Deutsche Akkreditierungsstelle GmbH

Annex to the Accreditation Certificate D-PL-14234-01-01 according to DIN EN ISO/IEC 17025:2018

Valid from: 11.08.2025

Date of issue: 11.08.2025

This annex is part of the accreditation certificate D-PL-14234-01-00

Holder of certificate:

GALAB Laboratories GmbH Am Schleusengraben 7 21029 Hamburg

with the location

GALAB Laboratories GmbH Am Schleusengraben 7 21029 Hamburg

The testing laboratory fulfils the requirements according to DIN EN ISO/IEC 17025:2018 to perform the conformity assessment activities listed in this annex. The testing laboratory fulfils additional legal and normative requirements, where applicable, including those in relevant sectoral programmes, provided that these are expressly confirmed below.

The requirements for the management system in DIN EN ISO/IEC 17025 are written in a language relevant to testing laboratories and are generally in accordance with the principles of DIN EN ISO 9001.

This certificate attachment was issued by the German Accreditation Body GmbH and is digitally sealed. It is only valid together with the written document and reflects the status at the time of issue. The current status of the valid and monitored accreditation is available in the database of accredited bodies of the German Accreditation Body (www.dakks.de)

Abbreviations used: see last page Side 1 from 26

Tests in the fields:

physical, physicochemical and chemical investigations of food, feed and consumer goods; sampling of food and feed; sensory and microbiological examinations of foodstuffs and consumer goods; molecular biological investigations of food and feed, selected immunological examinations of food; Microbiological examinations of furnishings and consumer goods in the food sector

Flexible accreditation area:

The testing laboratory is required to operate within the marked test areas without being subject to requires prior information and consent from DAkkS,

- [Flex A] the application of the standardised or equivalent standards listed here test procedures with different output levels permitted.
- [Flex B] the free choice of standardised test methods or test methods equivalent to them allowed.

[Flex C] allows the modification as well as further and new development of test methods.

The test methods listed are exemplary. The testing laboratory has an up-to-date List of all test procedures in the flexible accreditation area. The list is publicly available on the test laboratory's website.

- 1 Testing of food and feed
- 1.1 Physical, physicochemical and chemical investigations
- 1.1.1 Determination of Ingredients, pesticides and residues of pharmacologically active substances and contaminants by means of liquid chromatography with mass selective detector (MS/MS) in food and feed [Flex C]

DIN EN 15662 Plant-based food - Multimethod for the determination of

2018-07 pesticide residues with GC and LC after acetonitrile

extraction/distribution and purification with dispersive SPE -

Modular QuEChERS method

(Restriction: Analysis here only with LC-MS-MS)

EURL-SRM QuPPE 2019-05	Quick method for the analysis of numerous highly polar pesticides in food involving extraction with acidified methanol and LC-MS/MS measurement (QuPPe-PO-method) (Modification: column, running fluid; Extension of Method 4.1 to Matrin and Oxymatrine)
SOP No. 91 2017-04	Determination of coccidiostats in food using LC-MS-MS
SOP No. 138 2017-03	Determination of Mykotoxins in cereal products, bakery products and baby food using LC-MS-MS
SOP No. 195 2017-07	Determination of tropane alkaloids in cereals, soaps and creams using LC-MS-MS
SOP No. 232 2011-06	Determination of glyphosate, AMPA and glufosinate in food and feed using LC-MS-MS
SOP No. 333 2013-08	Determination of quaternary ammonium compounds (QAV) in food and feed using LC-MS-MS
SOP No. 448 2015-12	Determination of chloramphenicol, florfenicol and thiamphenicol in food using LC-MS-MS
SOP No. 496 2016-08	Determination of guazatine acetate in bananas and citrus fruits
SOP No. 508 2018-05	Determination of alternariatoxins in cereals by LC-MS-MS
SOP No. 518 2017-06	Determination of ergot alkaloids in cereals and feed using LC-MS-MS
SOP No. 524 2018-01	Determination of sialic acid in dairy products and infant formula by LC-MS-MS
SOP No. 529 2018-01	Determination of shingomyelin in dairy products and Infant formula by LC-MS-MS
SOP No. 533 2018-03	Determination of cucubitacins in cucurbits (zucchini, pumpkin, cucumber) and baby porridge by LC-MS-MS
SOP No. 541 2018-08	Determination of furocoumarins in food by LC-MS-MS

SOP No. 543 2018-08	Determination of acrylamide in dry, heated foods, Packaging, hygiene products and paper using LC-MS-MS (Restriction: <i>only food here</i>)
SOP No. 545 2019-02	Determination of opium alkaloids in cereals and poppy seeds by LC-MS-MS
SOP No. 552 2019-11	Determination of β -lactams in food by LC-MS-MS
SOP No. 617 2020-06	Determination of sulfonamides in food by LC-MS-MS
SOP No. 622 2020-07	Determination of pyrrolizidine alkaloids in food by LC-MS-MS
SOP No. 623 2020-12	Determination of patulin in fruits, purees, concentrates and fruit preparations by LC-MS-MS
SOP No. 642 2021-02	Determination of cannabinoids in food using LC-MS-MS
SOP No. 650 2021-07	Determination of sudan dyes in spices, oleoresin and sauces by LC-MS-MS
SOP No. 670 2022-11	Determination of vitamin B1 (thiamine) in cereal-based baby food using LC-MS-MS

