruginosa/pseudomonads in process

2012-06 water and cheese brine

# 2 Examination of foodstuffs, environmental samples from the food sector (production and handling), animal feed and waste water

### 2.1 Sampling of milk and dairy products, surfaces, liquids, and cheese smear

DIN EN ISO 707 Milk and milk products - Guidance on sampling

2009-01

DIN ISO 18593 Microbiology of the food chain - Horizontal methods for surface

2018-10 sampling

MUVA-MET854 Sampling of liquids and cheese smear for microbiological and

2016-10 chemical examinations

### 2.2 Physical, physicochemical, and chemical examinations

# 2.2.1 Determination of primary and secondary ingredients, minerals as well as parameters in foodstuffs by gravimetric analysis \*\*

DIN EN ISO 1735 Cheese and processed cheese products - Determination of fat content - Gravimetric method (Reference method) according to

Schmid-Bondzynski-Ratzlaff

DIN EN ISO 1736 Dried milk and dried milk products - Determination of fat content -

2009-03 Gravimetric method (Reference method) according to Röse-

Gottlieb

DIN EN ISO 1737 Evaporated milk and sweetened condensed milk - Determination

2009-03 of fat content - Gravimetric method (Reference method) according

to Röse-Gottlieb

DIN EN ISO 2450 Cream - Determination of fat content - Gravimetric method

2009-03 (Reference method) according to Röse-Gottlieb

DIN EN ISO 5534 Cheese and processed cheese - Determination of the total solids

2004-09 content (Reference method)

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 10 of 53



DIN EN ISO 7208 2009-03	Skimmed milk, whey and buttermilk - Determination of fat content - Gravimetric method (Reference method) according to Röse-Gottlieb
ISO 5543 IDF 127 2004-12	Caseins and caseinates - Determination of fat content - Gravimetric method (Reference method) according to Schmid-Bondzynski-Ratzlaff
ISO 5550 IDF 78 2006-10	Caseins and caseinates - Determination of moisture content (Reference method)
ISO 6731 IDF 21 2010-11	Milk, cream and evaporated milk - Determination of total solids content (Reference method)
ISO 6734 IDF 15 2010-11	Sweetened condensed milk - Determination of total solids content (Reference method) (determination by drying)
ASU L 00.00-18 1997-01 with correction 2016-10	Examination of foodstuffs - Determination of fibres in foodstuffs
ASU L 01.00-9 2012-01	Examination of foodstuffs - Determination of fat content in milk according to Röse-Gottlieb - Gravimetric method (Reference method)
ASU L 01.00-20 2013-08	Examination of foodstuffs - Determination of fat content in milk and dairy products according to the gravimetric Weibull-Berntrop method
ASU L 01.00-77 2002-05	Examination of foodstuffs - Determination of total ash in milk and dairy products
ASU L 02.09-2 1986-05	Examination of foodstuffs - Determination of fixed ash of caseins (Reference method)
ASU L 02.09-3 1986-05	Examination of foodstuffs - Determination of ash of rennet casein and caseinates (Reference method) (adoption of the norm of the same name DIN 10452, issue March 1983)
ASU L 04.00-8 1992-06	Examination of foodstuffs - Determination of water content in butter (adoption of the norm of the same name DIN 10317, issue August 1991)



ASU L 04.00-16 1990-12	Examination of foodstuffs - Determination of non-fatty dry extract of butter (Routine method)
ASU L 04.00-24/1 2013-01	Examination of foodstuffs - Determination of water content, non-fatty dry extract, and fat content in butter - Part 1: Determination of water content (Reference method) (adoption of the norm of the same name DIN EN ISO 3727 part 1, issue April 2002)
ASU L 06.00-3 2014-08	Examination of foodstuffs - Determination of water content in meat and meat products - gravimetric method (Reference method)
ASU L 06.00-4 2007-04	Examination of foodstuffs - Determination of ash in meat and meat products
ASU L 06.00-6 2014-08	Examination of foodstuffs - Determination of total fat content in meat and meat products - Gravimetric method according to Weibull-Stoldt
ASU L 13.05-3 2002-05	Examination of foodstuffs - Determination of fat content in margarine and other spreadable fats
IDF 26A 1993-04	Determination of water content in milk powder by gravimetry
IDF 87 2014-01	Determination of dispersibility and wettability of instantised dried milk products by gravimetry
VDLUFA VI C 15.2.4 1995	Determination of free fat in fatty, dried dairy products by gravimetry
MUVA-MET204 2018-04	Determination of calcium content in milk and dairy products by gravimetry
MUVA-MET298 2016-12	Drained net weight examination of solid foodstuffs with covering liquids by gravimetry
MUVA-MET2c019 2015-04	Determination of filling quantity of foodstuffs in pre-packaged products by gravimetry and volumetry
MUVA-MET2c026 2020-01	Determination of dry matter in milk and dairy products by microwave technology / halogen radiation



### 2.2.2 Determination of ingredients as well as parameters in foodstuffs by titration \*\*

DIN EN ISO 5943 Cheese and processed cheese products - Determination of chloride

2007-01 content - Potentiometric titration method (ISO 5943:2006)

ASU L 01.00-7 Examination of foodstuffs - Determination of acidity of milk and

2002-05 liquid dairy products

(adoption of the norm of the same name DIN 10316, issue August

2000)

ASU L 01.00-10 Examination of foodstuffs - Determination of nitrogen content in

Part 1 and 2 m

2002-12 Part 1: Kjeldahl principle

(adoption of the norm of the same name DIN EN ISO 8968-1, issue

June 2002)

Part 2: Block-digestion method (macro method)

(adoption of the norm of the same name DIN EN ISO 8968-2, issue

June 2002)

ASU L 02.09-5 Examination of foodstuffs - Determination of protein content in

1986-05 caseins and caseinates (Reference method)

(adoption of the norm of the same name DIN 10454, issue March

1983)

ASU L 06.00-7 Examination of foodstuffs - Determination of crude protein

2014-08 content in meat and meat products - Titrimetric method according

with addition 2018-06 to Kjeldahl (Reference method)

ASU L 13.00-5 Examination of foodstuffs - Determination of acid value and acidity

2012-01 of animal and vegetable fats and oils

(adoption of the norm of the same name DIN EN ISO 660, issue

October 2009)

ASU L 13.00-6 Examination of foodstuffs - Determination of peroxide value in fats

and oils, method according to Wheeler, method according to Sully

IDF 12C Determination of sodium chloride content in butter by titration

2000

EG 2799/1999 annex III Determination of skimmed milk powder content in compound feed

via paracasein after enzymatic coagulation according to casein-

Resmini method

VDLUFA VI C 8.4 Determination of titratable acidity of dried milk products -

2000 titrimetric method (Reference method)

Valid from: 16.12.2020 Date of issue: 19.03.2021

1991-06



VDLUFA VI C 10.6.2 1988	Determination of chloride content in cheese by method according to Erbacher
VDLUFA VI C 16.3 1988	Determination of iodine value according to Hanus in fats and oils
VDLUFA VI C 16.5 1993	Determination of butyric acid value (semi-micro determination) in milk, dairy products, and foodstuffs
VDLUFA VI C 30.3 1985-01	Determination of NPN (non-protein nitrogen) according to Kjeldahl in milk and dairy products
VDLUFA VI C 30.4 1985-01	Determination of casein content in milk
MUVA-MET009 2011-10	Determination of vitamin C in infant food, milk, and vitaminised dairy products as well as processed cheese with ascorbate additives by titrimetric rapid test
MUVA-MET110 2016-01	Determination of chloride content in cheese, processed cheese, meat products, and salt baths by potentiometric titration

### 2.2.3 Butyrometric determination of fat in milk and dairy products

DIN 10329 Determination of fat content of cream; weighing method according to Roeder

# 2.2.4 Determination of ingredients as well as additives in foodstuffs by photometry (incl. enzymatic analysis) \*\*

DIN EN ISO 8069 2007-09	Dried milk - Determination of content of lactic acid and lactates
DIN EN ISO 14673-3 2004-05	Milk and milk products - Determination of nitrate and nitrite contents - Part 3: Method using cadmium reduction and flow injection analysis with in-line dialysis (Routine method)
DIN 10335 2010-09	Milk and milk products except milk powder - Determination of L- and D-lactic acid (L- and D-lactate) content - Enzymatic method



ASU L 00.00-46/2 1999-11	Examination of foodstuffs - Determination of sulphite in foodstuffs - Part 2: Enzymatic method (adoption of the norm of the same name DIN EN 1988 Part 2, issue May 1988)
ASU L 01.00-17 2016-10	Examination of foodstuffs - Determination of lactose and galactose content in milk and dairy products - Enzymatic method (adoption of the norm of the same name DIN 10344, issue May 2015)
ASU L 01.00-31 1988-12	Examination of foodstuffs - Determination of lactulose content in foodstuffs
ASU L 01.00-41 1991-12	Examination of foodstuffs - Determination of the phosphatide level in milk, dairy products, and cheese
ASU L 01.00-86 2012-01	Examination of foodstuffs - Determination of citric acid content in milk and milk products - Enzymatic method (adoption of the norm of the same name DIN 10325, issue July 2010)
ASU L 01.00-90 2014-02	Examination of foodstuffs - Determination of lactose content in lactose-reduced milk and lactose-reduced dairy products in the presence of glucose - Enzymatic method
ASU L 01.00-92 2016-03	Examination of foodstuffs - Determination of total phosphorus content in milk and dairy products - Spectrophotometrical method
ASU L 02.00-12 2009-06	Examination of foodstuffs - Determination of sucrose and glucose content in dairy products and ice cream - Enzymatic method (adoption of the norm of the same name DIN 10326, issue December 2007)
ASU L 03.00-39 2010-09	Examination of foodstuffs - Determination of starch in grated cheese - Enzymatic method
ASU L 06.00-8 2010-09	Examination of foodstuffs - Determination of hydroxyproline content in meat and meat products - Photometric method after acid digestion
ASU L 10.00-1 1982-05	Examination of foodstuffs - Determination of histamine in fish by fluorescence photometry - application for determination in cheese



