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- 1 Investigation of food, animal feedstuffs
- 1.1 Physical, physio-chemical and chemical investigations
- 1.1.1 Determination of ingredients, residues and contaminants by LC-MS-MS in food and feed **

Standard/Date of	Analyte title of the standardor of the in-house procedure	Short title of the
issue/in-house	Information on testing technology	in-house SOP
procedure		
SOP-No. 30	Determination of anabolic steroid hormones in dietary	
2001-07	supplements by LC-MS-MS	
SOP-No. 62	Determination of β agonists from milk and meat by LC-MS-	
2016-09	MS	
SOP-No. 87	Determination of histamine in food by LC-MS-MS	
2020-06		
SOP-No. 90	Determination of nitrofuran metabolites in food by LC-MS-	
2020-07	MS	
SOP-No. 91	Determination of coccidiostats in food by LC-MS-MS	
2019-07		
SOP-No. 92	Determination of quinolones from food by LC-MS-MS	
2018-06		
SOP-No. 97	Determination of malachite green in fish and fish products	
2022-03	by LC-MS-MS	
SOP-No. 113	Determination of fumagillin in honey by LC-MS-MS	
2016-06		
SOP-No. 129	Determination of sulfonamides in food by LC-MS-MS	
2016-10		
SOP-No. 137	Determination of levamisole in food by LC-MS-MS	
2016-06		
SOP-No. 138	Determination of mycotoxins in cereals by LC-MS-MS	
2021-11		
SOP-No. 141	Determination of NSAIDs (Non-steroidal anti-inflammatory	
2012-05	drugs) and pesticides in food	
SOP-No. 142	Determination of thiouraciles in food by LC-MS-MS	
2016-09		
SOP-No. 144	Determination of imidazoles from food by LC-MS-MS	
2016-09		
SOP-No. 150	Determination of per- and polyfluorinated alkyl substances	
2023-04	(PFAS) in fruit, vegetables, complementary food, milk, milk	
	powder, cereals, fish and meat by LC-MS/MS	
SOP-No. 195	Determination of alkaloids in cereal products and feed by	
2022-01	LC-MS-MS	
SOP-No. 196	Determination of nicotine and cotinine in food by LC-MS-	
2018-09	MS	
SOP-No. 197	Determination of nicotine in fungal products by LC-MS-MS	
2016-07		
SOP-No. 232	Determination of glyphosate, AMPA and glufosinate in	
2011-06	food and feed by LC-MS-MS	



SOP-No. 253 2016-06	Determination of phenylbutazone in food by LC-MS-MS	
SOP-No. 286 2011-11	Determination of tallowamine from food by LC-MS-MS	
SOP-No.323	Determination of quaternary ammonium compounds	
2013-08	(QAV) in food and feed by LC-MS-MS	
SOP-No.484	Determination of chloramphenicol, florfenicol and	
2023-02	thiamphenicol in food by LC-MS-MS	
SOP-No.496	Determination of guazatine acetate in bananas and citrus	
2016-08	fruits	
SOP-No. 498	Determination of solanine and chaconine in food by LC-	
2016-09	MS-MS	
SOP-No. 502	Determination of mycotoxins in high-fat matrices and	
2017-03	dried fruit	
SOP-No. 508	Determination of Alternaria toxins in cereals, fruit	
2023-03	preparations and oil by LC-MS-MS	
SOP-No. 509	Determination of photo initiators in food by LC-MS-MS	
2016-11		
SOP-No. 518	Determination of ergot alkaloids in cereals and animal	
2022-04	feed by LC-MS-MS	
SOP-No. 524	Determination of sialic acid in dairy products and infant	
2018-01	formula by LC-MS-MS	
SOP-No. 529	Determination of sphingomyelin in dairy products and	
2019-02	infant formula by LC-MS-MS	
SOP-No. 533	Determination of cucurbitacin in pumpkin plants	
2018-03	(zucchini, pumpkin, cucumber) and baby porridge by LC-MS-MS	
SOP-No. 541	Determination of furocoumarins in food by LC-MS-MS	
2018-08		
SOP-No. 543	Determination of acrylamide in dry, heated foods,	
2022-11	packaging, hygiene products and paper using LC-MSMS	
	Restriction: here only food	
SOP-No. 545	Determination of opium alkaloids in Cerealia and poppy	
2020-02	seeds by LC-MS-MS	
SOP-No. 552	Determination of β lactams in food by LC-MS-MS	
2019-11		
SOP-No. 617	Determination of sulfonamides in food by LC-MS-MS	
2023-06		
SOP-No. 622	Determination of pyrrolizidine alkaloids in food LC-MS-MS	
2022-11		



SOP-No. 623	Determination of patulin in fruits, purees, concentrates	
2023-03	and fruit preparations	
SOP-No. 642	Determination of cannabinoids in food by LC-MS-MS	
2021-12		
SOP-No. 643	Determination of vanillin and vanilla accompanying	
2021-12	substances in food by LC-MS-MS	
SOP-No. 650	Determination of Sudan dyes in spices, oleoresin and	
2021-12	sauces by LC-MS-MS	
SOP-No. 670	Determination of vitamin B1 (thiamine) in cereal-based	
2022-11	baby food by LC-MS-MS	
SOP-No. 675	Determination of Closantel in meat by LC-MS-MS	
2023-03		
DIN EN 15662	Foods of plant origin – Multimethod for the determination	SOP-No. 117
2018-07	of pesticide residues using GC- and LC-based analysis	2020-06
	following acetonitrile extraction / partitioning and clean-up by dispersive SPE- Modular QuEChERS-method (Deviation:	
	here only with LC-MS-MS)	
EURL-SRM QuPPE	Quick method for the analysis of numerous highly polar	SOP-No. 495
2019-05	pesticides in food involving extraction with acidified methanol and LC-MS/MS measurement (QuPPE-Method)	2020-06
	(Modifications: <i>column, eluent</i>	SOP-No. 657
	Extension: Method 4.1 to Matrin and Oxymatrine)	2023-04
ASU L 06.00-48V	Determination of tetracyclines in meat, fish, egg, honey	SOP-No. 60
2000-07	according to § 64 LFGB L 06.00-48 by LC-MS-MS	2020-07
2000-07	- ,	2020-07

1.1.2 Determination of arsenic species in food and feed by ion chromatography and mass selective detection (IC-ICP-MS)

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
DIN EN 16802 2016-07	Food – Determination of elements and their compounds – Determination of inorganic arsenic in food of marine origin and plant foods with anion exchange HPLC-ICP-MS (modification: matrix here also feed)	SOP-No. 458 2021-08

List of all procedures in the flexible accreditation area



1.1.3 Determination of ingredients, residues and contaminants by gas chromatography with conventional detectors (GC-FID) in food and feed**

Standard / Date of issue / in-house	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
procedure		
DGF C-VI 10a	Gas chromatography: analysis of fatty acids and fatty acid	SOP-No. 512
2000	distribution (Modification: Extraction)	2019-10
SOP-No. 418	Determination of mineral oil (MOSH & MOAH) in food using	
2021-06	online coupled LC-GC-FID	
SOP-No. 525	Determination of cholesterol in dairy products and infant	
2018-07	formula by GC-FID	

1.1.4 Determination of ingredients, residues and contaminants by gas chromatography with mass-selective detection (GC-MSD, GC-MS-MS) in food and feed**

Standard / Date of	Analyte title of the standard or of the in-house	Short title of the
issue / in-house	procedure Information on testing technology	in-house SOP
procedure		
DIN EN 15662	Plant foods - multi-method for the determination of	SOP-No. 117
2018-07	pesticide residues with GC and LC after acetonitrile	2020-06
	extraction/distribution and purification with dispersive	
	SPE - Modular QuEChERS process	
	(Modification: Analysis here only with GC-MS-MS)	
SOP-No. 23	Determination of alkylphenols, alkylphenol ethoxylates	
2019-04	and bisphenols as well as their derivatives in food and	
	solids by GC-MSD (deviation: here only food)	
SOP-No. 33	Determination of musk compounds in oils by GC-MSD	
2001-10		
SOP-No. 42	Determination of flame retardants in house dust,	
2023-03	sediments, fish, water, food, feed, electronic waste and	
	consumer goods	
	(Deviation: here only food and feed)	
SOP-No. 72	Determination of furan in food by HS-GC-MSD	
2021-05		
SOP-No. 73	Determination of residual solvents in food,	
2020-02	environmental and material samples using GC-MSD	
SOP-No. 86	Determination of PCBs in food and feed by GC-MSD	
2010-05		
SOP-No. 109	Determination of EC and EPA PAHs in food and feed by	
2020-05	GC-MSD	
SOP-No. 121	Determination of epoxidized soybean oil (ESBO) in food	
2006-04	and consumer goods	
	(Deviation: here only food)	
SOP-No. 126	Determination of o-phenylphenol in food by GC-MSD	
2007-05		