1.1.2 Determination of ingredients by gas chromatography with conventional detector (FID) in food [Flex C]

DGF C-VI 10a 2000	Gas chromatography: analysis of fatty acids and fatty acid distribution (Modification: <i>Extraction</i>)
SOP No. 525 2017-11	Determination of cholesterol in dairy products and infant formula using GC-FID

1.1.3 Determination of mineral oil by means of online coupled LC-GC-FID in food [Flex A]

SOP No. 418 Determination of mineral oil (MOSH & MOAH) in food using

2017-11 online-coupled LC-GC-FID

1.1.4 Determination of ingredients, pesticide residues and organic contaminants by gas chromatography with mass-selective detectors (MS, MS/MS) in food [Flex C]

DIN EN 15662 Plant-based food - Multimethod for the determination of 2018-07

pesticide residues with GC and LC after acetonitrile

extraction/distribution and purification with dispersive SPE -

Modular QuEChERS method

(Restriction: Analysis here only with GC-MS-MS)

ASU L 00.00-36/2 Investigation of foodstuffs - Determination of bromide residues

in low-fat foods - Part 2: Determination of inorganic bromide

ASU L 00.00-49/2 Examination of foodstuffs - Low-fat foods - Determination of

1999-11 dithiocarbamate and thiuram disulfide residues - Part 2: Gas

chromatographic method

(Modification: Detector MS; Reduction of reaction approach

1:10; Headspace Sampler; Incubation at 90°C)

Examination of foodstuffs - Low-fat foods - Determination of ASU L 00.00-49/2

dithiocarbamate and thiuram disulfide residues - Part 2: Gas Correction

2002-12 chromatographic method

(Modification: Detector MS; Reduction of reaction approach 1:10;

Headspace Sampler; Incubation at 90°C)

DGF C-VI 18(10) Fatty acid-bound 3-chloropropane-1,2-diol (3-MCPD ester) and

2015 2,3-epoxypropane-1-ol (glycidol). Determination in fats and oils

by GC-MS (difference method)

SOP No. 109 Determination of EC and EPA PAHs in food and feed using GC-MS

2019-10

2004-07

SOP No. 132 Determination of phthalic acid esters and plasticizers in food

2017-07 using GC-MS

SOP No. 303 Determination of phenoxycarboxylic acids in food using GC-MS

2014-01

SOP No. 636 Determination of ethylene oxide in cereals using headspace GC-

2022-06 MS

Valid from: 11.08.2025

Date: 11.08.2025 Page 5 from 26

SOP No. 653 Determination of 2-chloroethanol and ethylene oxide in food

2021-11 using GC-MS-MS

1.1.5 Determination of organic contaminants by gas chromatography with mass-selective detectors (MS, MS/MS) in feed [Flex A]

SOP No. 109 Determination of EC and EPA PAHs in food and feed using GC-MS

2019-10

2017-04

2017-05

1.1.6 Determination of organic contaminants by high-resolution gas chromatography with high-resolution mass spectrometry (HRMS) in food and feed [Flex A]

EU-Regulation 2017/644 Determination of sampling methods and analytical methods for

the control of levels of dioxins and dioxin-like PCBs in certain

foodstuffs

(Modification: internal standard OCDD for OCDF)

EU-Regulation 2017/771 Determination of sampling methods and methods of analysis for

the control of levels of dioxins and dioxin-like PCBs in certain

feedingstuffs

(Modification: internal standard OCDD for OCDF)

SOP No. 559 Determination of phosphine in food using HS-GC-MS

2019-05

1.1.7 Determination of Ingredients and Additives Using High-performance Anion Exchange Chromatography (HPAEC) in food [Flex A]

AOAC 2001.02 Determination of trans-Galactooligosaccharides (TGOS) in

2002 selected food products

(Restriction: here only examination of GOS raw materials)

SOP No. 248 Determination of galactooligosaccharides (GOS) in infant formula

2017-01 using HPAEC-PAD

SOP No. 569 Determination of sugars in foods using HPAEC-PAD

2019-10

1.1.8 Determination of Elements in Food and Feed by Inductively Coupled Plasma Mass Spectrometry (ICP-MS) [Flex C]

DIN EN ISO 17294-2 Water Quality - Application of Inductively Coupled Plasma Mass

2017-01 Spectrometry (ICP-MS) - Part 2: Determination of Selected

Elements including Uranium Isotopes

(Extension: Analytes here also Ta, Ti; investigation of digestion

solutions of food and feed)

DIN EN 16802 Food – Determination of elements and their

2016-07 Compounds – Determination of inorganic arsenic in

Foods of marine origin and plant foods

mit HPLC-ICP-MS

(Modification: Matrix here also feed)