ASU L 26.00-2 2001-07 Examination of foodstuffs - Continuous flow process for the determination of nitrate content in vegetable products after cadmium reduction

r-biopharm

D-glucose/D-fructose Order No.: 10139106035

Boehringer Mannheim/

2017-08

UV-test for the determination of D-glucose and D-fructose in

foodstuffs

Boehringer Mannheim/

r-biopharm

Acetic acid (Acetate)
Order No.: 10148261035

2017-08

UV-test for the determination of acetic acid in foodstuffs

Boehringer Mannheim/

r-biopharm

Ethanol

Order No.: 10176290035

2017-08

UV-test for the determination of ethanol in foodstuffs

Boehringer Mannheim/

r-biopharm

Starch

Order No.: 10207748035

2017-07

UV-test for the determination of native starch and of partial starch

hydrolysate in food stuffs

Boehringer Mannheim/

r-biopharm Urea/ammoniac

Order No.: 10542946035

2017-09

UV-test for the determination of urea and ammoniac in foodstuffs

Boehringer Mannheim/

r-biopharm

Sucrose/D-glucose/

D-fructose

Order No.: 10716260035

2017-11

UV-test for the determination of sucrose, D-glucose, and D-

fructose in foodstuffs

Valid from: 16.12.2020

Date of issue: 19.03.2021 Page 16 of 53
- Translation -



Boehringer Mannheim/

r-biopharm Ammoniac

Order No.: 11112732035

2017-07

Boehringer Mannheim/

r-biopharm

Maltose/sucrose/D-glucose Order No.: 11113950035

2017-11

MUVA-MET027

2009-04

UV-test for the determination of ammoniac in foodstuffs

UV-test for the determination of maltose, sucrose, and D-glucose

Determination of gelatine in dairy products by photometry

in foodstuffs

2.2.5 Determination of ingredients as well as additives in foodstuffs by spectroscopic methods

MUVA-MET2c025 Determination of the fat content in milk and dairy products by

2020-01 nuclear magnetic resonance (NMR)

2.2.6 Determination of the pH value of milk, dairy products, and fruit juice by electrode measurement \*\*

ASU L 02.09-6 Examination of foodstuffs - determination of the pH value of

2018-10 caseins and caseinates - Reference method

ASU L 04.00-13 Examination of foodstuffs - Determination of the pH value of

2006-12 butter plasm (adoption of the norm of the same name DIN 10349,

issue October 2004)

VDLUFA VI C 8.2 Determination of the pH value of milk and dairy products -

2000 Electrometric method

MUVA-MET2c029 Determination of the pH value of fruit juice - Electrometric method

2020-01

2014-03

2.2.7 Fluorimetric determination of phosphatase activity in foodstuffs \*\*

DIN EN ISO 11816-1 Milk and milk products - Determination of alkaline phosphatase

activity - Part 1: Fluorimetric method for milk and milk-based

drinks

Valid from: 16.12.2020

Date of issue: 19.03.2021 Page 17 of 53 - Translation -



DIN EN ISO 11816-2 Milk and milk products - Determination of alkaline phosphatase

2003-06 activity - Part 2: Fluorimetric method for cheese (ISO 11816-

2:2016)

DIN EN ISO 11816-2 Milk and milk products - Determination of alkaline phosphatase

2016-12 activity - Part 2: Fluorimetric method for cheese (ISO 11816-

2:2016)

MUVA-MET199 Determination of alkaline phosphatase activity in milk, liquid dairy

2016-11 products, dried milk products, and butter serum by fluorimetry

# 2.2.8 Thin layer chromatographic determination of primary and secondary ingredients, additives and toxins in foodstuffs \*\*

ASU L 00.00-2 Examination of foodstuffs - Determination of aflatoxins B1, B2, G1,

1981-11 and G2 in foodstuffs

ASU L 01.00-15 Examination of foodstuffs - Detection and determination of

1987-06 aflatoxin M1 in milk and milk powder

DAB 10/EUP/USP Examination of identity of lactose by thin layer chromatography

1996

MUVA-MET017 Determination of polysaccharide-based thickeners or stabilisers in

2009-04 dairy products and foodstuffs

(modification: determination of sugar components by thin layer

chromatography)

### 2.2.9 Electrophoretic determination of proteins in foodstuffs \*\*

ASU L 01.00-39 Examination of foodstuffs - Species determination in milk, dairy

1995-01 products, and cheese by isoelectric focusing (PAGIF)

ASU L 03.52-1 Examination of foodstuffs - Determination of cow's milk casein in

1997-09 cheese from sheep's, goat's, or buffalo's milk or mixtures of

sheep's, goat's, or buffalo's milk (Reference method)

MUVA-MET197 Determination of whey protein and casein content in milk and

2019-01 dairy products by electrophoresis

MUVA-MET207 Determination of the degree of denaturation of β-lactoglobulin in

2016-06 milk and dairy products by electrophoresis



#### 2.2.10 Hydrometric density determination of milk and dairy products

ASU L 01.00-28 Examination of foodstuffs - Hydrometric determination of density

1988-12 of mil

(adoption of the norm of the same name DIN 10459, issue October

1988)

### 2.2.11 Determination of the degree of purity of dairy products by filtration \*\*

VDLUFA VI C 26.3 Determination of the degree of purity of dried milk products by

1995 filtration

MUVA-MET150 Determination of the degree of purity of caseins and caseinates by

2016-04 filtration

(based on ISO 5739 IDF 107:2003-01, modified)

### 2.2.12 Examination of the particle size of dairy products by sieve analysis \*

DIN 66165-1 Particle size analysis - Sieving analysis - Part 1: Fundamentals

2016-08

DIN 66165-2 Particle size analysis - Sieving analysis - Part 2: Procedure

2016-08

### 2.2.13 Cryoscopic examination of milk

DIN EN ISO 5764 Milk - Determination of freezing point - Thermistor cryoscope

2009-10 method (Reference method) (ISO 5764:2009)

### 2.2.14 Turbidimetric examination of dairy products \*

ADPI Bulletin 916, p. 54 ff. Determination of undenatured whey protein nitrogen in skimmed

1990 milk powder and concentrated skim milk

ADPI Bulletin 916, p. 54 ff. Determination of undenatured whey protein nitrogen in whey

1990 powder, whole milk powder, and skimmed milk

(modification: adjusted sample weight depending on matrix)

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 19 of 53



### 2.2.15 Electrolytic examination of foodstuffs

ISO 18787 Foodstuffs - Determination of water activity 2017-11

# 2.2.16 Product specific physical, physicochemical, and technical examinations of milk and dairy products

Determination of solubility of dried milk products ISO 8156-IDF 129 2005-10 ASU L 04.00-9 Examination of foodstuffs - Determination of the water dispersion 1986-05 in butter - Indicator paper method (adoption of the norm of the same name DIN 10311, issue August 1985) Examination of foodstuffs - Determination of the hardness of ASU L 04.00-14 1996-02 (adoption of the norm of the same name DIN 10331, issue March 1996) **VDLUFA VI C 12.4** Determination of density by vibration measurement 1985-01 VDLUFA VI C 13.2 Detection of pasteurisation by peroxidase test in milk and dairy 1985-01 products VDLUFA VI C 26.4 Determination of bulk density of dried milk products 1995 **VDLUFA VI C 26.7** Physical examination of whipped cream 2000 MUVA-MET215 Evaluation of heat stability and whitening ability of condensed milk 2015-04 and coffee cream MUVA-MET220 Detection of lipase in dried milk products by quantitative colour 2009-05 test



# 2.2.17 High-performance liquid chromatographic examination of foodstuffs

# 2.2.17.1 Determination of ingredients, additives, contaminants as well as residues of veterinary medicinal products in foodstuffs and infant food by HPLC with standard detectors \*\*

DIN EN ISO 9233-2 2018-08	Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 2: High-performance liquid chromatographic method for cheese, cheese rind and processed cheese
ISO 27105/IDF216 2016-04	Milk and cheese - Determination of hen's egg white lysozyme content by high performance liquid chromatography
DIN EN 12821 2009-08	Foodstuffs - Determination of vitamin D by high performance liquid chromatography - Measurement of cholecalciferol ( $D_3$ ) or ergocalciferol ( $D_2$ )
DIN EN 14122 2014-08	Foodstuffs - Determination of vitamin B1 by high performance liquid chromatography
DIN EN 15607 2009-09	Foodstuffs - Determination of d-biotin by HPLC
DIN EN 15652 2009-09	Foodstuffs - Determination of niacin by HPLC
DIN 10482-2 2006-10	Determination of Annatto content in cheese - Part 2: High performance liquid chromatographic method
ASU L 00.00-9 1984-11	Examination of foodstuffs - Determination of preservatives in low-fat foodstuffs
ASU L 00.00-29 2001-07	Examination of foodstuffs - Determination of sodium cyclamate in foodstuffs - HPLC method
ASU L 00.00-28 2001-07	Examination of foodstuffs - Determination of acesulfame-K, aspartame, and sodium saccharine in foodstuffs - HPLC method (adoption of the norm of the same name DIN EN 12856, issue July 1999, as a replacement for the previous official method L 00.00-28)
ASU L 00.00-62 2001-07	Examination of foodstuffs - Determination of vitamin E ( $\alpha$ -, $\beta$ -, $\gamma$ - und $\delta$ -tocopherol) in foodstuffs by HPLC (adoption of the norm of the same name DIN EN 12822, issue July 2000)



ASU L 00.00-63/1 Examination of foodstuffs - Determination of vitamin A in

2001-07 foodstuffs by HPLC - Part 1: Determination of all-trans-retinol and

13-cis-retinol

(adoption of the norm of the same name DIN EN 12823 Part 1,

issue July 2000)

Examination of foodstuffs - Determination of vitamin K1 by HPLC ASU L 00.00-86

2004-07 (adoption of the norm of the same name DIN EN 14148, issue

October 2003)

