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1 Testing of food and feed

1.1 Physical, physicochemical and chemical investigations

1.1.1 Determination of ingredients, plant agent residues and residues of pharmacologically active substances and organic contaminants by liquid chromatography and mass-selective detection (MS/MS) in food and feed [Flex C]

| Standard/in-house procedure/ Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|------------------------------------|--|--|
| DIN EN 15662 2018-07 | Plant-based foods – Multimethod for the determination of pesticide residues with GC and LC after acetonitrile extraction/distribution and purification with dispersive SPE – Modular QuEChERS method (Modification: Analysis here only with LC-MS-MS) | SOP-No. 117 2024-11 |
| EURL-SRM QuPPE-PO 2023-12 | Rapid method for the analysis of numerous highly polar pesticides in food by extraction with acidified methanol and LC-MS-MS (QuPPE-PO method) (Modification: column, running fluid; Extension: Method 4.1 to Matrin and Oxymatrin) | SOP-No. 495 2022-10 SOP-No. 657 2024-08 |
| SOP-No. 60 2024-06 | Determination of tetracyclines in food by LC-MS-MS | |
| SOP-No. 62 2016-09 | Determination of β -agonists from milk and meat by LC-MS-MS | |
| SOP-No. 87 2025-03 | Determination of histamine in cheese and fish feeds using LC-MS-MS | |
| SOP-No. 90 2023-04 | Determination of nitrofurans metabolites in dairy products, meat, fish and egg using LC-MS-MS | |
| SOP-No. 91 2025-10 | Determination of coccidiostats from food and feed-mineral mixtures using LC-MS-MS | |
| SOP-No. 92 2023-06 | Determination of quinolones from dairy products, meat, fish, egg products and honey using LC-MS-MS | |
| SOP-No. 97 2022-03 | Determination of Malachite Green in Fish by LC-MS-MS | |
| SOP-No. 113 2024-06 | Determination of fumagillin in honey by LC-MS-MS | |
| SOP-No. 137 2016-06 | Determination of Levamisole in Food by LC-MS-MS | |
| SOP-No. 138 2024-09 | Determination of mycotoxins in cereals according to Regulation (EU) No.2023/915 (QuEChERS)) Determination of ochratoxin A in foods via IACdetermination of aflatoxin in foods according to Diet V by LC-MS-MS | |
| SOP-No. 140 2023-08 | Macrolides in dairy products, meat, egg products and honey by LC-MS-MS | |
| SOP-No. 142 2016-09 | Determination of thiouraciles in food by LC-MS-MS | |
| SOP-No. 144 2025-04 | Determination of imidazoles in meat, milk, dairy products and eggs by LC-MS-MS | |
| SOP-No. 150 2023-04 | Determination of per- and polyfluorinated alkyl substances (PFAS) in fruit, vegetables, complementary food, milk, follow-on milk powder, cereals, fish and meat by LC-MS-MS | |
| SOP-No. 195 2022-01 | Determination of tropane alkaloids in cereals, soaps and creams using LC-MS-MS | |

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| SOP-No. 196 2024-06 | Determination of nicotine and cotinine in foods by LCMS-MS | |
| SOP-No. 197 2024-06 | Determination of nicotine in fungal products by LC-MS-MS | |
| SOP-No. 232 2011-06 | Determination of glyphosate, AMPA and glufosinate in food and feed using LC-MS-MS | |
| SOP-No. 253 2016-06 | Determination of phenylbutazone in food by LC-MS-MS | |
| SOP-No. 323 2023-07 | Determination of quaternary ammonium compounds (BAC 10-16, DDAC) in food and feed commodities using LC-MS-MS (QuEChERS) <i>(Restriction: only food here)</i> | |
| SOP-No. 484 2023-02 | Determination of broad-spectrum antibiotics in dairy products, meat, fish, egg and honey by LC-MS-MS | |
| SOP-No. 496 2016-08 | Determination of guazatine acetate in bananas and citrus fruits | |
| SOP-No. 498 2024-04 | Determination of solanine and chaconine in vegetables by LC-MS-MS | |
| SOP-No. 502 2017-03 | Determination of mycotoxins in high-fat matrices and dried fruit | |
| SOP-No. 508 2023-04 | Determination of Alternaria toxins in cereals, fruit preparations and oil using LC-MS-MS | |
| SOP-No. 509 2016-11 | Determination of photoinitiators in food using LC-MS-MS | |
| SOP-No. 518 2022-09 | Determination of ergot alkaloids in cereals and cereal products by LC-MS-MS | |
| SOP-No. 524 2024-06 | Determination of sialic acid in dairy products and infant formula by LC-MS-MS | |
| SOP-No. 529 2019-02 | Determination of Shingomyelin in Dairy Products and Infant Formula by LC-MS-MS | |
| SOP-No. 533 2018-03 | Determination of cucurbitacins in pumpkin plants (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 2022-11 | Determination of acrylamide in dry, heated food, packaging, hygiene products and paper using LC-MSMS <i>(restriction: here only food)</i> | |
| SOP-No. 545 2020-02 | Determination of opium alkaloids in cereals and poppy seeds by LC-MS-MS | |
| SOP-No. 552 2025-10 | Determination of β -lactams in animal foods by LC-MS-MS | |
| SOP-No. 617 2024-07 | Determination of sulfonamides in meat, milk, dairy products and honey by LC-MS-MS | |
| SOP-No. 622 2022-11 | Determination of pyrrolizidine alkaloids in dry plant foods, spices and beverages by LC-MS-MS | |
| SOP-No. 623 2023-03 | Determination of Patulin in Fruits and Fruit Preparations by LC-MS-MS | |
| SOP-No. 641 2021-02 | Determination of benzimidazoles including metabolites and febantel from food by LC-MS-MS | |
| SOP-No. 642 2025-02 | Determination of cannabinoids in plant parts and oils using LC-MS-MS | |