[T	I
SOP-No. 132 2018-11	Determination of phthalic acid esters and plasticizers in food by GC-MSD	
SOP-No. 146 2008-04	Determination of organochlorine pesticides in food by GC-MSD	
SOP-No. 158 2008-07	Determination of pesticides in spices, tea and tea products by GC-MSD and LC-MS-MS (Deviation: here only GC-MSD)	
SOP-No. 259	Determination of carnauba wax of fruit surfaces	
2011-03	(Leaching) by GC-MS	
SOP-No. 303 2014-01	Determination of phenoxycarboxylic acids in food by GC-MSD	
SOP-No. 363	Determination of flame retardants in food and feed by	SOP-No. 42
2013-08	GC-MSD	2016-12
SOP-No. 364	Determination of ethyl hexanoic acid from food samples	SOP-No. 71
2013-08	using GC-MSD	2005-04
SOP-No. 367	Determination of estrogens and phytoestrogens in food	SOP-No. 74
2013-08	and feed by GC-MSD	2005-04
SOP-No. 368	Determination of fattening aids in food and feed by GC-	SOP-No. 76
2013-08	MSD	2005-04
SOP-No. 370	Determination of stilbenes in food and feed by GC-MSD	SOP-No. 98
2013-08		2005-04
SOP-No. 377 2013-08	Determination of melamine in food and feed by GC-MSD	SOP-No. 223 2009-10
SOP-No. 557 2020-11	Determination of phenol and chlorophenols from food by GC-MSD	
SOP-No. 636 2022-04	Determination of ethylene oxide in cereals using Headspace GC-MSD	
SOP-No. 647 2021-05	Determination of residual solvents by headspace GC-MSD based on JECFA	
SOP-No. 653 2022-01	Determination of 2-chloroethaneol and ethylene oxide in food of plant origin by the QuEChERS method by GC-MSMS	
DGF C-VI 10a 2000	Gas chromatography of fatty acid methyl esters (Modification: extraction; Extension to animal processes)	SOP-No. 512 2019-10
DGF C-VI 18(10)	Fatty acid-bound 3-chloropropane-1,2-diol (3-MCPD	SOP-No. 534
21. Auflage 2015	ester) and 2,3-epoxipropane-1-ol (glycidol). Determination in fats and oils by GC-MS (difference method)	2020-12
ASU L 00.00-36/2	Determination of bromide residues in low-fat foods –	SOP-No. 120
2004-07	Part 2: Determination of inorganic bromide	2006-04
ASU L 00.00-49/2	Investigation of food – Low-fat foods – Determination of dithiocarbamate and thiuram disulfide residues –	SOP-No. 578 2023-06



1999-11	Part 2: Gas chromatographic method (modification:	
	detector MSD; Reduction reaction approach 1:10;	
	Headspace Sampler; Incubation at 90°C)	

1.1.5 Determination of contaminants by means of high-resolution gas chromatography / high-resolution mass spectrometry (HRGC-HRMS) in food and feed

Standard / Date of	Analyte title of the standard or of the in-house	Short title of the
issue / in-house	procedure Information on testing technology	in-house SOP
procedure		
EU VO 2017/644	Establishment of sampling methods and methods of	SOP-No. 227
2017-04	analysis for the control of dioxin and dioxin-like PCBs in	2021-11
	certain foodstuffs	
	(Modification: internal standard OCDD for OCDF)	
EU VO 2017/771	Establishment of sampling methods and methods of	SOP-No. 227
2017-05	analysis for the control of dioxin and dioxin-like PCBs in	2021-11
	certain feeding stuffs	
	(Modification: internal standard OCDD for OCDF)	
SOP-No. 559	Determination of phosphine in food by HS-GC-MSD	
2019-05		

1.1.6 Determination of ingredients and additives using High-performance Anion Exchange Chromatography (HPAEC) in food

Standard / Date of	Analyte title of the standard or of the in-house	Short title of the in-
issue / in-house	procedure Information on testing technology	house SOP
procedure		
SOP-No. 248	Determination of galactooligosaccharides (GOS) in	
2017-01	baby food using HPAEC-PAD	
SOP-No. 569	Determination of sugars in food by HPAEC-PAD	
2021-08		
AOAC 2001.02	Determination of trans-Galactooligosaccharides	SOP-No. 522
2002	(TGOS) in selected food products	2023-06
	(Einschränkung: hier nur Untersuchung von GOS-	
	Rohstoffe)	

1.1.7 Determination of elements in food and feed by inductively coupled plasma mass spectrometry (ICP-MS) **

	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
SOP-No. 66 2020-06	Determination of free ionizable copper in Cu- chlorophyll by extraction / ICP-MS	
SOP-No. 81 2021-01	Determination of methylmercury in food, feed and oils by distillation/ ICP-MS	



DIN EN ISO 17294-2	Water quality - Application of inductively coupled	SOP-No. 53
2017-01	plasma mass spectrometry (ICP-MS) - Part 2:	2021-09
	Determination of selected elements einschließlich	
	Uranium isotopes	
	(Modification: Analytes here also Ta, Ti; Investigation of	
	digestion solutions of food and feed)	
ASU L 00.00-93	examination of food - determination of iodine in food;	SOP-No. 160
2008-12	ICP-MS procedure	2020-08

1.1.8 Determination of ingredients and key figures by means of titrimetric tests in food *

Standard/Date of issue/ in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ASU L 00.00-46/1	Investigation of food – Determination of sulphite in	SOP-No. 256
1999-11	food – Part 1: Optimized Monier-Williams process	2023-01
ASU L 01.00-10/1	examination of food; Determination of the nitrogen	SOP-No. 361
2016-03	content of milk according to Kjeldahl and calculation of the crude protein content	2019-12
ASU L 06.00-7	Investigation of food – Determination of the crude	SOP-No. 409
2014-08	protein content in meat and meat products –	2019-12
	Titrimetric method according to Kjeldahl – Reference	
	method (modification: matrix here also fish)	
ASU L 15.00-3	Determination of nitrogen content and calculation of	SOP-No. 435
2007-12	crude protein content of cereals and legumes	2020-01
ASU L 13.00-5	Investigation of food – determination of the acid	SOP-No. 299
2012-01	number and acidity of animal and vegetable fats and oils	2018-05
ASU L 13.00-10	Investigation of food – Animal and vegetable fats and	SOP-No. 583
2019-07	oils - Determination of the iodine number	2013-08
ASU L 13.00-37	Investigation of food – Determination of the peroxide	SOP-No. 300
2018-06	number in animal and vegetable fats and oils –	2019-10
	lodimetric (visual) endpoint determination	
IFU 3	Titratable Acidity	SOP-No. 289
Rev. 2017		2023-01
IFU 30	Determination of Formol Number	SOP-No. 289
Rev. 2005		2023-01
SOP-No. 567	Total protein in fruits and vegetables (and their	
2019-09	products)	
SOP-No. 659	Determination of fat indicators in animal and vegetable	
2023-01	fats and oils (automatic titration)	



1.1.9 Determination of ingredients and additives by means of photometric tests in food *

	Analyte title of the standard or of the in-house	Short title of the in-
issue/ in-house procedure	procedure Information on testing technology	house SOP
IFU 21	Determination of L-malic acid (enzymatic)	SOP-No. 306
Rev.2005	Determination of E-maile acid (enzymatic)	2015-08
IFU 22	Determination of citric acid (enzymatic)	SOP-No. 306
Rev.2005	(3.1.2)	2015-08
IFU 49	Determination of Proline	SOP-No. 291
Rev.2005		2020-01
IFU 52	Determination of Alcohol (enzymatic)	SOP-No. 410
Rev.2005		2021-03,
		SOP-No. 290
		2015-08
IFU 53	Determination of Lactic Acid (enzymatic)	SOP-No. 306
Rev.2005		2015-08
IFU 54	Determination of D-Isocitric Acid (enzymatic)	SOP-No.306
Rev.2005	, , ,	2015-08
IFU 55	Determination of glucose und fructose (enzymatic)	SOP-No. 306
Rev.2005		2015-08
IFU 56	Determination of Sucress (analymatic)	SOP-No. 306
Rev.2005	Determination of Sucrose (enzymatic)	2015-08
Rev.2003		2013-08
IFU 62	D-Sorbitol (enzymatic)	SOP-No.290
Rev.2005	, ,	2015-08
SOP-No. 410	Enzymatic detection of ethanol	
2021-03	(Beer, ice cream, fruit preparations)	
ASU L 06.00-8	Determination of hydroxyproline content in meat and	SOP-No. 582
2017-10	meat products	2019-10
ASU L 08.00-14	Investigation of food – Determination of nitrate and	SOP-No. 127
2008-06	nitrite content in sausage products after enzymatic	2007-05
	reduction from nitrate to nitrite – Spectrophotometric	
	method	
ASU L 02.00-12	Determination of foodstuffs - Determination of sucrose	SOP-No. 397
2009-06	and glucose content in milk products and ice-cream -	2019-12
	Enzymatic method	
ASU L 01.00-17	Investigation of food – determination of the lactose and	SOP-No. 398
2010-09	galactose content of milk and dairy products	2019-12
ASU L 48.02.07-2	Determination of maltose in children's rusks and rusk	SOP-No. 434
1985-05	flour	2019-12