ASU L 01.00-65 Examination of foodstuffs - Determination of content of acid-

soluble ß-lactoglobulin in pasteurized milk - reversed phase high-

performance liquid chromatographic method

(adoption of the norm of the same name DIN 10473, issue

December 1997)

ASU L 31.00-20 Examination of foodstuffs - Determination of patulin in clear and

cloudy apple juice and apple puree - HPLC method with cleanup by

solid-liquid distribution

(adoption of the norm of the same name DIN EN 14177, issue

March 2004)

ASU L 40.00-10/3 Examination of foodstuffs - Examination of honey - Determination

of hydroxymethylfurfural - high-performance liquid

chromatographic method

(adoption of the norm of the same name DIN 10651-3, issue

February 2002)

**IDF 165** Determination of antioxidants in butterfat and fatty dairy products

1993 by HPLC

VO (EG) No. 273/2008 Determination of glycomacropeptide A (GMP A) in skimmed milk

powder, other milk products, and milkcontaining products by HPLC

Determination of furosine in milk and dairy products by HPLC Ital. law gazette No. 162

Decree of 16/05/1996

SLMB 62/14 Determination of vitamin C (ascorbic acid) in foodstuffs by HPLC

2000-03

Annex XIII

1997-09

2004-12

2003-12

MUVA-MET008 Determination of Vitamin B6 in milk, dairy products, children's

food, and other foodstuffs by HPLC-ion-pair chromatography 2018-11

MUVA-MET018 Determination of theobromine, caffeine, and theophylline in

2010-05 coffee-, tea-, and cocoa-based foodstuffs by HPLC



MUVA-MET021 Determination of biogenic amines histamine, putrescine,

2013-11 cadaverine, tryptamine, and tyramine in cheese and foodstuffs by

**HPLC** 

MUVA-MET044 Determination of chemotherapeutics (specifically sulfonamides,

2009-04 antiparasitics, and other residues of veterinary medicinal products)

in animal tissue, milk, and dairy products by HPLC

MUVA-MET062 Determination of Vitamin B<sub>2</sub> in milk, dairy products, children's

2011-01 food, and other foodstuffs by HPLC

MUVA-MET066 Determination of ß-carotene in children's food by HPLC

2009-04

MUVA-MET067 Determination of vitamin B<sub>12</sub> in milk, dairy products, children's

2009-04 food, and other foodstuffs by SPE and HPLC

MUVA-MET2c015 Determination of mono- and disaccharides in foodstuffs by HPLC

2018-01

2.2.17.2 Determination of ingredients, additives, contaminants, pesticide residues as well as residues of veterinary medicinal products in foodstuffs, dairy auxiliary materials, and infant food by high-performance liquid chromatography with mass spectrometry (HPLC-MS/MS) \*\*

ASU L 00.00-115 Examination of foodstuffs - Determination of pesticide residues in

2014-02 vegetable foods - GC/MS and/or LC-MS/MS after acetonitrile

extraction/distribution and cleanup by dispersive SPE (QuEChERS) (in this case for food groups: Fruits and vegetables (except dried fruit and honey), foods of animal origin (except eggs); as well as

organic foodstuffs)

ASU L 00.00-134 Examination of foodstuffs - Determination of coumarin in

2010-09 cinnamon containing foodstuffs by HPLC-DAD or HPLC-MS/MS

ASU L 06.00-57(V) Examination of foodstuffs - Determination of macrolide and

2009-06 lincosamide residues in kidneys and milk by LC-MS/MS

SLMB 1401.1 Determination of nitrofuran metabolites in foodstuffs by LC-

2005-01 MS/MS

SLMB 1575.1 Determination of quinolone and fluorchinolone antibiotics in

2006-09 foodstuffs by LC-MS/MS



MUVA-MET050 2019-01	Determination of aflatoxins M1, B1, B2, G1, and G2 in nuts, spices, milk, milk powder, and dairy products after cleanup by immunoaffinity columns (LC-MS/MS)
MUVA-MET076 2011-03	Determination of pantothenic acid in foodstuffs by stable isotope dilution essay via LC-MS/MS
MUVA-MET077 2008-04	Determination of free folic acid in foodstuffs by stable isotope dilution essay via LC-MS/MS
MUVA-MET080 2018-09	Multi-method for simultaneous determination of Fusarium toxins (Type A and B trichothecene, fumonisins, and zearalenone) in foodstuffs by LC-MS/MS
MUVA-MET083 2010-11	Determination of chloramphenicol in foodstuffs by LC-MS/MS
MUVA-MET085 2010-11	Multi-method for determination of betalactam antibiotics in milk and dairy products by LC-MS/MS
MUVA-MET089 2011-12	Determination of aminoglycosides in milk and dairy products by LC-MS/MS
MUVA-MET095 2018-10	Determination of glyphosate, glufosinate, and AMPA in milk by LC-MS/MS
MUVA-MET096 2019-04	Examinations of foodstuffs - Determination of residues of antibiotic groups benzimidazole, quinolones, tetracyclines, and sulphonamides in milk and dairy products by HPLC-MS/MS
MUVA-MET097 2018-12	Determination of nitroimidazoles in milk, dairy products, and eggs by SPE and LC/MS-MS
MUVA-MET357 2012-05	Determination of melamine and cyanuric acid in milk and dairy products by HPLC-MS/MS
MUVA-MET359 2015-04	Determination of quaternary ammonium compound residues (QAV) in milk and dairy products by LC-MS/MS
MUVA-MET362 2020-01	Determination of chlorate and perchlorate in milk, dairy products, dairy auxiliary materials, fruit, vegetables, aqueous solutions, water, powder, and whey by LC-MS/MS



MUVA-MET403 Determination of chlorinated, phosphorous, and nitrogenous 2019-03 pesticides as well as pyrethrum, piperonyl butoxide, and

polychlorinated biphenyls in foodstuffs by gas chromatography and

liquid chromatography

(in this case for food groups: fruits and vegetables (except dried fruit and honey), foods of animal origin (except eggs); as well as

organic foodstuffs)

### 2.2.18 Gas chromatographic examination of foodstuffs

# 2.2.18.1 Determination of ingredients, additives, organic contaminants in foodstuffs by gas chromatography with standard detectors (e. g. GC-FID, GC-ECD, GC-FPD) \*\*

ASU L 01.00-35 Examination of foodstuffs - Determination of volatile halogenated 1990-06 hydrocarbons in milk ASU L 17.00-12 Examination of foodstuffs - Determination of butyric acid as methyl 1999-11 ester in fat from bread including biscuits made from bread dough with correction (Application for confectionery and butter preparations as well) 2003-07 MUVA-MET403 Determination of chlorinated, phosphorous, and nitrogenous 2016-12 pesticides as well as pyrethrum, piperonyl butoxide, and polychlorinated biphenyls in foodstuffs by gas chromatography and liquid chromatography (in this case for food groups: fruits and vegetables (except dried fruit and honey), foods of animal origin (except eggs); as well as organic foodstuffs) MUVA-MET409 Determination of benzoic and sorbic acid in dairy products and 2017-09 gourmet salads by capillary gas chromatography of butyl esters (GC-FID) Determination of fatty acid patterns in fats (after extraction from MUVA-MET412 2020-01 foodstuffs if required) by capillary gas chromatography of methyl esters MUVA-MET413 Determination of short chain free fatty acids in dairy products 2019-01 (cheese, milk powder) by headspace gas chromatography

Valid from: 16.12.2020 Date of issue: 19.03.2021

MUVA-MET415

2018-11

chromatography

Determination of sterols in fats and fatty foodstuffs by capillary gas



MUVA-MET418 Simultaneous determination of organochlorine pesticides (OCP)

2019-01 and polychlorinated biphenyls (PCB's) in milk, dairy products and

other foodstuffs by capillary-GC-ECD according to Steinwandter

MUVA-MET482 Detection and determination of foreign fat in milk fat by gas

2011-05 chromatographic triglyceride analysis

2.2.18.2 Determination of organic contaminants and residues in foodstuffs by gas chromatography with mass spectrometry (GC-MS) \*\*

ASU L 00.00-115 Examination of foodstuffs - Determination of pesticide residues in

plant-based foodstuffs - GC/MS and/or LC-MS/MS after

acetonitrile extraction/distribution and cleanup by dispersive SPE

(QuEChERS)

(in this case for food groups: Fruits and vegetables (except dried fruit and honey), animal-based foods (except eggs); as well as

organic foodstuffs)

MUVA-MET351 Determination of polychlorinated dibenzodioxins and

2009-06 dibenzofurans as well as dioxin-like PCB in milk and dairy products

by gas chromatography with mass spectrometry (GC-MS)

MUVA-MET360 Determination of residues of volatile aromatic hydrocarbons in

2012-07 milk and dairy products by headspace-GC-MS

MUVA-MET361 Determination of plasticisers and phthalates in milk, dairy

2018-11 products, and other fatty foodstuffs by GC-MS

MUVA-MET403 Determination of chlorinated, phosphorous, and nitrogenous

2019-03 pesticides as well as pyrethrum, piperonyl butoxide, and

polychlorinated biphenyls in foodstuffs by gas chromatography and

liquid chromatography

(in this case for food groups: fruits and vegetables (except dried fruit and honey), foods of animal origin (except eggs); as well as

organic foodstuffs)

MUVA-MET408 Determination of polycyclic aromatic hydrocarbons (PAH) in milk,

2020-01 dairy products, and other fatty foodstuffs by GC-MS

Valid from: 16.12.2020 Date of issue: 19.03.2021

2014-02



# 2.2.19 Determination of organic contaminants in foodstuffs by coupled high-performance liquid chromatography and gas chromatography with standard detector (LC-GC-FID)

DIN EN 16995 Foodstuffs - Vegetable oils and foodstuff on basis of vegetable oils

2017-08 - Determination of mineral oil saturated hydrocarbons (MOSH) and

mineral oil aromatic hydrocarbons (MOAH) with on-line HPLC-GC-

FID analysis

(modification: application for milk, dairy products, milk fat)