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| SOP-No. 643 2021-12 | Determination of vanillin and vanilla accompanying substances in vanilla products and dairy products by LC-MS-MS | |
| SOP-No. 650 2021-12 | Determination of Sudan Dyes and Bixin in Spices, Oleoresin and Sauces by LC-MS-MS | |
| SOP-No. 666 2025-10 | Melamine in dairy products and fruit preparations using LC-MS-MS | |
| SOP-No. 670 2022-11 | Determination of vitamin B1 (thiamine) in cereal-based baby food using LC-MS-MS | |
| SOP-No. 675 2023-03 | Determination of Closantel in Meat by LC-MS-MS | |
| SOP-No. 680 2023-05 | Determination of mycotoxin additives in cereals and fruit preparations by LC-MS-MS | |
| SOP-No. 684 2023-10 | Determination of formaldehyde in aqueous extracts, adhesives, plastics, SAP, textiles and fruits and vegetables using LC-MS-MS (Restriction: only fruit and vegetables here) | |
| SOP-No. 685 2024-12 | Selected Veterinary Medicinal Products in Milk by LC-MS-MS | |
| SOP-No. 690 2025-01 | Determination of polyamines in cereal germs by LC-MS-MS | |
| SOP-No. 692 2025-11 | Determination of avermectins in milk by LC-MS-MS | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| DGF C-VI 10a 2000 | Gas chromatography: analysis of fatty acids and fatty acid distribution (Modification: Extraction) | SOP-No. 512 2021-05 |
| SOP-No. 525 2022-01 | Determination of cholesterol in fat, oil and dairy products using GC-FID | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| SOP-No. 418 2024-11 | Determination of mineral oil (MOSH & MOAH) in food using 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]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| ASU L 00.00-36/2 2004-07 | Determination of Bromide Residues in Low-Fat Foods – Part 2: Determination of Inorganic Bromide | SOP-No. 120 2006-04 |
| ASU L 00.00-49/2 1999-11 | Examination of foodstuffs – Low-fat foods – Determination of dithiocarbamate and thiuram disulfide residues – Part 2: Gas chromatographic method (modification: detector MSD; Reduction of reaction approach 1:10; Headspace Sampler; incubation at 90°C) | SOP-No. 578 2023-06 |
| ASU L 00.00-49/2 Berichtigung 2002-12 | Examination of Foods – Low-Fat Foods – Determination of Dithiocarbamate and Thiuram Disulfide Residues – Part 2: Gas Chromatographic Method (<i>Modification: Detector MS; Reduction of reaction approach 1:10; Headspace Sampler; Incubation at 90° C</i>) | |
| DGF C-VI 10a 2000 | Gas chromatography of fatty acid methyl esters (Modification: Extraction; Extension to animal methods) | SOP-No. 512 2021-05 |
| DGF C-VI 18(10) 2015 | Fatty acid-bound 3-chloropropane-1,2-diol (3-MCPD ester) and 2,3-epoxypropane-1-ol (glycidol). Determination in fats and oils by GC-MS (difference method) | SOP-No. 534 2020-12 |
| DIN EN 15662 2018-07 | Plant-based foods - Multimethod for the determination of pesticide residues with GC and LC after acetonitrile extraction/distribution and purification with dispersive SPE - Modular QuEChERS method (modification: analysis here only with GC-MS-MS) | SOP-No. 117 2024-11 |
| EU VO 2017/644 2017-04 | Determination of sampling methods and analytical methods for the control of levels of dioxins and dioxin-like PCBs in certain foodstuffs (Modification: <i>internal standard OCDD for OCDF</i>) | SOP-No. 227 2023-09 |
| EU VO 2017/771 2017-05 | Determination of sampling methods and methods of analysis for the control of levels of dioxins and dioxin-like PCBs in certain feedingstuffs (Modification: <i>internal standard OCDD for OCDF</i>) | SOP-No. 227 2023-09 |
| SOP-No. 23 2022-01 | Determination of alkylphenols, alkylphenol ethoxylates, and bisphenols from food using GC-MS | |
| SOP-No. 33 2001-10 | Determination of Musk Compounds in Oils, Liquids Using GC-MSD | |
| SOP-No. 42 2023-03 | Determination of Flame Retardants in Food Using GC-MSD | |
| SOP-No. 72 2022-02 | Determination of furan in food using HS-GC-MS | |
| SOP-No. 73 2024-06 | Determination of residual solvents in food using HS GC-MS | |
| SOP-No. 109 2023-08 | Determination of EC and EPA PAHs in food and feed using GC-MS | |