ASU L 00.00-93 Testing of foodstuffs - Determination of iodine in food - ICP-MS

2008-12 method

SOP No. 66 Determination of free ionizable copper in Cu-chlorophyll

2020-06 by extraction/ICP-MS

SOP No. 81 Determination of methylmercury in food, feed and oils by

2021-01 distillation /ICP-MS

1.1.9 Determination of ingredients and key figures by means of titrimetric tests in food [Flex B]

ASU L 00.00-46/1 1999-11	Examination of foodstuffs - Determination of sulfite in Food - Part 1: Optimised Monier-Williams process
ASU L 01.00-10/1 2016-03	Examination of foodstuffs; Determination of the nitrogen content of milk according to Kjeldahl and calculation of the crude protein content
ASU L 06.00-7 2014-08	Examination of foodstuffs - Determination of the crude protein content in meat and meat products - Titrimetric method according to Kjeldahl - Reference method (Extension: Matrix here also fish)
ASU L 13.00-5 2012-01	Examination of foodstuffs - determination of the acidity and acidity of animal and vegetable fats and oils
ASU L 13.00-10 2019-07	Examination of foodstuffs - Animal and vegetable fats and oils - Determination of iodine count
ASU L 13.00-37 2018-06	Examination of foods - Determination of the peroxide number in animal and vegetable fats and oils - Iodometric (visual) endpoint determination
IFU 3 Rev. 2017	Titratable Acidity
IFU 30 Rev. 2005	Determination of Formol Number
SOP-No. 567 2019-09	Total protein in fruit and vegetables (and their products) (Kjehldahl method)
SOP No. 659 2022-01	Determination of fat indicators in animal and vegetable fats and oils (automatic titration)

1.1.10 Determination of ingredients and additives by means of photometric examinations in food [Flex B]

ASU L 02.00-12 Determination of foodstuffs - Determination of the content of

2009-06 Sucrose and glucose in dairy products and ice cream -

Enzymatic process

ASU L 06.00-8 Determination of hydroxyproline content in meat and

2017-10 meat products

ASU L 08.00-14 Testing of foodstuffs - Determination of nitrate and

2008-06 nitrite content in sausage products after enzymatic reduction of

Nitrate to Nitrite - Spectrophotometric Method

IFU 21 Determination of L-malic acid (enzymatic)

Rev.2005

IFU 22 Determination of citric acid

Rev.2005

IFU 49 Determination of prolin

Rev.2005

IFU 52 Determination of alcohol (enzymatic)

Rev. 2005

IFU 53 Determination of lactic acid (enzymatic)

Rev. 2005

IFU 54 Determination of D-isocitric acid (enzymatic)

Rev. 2005

IFU 55 Determination of glucose and fructose (enzymatic)

Rev. 2005

IFU 56 Determination of sucrose (enzymatic)

Rev. 2005

IFU 62 D-sorbitol (enzymatic)

Rev. 2005

Valid from: 11.08.2025 Date: 11.08.2025

Page 9 from 26

1.1.11 Determination of ingredients by means of gravimetric tests in food and feed [Flex B]

ISO 659 2009-07	Oilseeds - determination of oil content (modification: <i>grinding, extraction time</i>)
ISO 665 2000-09	Oilseeds - Determination of moisture and volatile matter content
ISO 24557 2009-10	Pulses - Determination of moisture content - Air oven method
ASU L 00.00-18 1997-01 Correction 2017-10	Examination of foods - Determination of dietary fibres in foods
ASU L 01.00-9 2012-01	Examination of foodstuffs - Determination of fat content in milk - Gravimetric method (reference method)
ASU L 01.00-20 2013-08	Examination of foodstuffs - Determination of the fat content of milk and dairy products according to the gravimetric Weibull-Berntrop method
ASU L 01.00-27 1988-12	Examination of foodstuffs; Determination of the dry matter content of milk and cream (cream); Reference method
ASU L 01.00-77 2002-05	Examination of foodstuffs - determination of the total ash of milk and dairy products
ASU L 02.06-E(EG) and 1(EG) to 8(EG) 1981-01	Methods of analysis of the composition of certain partially or wholly dried preserved dairy products Chapter III/Method 2: Determination of water content
ASU L 06.00-3 2014-08	Examination of foodstuffs - Determination of the water content in meat and meat products - Gravimetric method - Reference method (Extension: <i>Matrix here also fish</i>)
ASU L 06.00-4 2017-10	Examination of foodstuffs – determination of ash in meat and meat products (Extension: Matrix here also fish)
ASU L 06.00-6 2014-08	Examination of foodstuffs – Determination of the total fat content in meat and meat products – Gravimetric method according to Weibull-Stoldt – Reference method (Extension: Matrix here also fish)