# 2.2.20 Determination of minerals and element traces in foodstuffs by atomic absorption spectroscopy (AAS) \*\*

MUVA-MET426 Determination of lead and cadmium (and other elements such as

2016-12 aluminium) in milk, dairy products, and foodstuffs by atom

absorption spectroscopy (AAS) in graphite furnace after pressure

or microwave digestion

MUVA-MET483 Determination of total arsenic by atom absorption spectroscopy

2016-08 (AAS) hydride technology

# 2.2.21 Determination of element traces in foodstuffs and animal feed by Direct Mercury Analyzer (DMA)

MUVA-MET488 Direct determination of mercury in foodstuffs, animal feed, and

2019-03 water by DMA

# 2.2.22 Determination of minerals and element traces in foodstuffs by mass spectrometry with inductively coupled plasma (ICP-MS) \*\*

DIN EN 15111 Foodstuffs - Determination of trace elements - Determination of

2007-06 iodine by ICP-MS (inductively coupled plasma mass spectrometry)

MUVA-MET490 Determination of metal(traces) in foodstuffs by ICP-MS

2019-12 (in this case: for the determination of arsenic, lead, cadmium,

chromium, copper, manganese, molybdenum, nickel, selenium)



# 2.2.23 Determination of minerals and element traces in foodstuffs by atomic emission spectrometry with inductively coupled plasma (ICP-OES) \*\*

MUVA-MET450 Determination of minerals calcium, potassium, magnesium,

2019-12 sodium, phosphorous, and sulphur as well as trace elements iron,

copper, manganese, zinc, and other elements in foodstuffs by ICP-

OES

### 2.2.24 Determination of radioactivity of foodstuffs, animal feed, and waste water

# 2.2.24.1 Determination of radionuclides in foodstuffs, animal feed, and waste water by gamma spectrometry \*\*

F-γ-SPEKT-MILCH-01 Method for gamma spectrometric determination of radionuclides

1992-09 in milk samples

F-γ-SPEKT-MIPRO-01 Method for gamma spectrometric determination of radionuclides

1992-09 in cheese samples (imports)

E-γ-SPEKT-LEBM-01 Method for gamma spectrometric determination of radionuclides

1997-05 in foodstuffs

F-γ-SPEKT-FUMI-01 Method for gamma spectrometric determination of radionuclides

1998-11 in animal feed and animal feed raw materials

F-γ-SPEKT-PFLAN-01 Method for gamma spectrometric determination of radionuclides

1998-11 in plant samples (indicators)

H-γ-SPEKT-AWASS-01 Method for gamma spectrometric determination of radionuclides

2000-10 in waste water

MUVA-MET301 Radionuclides in foodstuffs, animal feed, plant material, and waste

2019-02 water (gamma spectrometric)

(based on E- $\gamma$ -SPEKT-LEBM-01:1997-05 and in consideration of control centre methods: F- $\gamma$ -SPEKT-MILCH-01:1992-09; F- $\gamma$ -SPEKT-FUMI-01:1998-11, F- $\gamma$ -SPEKT-PFLAN-

01:1998-11, H-γ-SPEKT-AWASS-01:2000-10)

# 2.2.24.2 Determinations of strontium-90 or strontium 89/90 in foodstuffs, animal feed, and waste water by beta proportional counting \*\*

F-Sr-90-MILCH-02 Method for determination of strontium-90 in milk (tributyl

1992-09 phosphate method)

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 28 of 53



F-Sr-90-FUMI-02 Method for determination of strontium-90 in animal feed samples

1992-09 and vegetation samples (tributyl phosphate method)

E-Sr-89/Sr-90-LEBM-01 Method for determination of strontium-89 and strontium-90 in

2000-10 foodstuffs

E-Sr-90-LEBM-02 Method for determination of strontium-90 in foodstuffs via

1992-09 daughter radionuclide yttrium-90

MUVA-MET302 Determination of strontium-90 in milk, cheese as well as waste

2019-02 water by beta proportional counting

(based on and summary of control centre methods: F-Sr-90-MILCH-

02:1992-09, E-Sr-89/Sr-90-LEBM-01:2000-10, E-Sr-90-LEBM-

02:1992-09)

#### 2.3 Immunological examinations of foodstuffs

#### 2.3.1 Detection of allergens by ELISA-procedures in foodstuffs \*

RIDASCREEN® ß-lactoglobulin Immunoenzymatic detection of ß-lactoglobulin in foodstuffs by

Order No.: R4901, r-biopharm ELISA test kit

2016-11

RIDASCREEN®FAST egg Immunoenzymatic detection of egg white in foodstuffs by ELISA

Order No.: R6402, r-biopharm test kit

2015-12

nutriLinia® peanuts-E

Order No.: NC-6014, Romer kit

2017-02

Immunoenzymatic detection of peanuts in foodstuffs by ELISA test

RIDASCREEN® gliadin

Order No.: R7001, r-biopharm

2015-10

Immunoenzymatic detection of gluten in foodstuffs by ELISA test

kit

nutriLinia® hazelnut-E

Order No.: NC-6016, Romer

2017-02

Immunoenzymatic detection of hazelnut in foodstuffs by ELISA test

kit

nutriLinia® almond-E

Order No.: NC-6018, Romer

2017-02

Immunoenzymatic detection of almond in foodstuffs by ELISA test

kit

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 29 of 53



nutriLinia® soy-E Immunoenzymatic detection of soy in foodstuffs by ELISA test kit Order No.: NC-6011, Romer 2017-02

Immunoenzymatic detection of mustard in foodstuffs by ELISA test

Order No.: R6152, r-biopharm

RIDASCREEN®FAST mustard

RIDASCREEN®FAST lysozyme

2017-06

Immunoenzymatic detection of lysozyme in foodstuffs by ELISA

Order No.: R6452, r-biopharm tes

2016-08

test kit

m test k

kit

nutriLinia® walnut-E

Order No.: NC-6013, Romer

2017-02

Immunoenzymatic detection of walnut in foodstuffs by ELISA test

kit

nutriLinia® cashew-E

Order No.: NC-6010, Romer

2017-02

Immunoenzymatic detection of cashew in foodstuffs by ELISA test

kit

nutriLinia® pistachio-E

Order No.: NC-6019 Romer

2017-02

Immunoenzymatic detection of pistachio in foodstuffs by ELISA

test kit

RIDASCREEN® FAST macadamia

Order No.: R6852, r-biopharm

2018-03

Immunoenzymatic detection of macadamia in foodstuffs by ELISA

test kit

nutriLinia® sesame-E

Order No.: NC-6005, Romer

2017-02

Immunoenzymatic detection of sesame in foodstuffs by ELISA test

kit

nutriLinia® milk-E

Order No.: NC-6033, TRANSIA

2015-11

Immunoenzymatic detection of milk in foodstuffs by ELISA test kit

# 2.3.2 Determination of veterinary medicinal products and toxins in foodstuffs by enzyme immunoassay \*

RIDASCREEN® aflatoxin M<sub>1</sub> Order No.: R1121, r-biopharm

Older No., KIIZI,

Determination of aflatoxin M1 in milk and milk powder by ELISA

(based on ASU L 01.00-34 1989-12)

2018-10

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 30 of 53



RANDOX chloramphenicol Order No.: CN 1469, RANDOX

Laboratories 2016-08 Determination of chloramphenicol in milk and meat by enzyme

immunology

Romer Labs gentamycin

Order No.: 52300, Romer Labs

2017-03

Determination of gentamycin in milk by ELISA

Romer Labs neomycin

Order No.: 52400, Romer Labs

2017-03

Determination of neomycin in milk by ELISA

Romer Labs streptomycin Order No.: 52500, Romer Labs

2017-03

Determination of streptomycin/dihydrostreptomycin in milk by

**ELISA** 

RIDASCREEN SET total,

Order No.: R4105, r-Biopharm,

Darmstadt 2016-10 Detection of staphylococcal enterotoxins (A-E) in foodstuffs and

bacterial cultures by sandwich immunoassay

### 2.4 Microbiological examinations

# 2.4.1 Determination of pathogenic bacteria in foodstuffs, environmental samples from the food sector (production and handling) by cultural microbiological examinations \*\*

DIN EN ISO 6579-1 Microbiology of the food chain - Horizontal method for the

2017-07 detection, enumeration and serotyping of Salmonella - Part 1:

Detection of Salmonella spp.

**DIN EN ISO 6888-1** 

2019-06

Microbiology of food and animal feeding stuffs - Horizontal

method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) - Part 1: Technique

using Baird-Parker agar medium

**DIN EN ISO 6888-3** 

2005-07

Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of coagulase-positive staphylococci

(Staphylococcus aureus and other species) - Part 3: Detection and

MPN technique for low numbers (ISO 6888-3:2003)

**DIN EN ISO 11290-1** 

2017-09

Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. - Pa

1: Detection method

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 31 of 53



DIN EN ISO 11290-2 2017-09	Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp Pal 2: Enumeration method
DIN EN ISO 22964 2017-08	Microbiology of the food chain - Horizontal method for the detection of Cronobacter spp.
ASU L 00.00-33 2006-09	Examination of foodstuffs - Horizontal method for the enumeration of presumptive Bacillus cereus - Colony count at 30°C
ASU L 00.00-57 2006-12	Examination of foodstuffs - Horizontal method for the enumeration of Clostridium perfringens in foodstuffs - Colony count method
ASU L 00.00-108 2007-04	Examination of foodstuffs - Horizontal method for the determination of low counts of presumptive Bacillus cereus in foodstuffs - Most probable number (MPN) and detection method
ASU L 01.00-72 2011-01	Examination of foodstuffs - Determination of presumptive Bacillus cereus in milk and dairy products - Colony count at 37°C
MUVA-MET615 2016-05	Detection of salmonellae in foodstuffs, animal feed, and environmental samples - Quick method with Rappaport-Vassiliadis (MSRV)-culture media
MUVA-MET643 2014-04	Detection of Clostridium perfringens by enrichment process (TPGY-Bouillon/egg yolk-lactose-agar)