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| SOP-No. 121 2024-06 | Determination of epoxidized soybean oil (ESBO) in food and consumer goods using GC-MSD (Deviation: here only food) | |
| SOP-No. 132 2025-07 | Determination of phthalic acid esters and adipates in food using GC-MSD | |
| SOP-No. 158 2008-07 | Determination of pesticides in spices using GC-MSD and LC-MS-MS (Restriction: GC-MSD only) | |
| SOP-No. 259 2011-03 | Determination of carnauba wax from fruit surfaces (leaching) by GC-MS | |
| SOP-No. 303 2014-01 | Determination of phenoxycarboxylic acids in food using GC-MSD (CI) | |
| SOP-No. 364 2013-08 | Determination of ethylhexanoic acid in food samples using GC-MSD | SOP-No. 71 2005-04 |
| SOP-No. 367 2013-08 | Determination of estrogens and phytoestrogens in food and feed using GC-MSD | SOP-No. 74 2005-04 |
| SOP-No. 368 2013-08 | Determination of fattening aids in food and feed using GC-MSD | SOP-No. 76 2005-04 |
| SOP-No. 370 2013-08 | Determination of stilbenes in food and feed using GC-MSD | SOP-No. 98 2005-04 |
| SOP-No. 557 2023-06 | Determination of phenol and chlorophenols from food using GC-MSD | |
| SOP-No. 559 2023-12 | Determination of phosphane in food by HS-GC-MS | |
| SOP-No. 598 2023-04 | Determination of antioxidants from vegetable oils, meat and feed using 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 using Headspace-GC-MSD based on JECFA | |
| SOP-No. 653 2023-11 | Determination of ethylene oxide and 2-chloroethanol in food using GC-MSMS | |
| SOP-No. 691 2023-10 | Determination of Heptachlor and Heptachlor Epoxide in Fish and Fish Products by GC-MSMS | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Kurztitel der laborinternen SOP |
|---|---|---------------------------------|
| SOP-No. 109 2023-08 | Determination of EC and EPA-PAHs in food and feed using GC-MS | |

1.1.6 ~~Determination of Contaminants by High Resolution Mass Spectrometry (HRMS) in Food and Feed [Flex A]~~