1.1.10 Gravimetric determination of ingredient sin food and feed*

Standard / Date of	Analyte title of the standard or of the in-house	Short title of the
issue / in-house	procedure Information on testing technology	in-house SOP
procedure		
SOP-No. 287	Fat determination from meat and cheese	
2013-02		
SOP-No. 485	Determination of water, ash and fat content in coconut	
2016-06	milk powder	
SOP-No. 646	Total ash and acid-insoluble ash in spices and seasoning	
2021-05	ingredients	
ISO 659	Oilseeds – Determination of oil content	SOP-No. 513
2009-07	(Modification: grinding, extraction time)	2018-05
ISO 665	Oilseeds – Determination of moisture and volatile matter	SOP-No. 436
2000-09	content	2019-12
ISO 24557	Pulses – Determination of moisture content – Air oven	SOP-No. 591
2009-10	method	2019-12
UNECE Standard DDP-	UNECE Standard DDP-11 concerning the marketing and	SOP-No. 241
11 1992	commercial quality control of dried grapes – Annex I:	2010-06
	Determination of the moisture content of dried fruit	
ASU L 00.00-18	Investigation of food – determination of dietary fibre in	SOP-No. 351
1997-01Berichtigung	food	2021-08
2002-12		
ASU L 01.00-9	examination of food; - determination of the fat content	SOP-No. 353
2012-01	in milk; - Gravimetric method (reference method)	2019-12
ASU L 01.00-20	Investigation of food – Determination of the fat content	SOP-No. 352
2013-08	of milk and dairy products according to the gravimetric	2019-12
	Weibull-Berntrop method	
ASU L 01.00-27	Study of food - determination of the dry matter content	SOP-No. 346
1988-12	of milk and cream (cream); (Reference method)	2019-12
ASU L 01.00-77	Investigation of food – determination of the total ash of	SOP-No. 355
2002-05	milk and dairy products	2019-12
ASU L 02.06-E(EG) und	Methods of analysis relating to the composition of	SOP-No. 563
1(EG) bis 8(EG)	certain partially or completely dried, preserved milk	2019-07
1981-01	products	2013 07
	Method 2: Determination of water content	
ASU L06.00-3	Investigation of foodstuffs - Determination of water content	SOP-No. 244
2014-08	in meat and meat products - Gravimetric method -	2019-12
	Reference method	
	(Modification: Matrix here also fish)	
ASU L 06.00-04	Investigation of foodstuffs – determination of ashes in	SOP-No. 354
2017-10	meat and meat products	2019-11
	(Modification: <i>Matrix here also fish</i>)	-
ASU L 06.00-06	Investigation of foodstuffs – determination of the total	SOP-No. 350
2014-08	fat content in meat and meat products - Gravimetric	2021-01
	'	2021-01



ASU L 15.00-07 investigation of food – determination of the ash content in cereals, legumes and by-products by combustion ASU L 16.01-01 Determination of moisture content in cereal flour SOP-No. 589 2019-12 ASU L 16.00-05 Investigation of foodstuffs – determination of the total fat content in cereal products after acid digestion by extraction and gravimetry ASU L 31.00-04 Investigation of food – determination of ash in fruit and vegetable juices ASU L 31.00-18 Investigation of food – Determination of the total dry matter in fruit and vegetable juices – Gravimetric method with mass loss during drying (Modification: 1. drying parameters 2. Weighing 3. Matrix here also purees, puree and juice concentrates, dried fruits;) ASU L 39.00-E(EG) und Methods of analysis for determining the composition of some sugars intended for human consumption. Method 1: Determination of mass loss due to drying ASU L 44.00-4 Investigation of food – Determination of the total fat content in chocolate (Modification: hydrolysis, extraction) DGF B-II 3 Water and volatile constituents in feeding stuffs DGF B-II 3 Determination of sulphate DETERMINATION DETERMINATION OF SOP-No. 542 2005 (Modification: vessels, centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 2019-01		method according to Weibull –Stoldt- reference method (modification: <i>matrix here also fish</i>)	
2012-01 in cereals, legumes and by-products by combustion 2018-07 ASU L 16.01-01 Determination of moisture content in cereal flour 2008-12 ASU L 16.00-05 Investigation of foodstuffs – determination of the total fat content in cereal products after acid digestion by extraction and gravimetry ASU L 31.00-04 Investigation of food – determination of ash in fruit and vegetable juices ASU L 31.00-18 Investigation of food – Determination of the total dry matter in fruit and vegetable juices – Gravimetric method with mass loss during drying (Modification: 1. drying parameters 2. Weighing 3. Matrix here also purees, puree and juice concentrates, dried fruits;) ASU L 39.00-E(EG) und 1(EG) is 10(EG) 1981-01 Method 1: Determination of mass loss due to drying ASU L 44.00-4 Investigation of food – Determination of the total fat content in chocolate (Modification: hydrolysis, extraction) DGF B-II 3 Water and volatile constituents in feeding stuffs 1987 IFU 36 Determination of sulphate SOP-No. 542 2005 (Modification: vessels, centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 543 2019-11	ASU L15.00-07	Investigation of food – determination of the ash content	SOP-No. 539
ASU L 31.00-04 Investigation of foodstuffs – determination of the total fat content in cereal products after acid digestion by extraction and gravimetry ASU L 31.00-04 Investigation of food – determination of ash in fruit and vegetable juices ASU L 31.00-18 Investigation of food – Determination of the total dry matter in fruit and vegetable juices – Gravimetric method with mass loss during drying (Modification: 1. drying parameters 2. Weighing 3. Matrix here also purees, puree and juice concentrates, dried fruits;) ASU L 39.00- E(EG) und f(EG) bis 10(EG) some sugars intended for human consumption. Method 1: Determination of mass loss due to drying ASU L 44.00-4 Investigation of food – Determination of the total fat content in chocolate (Modification: hydrolysis, extraction) DGF B-II 3 Water and volatile constituents in feeding stuffs 1987 IFU 36 Determination of sulphate Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 2019-11 DETERMINATION OF SOP-No. 585 Determination of dry matter in food	2012-01		2018-07
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2017-10 fat content in cereal products after acid digestion by extraction and gravimetry ASU L 31.00-04 Investigation of food – determination of ash in fruit and vegetable juices ASU L 31.00-18 Investigation of food – Determination of the total dry matter in fruit and vegetable juices – Gravimetric method with mass loss during drying (Modification: 1.	2008-12		2019-12
extraction and gravimetry ASU L 31.00-04 Investigation of food – determination of ash in fruit and vegetable juices ASU L 31.00-18 Investigation of food – Determination of the total dry matter in fruit and vegetable juices – Gravimetric method with mass loss during drying (Modification: 1.	ASU L 16.00-05		SOP-No. 564
1997-01 vegetable juices ASU L 31.00-18 investigation of food – Determination of the total dry matter in fruit and vegetable juices – Gravimetric method with mass loss during drying (Modification: 1. drying parameters 2. Weighing 3. Matrix here also purees, puree and juice concentrates, dried fruits;) ASU L 39.00- E(EG) und 1(EG) bis 10(EG) some sugars intended for human consumption. Method 1: Determination of mass loss due to drying ASU L 44.00-4 Investigation of food - Determination of the total fat content in chocolate (Modification: hydrolysis, extraction) DGF B-II 3 Water and volatile constituents in feeding stuffs IFU 36 Determination of sulphate SOP-No. 274 2005 (Modification: vessels, centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals 2019-07 SOP-No. 585 2019-11	2017-10		2019-09
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matter in fruit and vegetable juices – Gravimetric method with mass loss during drying (Modification: 1.	1997-01	vegetable juices	2019-10
with mass loss during drying (Modification: 1.		,	SOP-No. 571
1. drying parameters 2. Weighing 3. Matrix here also purees, puree and juice concentrates, dried fruits;) ASU L 39.00- E(EG) und 1(EG) bis 10(EG) some sugars intended for human consumption. Method 1: Determination of mass loss due to drying ASU L 44.00-4 Investigation of food - Determination of the total fat content in chocolate (Modification: hydrolysis, extraction) DGF B-II 3 Water and volatile constituents in feeding stuffs 1987 IFU 36 Determination of sulphate SOP-No. 274 2005 IFU 60 Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 2010-07 SOP-No. 585 Determination of dry matter in food	1337 03		2019-09
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ASU L 44.00-4 1985-12 Investigation of food - Determination of the total fat content in chocolate (Modification: hydrolysis, extraction) DGF B-II 3 IFU 36 Determination of sulphate SOP-No. 274 2018-01 IFU 60 Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 2010-07 SOP-No. 585 Determination of dry matter in food	1(EG) bis 10(EG)	some sugars intended for human consumption.	2019-07
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DGF B-II 3 1987 IFU 36 2005 Determination of sulphate FU 60 Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 274 2018-01 SOP-No. 542 2018-09 VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 2010-07 SOP-No. 585 Determination of dry matter in food	1985-12	content in chocolate	2019-11
1987 IFU 36 Determination of sulphate SOP-No. 274 2005 Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 2010-07 SOP-No. 585 Determination of dry matter in food		(Modification: hydrolysis, extraction)	
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IFU 60 Determination of centrifugable pulp in fruit juices SOP-No. 542 2005 (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 1976 SOP-No. 585 2010-07 Determination of dry matter in food	IFU 36	Determination of sulphate	SOP-No. 274
2005 (Modification: vessels, centrifugation, determination of measured values) VDLUFA III 3.1 Determination of moisture in feeding stuffs and cereals SOP-No. 243 2010-07 SOP-No. 585 Determination of dry matter in food 2018-09	2005		2018-01
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1976 2010-07 SOP-No. 585 Determination of dry matter in food 2019-11	2005		2018-09
SOP-No. 585 Determination of dry matter in food 2019-11	VDLUFA III 3.1	Determination of moisture in feeding stuffs and cereals	SOP-No. 243
2019-11	1976		2010-07
	SOP-No. 585	Determination of dry matter in food	
SOP-No. 586 Determination of total ash in food	2019-11		
	SOP-No. 586	Determination of total ash in food	
2019-11	2019-11		



