

Deutsche Akkreditierungsstelle GmbH

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

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Holder of certificate:

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Proficiency testing in the following fields:

physical, physico-chemical, chemical, sensory and microbiological analysis of food;
physico-chemical and chemical analysis of animal feed;
sensory analysis of packing materials

Abbreviations used: see last page

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 (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Main components (e.g. fat, fatty acids, milk fat, protein, carbohydrates)	EPQS Type, e.g. A Milk AL Milk, lactose-red. B Milk Powder C Processed Cheese D Cream E Evaporated Milk / Coffee Cream F Fresh Cheese FM Fatty Acid Distribution FS Fruit Juice G Whey Powder H Butter

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme
			K Raw Milk L Yoghurt N Chocolate P Caseinates / Whey Protein Concentrate S Boiled Sausage T Carbohydrates / Vitamins V Hard Cheese
Physical / physical-chemical and chemical testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Minor components (e.g. caseine, NPN, urea, nitrate, hydroxyproline, organic acids, theobromine, vanillin)	EPQS Type, e.g. B Milk Powder C Processed Cheese F Fresh Cheese FM Fatty Acid Distribution FS Fruit Juice G Whey Powder H Butter K Raw Milk L Yoghurt N Chocolate S Boiled Sausage X Chocolate Milk
Physical / physical-chemical and chemical testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Additives (e.g. sodium chloride, starch, vitamins, sweeteners, flavours, smelting salts, preservatives)	EPQS Type, e.g. C Processed Cheese E Evaporated Milk / Coffee Cream F Fresh Cheese FS Fruit Juice H Butter L Yoghurt N Chocolate S Boiled Sausage T Carbohydrates / Vitamins V Hard Cheese X Chocolate Milk

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme
Physical / physical-chemical and chemical testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Minerals, trace elements (e.g. calcium, magnesium, sodium, potassium, chloride, phosphorus, iron, zinc, copper, manganese)	EPQS Type, e.g. A Milk C Processed Cheese E Evaporated Milk / Coffee Cream F Fresh Cheese FS Fruit Juice G Whey Powder H Butter S Boiled Sausage U Minerals / Trace Elements V Hard Cheese
Physical / physical-chemical and chemical testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Residues (e.g. mycotoxines, pesticides, heavy metals, quarternary ammonium compounds, veterinary drugs)	EPQS Type, e.g. A Milk B Milk Powder FS Fruit Juice S Boiled Sausage U Minerals / Trace Elements
Physical / physical-chemical and chemical testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Chemical-physical properties (e.g. pH value, ash, freezing point, density, water, dry matter, indicators for heat treatment, soluble solids)	EPQS Type, e.g. A Milk B Milk Powder C Processed Cheese D Cream E Evaporated Milk / Coffee Cream F Fresh Cheese FS Fruit Juice G Whey Powder H Butter K Raw Milk L Yoghurt N Chocolate P Caseinates / Whey Protein Concentrate S Boiled Sausage

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme
			V Hard Cheese VP Alkaline Phosphatase
Sensory testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, water, sausages and meat products, oils, confectionaries, jams, infant food)	Appearance, Odour, Taste, Consistency and others with Detection of the Attribute, Ranking Order, Triangle Test, Profile Testing, Sensory evaluation acc. to 5-point scheme	EPQS Type , e.g. SE Ranking Order of Basic Taste SEA Ranking Order of Aroma SERF Ranking Order Taste in Sausages SED Triangle Test Taste SEDA Triangle Test Odour SEDW Triangle Test Taste in Sausages SES Sensory four sensuous SEO Virgin, Cold Pressed Rape Seed Oil SEP Profile Testing SEDLG Sensory Testing acc. to DIN EN ISO 22935
Microbiological testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Colony Count of Microorganisms of the Risk Group R1 (e.g. E. coli, Coliforme, Enterobacteriaceae, Yeasts, Moulds, Lactic Acid Bacteria)	EPQS Type , e.g. OE E. coli OEE E. coli / Enterobacteriaceae OH Yeasts OK Bacterial Count OEC E. coli / Coliforme / Enterobacteriaceae

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme
Microbiological testing	Food (e.g. milk, dairy products, fruit juices and fruit preparations, sausages, confectionary, infant food)	Colony Count of Microorganisms of the Risk Group R2 (e.g. E. coli, Coliforme, Enterobacteriaceae, Yeasts, Moulds, Staphylococcus)	EPQS Type , e.g. OE(2) E. coli OEE(2) E. coli / Enterobacteriaceae OEC(2) E. coli / Coliforme / Enterobacteriaceae OST(2) Staphylococcus

2 Proficiency testing in the fields of physical-chemical and chemical analysis of feed stuff

Testing Field	Products/Objects of Investigation/Matrix	Property / Testing Parameter	Proficiency Testing Scheme
Physical / physical-chemical and chemical testing	Animal dry feed	Nutrients (e.g. protein, fat)	EPQS Type FM1 Milk Replacers FM2 Complete Feedstuff FM3 Concentrated Feedstuff
Physical / physical-chemical and chemical testing	Animal dry feed	Residues (e.g. mycotoxines, pesticides, heavy metals)	EPQS Type FM1 Milk Replacers FM2 Complete Feedstuff FM3 Concentrated Feedstuff
Physical / physical-chemical and chemical testing	Animal dry feed	Chemical-physical Properties (e.g. dry matter, ash)	EPQS Type FM1 Milk Replacers FM2 Complete Feedstuff FM3 Concentrated Feedstuff

3 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 (e.g. foils, beaker, cardboard, paper, paperboard, plastic materials, composites)	Appearance, Odour, Taste, Consistency and others with Ranking Order, Triangle Test, Profile Testing etc.	EPQS Type , e.g. SEV Intensity Testing after Sample Preparation, Odour and Taste, Triangle Test Taste

Abbreviations used:

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