1.1.7 Determination of ingredients and additives using high-performance anion exchange chromatography (HPAEC) in food [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| AOAC 2001.02 2002 | Determination of trans-galactooligosaccharides (TGOS) in selected foods (restriction: <i>here only investigation of GOS raw materials</i>) | SOP-No. 522 2023-11 |
| SOP-No. 248 2025-08 | Determination of galactooligosaccharides (GOS) in infant formula using HPAEC-PAD | |
| SOP-No. 569 2025-08 | Determination of sugars in foods using HPAEC-PAD | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| DIN EN ISO 17294-2 2024-12 | 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; investigation of digestion solutions of food and feed</i>) | SOP-No. 53 2025-02 |
| DIN EN 16802 2016-07 | Food – Determination of elements and their compounds – Determination of inorganic arsenic in foods of marine origin and plant foods with anion exchange-HPLC-ICP-MS (Extension: <i>Matrix here also feed, food of animal origin</i>) | SOP-No. 458 2025-07 |
| ASU L 00.00-93 2008-12 | Testing of Foodstuffs - Determination of Iodine in Foods - ICP-MS Method | SOP-No. 160 2025-07 |
| SOP-No. 66 2020-06 | Determination of Free Ionizable Copper in Cu-Chlorophyll by Extraction/ICP-MS | |
| SOP-No. 81 2024-07 | Determination of methylmercury in food and feed by distillation /ICP-MS | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| ASU L 00.00-46/1 1999-11 | Investigation of foodstuffs – Determination of sulfite in food – Part 1: Optimised Monier-Williams method | SOP-No. 256 2024-08 |

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| 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 | SOP-No. 361 2019-12 |
| 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 (<i>modification: matrix, here also fish</i>) | SOP-No. 409 2019-12 |
| ASU L 13.00-5 2021-03 | Examination of foodstuffs – determination of the acidity and acidity of animal and vegetable fats and oils | SOP-No. 299 2018-05 |
| ASU L 15.00-3 2019-07 | Determination of the nitrogen content and calculation of the crude protein content of cereals and legumes | SOP-No. 435 2020-01 |
| ASU L 13.00-10 2019-07 | Examination of foodstuffs - Animal and vegetable fats and oils - Determination of iodine count | SOP-No. 583 2013-08 |
| 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 | SOP-No. 300 2019-10 |
| IFU 3 Rev. 2017 | Triratable acid | SOP-No. 289 2023-01 |
| IFU 30 Rev. 2005 | Determination of the formula oil number | SOP-No. 289 2023-01 |
| SOP-No. 567 2019-09 | Total protein in fruit and vegetables (and their products) (Kjeldahl method) | |
| SOP-No. 659 2024-06 | 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]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ASU L 02.00-12 2009-06 | Determination of foodstuffs - Determination of the content of sucrose and glucose in dairy products and ice cream - Enzymatic method | SOP-No. 397 2019-12 |
| ASU L 06.00-8 2017-10 | Determination of hydroxyproline content in meat and meat products | SOP-No. 582 2022-07 |
| ASU L 08.00-14 2008-06 | Examination of foodstuffs – Determination of nitrate and nitrite content in sausage products after enzymatic reduction of nitrate to nitrite – Spectrophotometric method | SOP-No. 127 2007-05 |
| IFU 21 Rev.2005 | Determination of L-malic acid (enzymatic) | SOP-No. 306 2015-08 |
| IFU 22 Rev.2005 | Determination of citric acid | SOP-No. 306 2015-08 |
| IFU 49 Rev.2005 | Determination of Proline | SOP-No. 291 2020-01 |
| IFU 52 Rev.2005 | Determination of alcohol (enzymatic) | SOP-No. 410 2021-03 |

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| IFU 53 Rev.2005 | Determination of lactic acid (enzymatic) | SOP-No. 306 2015-08 |
| IFU 54 Rev.2005 | Determination of D-isocitric acid (enzymatic) | SOP-No. 306 2015-08 |
| IFU 55 Rev.2005 | Determination of glucose and fructose (enzymatic) | SOP-No. 306 2015-08 |
| IFU 56 Rev.2005 | Determination of sucrose (enzymatic) | SOP-No. 306 2015-08 |
| IFU 62 Rev.2005 | D-sorbitol enzymatic | SOP-No. 290 2015-08 |

1.1.11 Determination of Ingredients by Gravimetric Testing in Food and Feed [Flex B]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ISO 659 2009-07 | Oilseeds – Determination of the oil content (Modification: <i>Grinding, Extraction Time</i>) | |
| ISO 665 2000-09 | Oilseeds – Determination of moisture content and volatile content | |
| ISO 24557 2009-10 | Legumes – Determination of moisture content – Air oven method | |
| ASU L 00.00-18 1997-01 Berichtigung 2017-10 | Examination of foods – determination of dietary fibre in food | |
| 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-Bentrop 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) und 1(EG) bis 8(EG) 1981-01 | Methods of analysis of the composition of certain partially or wholly dried preserved dairy products Method 2: Determination of water content | SOP-No. 563 2019-07 |
| ASU L06.00-3 2014-08 | Examination of foodstuffs - Determination of the water content in meat and meat products - Gravimetric method - Reference method (Modification: <i>Matrix here also fish</i>) | SOP-No. 244 2019-12 |
| ASU L 06.00-4 2017-10 | Examination of foodstuffs – determination of ash in meat and meat products (Modification: <i>Matrix here also fish</i>) | SOP-No. 354 2019-12 |
| 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 (modification: <i>matrix here also fish</i>) | SOP-No. 350 2021-01 |
| ASU L 15.00-7 2023-12 | Examination of foodstuffs – determination of ash content in cereals, legumes and by-products by combustion | SOP-No. 539 2024-06 |