SOP-No. 587	Determination of the total fat content in food	
2019-11		
SOP-No. 588	Determination of whole protein in food	
2019-11		
SOP-No. 651	Determination of the water and ash content in various food	
2022-01	matrices (prepASH)	

1.1.11 Refractometric examinations in food

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
IFU 8 Rev. 2017	Determination of Soluble Solids (indirect method by refractometry)	SOP-No. 288 2019-10
EU-Durchführungs-VO Nr. 974/2014	Refractometric determination of soluble dry residue	SOP-No. 562 2021-08

1.1.12 Further physico-chemical investigations in food

1.1.12.1 Electrode measurements

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ASU L 31.00-2 1997-01	Investigation of food - Determination of the pH value of fruit and vegetable juices	SOP-No. 203 2022-01

1.1.12.2 Viscosimetry

Standard / Date of issue / in-house	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
procedure		
IFU 1A	Relative Density (Method using density meter)	SOP-No. 288
Rev. 2005		2019-10
SOP-No. 544	Determination of viscosity according to Bostwick	
2018-09		



1.1.12.3 Temperature

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
DIN 38404 Teil 4	German standard methods for water, wastewater and	
1976:12	sludge analysis	
	Physical and physico-chemical parameters (group C)	
	Determination of temperature (C4)	

1.1.13 Determination of ingredients in food products by HPLC/IC

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the inhouse SOP
ASU L 26.00-1	Investigation of food – Determination of nitrate content	SOP-No. 570
2018-10	in vegetable products – HPLC/IC method (modification: pre-column omitted)	2019-09

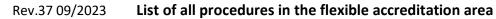
1.1.14 Determination of ingredients in food by HPLC/DAD

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
SOP-No. 473 2022-01	Determination of oligosaccharides in milk and milk powders by HPLC-FLD	
SOP-No. 669 2022-09	Determination of hydrocyanic acid in flaxseed, almonds and stone fruit products by HPLC-FLD	



1.2 Determination of ingredients and additives as well as allergens and drug residues by ELISA in food*

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
Veratox for Gliadin R5 (Quantitativ), Produkt 8510 V- GliadinR5_0114_ENSP	Immunological determination of gliadin in food by ELISA (test kit) (modification: wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 9 min)	SOP-No. 172 2015-04
Neomycin Artikel 5111NEO Stand: Oktober 7,2011	Immunological determination of neomycin in food by ELISA (test kit)	SOP-No. 219 2016-10
Artikel 5111GEN [17]04.20 Stand: 23. April 2020	Immunological determination of gentamicin in food by ELISA (test kit)	SOP-No. 220 2016-10
Streptomycin Artikel 5111STREP [17](Stand: 23. April 2020	Immunological determination of streptomycin in food ദൃശ്യപ്പELISA (test kit)	SOP-No. 226 2019-10
Veratox for mustard (Quantitativ) Artikel 8400 V-Mustard_ES_0415	Immunological determination of the senfallergen content in food by means of ELISA (test kit) (Modification: wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 6 min)	SOP-No. 319 2018-08
Veratox for Egg allergen (Quantitative) Artikel 8450 V-Egg_ES_0518	Immunological determination of the chicken egg allergen content in food by elisa (test kit) (modification: wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 8 min)	SOP-No. 401 2020-09
Veratox für Milk Allergen (Quantitative) Artikel 8470 V-TotalMilk_0418	Immunological determination of the milk allergen content in food by means of ELISA (test kit) (Modification: wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 9 min)	SOP-No. 488 2019-02
Veratox für Milk allergen (Quantitative) Artikel 8470 V-TotalMilk_0418	Sandwich ELISA for the quantitative determination of gliadins and related prolamins in food	SOP-No. 521 2018-12





1.3 Microbiological investigations

1.3.1 Determination and detection of bacteria, yeasts and moulds by means of cultural microbiological investigations in food*

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ASU L 00.00-20 2021-07	Investigation of foodstuffs - Horizontal method for the detection, counting and serotyping of Salmonella - Part 1: Detection of Salmonella spp. (adoption of the standard of the same name DIN EN ISO 6579-1, July 2017)	SOP-No. 577 2019-10
ASU L 00.00-22 2018-03	Investigation of foodstuffs - Horizontal method for the detection and counting of - Listeria monocytogenes and Listeria spp Part 2: Counting method (adoption of the standard of the same name DIN EN ISO 11290-2,	SOP-No. 574 2019-10
ASU L 00.00-25 2011-01	September 2017) Determination of presumptive Bacillus cereus in food - Colony counting method	SOP-No. 596 2019-12
ASU L 00.00-32/1 2018-03	Investigation of foodstuffs - Horizontal method for the detection and counting of - Listeria monocytogenes and Listeria spp Part 1: Detection method (adoption of the standard of the same name DIN EN ISO 11290-1, September 2017)	SOP-No. 575 2019-10
ASU L 00.00-55 2004-12	Method for the counting of coagulase-positive staphylococci (Staphylococcus aureus and other species) in food, Part 1: Method with Baird Parker Agar (according to DIN EN ISO 6888-1)	
ASU L 00.00-57 2006-12 ASU L 00.00-88/1	Method for counting Clostridium perfringens in food - Colony counting method (according to DIN EN ISO 7937) Investigation of food – Horizontal method the counting	SOP-No. 606
2023-04	of microorganisms -Part 1: Colony counting at 30 °C by means of cast plate method (according to DIN EN ISO 4833-1:2013-12)	2020-04
ASU L 00.00-88/2 2023-04	Horizontal method the counting of microorganisms - Part 2: Colony counting at 30 °C by means of surface method (according to DIN EN ISO 4833-2:2014-05)	SOP-No. 607 2020-04
ASU L 00.00-91 2006-12 ASU L 00.00-107 2007-04	Investigation of food – Horizontal method for the detection of Shigella spp. in food Horizontal method for the detection and counting of Campylobacter spp. in food - Detection method (according to DIN EN ISO 10272-1)	



ASU L 00.00-132/2	Investigation of food – Horizontal method for counting	SOP-No. 579
2021-03	ß-glucuronidase-positive E. coli in food - Part 2:	2019-10
	Colony counting method with 5-bromine-4-chloro-3-	
	indole-ß-D-glucuronide (according to DIN ISO 16649-	
	2:2009-12	
ACILL 00 00 422 /4		
ASU L 00.00-133/1	Investigation of food - Horizontal method for the	
2010-09	detection and counting of Enterobacteriaceae in food -	
	Part 1: MPN technique (according to DIN ISO 21528-1)	
ASU L 00.00-133/2	Investigation of food – Horizontal method for the	SOP-No. 593
<mark>2019-12</mark>	detection and counting of Enterobacteriaceae in food –	2019-12
	Part 2: Colony counting technique (according to DIN ISO	
	21528-2:2017-09)	
ASU L 01.00-3	Investigation of food – determination of coliform germs	SOP-No. 580
1987-03	in milk, dairy products, butter, cheese and ice cream;	2019-10
	Process with astrong culture medium	
ASU L 01.00-25	Investigation of foodstuffs - Determination of	
1997-09	Escherichia coli in milk, dairy products, butter, cheese	
1997-09		
	and ice cream - Method with liquid nutrient medium	
ASU L 01.00-37	examination of food; determination of the number of	SOP-No. 595
1991-12	yeasts and molds in milk and dairy products; Reference	2019-12
	methods	
	(Modification: here also examination of other foods; Spiral	
	plate)	
ASU L 02.07-2	Investigation of foodstuffs – determination of coagulase-	
1987-03	positive staphylococci in dried milk products and	
	processed cheese, selective enrichment process	
ACILL OC 00 25	Bestimmung von Enterobacteriaceae in Fleisch –	
ASU L 06.00-25	Tropfplattenverfahren (nach DIN 10164)	
1987-11	Tropiplattenverramen (nach bilv 10104)	
ASU L 06.00-32	Investigation of foodstuffs - determination of	
1992-06t	Enterococcus faecalis and Enterococcus faecium in meat	
	and meat products; Spatula method (reference method)	
	(according to DIN 10106)	
ASU L 06.00-35	Determination of aerobically growing lactic acid bacteria	
1992-12	in meat and meat products (according to DIN 10109)	
1332 12	in medicand medic products (decording to bin 10105)	
ASU L 06.00-39	Determination of mesophilic sulfite-reducing clostridia in	
	·	
2017-10	meat and meat products	
ACILL 0C 00 10	(According to DIN 10103)	
ASU L 06.00-43	Counting of Pseudomonas spp. In meat and meat	
2011-06	products (according to DIN 13720)	
VDLUFA VI M 7.13	Determination of thermoduric (thermodrug-resistant)	
1996	microorganisms (deviation: nutrient medium Columbia	
	blood agar, anaerobic incubation at 37°C for the	
	detection of thermo-resistant streptococci)	
VDLUFA VI M 7.23.2	Determination of acetic acid bacteria, colony counting	
2010	method with universal beer agar	
	medica with aniversal seer agai	1