- 2.4.2 Determination of bacteria, yeasts, and moulds in foodstuffs, environmental samples from the food sector (production and handling) by cultural microbiological examinations
- 2.4.2.1 Preparation of samples and production of initial suspensions and decimal dilutions for microbiological examinations \*

DIN EN ISO 6887-2 Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological

examination - Part 2: Specific rules for the preparation of meat

and meat products



2011-01

**DIN EN ISO 6887-4** Microbiology of the food chain - Preparation of test samples,

2017-07 initial suspension and decimal dilutions for microbiological

examination - Part 4: Specific rules for the preparation of

miscellaneous products

**DIN EN ISO 6887-5** 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

#### 2.4.2.2 Determination of bacteria, yeasts, and moulds by cultural microbiological examinations in dairy auxiliary materials and foodstuffs \*\*

**DIN EN ISO 21528-1** Microbiology of the food chain - Horizontal method for the

2017-09 detection and enumeration of Enterobacteriaceae -

Part 1: Detection of Enterobacteriaceae (ISO 21528-1:2017)

**DIN EN ISO 21528-2** Microbiology of the food chain - Horizontal method for the

2017-09 detection and enumeration of Enterobacteriaceae -

Part 2: Colony-count technique (ISO 21528-2:2017)

ISO 4831 Microbiology of food and animal feeding stuffs - Horizontal 2006-08

method for the detection and enumeration of coliforms - Most

probable number technique

ISO 13559 Butter, fermented milks and fresh cheese - Enumeration of

2002-11 contaminating microorganisms - Colony-count technique at

30°C

Microbiology of food and animal feeding stuffs - Horizontal ISO 15213 (E)

2003-05 method for the enumeration of sulphite-reducing bacteria

growing under anaerobic conditions

ISO 15214 Microbiology of food and animal feeding stuffs - Horizontal 1998-08

method for the enumeration of mesophilic lactic acid bacteria -

Colony-count technique at 30 °C

ISO 16649-2 Microbiology of food and animal feeding stuffs - Horizontal 2001-04 method for the enumeration of  $\beta$ -glucuronidase-positive

Escherichia coli - Part 2: Colony-count technique at 44 °C using 5-

bromo-4-chloro-3-indolyl β-D-glucuronide

ISO 17410 Microbiology of food and animal feeding stuffs - Horizontal

method for the enumeration of psychrotrophic microorganisms 2019-07

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 33 of 53



ISO 17410 Annex B 2019-07	Rapid test for the determination of psychrotrophic microorganisms in raw milk and pasteurised milk
ISO 21527-1 2008-07	Microbiology of food and animal feeding stuffs - 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	Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 2: Colony count technique in products with water activity less than or equal to 0,95
ISO 29981 2010-02	Milk products - Enumeration of presumptive bifidobacteria - Colony count technique at 37 $^{\circ}\text{C}$
DIN 10172-1 1992-04	Microbiological analysis of milk - Determination of coliforms - Method with liquid medium
ASU L 00.00-88/1 2015-06	Examination of foodstuffs - Horizontal method for the enumeration of microorganisms - Part 1: Colony Count at 30°C by pour plate technique (adoption of the norm of the same name DIN EN ISO 4833-1, issue December 2013)
ASU L 00.00-88/2 2015-06	Examination of foodstuffs - Horizontal method for the enumeration of microorganisms - Part 2: Colony Count at 30°C by surface plating technique (adoption of the norm of the same name DIN EN ISO 4833-2, issue May 2014)
ASU L 01.00-3 1987-03	Examination of foodstuffs - Determination of coliforms in milk, dairy products, butter, cheese, and ice cream; method with solid culture medium
ASU L 01.00-25 1997-09 With correction 2002-12	Examination of foodstuffs - Determination of Escherichia coli in milk, dairy products, butter, cheese, and ice cream; method with liquid culture medium
ASU L 01.00-37 1991-12	Examination of foodstuffs - Determination of the amount of yeasts and moulds in milk and dairy products (Reference method)
ASU L 06.00-18 1984-05	Examination of foodstuffs - Determination of the aerobic bacterial count at 30°C in meat and meat products - Spatula and pour plate method (Reference method)



ASU L 06.00-35 1992-12	Examination of foodstuffs - Determination of aerobically growing lactic acid bacteria in meat and meat products - spread plate method (Reference method)
ASU L 42.00-3 1987-03	Examination of foodstuffs - Determination of bacterial count in ice cream - spread plate method
VDLUFA VI M 7.3.2 1985-01	Determination of proteolytic microorganisms (proteolytes) in milk, dairy products, infant and toddler food by pour plate method
VDLUFA VI M 7.6.2 1985-01	Determination of lipolytic microorganisms (lipolytes) in milk and dairy products by colony count method with tributyrin agar
VDLUFA VI M 7.8.2 2. supplement 1993	Determination of Enterococcus in milk and dairy products by spread plate method
VDLUFA VI M 7.9.3 1996	Determination of heterofermentative lactic acid bacteria in milk and dairy products by method with liquid culture media
VDLUFA VI M 7.11.2 1988	Determination of propionibacteria in hard cheese and dairy auxiliary material by spread plate method
VDLUFA M 7.12.2 1993	Determination of pseudomonades in dairy products and water by spread plate method
VDLUFA VI M 7.13 1996	Determination of thermoduric (thermoresistant) microorganisms in milk and dairy products by pour plate method
VDLUFA VI M 7.16.2 1985-01	Determination of acidifying microorganisms in milk and dairy products by pour plate method
VDLUFA VI M 7.16.3 2003	Enumeration and identification of characteristic yoghurt bacteria - Thermophilic streptococci in yoghurt and yoghurt products by spread plate method
VDLUFA VI M 7.16.3 2003	Enumeration and identification of characteristic yoghurt bacteria - Lactobacilli in yoghurt and yoghurt products by spread plate method
VDLUFA VI M 7.17.2 1993	Determination of spores of aerobic spore formers (Bacillus) in milk and dairy products by pour plate method
VDLUFA VI M 7.17.2 1993	Determination of spores of aerobic, thermophilic spore formers (Bacillus) in milk and dairy products by pour plate method



VDLUFA VI M 7.18.2.1 1996	Determination of anaerobic gas-forming spore formers in milk and dairy products by MPN method
VDLUFA M 7.18.3.1 1996	Determination of cheese spoiling Clostridia in dairy products and dairy auxiliary materials by MPN method
VDLUFA VI M 7.18.4 1988	Determination of sulphite-reducing anaerobic spore formers in milk and dairy products by MPN method
DELVO test SP manufacturer's instructions 2014-12	Determination of inhibitory substances in milk and milk powder by DELVO test SP
MUVA-MET522 2018-01	Determination of coliforms in meat and meat products by pour plate method
MUVA-MET541 2011-07	Determination of gas-forming yeasts in milk, dairy products, and dairy auxiliary materials by titre method
MUVA-MET551 2011-07	Determination of mesophilic gas-forming streptococci in milk, dairy products, and dairy auxiliary materials by titre method
MUVA-MET552 2011-11	Enumeration of thermophilic microorganisms in milk and dairy products by pour plate method
MUVA-MET594_30 2016-06	Enumeration of microorganisms after incubation (15 days/30°C) in UHT and sterilized milk by pour plate method
MUVA-MET594_55 2016-06	Enumeration of microorganisms after incubation (7 days/55°C) in UHT and sterilized milk by pour plate method
MUVA-MET5b34 2016-11	Examination of foodstuffs - Horizontal method for the enumeration of mesophilic anaerobic microorganisms (ASU L 00.00-88/1 2015-06, modified)

# 2.5 Microbiological examinations on furniture and consumer goods in the environment of the food chain

DIN ISO 18593 Microbiology of the food chain - Horizontal methods for surface sampling

# 2.6 Performance testing of culture media

DIN EN ISO 11133 Microbiology of food, animal feed and water - Preparation, 2018-07 production, storage and performance testing of culture media



- 2.7 Molecular biological examinations in foodstuffs, animal feed and environmental samples in the food sector (production and handling)
- 2.7.1 Molecular biological detection of microorganisms in foodstuffs, animal feed and environmental samples in the food sector (production and handling) \*\*

foodproof® Listeria monocytogenes bzw. foodproof® Listeria

Genus Detection Kit **Biotecon Diagnostics** 

Order No. R30023 bzw. 30220

2017-09 bzw. 2017-03

Detection of Listeria monocytogenes and Listeria by real-time PCR

foodproof® Salmonella Detection Detection of Salmonella by real-time PCR

Kit Hybridization bzw. 5'Nuclease

**Biotecon Diagnostics** 

Order No. R31027 bzw. R30227

2017-03

plus Cronobacter Detection Kit PCR in foodstuffs

**Biotecon Diagnostics** Order No. R31015.1 2017-09

foodproof® Enterobacteriaceae Detection of Enterobacter sakazakii (Cronobacter spp.) by real-time

foodproof® STEC Screening

LyoKit

**Biotecon Diagnostics** 

Order No. R60211-1/R60211-2

2017-03

Detection of shiga-toxin producing Escherichia coli (STEC) by real-

time PCR

Gene UP ® Cronobacter (CRO)

Biomerieux REF 421920

2017-11

Detection of Cronobacter in foodstuffs, animal feed, and

environmental samples

Gene UP ® Listeria spp. 2

(LIS 2) Biomerieux REF 423106

2018-06

Detection of Listeria in foodstuffs, animal feed, and environmental

samples

Biomerieux REF 423105

2018-06

Gene UP ® Salmonella 2 (SLM 2) Detection of Salmonella in foodstuffs, animal feed, and

environmental samples



MUVA-MET640 2016-12 Microbiology of the food chain - Polymerase chain reaction (PCR) for the detection of pathogenic microorganisms in foodstuffs - detection of botulinum neurotoxin type A, B, E, and F producing clostridia

# 2.7.2 Molecular biological detection and determination of GMO in foodstuffs and animal feed \*

foodproof® GMO Screening 1 LyoKit, Biotecon Diagnostics Detection of genetically modified organisms (GMO/GVO) by realtime PCR (35S; T-NOS; P-FMV)