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| ASU L 16.01-1 2008-12 | Determination of the moisture content in cereal flour | SOP-0589 2019-12 |
| 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 | SOP-No. 564 2019-09 |
| ASU L 31.00-4 2024-11 | Examination of foodstuffs – determination of ash in fruit and vegetable juices | SOP-No. 576 2019-10 |
| ASU L 31.00-18 2024-11 | Examination of foodstuffs – Determination of the total dry matter in fruit and vegetable juices – Gravimetric method with mass loss during drying <i>(Modification:</i> 1. <i>Drying parameters;</i> 2. <i>Weighing</i> <i>Matrix here also purees, puree and juice concentrates, dried fruits)</i> | SOP-No. 571 2019-12 |
| ASU L 39.00- E(EG) und 1(EG) bis 10(EG) 1981-01 | Analytical methods for determining the composition of some sugars intended for human consumption Method 1: Determination of mass loss due to drying | SOP-No. 563 2019-07 |
| ASU L 44.00-4 1985-12 | Examination of foods - Determination of the total fat content in chocolate <i>(Modification: Hydrolysis, Extraction)</i> | SOP-No. 566 2019-11 |
| ASU L 53.00-4 1996-02 | Examination of foodstuffs – Examination of spices and seasoning ingredients – Determination of total ash and acid-insoluble ash | SOP-No. 646 2025-01 |
| ASU F0001 (EG) Abschnitt 4.2.3 2010-09 | Examination of Feed – Determination of the Moisture Content in Feed | SOP-No. 676 2023-03 |
| DGF B-II 3 1987 | Water and volatiles in feed | |
| IFU 36 2016 | Determination of sulfate | SOP-No. 274 2025-11 |
| IFU 60 2005 | Determination of centrifugable pulp in fruit juices <i>(Modification: vessels, centrifugation, measurement of measured values)</i> | SOP-No. 542 2018-09 |
| VDLUFA III 3.1 1976 | Determination of moisture in feed and cereals | SOP-No. 243 2010-07 |
| SOP-No. 585 2019-11 | Determination of dry matter in food | |
| SOP-No. 586 2019-11 | Determination of total ash in food | |
| SOP-No. 587 2019-11 | Determination of the total fat content in foods | |
| SOP-No. 588 2019-11 | Determination of total protein in foods | |
| SOP-No. 651 2024-07 | Determination of water and ash content in various food matrices (prepASH) | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| DIN 16160 2012-05 | Feed – Determination of hydrogen cyanide by HPLC (Modification: <i>Application to food</i>) | SOP-No. 669 2025-02 |
| ASU L 26.00-1 2018-10 | Examination of foodstuffs – Determination of nitrate content in vegetable products – HPLC/IC method | SOP-No. 570 2020-08 |
| ASU L 31.00-2 1997-01 | Examination of food – determination of the pH value of fruit and vegetable juices | SOP-No. 203 2022-01 |
| ASU L 40.00-10/3 2019-07 | Examination of foodstuffs – Examination of honey – Determination of the hydroxymethylfurfural content – Part 3: High-performance liquid chromatographic method | SOP-No. 678 2023-03 |
| IFU 1A Rev. 2005 | Relative Density (Density Meter Method) | SOP-No. 288 2023-01 |
| IFU 8 Rev. 2017 | Determination of soluble solids (indirect method by refractometry) | SOP-No. 562 2021-08 |
| IFU 69 2005 | Determination of Hydroxymethylfurfural | SOP-No. 678 2023-03 |
| SOP-No. 544 2018-09 | Determination of viscosity according to Bostwick | |