ISO/TS 22964:2017-04	Qualitative detection of Cronobacter spp. (Enterobacter sakazakii) in milk and dairy products	SOP-No. 280 2011-09
IFU Method No. 3, II., 1996-04	Quantitative determination of osmotolerant yeasts in food (original title: Osmophilic-osmoduric yeasts typs – "Osmotolerants" count) (deviation: additional detection of moulds)	
IFU Method No. 4, III., 1996-04	Method for the detection of spores of heat-resistant molds	
IFU Method No. 4, IV., 1996-04	Method for the detection of xerophilic molds	
IFU Method No.12 2019-04	Method on the Detection of taint producing Alicyclobacillus in Fruit Juices	SOP-No. 464 2020-04
SOP-0489 2016-10	Qualitative detection of methicillin-resistant Staphylococcus aureus (MRSA) in food; Enrichment in Müller-Hinton and selective tryptone-soy broth and chromogenic MRSA selective agar	
SOP-0494 2016-08	Screening for broad-spectrum β -lactamases (ESBL)-forming Enterobacteriaceae in food	

1.3.2 Hygrometric determinations

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ISO 21807	Microbiology of food and feed - Horizontal method	SOP-No. 404
2004-09	for determining water activity	2014-03

1.4 Molecular biological investigations

1.4.1 Detection of specific DNA sequences and determination of animal species by means of realtime PCR in food and feed, tobacco and tobacco products*

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
ASU L 00.00-105 2014-02	Investigation of food – Methods for the detection of genetically modified organisms and their products-Quantitative methods based on nucleic acids	
ASU L 00.00-122 2008-06	Food testing – detection of a specific DNA sequence commonly used in genetically modified organisms (GMOs) from the cauliflower mosaic virus (CaMV 35S promoter, P35S) and from Agrobacterium tumefaciens (Tnos) in food – screening methods (Modification: <i>Matrix here also feed and tobacco</i>)	SOP-No. 162 2016-04
ASU L 00.00-148 2014-02	Detection of a DNA sequence of the FMV promoter (pFMV) in food by means of real-time PCR (element-specific method)	SOP-No. 431 2018-01



ASU L 00.00-169 2019-07	Investigation of food – detection and determination of peanuts in food using real-time PCR	
ASU L 08.00-59 2013-01	Detection and determination of mustard (Sinapis alba) and soy (Glycine max) in boiled sausages using real-time PCR	SOP-No. 433 2019-08
ASU L 10.00-12 2021-07	Investigation of food-fish species determination in raw fish and fish products by sequence analysis of cytochrome b sequences	SOP-No. 432 2016-09
ASU L 16.04.03-1 2012-07	Preparation of DNA from native corn starch	SOP-No. 428 2015-04
ASU L 18.00-21 2014-08	Investigation of food – detection and determination of Brazil nut (Bertholletia excelsa) in rice and wheat biscuits as well as in sauce powder using real-time PCR process principles	SOP-No. 531 2018-02
ASU L 23.04/03-1 2010-09	Construct-specific real-time PCR method for the detection of genetic modification in flaxseed and flaxseed products	SOP-No. 298 2012-07
SOP Nr. 164 2019-05	Detection of a specific DNA sequence from celery (Apium graveolens) in food using real-time PCR (according to §64 LFGB method design)	
CRLVL04/05VR/VP 2007-04	Event-specific detection of genetically modified Mais MIR604 using real-time PCR	SOP-No. 165 2008-11
CRLVL29/04VR/VP 2005-01	Event-specific detection of genetically modified maize GA21 using real-time PCR	SOP-No. 166 2008-11
CRLVL03/05VR/VP 2007-06	Event-specific detection of genetically modified maize DAS-59122-7 using real-time PCR	SOP-No. 167 2008-11
SOP-No. 168 2008-11	Event-specific detection of genetically modified maize NK603 using real-time PCR	
SOP-No. 169 2008-11	Event-specific detection of genetically modified soy Roundup Ready using real-time PCR	
CRLVL25/04VR 2009-06	Event-specific detection of genetically modified Mais MON810 using real-time PCR	SOP-No. 170 2008-11
CRLVL02/04VR/VP 2015-02	Event-specific detection of genetically modified Mais TC1507 using real-time PCR	SOP-No. 171 2008-11
ASU L 00.00-31 2001-07	Method for extracting DNA from food, feedand tobacco (CTAB method)	SOP-No. 173 2018-05
ASU L 15.05-1 2002-05	Method for extracting DNA from food and feed (Wizard method)	SOP-No. 174 2016-10
SOP-No. 175 2019-10	Fluorimetric DNA quantification using Picogreen reagents	



SOP-No. 189	Front specific detection of genetically modified mains	
2008-11	Event-specific detection of genetically modified maize Bt11 using real-time PCR	
SOP-No. 190	Event-specific detection of genetically modified maize	
2008-11	Bt176 using real-time PCR	
CRLVL01/04VR/VP	Event-specific detection of genetically modifiedMON863	SOP-No. 191
2005-02	by means of real-time PCR	2008-11
	· ·	
ASU L 08.00-58(V)	Detection of a specific DNA sequence from lupine in food	SOP-No. 192
2011-06	using real-time PCR	2019-08
SOP-No. 193	GMO screening for the detection of the construct P35: BAR	
2017-04	in genetically modified rice using real-time PCR	
SOP-No. 204	Event-specific detection of genetically modified maize T25	
2009-02	using real-time PCR	
SOP-No.205	Detection of a specific DNA sequence from peanut in food	
2019-06	using real-time PCR	
CRL VL05/06VP	Detection of genetically modified soy MON89788 by real-	SOP-No. 212
2008-02	time PCR	2019-05
ASU L 00.00-125	GMO screening for the detection of the CTP2-CP4-EPSPS	SOP-No. 213
2008-12	sequence in food using real-time PCR	2019-10
SOP-No. 216	CNO servering for the detection of the not and have gone	1013 10
2009-08	GMO screening for the detection of the pat and bar gene sequence in genetically modified oilseed rape using real-	
2009-08	time PCR	
CRL VL 16/05VP	Event-specific detection of genetically modified maize	SOP-No. 221
2005	MON88017 using real-time PCR	2009-09
ASU L 44.00-8	Detection of a specific DNA sequence from hazelnut in	SOP-No. 222
2010-01	food using real-time PCR	2018-09
SOP-No. 228	Detection of a specific DNA sequence found in plants in	
2009-11	food using real-time PCR	
SOP-No. 316	Qualitative detection of animal species in food	
<mark>2017-03</mark>		
SOP-No. 400	Detection of a specific DNA sequence from cashew in	
2014-01	food using real-time PCR	
SOP-No. 402	Detection of a specific DNA sequence from almonds in	
<mark>2014-01</mark>	food using real-time PCR	
SOP-No. 403	Detection of a specific DNA sequence from sesame in	
2017-02	food using real-time PCR	
SOP-No. 406	Animal species quantification in food	
2014-03		
SOP-No. 429	RT-PCR for amplification of a DNA sequence of the	
2015-03	cryIAb/CryIAc gene in rice	
SOP-No. 430	Detection of a specific DNA sequence from walnut in food	
2015-03	using real-time PCR	
	<u> </u>	