Order No. R 602 21-1 / R 602 21-2

2017-03

time r cit (555, 1 1465, 1 11414)

foodproof® GMO Screening 2 LyoKit, Biotecon Diagnostics Order No. R 602 18-1 / R 602 18-2 2017-03

Detection of genetically modified organisms (GMO/GVO) by real-time PCR (bar; P-35-pat; CTP2-CP4-EPSPS; P-NOS-nptII; P-35-nptII)

foodproof® GMO RR Soya Quantification Kit, Biotecon Diagnostics Order No. R 302 19

Quantification of Roundup Ready 1 (GTS 40-3-2) soya by real-time

PCR

2017-03

foodproof® GMO RR 2 Yield Soya Quantification Kit Biotecon Diagnostics Order No. R

302 35 2017-03 Quantification of Roundup Ready 2 soya by real-time PCR

foodproof® SL GMO

A2704-12 Soya Detection Kit Biotecon Diagnostics Order No. Z

722 01 2015-07 Detection of A2704-12 soya by real-time PCR

**GMO** Quant

Event A2704-12 Sov

Eurofins Order No. 5125206801

2018-02

Quantification of A2704-12 soya by real-time PCR

GMO Ident RT Event TC1507 Corn Detection of TC1507 corn by real-time PCR

Eurofins Order No. 5421222401

2017-11

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 38 of 53



**GMO Quant** Event TC1507 Corn

Eurofins Order No. 5125209301

2016-01

foodproof® SL GMO

MON810 Maize Detection Kit

**Biotecon Diagnostics** Order No. Z 720 03

**Event MON810 Corn** 

2016-10

**GMO Quant** 

Eurofins Order No. 5125207801

2017-12

Maize Detection Kit

Biotecon Diagnostics Order No. Z

720 08 2018-04

GMO Quant (LR)

Event MON89034 Corn

Eurofins Order No. 5125206701

2016-01

foodproof® SL GMO

NK603 Maize Detection Kit

**Biotecon Diagnostics** Order No. Z 720 09

2016-10

GMO Quant (LR)

Event NK603 Corn

Eurofins Order No. 5125204401

2018-01

2017-12

Eurofins Order No. 5125206501

SureFood®GMO ID 4plex Canola I

r-biopharm Art. Nr. S2166

2017-02

Valid from: 16.12.2020

Date of issue: 19.03.2021

Quantification of TC1507 corn by real-time PCR

Detection of MON810 corn by real-time PCR

Quantification of MON810 corn by real-time PCR

foodproof® SL GMO MON89034 Detection of MON89034 corn by real-time PCR

Quantification of MON89034 corn by real-time PCR

Detection of NK603 corn by real-time PCR

Quantification of NK603 corn by real-time PCR

GMO Quant (LR) Event Bt11 Corn Quantification of Bt11 corn by real-time PCR

Detection of MS8/GT73/T45 rapeseed by real-time PCR

Page 39 of 53



GMO Quant (UMM) Event Rf3 Rapeseed Quantification of Rf3 rapeseed by real-time PCR

Eurofins Order No. 5125209101

2018-05

GMO Quant (UMM)

Quantification of T45 rapeseed by real-time PCR

**Event T45 Rapeseed** 

Eurofins Order No. 5125208401

2017-12

GMO Quant (UMM)

Quantification of RT73 (GT73) rapeseed by real-time PCR

Quantification of MS8 rapeseed by real-time PCR

Event RT73 Rapeseed

Eurofins Order No. 5125208901

2017-12

Quant (UMM) Event MS8

Rapeseed

Eurofins Order No. 5125209001

2017-09

10. 5125209001

GMO Screen RT (UMM)

Cry1Ab/Ac

Eurofins Order No. 5421225201

2018-07

foodproof® Soya Detection Kit-

Version 1, Biotecon Diagnostics

2014-10

Quantification of soya mass by real-time PCR

Detection of Cry1Ab/Ac by real-time PCR

GMO Ident RT Event A5547-127

Soy Eurofins Order No.

5421223701

2018-07

Detection of A5547-127 soya by real-time PCR

GMO Quant (UMM) Event A5547- Quantification of A5547-127 soya by real-time PCR 127 Soy Eurofins Order No.

5125220601

2017-10

## 2.7.3 Molecular biological genome analysis of bovine somatic milk cells

MUVA-MET651 Typing of bovine beta-casein genome (A1/A2) in milk by real-time

2018-01 PCR

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 40 of 53



#### 2.8 Identification of microorganisms by FTIR spectroscopy

MUVA-MET5b07 Identification of bacteria and yeasts by FTIR spectroscopy

2015-06

2.9 Identification of microorganisms by MALDI-TOF mass spectroscopy

MUVA-MET645 Identification of bacteria and yeasts by MALDI-TOF mass

2017-04 spectroscopy

Sensory examination of foodstuffs \*\* 2.10

**DIN EN ISO 4120** Sensory analysis - Methodology - Triangle test

2007-10

**DIN EN ISO 5495** Sensory analysis - Methodology - Paired comparison test

2007-10

**DIN EN ISO 13299** Sensory analysis - Methodology - General guidance for establishing

2016-09 a sensory profile (ISO 13299:2016)

**DIN ISO 8587** Sensory analysis - Methodology - Ranking

2010-08

DIN ISO 22935-3 Milk and milk products - Sensory analysis - Part 3: Guidance on a

2012-12 method for evaluation of compliance with product specifications

for sensory properties by scoring (ISO 22935-3:2009)

DIN 10964 Sensory analysis - Simple descriptive test

2014-11

DIN 10973 Sensory analysis - In/out test

2013-06

**DIN 10975** Sensory analysis - Expert witness for the judgement of conformity

with foodlaw 2005-04

DLG 5-point-scheme® Sensory analysis of butter, butter preparations, dairy spreads and 9. edition 2019 dairy spread preparations according to DLG 5-point-schemes®

DLG 5-point-scheme® Sensory analysis of cheese, cream cheese, processed cheese, and

9. edition 2019 other cheese preparations as well as convenience cheese

according to DLG 5-point-schemes®



DLG 5-point-scheme® 9. edition 2019	Sensory analysis of milk, milk powder, and other milk powder preparations, cream, whipped cream, spray cream, and milk foam according to DLG 5-point-schemes®
DLG 5-point-scheme <sup>®</sup> 9. edition 2019	Sensory analysis of other milk and dessert products as well as dairy drinks, sour dairy products, dessert preparations, condensed milk, coffee cream, and ice cream according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Visual examination (flocculation) of coffee cream and condensed milk cream according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Visual examination (whey drainage) of cream cheese and cream cheese preparations according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Sensory analysis of corned beef, beef, and pork preserved in its own juice according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Sensory analysis of boiled ham, salt meat, roast, and tongue according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Sensory analysis of cooked sausage, cooked sausage pastries, aspic i. a. according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Sensory analysis of raw sausage (cuttable and spreadable) according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Sensory analysis of raw ham, rolled filet of ham, bacon, and smoked meat according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Sensory analysis of lard according to DLG 5-point-schemes®
DLG 5-point-scheme® 9. edition 2019	Sensory analysis of boiled sausage, boiled sausage pastries, meat loaf, and filled products according to DLG 5-point-schemes®
MUVA-MET723 2018-01	Sensory analysis of rapeseed oil
MUVA-MET724 2019-12	Sensory analysis of cheese, cream cheese, processed cheese, and processed cheese preparations by points score
MUVA-MET725 2019-12	Sensory analysis of drinking milk by points score
MUVA-MET726 2019-12	Sensory analysis of other dairy products and desserts by points score

- Translation -

Valid from:

16.12.2020

Date of issue: 19.03.2021

Page 42 of 53



MUVA-MET727 2019-12 Sensory analysis of butter and butter preparations by points score

#### 3 Examination of packaging material in the food sector

# 3.1 Chemical examination of packaging materials for halogenated compounds by flame colouration

MUVA-MET919

2017-10

Qualitative determination of halogenated compounds (PVC, PVdC) in foodstuff commodities (food packaging/packaging material)

(Beilstein test)

## 3.2 Microbiological examination of packaging materials

MUVA-MET598

2019-03

Determination of surface microbial count on packaging materials

of food and animal feed production environment by swab

technique

IVV Merkblätter für die Prüfung von Packmitteln, Merkblatt 21,

S. D13-15

IVV Merkblätter für die Prüfung Determination of surface microbial count (bacteria, moulds, yeasts,

and coliforms) on non-absorbent packaging material

IVV Merkblätter für die Prüfung von Packmitteln, Merkblatt 19,

S. D17-21 1974-01

1974-03

Determination of total bacterial count, count of moulds and yeasts, and count of coliforms in bottles and comparably narrow necked

containers

IVV Merkblätter für die Prüfung von Packmitteln, Merkblatt 15,

S. D23-26 1972-07 Determination of total bacterial count, count of moulds and yeasts, and count of coliforms in prefabricated packaging material-

overlayer technique or swab technique

# 3.3 Sensory examination of packaging material by simple descriptive testing and special sensory analyses \*

DIN EN 1230-1 Paper and board intended to come into contact with foodstuffs -

2010-02 Sensory analysis - Part 1: Odour

DIN EN 1230-2 Paper and board intended to come into contact with foodstuffs -

2018-10 Sensory analysis - Part 2: Off-flavour (taint)

Valid from: 16.12.2020 Date of issue: 19.03.2021

Page 43 of 53



DIN 10955 Sensory analysis - Testing of packaging materials and packages for 2004-06 foodstuffs