1.2 Determination of allergens and residues of pharmacologically active substances by enzyme immunoassay (ELISA) in food [Flex B]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| Neogen Veratox for mustard (Quantitativ) Ref.: 8400 2018-05 | Immunological determination of mustard allergen content in food using ELISA (test kit) (Modification: <i>wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 6 min</i>) | SOP-No. 319 2018-08 |
| Neogen Veratox for egg allergens (Quantitativ) Ref.: 8450 2018-05 | Immunological determination of the chicken egg allergen content in food using ELISA (test kit) (modification: <i>wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 8 min</i>) | SOP-No. 401 2020-09 |
| Neogen Veratox for milk allergen (Quantitativ) Ref.: 8470 2018-05 | Immunological determination of the milk allergen content in food using ELISA (test kit) | SOP-No. 488 2024-12 |
| Neogen Veratox for soy allergens (Quantitativ) Ref.: 8410 V-Soy_ES_0518 | Sandwich ELISA for photometric determination of soy allergen content in food | SOP-No. 662 2025-08 |
| R-Biopharm AG RIDACREEN Gliadin (Quantitativ) Ref.: R7001 2024-06 | Sandwich ELISA for the quantitative determination of gliadins and related prolamins in food | SOP-No. 521 2023-03 |
| R-Biopharm AG RIDASCREEN FAST Sesame Ref.: R7202 2024-03 | Sandwich ELISA for photometric determination of sesame allergen content in food | SOP-No. 677 2024-09 |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ASU L 00.00-20 2021-07 | 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) | SOP-No. 577 2022-07 |
| ASU L 00.00-22 2018-03 | 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) | SOP-No. 574 2023-01 |
| ASU L 00.00-32/1 2018-03 | Examination of foodstuffs - Horizontal method for the detection and counting of - Listeria monocytogenes and Listeria spp. - Part 1: Method of detection (adoption of the DIN EN ISO 11290-1, September 2017) | SOP-No. 575 2024-12 |
| ASU L 00.00-33 2021-03 | Examination of foodstuffs – Horizontal method for counting presumptive Bacillus cereus – Colony counting method at 30 °C | SOP-No. 596 2025-09 |
| ASU L 00.00-55 2024-08 | Examination of Foodstuffs - Methods 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) | SOP-No. 594 2025-09 |
| ASU L 00.00-57 2006-12 | Method for counting Clostridium perfringens in food - colony counting method (according to DIN EN ISO 7937) | SOP-No. 712 2024-09 |
| ASU L 00.00-88/1 2015-06 | Examination of foodstuffs - Horizontal method for counting 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) | SOP-No. 606 2024-12 |
| ASU L 00.00-88/2 2015-06 | Examination of foodstuffs - Horizontal method for counting 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) | SOP-No. 606 2024-01 |
| ASU L 00.00-91 2006-12 | Testing of foodstuffs - Horizontal method for the detection of Shigella spp. in foodstuffs | SOP-No. 605 2023-02 |
| ASU L 00.00-107 2007-04 | Horizontal method for the detection and counting of Campylobacter spp. in foodstuffs Detection method according to DIN EN ISO 10272-1 | |
| ASU L 00.00-132/2 2021-03 | Examination of foodstuffs - Horizontal method for the counting of β -glucuronidase-positive Escherichia coli in food - Part 2: Colony counting method using 5-bromo-4-chloro-3-indole- β -D-glucuronide (adoption of the standard of the same name DIN ISO 16649-2, December 2009 edition) | SOP-No. 579 2024-11 |
| ASU L 00.00-133/2 2019-12 | 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) | SOP-No. 593 2025-09 |
| ASU L 01.00-3 1987-03 | Examination of foodstuffs; Determination of coliform germs in milk, dairy products, butter, cheese and ice cream; Processes with solid culture medium (Modification: <i>Cromocult coliform agar</i> ; <i>Spiral plater</i>) | |