Valid from: 11.08.2025 Date: 11.08.2025

Page 10 from 26

ASU L 15.00-7 2012-01	Investigation of foodstuffs - determination of ash content in cereals, legumes and by-products by combustion
ASU L 15.00-8 2012-01	Examination of Foodstuffs - Determination of Crude Fat Content and Total Fat Content in Cereals and Cereal Products and Feedingstuffs Randall Extraction Method (Modification: weighing, hydrolysis, extraction)
ASU L 16.01-1 2008-12	Determination of the moisture content in cereal flour
ASU L 16.00-5 2017-10	Examination of foodstuffs - Determination of the total fat content in cereal products after acid digestion by extraction and gravimetry
ASU L 31.00-4 1997-01	Examination of foodstuffs - determination of ash in fruit and vegetable juices
ASU L 31.00-18 1997-09	Examination of foodstuffs - Determination of the total dry matter in fruit and vegetable juices - Gravimetric method with mass loss during drying (Modification: drying conditions, weighing; Extension: Matrix here also purees, puree and juice concentrates, dried fruits)
ASU L 39.00-E(EG) and 1(EG) to 10(EG) 1981-01	Methods of analysis for determining the composition of certain sugars intended for human consumption Method 1: Determination of mass loss due to drying
ASU L 44.00-4 1985-12	Examination of foods - Determination of the total fat content in chocolate (Modification: <i>Hydrolysis, Extraction</i>)
ASU L 53.00-4 1996-02	Examination of foodstuffs – Examination of spices and seasoning ingredients – Determination of total ash and acid-insoluble ash
ASU F 0001 (EG) 2010-09	Examination of Feed – Determination of the Moisture Content in Feed
DGF B-II 3 1987	Water and volatiles in feed
IFU 36 2005	Determination of sulphate

IFU 60 2005	Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, measurement of measured values)
VDLUFA III 3.1 1976	Determination of moisture in feed and cereals
SOP No. 585 2019-11	Gravimetric determination of dry matter in food
SOP No. 586 2019-11	Gravimetric determination of total ash in food
SOP No. 587 2019-11	Gravimetric determination of total fat content in food
SOP No. 588 2019-11	Gravimetric determination of total protein in food
SOP No. 651 2022-01	Fully automatic determination of water and ash content in food using prepASH

1.1.12 Further physical, physicochemical and chemical investigations [Flex A]

DIN 16160 Feed – Determination of hydrogen cyanide by HPLC

2012-05 (Modification: Application to food)

ASU L 26.00-1 Testing of Foodstuffs - Determination of Nitrate Content in

2018-10 Vegetable Products - HPLC/IC Method

(Modification: pre-column omitted)

ASU L 31.00-2 Examination of foodstuffs - Determination of the pH value of fruit

1997-01 and vegetable juices

ASU L 40.00-10/3 Testing of foodstuffs - Testing of honey -

2019-07 Determination of the Hydroxymethylfurfural Content – Part 3:

High-performance liquid chromatographic method

IFU 1A Relative Density (Method using density meter)

Rev. 2005

IFU 8 Determination of Soluble Solids (indirect method by

Rev. 2017 refractometry)

IFU 69 Determination of hydroxymethylfurfural

2005

SOP No. 473 Determination of oligosaccharides in food using HPLC-FLD

2022-04

SOP No. 544 Determination of viscosity according to Bostwick

2018-09

1.2 Determinations from Allergens and residues of pharmacologically active substances by enzyme immunoassay (ELISA) in food [Flex B]

Immunological determination of gliadin in food using ELISA (test Neogen

Veratox for Gliadin R5 kit)

(Quantitativ), (Modification: wavelength 450 nm, colorless sulfuric acid,

Rev.: 8510 shortening of the incubation time to 9min)

2014-01

Neogen Immunological determination of mustard allergen content in food

Veratox for Mustard using ELISA (test kit)

(Modification: wavelength 450 nm, colorless sulfuric acid, (Quantitative)

Ref.: 8400 shortening of the incubation time to 6min)

2018-05

Valid from: 11.08.2025

Date: 11.08.2025 Page 13 from 26

Neogen

Veratox for Egg Allergen

(Quantitative)

Ref.: 8450

2018-05

Immunological determination of the chicken egg allergen content

in food using ELISA (test kit)

(Modification: wavelength 450 nm, colorless sulfuric acid,

shortening of the incubation time to 8min)

Neogen

Veratox for Milk Allergen

(Quantitative)

Ref.: 8470 2018-05

Immunological determination of the milk allergen content in food

using ELISA (test kit)

(Modification: wavelength 450 nm, colorless sulfuric acid,

shortening of the incubation time to 9min)

Neogen

Veratox for soy allergen

(Quantitative) Ref.: 8410 2018-05

Sandwich ELISA for the photometric determination of the

soy allergen content in food

Euro Proxima Neomycin ELISA

Ref.: 5111NEO 2011-10

Immunological determination of neomycin in food using ELISA

(test kit)

Euro Proxima Gentamicin ELISA Ref. 5111GEN

2020-04

Immunological determination of gentamicin in food using ELISA

(test kit)

Euro Proxima Streptomycin ELISA

Ref.:5111STREP

2020-04

Immunological determination of streptomycin in food using ELISA

(test kit)

R-Biopharm AG

RIDASCREEN Gliadin

(quantitativ) Ref.: R7001 2009-10

Sandwich ELISA for the quantitative determination of gliadins and

related prolamins in food

R-Biopharm AG

RIDASCREEN FAST Sesame

(quantitativ) Ref.: R7202 2008-06

Sandwich ELISA for the photometric determination of the

sesame allergen content in food

Valid from: 11.08.2025

Date: 11.08.2025 Page 14 from 26

2018-03

2018-03

2018-03

2010-09

2018-03

1.3 Determination and detection of bacteria, yeasts and moulds by means of culture microbiological tests in food [Flex B]