DIN 55534 Testing of taste transfer from packages and packaging materials

2006-08 through the head space using water as the test medium

# Test methods in accordance with the German Drinking Water Ordinance - TrinkwV

## Sampling

Method	Title
DIN EN ISO 5667-1 (A 4)	Water quality - Sampling - Part 1: Guidance on the design of sampling
2007-04	programmes and sampling techniques
DIN ISO 5667-5 (A 14)	Water quality - Sampling - Part 5: Guidance on sampling of drinking water
2011-02	from treatment works and piped distribution systems
Method	Title
DIN EN ISO 5667-3 (A 21)	Water quality - Sampling - Part 3: Preservation and handling of water
2013-03	samples
DIN EN ISO 19458 (K 19)	Water quality - Sampling for microbiological analysis
2006-12	
Recommendation of the	Evaluation of the quality of drinking water with regard to the parameters
Federal Environment Agency	lead, copper, and nickel
18 <sup>th</sup> December 2018	

#### **ANNEX 1: MICROBIOLOGICAL PARAMETERS**

## PART I: General requirements for drinking water

Ser. no.	Parameter	Method
1	1 Fach ariabia anti (F. anti)	DIN EN ISO 9308-1 (K 12) 2017-09
1 Escherichia coli (E. coli)	Escherichia coli (E. coli)	DIN EN ISO 9308-2 (K 6-1) 2014-06
2	Enterococci	DIN EN ISO 7899-2 (K 15) 2000-11

# PART II: Requirements for drinking water intended for supply in sealed containers

Ser. no.	Parameter	Method
1	1 Fachariahia adi (Facil)	DIN EN ISO 9308-1 (K 12) 2017-09
1 Escherichia con	Escherichia coli (E. coli)	DIN EN ISO 9308-2 (K 6-1) 2014-06
2	Enterococci	DIN EN ISO 7899-2 (K 15) 2000-11
3	Pseudomonas aeruginosa	DIN EN ISO 16266 (K 11) 2008-05



#### **ANNEX 2: CHEMICAL PARAMETERS**

# PART I: Chemical parameters whose concentration does not usually increase in the distribution network including the drinking water installation

Ser. no.	Parameter	Method	
1	Acrylamide	not covered	
2	Benzene	DIN 38407-F 43 2014-10	
3	Boron	DIN EN ISO 17294-2 (E 29) 2017-01	
4	Bromate	MUVA-MET491 2020-01	
5	Chromium	DIN EN ISO 17294-2 (E 29) 2017-01	
6	Cyanide	DIN 38405-D 13 2011-04	
7	1,2-dichlorethane	DIN 38407-F 43 2014-10	
8	Fluoride	DIN 38405-D 4 1985-07	
0	Fidoriae	DIN EN ISO 10304-1:2009-07 (D 20)	
9	Nitrate	DIN 38405-D 9 2011-09	
9	Milate	DIN EN ISO 10304-1:2009-07 (D 20)	
10	Pesticide active ingredients and	DIN EN ISO 11369 (F 12) 1997-11	
10	biocide active ingredients	deviation: measurement by LC-MS/MS	
11	Total pesticide active ingredients	DIN EN ISO 11369 (F 12) 1997-11	
11	and biocide active ingredients	deviation: measurement by LC-MS/MS	
12	Mercury	DIN EN ISO 17294-2 (E 29) 2017-01	
13	Selenium	DIN EN ISO 17294-2 (E 29) 2017-01	
1.4	Tetrachloroethene and	DIN EN ISO 10301 (F 4) 1997-08	
14	trichloroethene	NIIN EIN 190 T090T (L 4) T331-00	
15	Uranium	DIN EN ISO 17294-2 (E 29) 2017-01	

# PART II: Chemical parameters whose concentrations may increase in the distribution network including the drinking water installation

Ser. no.	Parameter	Method
1	Antimony	DIN EN ISO 17294-2 (E 29) 2017-01
2	Arsenic	DIN EN ISO 17294-2 (E 29) 2017-01
3	Benzo-(a)-pyrene	MUVA-MET448 GC-MS 2016-07
4	Lead	DIN EN ISO 17294-2 (E 29) 2017-01
5	Cadmium	DIN EN ISO 17294-2 (E 29) 2017-01
6	Epichlorohydrin	not covered
7	Copper	DIN EN ISO 17294-2 (E 29) 2017-01
8	Nickel	DIN EN ISO 17294-2 (E 29) 2017-01
9 Nitrite	Nitrite	DIN EN 26777 (D 10) 1993-04
9	Nitrite	DIN EN ISO 10304-1:2009-07 (D 20)
10	Polycyclic aromatic hydrocarbons	MUVA-MET448 GC-MS 2016-07
10	(PAH)	INIOVA-INIL 1446 OC-INIS 2010-07
11	Trihalogmethanes (THM)	DIN EN ISO 10301 (F 4) 1997-08
12	Vinyl chloride	not covered



# ANNEX 3: INDICATOR PARAMETERS PART I: General indicator parameters

Ser. no.	Parameter	Method
1	Aluminium	DIN EN ISO 17294-2 (E 29) 2017-01
2	Ammonium	DIN 38406-E 5 1983-10
3	all :	DIN 38405-D 1 1985-12
3	Chloride	DIN EN ISO 10304-1:2009-07 (D 20)
4	Clostridium perfringens	DINI EN ISO 14190 (K 24) 2016 11
4	(incl. spores)	DIN EN ISO 14189 (K 24) 2016-11
5	Coliform bacteria	DIN EN ISO 9308-1 (K 12) 2017-09
6	Iron	DIN EN ISO 17294-2 (E 29) 2017-01
7	Colour (spectral absorption	DIN EN ISO 7887 (C 1) 2012-04
,	coefficient Hg 436 nm)	DIV 21 130 7007 (C 1) 2012 04
8	Odour (as TON)	DIN EN 1622 (B 3) 2006-10
9	Taste	DIN EN 1622 (B 3) 2006-10
10	Colony count at 22 °C	DIN EN ISO 6222 (K 5) 1999-07
10	Colony count at 22 C	TrinkwV §15 paragraph (1c)
11	Colony count at 36 °C	DIN EN ISO 6222 (K 5) 1999-07
11	Colony count at 50 C	TrinkwV §15 paragraph (1c)
12	Conductivity	DIN EN 27888 (C 8) 1993-11
13	Manganese	DIN EN ISO 17294-2 (E 29) 2017-01
14	Sodium	DIN EN ISO 17294-2 (E 29) 2017-01
15	Total organic carbon (TOC)	not covered
16	Oxidisability	DIN EN ISO 8467 (H 5) 1995-05
17	Sulphate	DIN 38405-D 5 1985-01
	Sulphate	DIN EN ISO 10304-1:2009-07 (D 20)
18	Turbidity	DIN EN ISO 7027-1: 2016-11 (C 2)
19	Hydrogen ion concentration	DIN EN ISO 10523 (C 5) 2012-04
20	Calcite dissolution capacity	DIN 38404-C 10 2012-12

# PART II: Specific requirements for drinking water in drinking water installations

Parameter	Method
Legionella spec.	ISO 11731 2017-05
	UBA recommendation 18 <sup>th</sup> December 2018

# ANNEX 3a: Requirements for drinking water regarding radioactive substances

Not covered



# Parameters not included in annexes 1 to 3 of the Drinking Water Ordinance $\boldsymbol{\theta}$

## **Further periodic examinations**

Parameter	Method
Calcium	DIN EN ISO 17294-2 (E 29) 2017-01
Potassium	DIN EN ISO 17294-2 (E 29) 2017-01
Magnesium	DIN EN ISO 17294-2 (E 29) 2017-01
Acid and base capacity	DIN 38409-H 7 2005-12
Phosphate	DIN EN ISO 6878 (D 11) 2004-09
	DIN EN ISO 17294-2 (E 29) 2017-01

Additional parameters	Method
	Machery-Nagel GmbH&Co.KG
Free chlorine, total chlorine, bound	visocolor®ECO Chlor 2
chlorine	Order No.: 931015 2016-04
	(DIN EN ISO 7393-2 (G4-2) 2000-04)
Total hardness	DIN 38409 H 6 1986-01

The accreditation does not replace the recognition or approval process of the responsible authority according to § 15 paragraph (4) TrinkwV.

# 5 Sampling and microbiological analysis of industrial water according to §3 paragraph 8 42. BlmSchV

# Sampling

Method	Title
DIN EN ISO 19458 (K 19) 2006-12	Water quality - Sampling for microbiological analysis
2000 12	Recommendation of the Federal Environmental Agency for the sampling and detection of Legionella in evaporative cooling systems, cooling towers, and wet separators of 6 <sup>th</sup> March 2020, sections C and D

# Microbiological analysis

Parameter	Method
Legionella	DIN EN ISO 11731 (K 23) 2019-03
	Recommendation of the Federal Environment Agency for the sampling and detection of legionella in evaporative cooling systems, cooling towers, and wet separators of 6 <sup>th</sup> March 2020, sections E and F including annexes 1 and 2



Parameter	Method
Colony count at 22°C and 36 °C	DIN EN ISO 6222 (K 5) 1999-07

# 6 LIST OF TEST METHODS OF THE LEGISLATIVE ENVIRONMENTAL MODUL WATER

Revision: LAWA 13.11.2015

# Section 1: Sampling and general parameters

Not covered

Section 2: Photometry, ion chromatography, dimensional analysis

Parameter	Method	Waw	Suw	Grw
UV absorption at 254 nm (SAK 254)	DIN 38404-C 3: 2005-07			
UV absorption at 436 nm (SAK 436)	DIN EN ISO 7887: 2012-09 (C 1)			$\boxtimes$
	DIN EN ISO 11732: 2005-05 (E 23)			
Ammania nitragan	DIN 38406-E 5: 1983-10			$\boxtimes$
Ammonia nitrogen	DIN EN ISO 14911: 1999-12 (E 34)			
	DIN ISO 15923-1: 2014-07 (D 49)			
	DIN EN 26777: 1993-04 (D 10)			$\boxtimes$
Nitrita nitragan	DIN EN ISO 10304-1: 2009-07 (D 20)			
Nitrite nitrogen	DIN EN ISO 13395: 1996-12 (D 28)			
	DIN ISO 15923-1: 2014-07 (D 49)			
	DIN EN ISO 10304-1: 2009-07 (D 20)			$\boxtimes$
	DIN EN ISO 13395: 1996-12 (D 28)			
Nitrate nitrogen	DIN 38405-D 9: 2011-09			$\boxtimes$
	DIN 38405-D 29: 1994-11			
	DIN ISO 15923-1: 2014-07 (D 49)			
	DIN EN ISO 6878: 2004-09 (D 11)			$\boxtimes$
Total phosphorus	DIN EN ISO 15681-1: 2005-05 (D 45)			
	DIN EN ISO 15681-2: 2005-05 (D 46)			
	DIN EN ISO 10304-1: 2009-07 (D 20)			
	DIN EN ISO 6878: 2004-09 (D 11)			$\boxtimes$
Orthophosphate	DIN EN ISO 15681-1: 2004-07 (D 45)			
	DIN EN ISO 15681-2: 2005-05 (D 46)			
	DIN ISO 15923-1: 2014-07 (D 49)			
	DIN 38405-D 4, section 1985-07			
Fluoride (dissolved)	DIN EN ISO 10304-1: 2009-07 (D 20)			