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|-------------------------------|--|------------------------|
| ASU L 01.00-37 1991-12 | Examination of foodstuffs; Determination of the number of yeasts and molds in milk and dairy products; Reference method (<i>Extension: here also examination of other foods</i>) | SOP-No. 595 2023-01 |
| ASU L 02.07-2 1987-03 | Investigation of foodstuffs – determination of coagulase-positive staphylococci in dried milk products and processed cheese, selective enrichment process | SOP-No. 613 2023-01 |
| ASU L 06.00-32 2018-10 | Examination of foodstuffs - determination of Enterococcus faecalis and Enterococcus faecium in meat and meat products; Spatula method (reference method) (according to DIN 10106) | SOP-No. 725 2025-08 |
| ASU L 06.00-39 2024-04 | Testing of Foodstuffs - Determination of Mesophilic Sulphite-Reducing Clostridia in Meat and Meat Products (according to DIN 10103) | SOP-No. 711 2024-09 |
| ASU L 06.00-43 2024-04 | Examination of foodstuffs - Counting of Pseudomonas spp. in meat and meat products (according to DIN 13720) | SOP-No. 724 2025-08 |
| DIN EN ISO 4833-1 2022-05 | Microbiology of the food chain – Horizontal method for counting microorganisms Part 1: Colony counting at 30°C using the cast plate method | SOP-No. 606 2025-09 |
| DIN EN ISO 4833-2 2022-05 | Microbiology of the Food Chain – Horizontal Method for Counting Microorganisms Part 2: Colony Counting at 30°C by Surface Method | SOP-No. 607 2024-01 |
| DIN EN ISO 6579-1 2020-08 | Microbiology of the food chain – Horizontal method for the detection, counting and serotyping of Salmonella – Part 1: Detection of Salmonella spp. | SOP-No. 577 2022-07 |
| DIN EN ISO 6888-3 2005-07 | Microbiology of food and feed - Horizontal method for counting coagulase-positive staphylococci (Staphylococcus aureus and other species) - Part 3: Detection and MPN method for low bacterial counts (ISO 6888-3:2003) | SOP-No. 613 2023-01 |
| DIN EN ISO 11290-1 2017-09 | Microbiology of the food chain - Horizontal method for the detection and counting of Listeria monocytogenes and Listeria spp. - Part 1: Method of detection (ISO 11290-1:2017) | SOP-No. 575 2024-12 |
| DIN EN ISO 11290-2 2017-09 | Microbiology of the food chain – Horizontal method for the detection and counting of Listeria monocytogenes and Listeria spp. – Part 2: Counting method | SOP-No. 574 2023-01 |
| DIN ISO 16649-2 2020-12 | Microbiology of food and feed – Horizontal method for counting β -glucuronidase-positive Escherichia coli – Part 2: Colony counting method at 44 °C with 5-Brim-4-chloro-3-indole- β -D-glucuronide | SOP-No. 579 2024-11 |
| DIN EN ISO 16649-3 2018-01 | Microbiology of the food chain - Horizontal method for counting β -glucuronidase-positive Escherichia coli - Part 3: Detection and determination of the most likely bacterial count using 5-bromo-4-chloro-3-indole- β -D-glucuronide (ISO 16649-3:2015, corrected version 2016-12-15); German version EN ISO 16649-3:2015 | SOP-No. 612 2024-11 |
| DIN EN ISO 21528-1 2019-05 | Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 1: Detection of Enterobacteriaceae (ISO 21528-1:2017) | SOP-No. 614 2023-01 |
| DIN EN ISO 21528-2 2019-05 | Microbiology of the food chain – Horizontal method for the detection and counting of Enterobacteriaceae – Part 2: Colony counting method | SOP-No. 593 2025-09 |
| DIN EN ISO 21567 2005-02 | Microbiology of food and feed – Horizontal method for the detection of Shigella spp. | SOP-No. 605 2023-09 |
| DIN EN ISO 22964 2017-08 | Microbiology of the food chain - Horizontal method for the detection of Cronobacter spp. (ISO 22964:2017); German version EN ISO 22964:2017 | SOP-No. 280 2011-09 |

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| IFU Method No. 3, II., 1996-04 | Quantitative determination of osmotolerant yeasts in food (original title: Osmophilic-osmoduric yeasts types – "Osmotolerants" count) | SOP-No. 260 2023-01 |
| IFU Method No. 4, III., 1996-04 | Method for the detection of spores of heat-resistant moulds (original title: Heat-resistant moulds spore detection) | SOP-No. 715 2024-09 |
| IFU Method No. 4, IV., 1996-04 | Method for the detection of xerophilic moulds (original title: Xerophilic moulds count) | SOP-No. 715 2024-09 |
| IFU Method No. 12 2004-09 | Method for detecting spoilage-causing Alicyclobacillus in fruit juices | |
| IFU Method No. 12 2019-04 | Methode zum Nachweis Verderbnis erregender Alicyclobacillus in Fruchtsäften (Originaltitel: Method on the Detection of taint producing Alicyclobacillus in Fruit Juices) | SOP-No. 464 2024-04 |
| ISO 4831 2006-08 | Microbiology – Horizontal method for the detection and counting of coliform bacteria – MPN method | SOP-No. 611 2023-01 |
| ISO 4832 2006-02 | Microbiology – Horizontal method for counting coliform bacteria - Colony counting method | SOP-No. 580 2023-01 |
| ISO 15214 1998-08 | Microbiology of food and feed – Horizontal method for counting mesophilic lactic acid bacteria – Colony counting method at 30 °C | SOP-No. 710 2025-09 |
| ISO 22964 2017-04 | Microbiology of the food chain – Horizontal method for the detection of Cronobacter spp. | SOP-No. 280 2011-09 |
| VDLUFA VI M 7.13 1996 | Determination of thermotolerant (thermo-resistant) microorganisms (deviation: <i>culture medium Columbia blood agar, anaerobic incubation at 37°C for the detection of thermo-resistant streptococci</i>) | SOP-No. 726 2025-08 |
| VDLUFA VI M 7.23.2 2010 | Determination of acetic acid bacteria, colony counting method with universal beer agar | SOP-No. 713 2024-09 |