ELIDI VI 02/11VD	Event-specific detection of genetically modified soy	SOP-No. 475
EURL-VL-02/11VP 2013-05	MON87708 using real-time PCR (according to EURL-VL-	2016-08
2013-03	02/11VP)	2010-00
CRLVL07/09VP	Event-specific detection of genetically modified soy	SOP-No. 476
2012-01	MON87769 in food using real-time PCR	2016-08
CRLVL01/09VP	Event-specific detection of genetically modified soy	SOP-No. 477
2011-09	CV127 in food using real-time PCR	2016-08
CRLVL07/07VP	Event-specific detection of genetically modified soy DP-	SOP-No. 478
2009-01	305423-1 in food using real-time PCR	2016-08
ASU L 00.00-116	GMO screening for the detection of DNA of the promoter	SOP-No. 479
2007-12	from the cauliflower mosaic virus and the terminator	2016-04
	from Agrobacterium tumefaciens by means of real-time	
	PCR	
SOP-No. 491	Detection of a specific DNA sequence from pecan nut in	
2016-08	food using real-time PCR	
SOP-No. 492	Detection of a specific DNA sequence from macadamia in	
2016-08	food using real-time PCR	
SOP-No. 493	Detection of a specific DNA sequence from pistachio in	
2016-08	food using real-time PCR	
SOP-No. 530	Detection of a specific DNA sequence from fish in food	
2018-02	using real-time PCR	
SOP-No. 618	GMO screening for the detection of otp/mepsps in cotton	
2020-06	using real-time PCR	
EURL-VL-10/10VP	Event-specific detection of genetically modified maize	SOP-No. 535
2012-11	DAS-40278-9 in food and feed using real-time PCR	2018-05
IWA 32	Screening of genetically modified organisms (GMOs) in	
2019-04	cotton and textiles	
		1

1.4.2 Determination of bacteria and viruses in food using real-time PCR**

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
ASU L 00.00-98	Investigation of food – Qualitative detection of	SOP-No. 426
2007-04	salmonella in food – Real-time PCR method	2019-02
ASU L 00.00-147/2 (V)	Food testing – Horizontal method for the determination	SOP-No. 422
<mark>2022-04</mark>	of hepatitis A virus and norovirus in food – Part 2:	2018-03
	Method for qualitative detection – Real-time RT-PCR	
	(Restriction: here only detection of norovirus)	
	(Modification: MS2 phage as process control)	



ASU L 06.32-01 2013-08	Investigation of food – Detection of Campylobacter spp. in minced meat – Real-time PCR-Verfahren	SOP-No. 421 2017-03
SOP-No. 396 2023-02	Investigation of food – Qualitative detection of Listeria monocytogenes by means of real-time PCR	
SOP-No. 422 2018-03	Qualitative detection of hepatitis A on soft fruit using real-time RT-PCR	
SOP-No. 423 2020-07	Investigation of food – Qualitative detection of Listeria spp. by means of real-time PCR	
SOP-No. 425 2017-02	Qualitative detection of Cronobacter spp. in milk and dairy products using real-time PCR	
SOP-No. 427 2022-10	Qualitative detection of Alicyclobacillus spp. In fruit juices and fruit concentrates using real-time PCR	
SOP-No. 444 2023-02	Investigation in food – Qualitative detection of Shigatoxin-producing Escheria coli (STEC) & enterohemorrhagic Escheria coli (EHEC) using real-time PCR	
SOP-No. 490 2016-08	Qualitative detection of Shigella spp. in milk and dairy products using real-time PCR	

1.5 Sensory tests in food

1.5.1 Simply descriptive sensory examinations of food*

Norm/Ausgabedatum Hausverfahren	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
ASU L 00.90-6	Examination of foodstuffs – Sensory test methods -	SOP-No. 302
2015-06	Simple descriptive test	2012-09
ASU L 00.90-7	Examination of food – Sensory test methods –	
2007-12	Triangular test	
ASU L 00.90-8	Examination of foodstuffs – Sensory test methods –	
2007-12	Comparative test in pairs	
ASU L 00.90-14	Examination of foodstuffs – Sensory test methods –	
2004-12	Descriptive test with subsequent quality assessment	

1.5.2 Special sensory testing of olive oil

Norm/Ausgabedatum	Analyte title of the standard or of the in-house	Short title of the
Hausverfahren	procedure Information on testing technology	in-house SOP
VO (EG) Nr. 640/2008	Characteristics of olive oils and olive-pomace oils and	
2008-07	the methods for their determination: Organoleptic	
	testing of virgin olive oils	

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1.6 Food sampling

Norm/Ausgabedatum	Analyte title of the standard or of the in-house	Short title of the
Hausverfahren	procedure Information on testing technology	in-house SOP
VO (EG) Nr. 401/2006	Commission Regulation laying down the methods of	
2014-07	sampling and analysis for the official control of the	
	mycotoxin content of foodstuffs	
	(Restriction: here only sampling)	
SOP-No. 307	Sampling for microbiological analysis of food	
2013-08		
Richtlinie 2002/63/EG	Establishing Community methods of sampling for the	
2002-07	official control of pesticide residues in and on products of	
	plant and animal origin and repealing Directive	
	79/700/EEC	
VO (EG) Nr. 1882/2006	Establishment of sampling methods and methods of	
2006-12	analysis for the official control of the nitrate content of	
	certain foodstuffs	
	(Restriction: here only sampling)	
VO (EG) Nr. 1883/2006	Establishment of methods of sampling and analysis for	
2006-12	the official control of the levels of dioxins and dioxin-like	
	PCBs in certain foodstuffs	
\(\alpha\) (\(\beta\) (\(\beta\) (\(\beta\))	(Restriction: here only sampling)	
VO (EG) Nr. 333/2007	Establishment of sampling methods and methods of	
2007-03	analysis for the official control of the content of lead,	
	cadmium, mercury, inorganic tin, 3-MCPD and	
	benzo(a)pyrene in foodstuffs (Postriction: hara only sampling)	
DIN CEN/TS 15560	(Restriction: here only sampling) Food – Methods for the detection of genetically modified	
DIN CEN/TS 15568 2007-03	organisms and their products – Sampling strategies	
2007-03	(Restriction: here only sampling)	
	(nestriction, here only sumpling)	

1.7 Sampling of feeding stuffs

Norm/Ausgabedatum Hausverfahren	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
VO (EG) 152/2009 Anhang 1 2014-07	Feed sampling	
VO (EG) 691/2013 2013-07	Amendment of Regulation (EC) No 152/2009 as regards sampling methods and methods of analysis (Modification: here also for matrix food) (Restriction: here only sampling)	

1.8 Sample preparation of food and feed

Norm/Ausgabedatum Hausverfahren	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
DGF C-VI 11d	Fatty acid methyl ester (alkaline transesterification)	SOP-No. 512
1998		2021-05
ASU L 00.00-19/1	Determination of element traces in food - pressure	SOP-No. 53
2015-06	digestion (modification: matrix here also feed)	2021-09

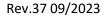


- 2 Investigation of consumer goods and textiles
- 2.1 Physical, physico-chemical and chemical investigations
- 2.1.1 Determination of residues and contaminants by liquid chromatography and mass-selective detection (LC-MS-MS) in consumer goods and textiles **

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
SOP-No. 214 2020-04	Determination of nicotine in textiles by LC-MS-MS	
SOP-No. 340 2013-08	Determination of quaternary ammonium compounds (QAV) in consumer goods by LC-MS-MS	
SOP-No. 487 2023-03	Determination of PFAS in consumer goods by LC-MS-MS	
SOP-No. 517 2017-03	Determination of acrylic acid in hygiene articles by HPLC-DAD	
SOP-No. 543 2022-11	Determination of acrylamide in dry, heated foods, packaging, hygiene products and paper using LC-MSMS Restriction: here only packaging, hygiene products and paper	
SOP-No. 625 2020-10	Determination of isothiazolins in consumer goods, cosmetics, hygiene articles, aqueous extracts and hot melts by LC-MS-MS	

2.1.2 Determination of chromium (VI) in consumer goods and textiles by IC-ICP-MS **

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
DIN EN 71-3 2021-06	Safety of toys - Part 3: Migration of certain elements (Restriction: here only analysis of chromium (VI)) (Modification: Matrix here also pigments)	SOP-No. 438 2021-08
SOP-No. 304 2021-08	Determination of extractable chromium (VI) in textiles using IC-ICP-MS after extraction with acidic synthetic welding solution	



List of all procedures in the flexible accreditation area



2.1.3 Determination of residues and contaminants in consumer goods by gas chromatography with standard detectors (GC-FID)

Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
SOP-No. 261 2016-09	Determination of MOSH and MOAH in food and consumer goods by GC-FID	
	(Restriction: here only examination of consumer goods)	
SOP-No.418 2020-06	Determination of mineral oil (MOSH & MOAH) in food, feed and packaging materials using online coupled LC-GC-FID	
	(Deviation: here only for packaging materials)	

2.1.4 Determination of residues and contaminants in consumer goods by gas chromatography with mass-selective detectors (GC-ICP-MS. GC-MSD) $\ast\ast$