Parameter	Method	Waw	Suw	Grw
	DIN EN ISO 10304-1: 2009-07 (D 20)			$\boxtimes$
	DIN EN ISO 15682: 2002-01 (D 31)			
Chloride	DIN ISO 15923-1: 2014-07 (D 49)			
	DIN EN ISO 10304-4: 1999-07 (D 25)			
	DIN 38405-D 1: 1985-12			$\boxtimes$
	DIN EN ISO 10304-1: 2009-07 (D 20)			$\boxtimes$
Sulphate	DIN 38405-D 5: 1985-01			
	DIN ISO 15923-1: 2014-07 (D 49)			
	DIN 38405-D 13-2: 1981-02			
	DIN EN ISO 14403-1: 2012-10 (D 2)			
Cyanide (easily released)	DIN EN ISO 14403-2: 2012-10 (D 3)			
	DIN 38405-D 7: 2002-04			
	DIN 38405-D 13-2: 1981-02			
Cupride (total)	DIN EN ISO 14403-1: 2012-10 (D 2)			
Cyanide (total)	DIN EN ISO 14403-2: 2012-10 (D 3)			
	DIN 38405-D 7: 2002-04			
	DIN 38405-D 24: 1987-05			
	DIN EN ISO 10304-3: 1997-11 (D 22),			
Chromium VI	Abschn. 6 (dissolved chromate)			
	DIN EN ISO 23913: 2009-09 (D 41)			
	DIN EN ISO 18412: 2007-02 (D 40)			
Sulphide (easily released)	DIN 38405-D 27: 1992-07			

# **Section 3: Elemental analysis**

Parameter	Method	Waw	Suw	Grw
Aluminium	DIN EN ISO 11885: 2009-09 (E 22)			
	DIN EN ISO 12020: 2000-05 (E 25)			
	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02 (E 4)			
	DIN EN ISO 11969: 1996-11 (D 18)			
	DIN EN ISO 11885: 2009-09 (E 22)			
Arsenic	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02 (E 4)			
	DIN 38405-D 35: 2004-09			
Lead	DIN EN ISO 11885: 2009-09 (E 22)			
	DIN 38406-E 6: 1998-07			
	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02 (E 4)			



Parameter	Method	Waw	Suw	Grw
	DIN EN ISO 11885: 2009-09 (E 22)			
Cadmium	DIN EN ISO 5961: 1995-05 (E 19)			
	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02(E 4)			
	DIN EN ISO 11885: 2009-09 (E 22)			
	DIN 38406-E 3: 2002-03			
Calcium	DIN EN ISO 7980: 2000-07 (E 3a)			
	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 14911: 1999-12 (E 34)			
	DIN EN ISO 11885: 2009-09 (E 22)			
Characteristics	DIN EN 1233: 1996-08 (E 10)			
Chromium	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02 (E 4)			
	DIN EN ISO 11885: 2009-09 (E 22)			
	DIN 38406-E 32: 2000-05			
luan	DIN EN ISO 15586: 2004-02 (E 4)			
Iron	DIN 38406-E 1: 1983-05			
	DIN EN ISO 17294-2: 2005-02 (E29),			$\bowtie$
	with collision cell			
	DIN 38406-E 13: 1992-07			
Detection	DIN EN ISO 11885: 2009-09 (E 22)			
Potassium	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 14911: 1999-12 (E 34)			
	DIN EN ISO 11885: 2009-09 (E 22)			
Connor	DIN 38406-E 7: 1991-09			
Copper	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02 (E 4)			
	DIN EN ISO 11885: 2009-09 (E 22)			
	DIN EN ISO 17294-2: 2005-02 (E 29)			
Manganese	DIN 38406-E 33: 2000-06			
	DIN EN ISO 15586: 2004-02 (E 4)			
	DIN EN ISO 14911: 1999-12 (E 34)			
	DIN 38406-E 14: 1992-07			
Sodium	DIN EN ISO 11885: 2009-09 (E 22)			
Socialii	DIN EN ISO 17294-2: 2005-02 (E 29)			
	DIN EN ISO 14911: 1999-12 (E 34)			
	DIN EN ISO 11885: 2009-09 (E 22)			
Nickol	DIN 38406-E 11: 1991-09			
Nickel	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02 (E 4)			



Parameter	Method	Waw	Suw	Grw
	DIN EN 1483: 2007-07 (E 12)			
Mercury	DIN EN ISO17852: 2008-04 (E 35)			
	DIN EN ISO 12846: 2012-08 (E 12)			
	DIN EN ISO 11885: 2009-09 (E 22)			
Zinc	DIN 38406-E 8: 2004-10			
	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 15586: 2004-02 (E 4)			
Boron	DIN EN ISO 11885: 2009-09 (E 22)			
BOIOII	DIN EN ISO 17294-2: 2005-02 (E 29)			
	DIN EN ISO 11885: 2009-09 (E 22)			
	DIN 38406-E 3: 2002-03			
Magnesium	DIN EN ISO 7980: 2000-07 (E 3a)			
	DIN EN ISO 17294-2: 2005-02 (E 29)			$\boxtimes$
	DIN EN ISO 14911: 1999-12 (E 34)			
Phosphorus (phosphorus compounds in	DIN EN ISO 11885: 2009-09 (E 22)			
the original sample as phosphorus)	DIN EN ISO 17294-2: 2005-02 (E 29)			

# Section 4/5: Group and sum parameters

Parameter	Method	Waw	Suw	Grw
Piological ovugen demand (PSP.)	DIN EN 1899-1: 1998-05 (H 51)			
Biological oxygen demand (BSB₅)	DIN EN 1899-2: 1998-05 (H 52)			
	DIN 38409-H 41: 1980-12			
Chemical oxygen demand (CSB)	DIN 38409-H 44: 1992-05			
	DIN ISO 15705: 2003-01 (H 45)			
	DIN 38409-H 16-2: 1984-06			
Phenol index	DIN 38409-H 16-1: 1984-06			
Friendi ilidex	DIN EN ISO 14402: 1999-12 (H 37)			
	Method according to section 4			
Filterable substances	DIN EN 872: 2005-04 (H 33)			
Filterable substances	DIN 38409-H 2-3: 1987-03			
Acid and base substances	DIN 38409-H 7: 2005-12			$\boxtimes$
Total organic carbon (TOC)	DIN EN 1484: 1997-08 (H 3)			
Dissolved organic carbon (DOC)	DIN EN 1484: 1997-08 (H 3)			
Total bound nitrogen (TN <sub>b</sub> )	DIN EN 12260: 2003-12 (H 34)			
	DIN EN ISO 11905-1: 1998-08 (H 36)			
Adsorbable organic balogons (AOV)	DIN EN ISO 9562: 2005-02 (H 14)			
Adsorbable organic halogens (AOX)	DIN 38409-H 22: 2001-02			

# **Section 6: Gas chromatographic methods**

Not covered



## **Section 7: HPLC methods**

Not covered

# **Section 8: Microbiological methods**

Parameter	Method	Waw	Suw	Grw
Colony count	DIN EN ISO 6222: 1999-07 (K 5)			$\boxtimes$
Total coliform count	DIN EN ISO 9308-2: 2014-09 (K 6-1) in combination with			
	DIN EN ISO 9308-1: 2014-09 (K 12)			$\boxtimes$
Faccal coliform count	DIN EN ISO 9308-1: 2001-07 (K 12)			$\boxtimes$
Faecal coliform count	DIN EN ISO 9308-3: 1999-07 (K 13)			
Intestinal entergossi	DIN EN ISO 7899-2: 2000-11 (K 15)			$\boxtimes$
Intestinal enterococci	DIN EN ISO 7899-1: 1999-07 (K 14)			

# Section 9.1: Biological methods, biotests (part 1)

Not covered

Section 9.2: Biological methods, biotests (part 2)

Not covered



#### Abbreviations used:

ADPI American Dry Products Institute

**ASU** Official collection of analysis methods according to § 64 of the

German Food and Feed Code (LFGB)

**BGVV** Federal Institute for Consumer Health Protection and Veterinary

Medicine

DAB German Pharmacopoeia

German standard methods for the examination of water, waste DEV

water and sludge

DFG German Research Foundation German Society for Fat Science **DGF** DIN German Institute for Standardisation

DLG German Agricultural Society

**DVGW** German Association for gas and water applications

DMA **Direct Mercury Analyzer European Community** EG ΕN European norm

**EUP** European Pharmacopoeia **IDF International Dairy Federation** 

International Electrotechnical Commission **IEC** ISO International Organization for Standardization

IVV Fraunhofer Institute for process engineering and packaging **MUVA-MET** Method documentation, including in-house method, of muva

kempten GmbH

SLMB Swiss Book of Foodstuffs TrinkwV **Drinking Water Ordinance UBA** Federal Environment Agency **USP** United States Pharmacopeia (US drug and devide regulations)

VDI Association of German Engineers

**VDLUFA** Association of German Agricultural Analytic and Research Institutes

VO Regulation