ASU L 00.00-20 Testing 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)

(Restriction: without Appendix D)

ASU L 00.00-22 Examination of foodstuffs - Horizontal method for the detection

and counting of - Listeria monocytogenes and of Listeria spp. - Part 2: Counting method (adoption of the standard of the same name

DIN EN ISO 11290-2, September 2017)

ASU L 00.00-32/1 Examination 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)

ASU L 00.00-88/1 Examination of foodstuffs - Horizontal method for counting

2015-06 microorganisms - Part 1: Colony counting at 30 °C using the cast

plate method (adoption of the standard of the same name DIN EN

ISO 4833-1, December 2013 edition)

ASU L 00.00-88/2 Examination of foodstuffs - Horizontal method for counting

2015-06 microorganisms - Part 2: Colony counting at 30 °C by surface

method (adoption of the standard of the same name DIN EN ISO

4833-2, May 2014 edition)

ASU L 00.00-91 Testing of foodstuffs - Horizontal method for the detection of

2006-12 Shigella spp. in foodstuffs

ASU L 00.00-107 Horizontal method for the detection and counting of

2007-04 Campylobacter spp. in food - Detection method (according to DIN

EN ISO 10272-1)

ASU L 00.00-132/2 Examination of foodstuffs - Horizontal method for the counting of

β-glucuronidase-positive Escherichia coli in food - Part 2: Colony counting method with 5-bromo-4-chloro-3-indole-β-D-glucuronide (adoption of the standard of the same name DIN ISO 16649-2,

edition December 2009)

ASU L 00.00-133/2 Examination of foodstuffs - Horizontal method for the detection

and counting of Enterobacteriaceae - Part 2: Colony counting

method (adoption of the standard of the same name DIN EN ISO

21528-2, September 2017)

Valid from: 11.08.2025

Date: 11.08.2025 Page 15 from 26

ASU L 01.00-3

Examination of foodstuffs; Determination of coliform germs in 1987-03 milk, dairy products, butter, cheese and ice cream; Processes with solid culture medium (Modifikation: Cromocult Coliformen Agar; Spiralplater) ASU L 01.00-37 Examination of foodstuffs; Determination of the number of yeasts 1991-12 and molds in milk and dairy products; Reference method (Modification: Spiral plates Extension: here also examination of other foods) IFU Method No. 12 Method for detecting spoilage-causing alicyclobacillus in fruit 2004-09 juices

SOP No. 489 Qualitative detection of methicillin-resistant Staphylococcus 2016-10

aureus (MRSA) in food; Enrichment in Müller-Hinton and selective

tryptone soy broth and chromogenic MRSA selective agar

SOP No. 494 Screening for broad-spectrum β-lactamase (ESBL)-producing

2016-08 Enterobacteriaceae in food

1.4 Hygrometric determinations [Flex A]

ISO 21807 Microbiology of food and feed - Horizontal method for 2004-09 determining water activity

1.5 Molecular biological investigations

1.5.1 Detection of specific DNA sequences, genetically modified organisms and identification of animal species by real-time PCR in food, feed and consumer goods [Flex B]

ASU L 00.00-105 Investigation of foodstuffs - Methods for the detection of 2014-02 genetically modified organisms and their products - Quantitative methods based on nucleic acids

ASU L 00.00-122 Testing of food - Detection of a specific DNA sequence from the 2008-06 cauliflower mosaic virus (CaMV 35S promoter, P35S) and Agrobacterium tumefaciens (T-nos) in food, commonly used in genetically modified organisms (GMOs) - Screening methods

(Extension: Matrix here also feed)

ASU L 00.00-125 GMO screening for the detection of the CTP2-CP4-EPSPS sequence

2008-12 in food by real-time PCR

ASU L 00.00-148 Detection of a DNA sequence of the FMV promoter (pFMV) in food

2014-02 by real-time PCR (element-specific method)

Valid from: 11.08.2025 Date: 11.08.2025

Page 16 from 26

Valid from:

Date:

11.08.2025

11.08.2025

ASU L 00.00-169 2019-07	Examination of food – detection and determination of peanuts in food using real-time PCR
ASU L 10.00-12 2012-07	Investigation of Food - Fish Species Identification in Raw Fish and Fish Products by Sequence Analysis of Cytochrome B Sequences
ASU L 18.00-21 2014-08	Examination of foods - Detection and determination of Brazil nut (Bertholletia excelsa) in rice and wheat biscuits as well as in sauce powder using real-time PCR method principles
ASU L 23.04/03-1 2010-09	Examination of food - Construct-specific real-time PCR method for the detection of genetic modification in flaxseed and flaxseed products
CRLVL01/09VP 2011-09	Event-specific detection of genetically modified soybean CV127 in food using real-time PCR
CRLVL07/09VP 2012-01	Event-specific detection of genetically modified soybean MON87769 in food using real-time PCR
CRLVL07/07VP 2009-01	Event-specific detection of genetically modified soybean DP-305423-1 in food by real-time PCR
EURL-VL 10/10VP 2012-11	Event-specific detection of genetically modified maize DAS-40278-9 in food and feed by real-time PCR
EURL-VL-02/11VP 2013-05	Event-specific detection of genetically modified soybean MON87708 in food using real-time PCR
IWA 32 2019-04	Screening of genetically modified organisms (GMOs) in cotton and textiles
SOP No. 193 2017-04	GMO screening for the detection of the construct P35:BAR in genetically modified rice by real-time PCR
SOP No. 216 2009-08	GMO screening for the detection of the pat and bar gene sequence in genetically modified oilseed rape by real-time PCR
SOP No. 316 2017-03	Qualitative detection of animal species in food
SOP No. 400 2014-01	Detection of a specific DNA sequence from cashews in food using real-time PCR
SOP No. 402 2014-01	Detection of a specific DNA sequence from almonds in food using real-time PCR

Translation

Page 17 from 26

SOP No. 403 2017-02	Detection of a specific DNA sequence from sesame seeds in food using real-time PCR
SOP No. 406 2014-03	Animal species quantification in food
SOP No. 429 2015-03	RT-PCR for amplification of a DNA sequence of the cryIAb/CryIAc gene in rice
SOP No. 491 2016-08	Detection of a specific DNA sequence from pecan nut in food using real-time PCR
SOP No. 492 2016-08	Detection of a specific DNA sequence from macadamia in food using real-time PCR
SOP No. 493 2016-08	Detection of a specific DNA sequence from pistachio in food using real-time PCR
SOP No. 530 2018-02	Detection of a specific DNA sequence from fish in food using real-time PCR
SOP No. 618 2020-06	GMO screening for the detection of the otp/mepsps sequence in cotton by real-time PCR

1.5.2 Determination of bacteria and viruses by real-time PCR in food [Flex C]

ASU L 00.00-147/2 (V) 2014-02	Examination of foodstuffs - Horizontal method for the determination of - Hepatitis A virus and norovirus in food - Part 2: Method for qualitative detection - Real-time RT-PCR (Restriction: here only detection of norovirus; (Modification: MS2 phage as process control)
SOP No. 422 2018-02	Qualitative Detection of Hepatitis A on Soft Fruit by Real-Time PCR
SOP No. 427 2016-10	Qualitative Detection of Alicyclobacillus spp. in Fruit Juices and Fruit Juice Concentrates by Real-time PCR
SOP No. 444 2014-12	Testing in food - Qualitative detection of Shiga toxin-producing Escherichia coli (STEC) & enterohaemorrhagic Escherichia coli (EHEC) by real-time PCR
SOP No. 490 2016-08	Qualitative detection of Shigella spp. in milk and dairy products by real-time PCR

1.6 **Sensory Testing of Food**

1.6.1 Simple descriptive sensory examinations of food [Flex B]

Examination of foodstuffs - Sensory test methods - Simple ASU L 00.90-6

2015-06 descriptive testing

ASU L 00.90-7 Examination of foodstuffs - Sensory test methods - Triangular

2007-12 testing

ASU L 00.90-8 Examination of foodstuffs - Sensory test methods - Pairwise

2007-12 comparative testing

ASU L 00.90-14 Examination of foodstuffs - Sensory test methods - Descriptive

2004-12 testing followed by quality assessment

1.6.2 Special sensory testing of olive oil [Flex A]

Regulation (EC) No. 640/2008 Characteristics of olive oils and olive pomace oils and the

2008-07 procedures for their determination: Organoleptic testing of virgin

olive oils

1.7 Food Sampling [Flex A]

DIN CEN/TS 15568 Food – Methods for the detection of genetically modified

2007-03 organisms and their products – Sampling strategies

(Restriction: here only sampling)

VO (EG) Nr. 333/2007 Commission Regulation (EC) No 333/2007 of 28 March 2007

2007-03 laying down the sampling methods and methods of analysis for

the control of the content of lead, cadmium, mercury, inorganic

tin, 3-MCPD and benzo(a)pyrene in foodstuffs

(Restriction: here only sampling)

VO (EG) Nr. 401/2006 Commission Regulation (EC) No 401/2006 of 23 February 2006

laying down the methods of sampling and analysis for the official

control of the mycotoxin content of foodstuffs

(Restriction: here only sampling)

VO (EG) Nr. 1882/2006 Commission Regulation (EC) No. 1882/2006 of 19 December 2006

> laying down the sampling methods and methods of analysis for the official control of the nitrate content of certain foodstuffs

(restriction: here only sampling)

Valid from: 11.08.2025

2014-07

2006-12

Date: 11.08.2025 Page 19 from 26

VO (EG) Nr. 1883/2006 Commission Regulation (EC) No 1883/2006 of 19 December 2006

2006-12 laying down the methods of sampling and analysis for the official

control of the levels of dioxins and dioxin-like PCBs in certain

foodstuffs (restriction: here only sampling)