Standard / Date of issue / in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
DIN EN 71-3	Safety of toys – Part 3: Migration of certain elements	SOP-No.20
2019-08	(restriction: here only analysis of organotin compounds)	2022-05
SOP-No. 31 2020-01	Determination of phthalic acid esters in consumer goods and hygiene products by GC-MSD	
SOP-No. 42	Determination of flame retardants in house dust, sediments,	
2016-12	fish, water, food, feed, electronic waste and consumer goods	
	(Deviation: here only consumer goods)	
SOP-No. 55	Determination of alkylphenols, alkylphenol ethoxylates and	
2019-10	bisphenol A in consumer goods by GC-MSD	
SOP-No. 121	Determination of epoxidized soybean oil (ESBO) in food and	
2006-04	consumer goods	
	(Deviation: here only consumer goods)	
SOP-No. 128	Determination of aromatic amines in materials and articles by	
2007-05	GC-MSD (according to WP 89.1. Ökotex 100, EWG 76/769/EC)	
SOP-No. 159	Determination of dimethylformamide and dimethylacetamide	
2018-12 SOP-No. 230	in consumer goods by HS-GC-MSD Determination of the mass concentration of PCDD/PCDF and	
2021-07	dioxin-like PCBs in consumer goods and hygiene articles by	
2021-07	GC-MSMS	
SOP-No. 293	Determination of phenol and chlorophenols in consumer	
2023-06	goods by GC-MSD	
SOP-No. 341	Determination of EC and EPA PAHs in consumer goods by GC-	
2019-11	MSD	
SOP-No. 342	Determination of pesticides in consumer goods and	
2013-08	environmental samples using GC-MSD (QuEChERS)	
	(Restriction: here only examination of consumer goods	
SOP-No. 117	Determination of pesticides in consumer goods and	
2020-06	environmental samples using GC-MSD (QuEChERS)	
	(Deviation: here only consumer goods)	
SOP-No. 548	Determination of EC and EPA PAHs in adhesives, hot melt,	
2019-07	silicone and acrylic samples using GC-MSD	
SOP-No. 550	Determination of high levels (0.1%-1%) of alkylphenols,	
2019-01	ethoxylates and bisphenols in consumer goods by GC-MSD	
SOP-No. 558	Determination of rosin from consumer goods by GC-MSD	
2019-02		
SOP-No. 597	Determination of antioxidants from vegetable oils, meat and	
2022-12	feed by GC-MSD	
SOP-No. 620	Determination of allergenic fragrances in consumer goods by	
2021-11	GC-MSD	
SOP-No. 628	Determination of aldehydes in consumer goods by GC-MSD	
2020-12		



SOP-No. 652 2021-11	Determination of ethylene glycol and propylene glycol in consumer articles by GC-MSD	
ISO 787-28	General methods of tests for pigments and extenders – Part	SOP-No. 560
2019-05	28: Determination of total content of polychlorinated biphenyls (PCB) by dissolution, cleanup and GC-MS	2023-05

2.1.5 Determination of elements in consumer goods and textiles by means of inductively coupled plasma mass spectrometry (ICP-MS) **

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ISO 7086-1	Glass containers for foodstuffs – Discharge of lead and	SOP-No. 208
2000-03	cadmium – Part 1: Test methods	2019-01
	(Modification: here also examination of plastic vessels)	
DIN EN ISO 17294-	Water quality – Application of inductively coupled	SOP-No. 79
2 2017-01	plasma mass spectrometry (ICP-MS) – Part 2: Determination of selected elements including uranium isotopes	2021-11
	(Modification: Analytes here also Ta, Ti; Investigation also of digestion solutions of consumer goods incl. pressure digestion as well as heavy metals in textiles)	
DIN EN 71-3	Safety of toys – Part 3: Migration of certain elements	SOP-No. 318
2021-06	(modification: matrix here also pigments)	2021-08
SOP-No. 272	Determination of extractable metals in consumer goods	
2020-06	with isotonic saline solution by ICP-MS	
Resolution AP	Resolution AP (89)1 on the use of colorants in plastic	SOP-No. 273
(89)1	materials coming into contact with food	2020-06
1989-09	(Modification: Analysis here using ICP-MS)	
DIN EN 16711-2	Textiles – Determination of metal content – Part 2:	
2016-02	Determination of extractable metals with acidic synthetic welding solution using ICP-MS	2020-06
	(Modification: Analytes here also Mn, Se, Sn and Zn)	



2.1.6 Photometric determination of contaminants in consumer goods and textiles*

Standard/Date of issue/ in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
ASU B 82.02-1 1985-06	investigation of consumer goods; Determination of formaldehyde release from textile Consumer goods (modification: <i>analysis here using UV/VIS</i>)	
SOP-No. 13 ECB 2014-06	Determination of free and hydrolyzed formaldehyde in solid paper-based material by spectrophotometry	

2.1.7 Gravimetric investigations of consumer goods

Standard/Date of issue/ in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ASU B 80.30-1(EG) 1998-01	Investigation of consumer goods – Basic rules for determining migration – Annex	
ASU B 80.30-4 2008-10	Investigation of consumer goods – plastics – Part 1: Guidance for the selection of test conditions and test methods for the overall migration	
ASU B 80.30-6 2008-10	Investigation of consumer goods – plastics – Part 3: Test methods for total migration into aqueous test foods by total immersion	
ASU B 80.30-8 2008-10	Investigation of consumer goods – plastics – Part 5: Test methods for total migration into aqueous test foods by cell	
ASU B 80.30-10 2008-10	Investigation of consumer goods – plastics – Part 7: Test methods for total migration into aqueous test foods with a bag	
ASU B 80.30-12 2008-10	Investigation of consumer goods – plastics – Part 9: Test methods for total migration into aqueous test foods by filling the article	
ASU B 80.30-17 2008-10	Investigation of consumer goods – plastics Part 14: Test methods for "replacement tests" for total migration from plastics intended for contact with fatty foods using the test media iso-octane and 95% ethanol	
ASU B 80.30-18 2008-10	Investigation of consumer goods – plastics – Part 15: Alternative test methods for the determination of migration into fatty test foods by rapid extraction in iso-octane and/or 95% ethanol	
ASU B 80.30-19 2008-10	Investigation of consumer products – Substances in plastics subject to restrictions - Part 1: Guidance on test methods for the specific migration of substances from plastics into food	



and test foods, the determination of Substanzen in plastics	
and the selection of contact conditions with test foods	

2.1.8 Simple visual investigations to determine the color fidelity of consumer goods*

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
ASU B 82.02-13	Determination of the colour fidelity of articles of daily use	SOP-No. 176
2011-12	Part 2: Test with welding simulant	2022-07
ASU B 82.92-3	Determination of the colourability of articles of daily use -	SOP-No. 176
2011-12	Part 1: Test with saliva simulant	2022-07
SOP-No. 546	Beilstein test	
2019-01		

2.1.9 Determination of PCDD/PCDF and dioxin-like PCBs using high-resolution gas chromatography/high-resolution massspectrometry (HRGC-HRMS)

Standard/Date of issue/in-house procedure	•	Short title of the in-house SOP
SOP-No. 230	Determination of the mass concentration of PCDD/PCDF and	
2021-11	dioxin-like PCBs in consumer and hygiene articles	

2.2 Determination and detection of bacteria by means of cultural microbiological investigations on furnishings and consumer goods in the food sector *

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
ASU B 80.00-1 1998-01	Investigation of consumer goods determination of the surface germ content on furnishing and consumer goods in the food sector Part 1: Quantitative swab method	SOP-No. 262 2011-05
ASU B 80.00-2 1998-01	Investigation of consumer goods-Determination of the surface germ content on furnishing and consumer goods in the food sector – Part 2: Semi-quantitative swabmethod	SOP-No. 262 2011-05
ASU B 80.00-3 1998-01	Investigation of consumer goods-Determination of the surface germ content on furnishings and commodities in the food sector – Part 3: Semi-quantitative method with nutrient-coated extraction methods, knock-off methods	SOP-No. 262 2011-05
ASU B 80.56-5 2008-10	Paper and cardboard intended for contact with food – Determination of the transition of antimicrobial components (according to DIN EN 1104)	SOP-No. 604 2020-04
Ph. Eur. 2.6.12 8. Ausgabe	Microbiological testing of non-sterile products: counting of reproducible microorganisms	SOP-No. 609 2020-04



Ph. Eur. 2.6.13	Microbiological testing of non-sterile products:	SOP-No. 610
8. Ausgabe	detection of specified microorganisms	2020-04

2.3 Special sensory testing of the smell and taste of paper, cardboard and consumer goods *

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
DIN EN 1230-1 2010-02	Paper and cardboard intended for contact with food – Sensory analysis Part 1: Odour	
DIN EN 1230-2 2010-02	Paper and cardboard intended for contact with food- Sensory analysis Part 2: Taste transfer Restriction: here only verification by means of triangle test)	
ASU B80.00-4 2008-10	Examination of consumer goods – Sensory testing – Testing of packaging materials and packaging materials for food (Restriction: here only verification by means of triangle test)	

3 Examination of cosmetics

	•	Short title of the in-house SOP
SOP-No. 452	Determination of polysilicon-15 in cosmetics by HPLC	Will no longer be
2015-03		offered