Directive 2002/63/EC Commission Directive 2002/63/EC of 11 July 2002 laying down

Community sampling methods for the official control of pesticide

residues in and on products of plant and animal origin and

repealing Directive 79/700/EEC

SOP No. 307 Sampling for microbiological analysis of food

2013-08

2013-07

2002-07

1.8 Sampling of feed [Flex A]

Regulation (EC) 152/2009 Commission Regulation (EC) No 152/2009 of 27 January 2009

Annex 1 laying down the methods of sampling and analysis for the official

2014-07 inspection of feedingstuffs, feed sampling

Regulation (EC) 691/2013 Commission Regulation (EU) No 691/2013 of 19 July 2013

amending Regulation (EC) No 152/2009 as regards methods of

sampling and analysis

(Modification: here also for matrix foods;

(Restriction: here only sampling)

1.9 Sample preparation of food and feed [Flex A]

ASU L 00.00-19/1 Determination of Element Traces in Food - Pressure Digestion

2015-06 (Extension: *Matrix here also Feed*)

DGF C-VI 11d1998 Fatty acid methyl ester (alkaline transesterification)

2 Examination of consumer goods

2.1 Physical, physicochemical and chemical investigations

2.1.1 Determination of residues and organic contaminants by means of liquid chromatography with mass selective detector (LC-MS-MS) in consumer goods [Flex C]

SOP No. 214 Determination of nicotine in textiles using LC-MS-MS

2016-06

SOP No. 340 Determination of quaternary ammonium compounds (QAV) in

2013-08 consumer goods using LC-MS-MS

Valid from: 11.08.2025

Date: 11.08.2025 Page 20 from 26

SOP No. 625 Determination of isothiazolins in consumer goods, cosmetics, 2020-10 hygiene products, aqueous extracts and hot melts using LC-MS-MS

2.1.2 Determination of chromium (VI) by ion chromatography and inductively coupled plasma mass spectrometry (IC-ICP-MS) in consumer goods [Flex C]

DIN EN 71-3 Safety of toys - Part 3: Migration of certain elements 2021-06 (Restriction: here only analysis of chromium(VI))

(Modification: Matrix here also pigments)

SOP No. 304 Determination of extractable chromium(VI) in textiles by IC-ICP-2021-08 MS after extraction with acidic synthetic welding solution

2.1.3 Determination of Contaminants by Gas Chromatography with Standard Detectors (GC-FID) in Consumer Goods [Flex A]

SOP No. 261 Determination of MOSH and MOAH in food and consumer goods

2016-09 using GC-FID

(Restriction: here only examination of consumer goods)

2.1.4 Determination of Ingredients, residues and organic contaminants by gas chromatography with mass-selective detectors (-MS) in consumer goods [Flex C]

DIN EN 71-3 2019-08	Safety of toys - Part 3: Migration of certain elements (Restriction: here only analysis of organotin compounds)
SOP No. 31 2007-01	Determination of phthalic acid esters in consumer goods and hygiene products using GC-MS
SOP No. 55 2004-07	Determination of alkylphenols, alkylphenol ethoxylates and bisphenol A in consumer goods by GC-MS
SOP No. 293 2012-04	Determination of phenol and chlorophenols in consumer goods using GC-MS
SOP No. 341 2019-02	Determination of EC and EPA PAHs in consumer goods using GC-MS
SOP No. 342 2013-08	Determination of pesticides in consumer goods and environmental samples using GC-MS (Restriction: here only examination of consumer goods)
SOP No. 558 2019-02	Determination of rosin from consumer goods using GC-MS
SOP No. 620 2021-06	Determination of allergenic fragrances in consumer goods using GC-MS
SOP No. 628 2020-12	Determination of aldehydes in consumer goods by GC-MS

2.1.5 Determination of elements by means of inductive Coupled Plasma Mass Spectrometry (ICP-MS) in consumer goods [Flex C]

ISO 7086-1 Glass jars for foodstuffs - Discharge of lead and cadmium -

2000-03 Part 1: Test Methods

(Extension: here also examination of plastic containers)

DIN EN ISO 17294-2 Water Quality - Application of Inductively Coupled Plasma Mass 2017-01

Spectrometry (ICP-MS) - Part 2: Determination of Selected

Elements including Uranium Isotopes

(Modification: Analytes here also Ta, Ti; Investigation also of digestion solutions of consumer goods including pressure digestion

as well as of heavy metals in textiles)

DIN EN 71-3 Safety of toys - Part 3: Migration of certain elements

2021-06 (Extension: Matrix here also pigments for the production of

consumer goods)

DIN EN 16711-2 Textiles - Determination of metal content - Part 2: Determination

2016-02 of extractable metals with acidic synthetic welding solution by

ICP-MS

(Extension: Analytes here also Mn, Se, Sn and Zn)

Resolution AP (89) 1 Resolution AP (89) 1 on the use of colourants in plastic materials

1989-09 coming into contact with food

(Modification: Analysis here using ICP-MS)

SOP No. 272 Determination of extractable metals in consumer goods with

2018-11 isotonic saline solution using ICP-MS

2.1.6 Photometric determinations of contaminants in consumer goods [Flex B]

ASU B 82.02-1 Examinations of consumer goods; Determination of formaldehyde

1985-06 release from textile consumer goods

(Modification: Analysis here using UV/VIS)