4 Investigation of chemical products

•	•	Short title of the in-house SOP
SOP-No. 315	Determination of acrylic acid and residual monomers	
2013-01	from superabsorbents according to EDANA means	
	HPLC-UV-VIS	





- 5 Investigation of water
- 5.1 Physical, physico-chemical, chemical investigations
- 5.1.1 Determination of organic and metal-organic compounds by gas chromatography and mass-selective detection (GC-MSD, GC-ICP-MS) **

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
SOP-No. 5 2019-03	Determination of organo-lead compounds (trimethyl lead) in water	
SOP-No. 85 2018-12	Determination of chlorobenzenes in water by GC-MSD	
SOP-No. 103 2020-07	Determination of 16 polycyclic aromatic hydrocarbons (PAH9 in drinking water, surface water and groundwater)	
SOP-No. 154 2020-05	Determination of phthalates in water by GC-MSD	
SOP-No. 155 2018-05	Determination of chlorophenols in water with acetylation	
SOP-No. 156 2019-02	Determination of alkylphenols, alkylphenol ethoxylates and bisphenols in water by GC-MSD	
SOP-No. 667 2022-08	Determination of 1,3-dichloropropane-2-ol and 3-monochloropropane-1,2-diol from cold water extracts by GC-MSD	
DIN EN ISO 17353 (F 13) 2005-11	Water quality – Determination of selected organotin compounds – Method using gas chromatography (Modification: <i>Analysis here using ICP-MS</i>)	SOP-No. 2 2020-05

5.1.2 Determination of elements by means of ICP-MS

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
DIN EN ISO 17294-2 2017-01	Water quality – Application of inductively coupled plasma mass spectrometry (ICP-MS) – Part 2: Determination of selected elements including uranium isotopes (Modification: <i>Analytes here also Ta, Ti</i>)	



5.1.3 Further chromatographic investigations

•	,	Short title of the in-house SOP
DIN EN ISO 10304-1 2009-07	Water quality – Determination of dissolved anions by liquid ion chromatography - Part 1: Determination of bromide, chloride, fluoride, nitrate, nitrite, phosphate and sulphate	SOP-No.37 2020-02
SOP-No. 234 2009-11	Determination of glyphosate, AMPA and glufosinate in water by LC-MS-MS	
SOP-No. 551 2019-02	Determination of elemental sulfur from liquid matrices by GC-ICP-MS	

6 Investigation of sediments, soil and sludges

6.1 Samplepreparation

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
DIN EN 16174 2012-11	Sludge, treated biowaste and soil - Digestion of elements with aqua regia	SOP-No. 439 2020-06
	(Restriction: here only application of method A)	

6.2 Physical, physico-chemical and chemical investigations

6.2.1 Determination of organic compounds by liquid chromatography (LC-MS-MS) **

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in-house SOP
SOP-No. 233 2009-11	Determination of glyphosate, AMPA and glufosinate in sediments by LC-MS-MS	



6.2.2 Determination of organic and metal-organic compounds by gas chromatography and mass-selective detection (GC-MSD and GC-ICP-MS) **

Standard/Date of issue/in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ISO 23161 2019-04	Soil quality – Determination of selected organotin compounds – Gas chromatographic method	SOP-No. 1 2022-07
SOP-No.1 2022-07	Determination of organotin compounds in sediments by GC-ICP-MS	
SOP-No.4 2019-04	Determination of organo-lead compounds (trimethyl lead) in soils, sediments and sludges	
SOP-No.20 2022-05	Determination of organotin compounds in consumer goods by means of GC-ICP-MS	
DIN EN ISO 18287 2006-05	Soil quality determination of polycyclic aromatic hydrocarbons (PAHs) gas chromatographic method with detection by mass spectrometry (GC-MS9 (ISO 18287:2006)	SOP-No. 6 2019-10
SOP-No. 117 2020-06	Determination of pesticides in consumer goods and environmental samples using GC-MSD (QuEChERS) (Here for sediments and soils)	
SOP-No. 342 2013-08	Determination of pesticides in consumer goods and environmental samples using GC-MSD (QuEChERS) (Restriction: here only investigation of sediments and soils)	
SOP-No. 553 2019-02	Determination of alkylphenols and alkylphenol ethoxylates and bisphenols from soil and sediments by GC-MSD	

6.2.3 Determination of PCDD/PCDF and dioxin-like PCBs by HRGC-HRMS

Standard/Date of issue/	Analyte title of the standard or of the in-house	Short title of the in-
in-house procedure	procedure Information on testing technology	house SOP
SOP-No. 231 2021-11	Determination of the mass concentration of PCDD/PCDF and dioxin-like PCBs in environmental samples	

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6.2.4 Determination of elements bymeans of inductively coupled plasma mass spectrometry (ICP-MS)

Standard/Date of issue/ in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the inhouse SOP
DIN EN ISO 17294-2	Water quality - Application of inductively coupled	SOP-No. 439
2017-01	plasma mass spectrometry (ICP-MS) - Part 2:	2020-06
	Determination of selected elements including	
	uranium isotopes	
	(Modification: for sediments, soil and sludge	
	determination in royal water outcrops)	

6.2.5 Gravimetrische Bestimmungen

Standard/Date of issue/ in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the inhouse SOP
DIN EN 15934	Sludge, treated biowaste, soil and waste -	SOP-No. 26
2012-11	Calculation of the dry matter fraction after	2020-06
	determination of the dry residue or the water	
	content	
	(Restriction: here only application of method A)	

7 Investigation of Biota

Standard/Date of issue/ in-house procedure	Analyte title of the standard or of the in-house procedure Information on testing technology	Short title of the in- house SOP
ASU L 00.00-19/1 2015-06	Investigation of foodstuffs - Determination of traces of elements in foodstuffs - Pressure digestion	SOP-No. 53 2021-09
	(adoption of the standard of the same name DIN EN 13805, issue December 2014) (Modification: <i>Matrix here Biota</i>)	
DIN EN ISO 17294-2 2017-01	Water quality - Application of inductively coupled plasma mass spectrometry (ICP-MS) - Part 2: Determination of selected elements including uranium isotopes Modification: for biota determination in digestion solutions)	SOP-No. 53 2021-09
SOP-No. 3 2022-08	Determination of organotin compounds in biota by GC-ICP-MS	



8 Examinations according to drinking water ordinance - TrinkwV

Sampling

Method	Title
DIN EN ISO 19458 (K 19)	Water quality - Sampling for microbiological
2006-12	tests

Enclosure 1: MICROBIOLOGICAL PARAMETERS

Part I: General requirements for drinking water

Seq. No.	Parameter	Method
1	Escherichia coli (E. coli)	DIN EN ISO 9308-1 (K 12) 2017-09
2	Enterococci	DIN EN ISO 7899-2 (K 15) 2000-11

PART II: Requirements for drinking water intended for dispensing in sealed containers

Seq. No.	Parameter	Method
1	Escherichia coli (E. coli)	DIN EN ISO 9308-1 (K 12) 2017-09
2	Enterococci	DIN EN ISO 7899-2 (K 15) 2000-11
3	Pseudomonas aeruginosa	DIN EN ISO 16266 (K 11) 2008-05

ENCLOSURE 2: CHEMICAL PARAMETERS

PART I: Chemical parameters whose concentration in the distribution network, including the drinking water installation, usually no longer increases

not used

PART II: Chemical parameters whose concentration in the distribution network, including the drinking water installation, can increase

not used

ENCLOSURE 3: INDICATOR PARAMETERS

PART I: General indicator parameters

Seq. No.	Parameter	Method
1	Aluminium	not used
2	Ammonium	not used
3	Chlorid	not used
4	Clostridium perfringens (including spores)	DIN EN ISO 14189 (K 24) 2016-11
5	Coliform bacteria	DIN EN ISO 9308-1 (K 12) 2017-09
6	Iron	not used
7	Staining (spectral absorption coefficient Hg 436 nm)	not used
8	Odor (as TON)	not used

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Seq. No.	Parameter	Method
9	Taste	not used
10	Colony number at 22 °C	DIN EN ISO 6222 (K 5) 1999-07
10	Colony number at 22	TrinkwV §15 Absatz (1c)
11	Colony number at 36 °C	DIN EN ISO 6222 (K 5) 1999-07
11	Colony number at 50°C	TrinkwV §15 Absatz (1c)
12	Conductivity	not used
13	Manganese	not used
14	Sodium	not used
15	Organically bound carbon (TOC)	not used
16	Oxidizability	not used
17	Sulfate	not used
18	Turbidity	not used
19	Hydrogen ion concentration	not used
20	Calcilet dissolving capacity	not used

PART II: Special requirements for drinking water in drinking water systems – installation

Parameter	Method
Legionella spec.	ISO 11731 2017-05
	UBA Recommendation 18 December 2018

ENCLOSURE 3a: Requirements for drinking water with regard to radioactive substances not used

Parameters that are not included in Annexes 1 to 3 of the Drinking Water Ordinance Further periodic studies

not used