SOP-No. 480 Determination of formaldehyde release in textile consumer goods

2019-08 using photometry

2.1.7 Gravimetric examinations of consumer goods [Flex A]

ASU B 80.30-6 Examination of consumer goods - plastics -

2008-10 Part 3: Test methods for total migration into aqueous test foods

by total immersion

ASU B 80.30-8 Examination of consumer goods - plastics -

2008-10 Part 5: Test methods for total migration into aqueous test foods

by cell

ASU B 80.30-10 Examination of consumer goods - plastics -

2008-10 Part 7: Test methods for total migration into aqueous test foods

with a pouch

ASU B 80.30-12 Examination of consumer goods - plastics -

2008-10 Part 9: Test methods for total migration into aqueous test foods

by filling the object

Valid from: 11.08.2025

Date: 11.08.2025 Page 23 from 26

ASU B 80.30-17 Examination of consumer goods - plastics -

2008-10 Part 14: Test methods for "substitute 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 Examination of consumer goods - plastics -

2008-10 Part 15: Alternative test methods for determining migration into

fatty test foods by rapid extraction in iso-octane and/or 95%

ethanol

2.1.8 Simple visual examinations to determine the color permeability of Commodities [Flex B]

ASU B 82.02-13 Determination of the colour permeability of articles of daily use -

2011-12 Part 2: Testing with welding simulance

ASU B 82.92-3 Determination of the colour permeability of articles of daily use -

2011-12 Part 1: Testing with saliva simulance

2.1.9 Determination of organic chemical residues in consumer goods [Flex A]

SOP No. 315 Determination of acrylic acid and residual monomers from

2013-01 superabsorbents using HPLC-UV-VIS

SOP No. 517 Determination of Acrylic Acid in Hygiene Products using HPLC-DAD

2017-03 (Einschränkung: hier nur für Bedarfsgegenstände)

2.2 Special sensory tests of the smell and taste of consumer goods [Flex B]

DIN EN 1230-1 Paper and paperboard intended for contact with foodstuffs -

2010-02 Sensory analysis - Part 1: Odour

DIN EN 1230-2 Paper and cardboard intended for contact with foodstuffs -

2010-02 Sensory analysis - Part 2: Taste transfer

(Restriction: here only verification by means of a triangle test)

ASU B 80.00-4 Examination of consumer goods - Sensory testing - Testing of

2008-10 packaging materials and packaging materials for foodstuffs

(Restriction: here only verification by means of a triangle test)

ASU B 80.56-5 Examination of consumer goods - paper and cardboard

2008-10 intended for contact with food - determination of the

Transition of antimicrobial components

Valid from: 11.08.2025 Date: 11.08.2025

11.08.2025 Page 24 from 26

3 Examination of furnishings and consumer goods in the food sector

3.1 Determination and detection of bacteria by means of cultural microbiological examinations on furnishings and consumer goods in the food sector [Flex B]

ASU B 80.00-1 1998-01	Examination of consumer goods - Determination of surface microbial content on furnishings and consumer goods in the food sector - Part 1: Quantitative swab method
ASU B 80.00-2 1998-01	Examination of consumer goods - Determination of surface microbial content on furnishings and consumer goods in the food sector - Part 2: Semi-quantitative swab method
ASU B 80.00-3 1998-01	Examination of consumer goods - Determination of surface microbial content on furnishings and consumer goods in the food sector - Part 3: Semi-quantitative method with culture medium-coated removal devices, contact method
ASU B 80.56-5 2008-10	Investigation of consumer goods - Paper and cardboard intended for contact with foodstuffs - Determination of the transfer of antimicrobial components
Ph. Eur. 2.6.12 8th edition 2014-01	Microbiological testing of non-sterile products: counting of reproducible microorganisms (Modification: no application of membrane filtration, no Application of the MPN procedure; here only furnishing and consumer goods in the food sector)
Ph. Eur. 2.6.13 8th edition 2014-01	Microbiological testing of non-sterile products: detection of specified microorganisms (Modification: no detection of clostridia, detection of Staphylococcus aureus: additional use of BP agar; here only furnishings and consumer goods in the food sector)

Abbreviations used:

ASU Official Collection of Investigation Procedures according to §64 LFGB

CRL European Commission, Community Reference Laboratory

DGF German Society for Fat Science
DIN German Institute for Standardization

ECB European Central Bank

EDANA European Disposables and Nonwovens Association

EN European Standard

EPA Environmental Protection Agency
EURL European Union Reference Laboratory

GMOs Genetically modified organisms

HRGC/HRMS high-resolution gas chromatography/high resolution mass spectrometry

IFU International Federation of Fruit Juice Producers
 IEC International Electrotechnical Commission
 ISO International Standards Organization
 IWA International Workshop Agreement

LFGB Food and Feed Code
Ph. Eur. Pharmacopoea Europa

SOP In-house procedures of GALAB Laboratories GmbH

TrinkwV Drinking water ordinance

VDLUFA Association of German Agricultural Research Institutes

VO (EG) Regulation of the European Commission