1.4 Hygrometric determinations [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ISO 21807 2004-09 | Microbiology of Food and Feed – Horizontal Method for Determining Water Activity | SOP-No. 404 2017-10 |

1.5 Molecular biological investigations

1.5.1 Detection of allergens, genetically modified organisms (GMOs) and identification of animal species using real-time PCR in food and feed [Flex B]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| ASU L 00.00-31 2001-07 | Food Testing - Method for Extracting DNA from Food, Feed and Tobacco (CTAB Method)) | SOP-No. 173 2022-04 |
| ASU L 00.00-116 2007-12 | Examination of food - GMO screening for the detection of DNA of the promoter from the cauliflower mosaic virus and the terminator from Agrobacterium tumefaciens by real-time PCR | SOP-No. 479 2016-04 |
| ASU L 00.00-122 2008-06 | Examination of food – detection of a specific DNA sequence from the cauliflower mosaic virus (CaMV 35S promoter, P35S) and Agrobacterium tumefaciens (T-nos) in food, often used in genetically modified organisms (GMOs) – screening methods (Modification: <i>Matrix here also feed and tobacco</i>) | SOP-No. 162 2021-10 |
| ASU L 00.00-125 2008-12 | Examination of food - GMO screening for the detection of the CTP2-CP4-EPSPS sequence in food by real-time PCR | SOP-No. 213 2019-10 |
| ASU L 00.00-148 2014-02 | Examination of food - Detection of a DNA sequence of the FMV promoter (pFMV) in food by real-time PCR (element-specific method) | SOP-No. 431 2018-01 |
| ASU L 00.00-169 2019-07 | Examination of food – detection and determination of peanuts in food using real-time PCR | SOP-No. 205 2019-06 |
| ASU L 08.00-56 2020-02 | Examination of food – Detection of a specific DNA sequence from celery (<i>Apium graveolens</i>) in boiled sausages by real-time PCR (adoption of the standard DIN EN 15634 Part 2, December 2019) | SOP-No. 164 2019-05 |
| ASU L 08.00-58 2011-06 | Examination of food - detection of a specific DNA sequence from lupine in food with the help of real-time PCR | SOP-No. 192 2019-08 |
| ASU L 08.00-59 2023-12 | Examination of foods - Detection and determination of mustard (<i>Sinapis alba</i>) and soy (<i>glycine max.</i>) in boiled sausages by real-time PCR | SOP-No. 433 2024-10 |
| ASU L 15.05-1 2024-11 | Examination of food – detection of genetic modifications in maize (<i>Zea mays L.</i>) with the help of PCR (polymerase chain reaction) and restriction analysis or hybridization of the PCR product | SOP-No. 174 2016-10 |
| ASU L 16.04.03-1 2012-07 | Examination of food – preparation of DNA from native corn starch | SOP-No. 428 2015-04 |
| ASU L 18.00-21 2014-08 | Examination of foods – detection and determination of Brazil nut (<i>Bertholletia excelsa</i>) in rice and wheat biscuits as well as in sauce powder using real-time PCR method 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 |
| ASU L 44.00-8 2010-01 | Nachweis einer spezifischen DNA-Sequenz aus Haselnuss in Lebensmitteln mit Hilfe der Real-time PCR | SOP-No. 222 2018-09 |
| CRLVL01/04VR/VP 2005-02 | Event-specific detection of genetically modified maize MON863 by real-time PCR | SOP-No. 191 2008-11 |
| CRLVL01/09VP 2011-09 | Event-specific detection of genetically modified soybean CV127 in food using real-time PCR | SOP-No. 477 2016-08 |

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| EURL-VL 10/10VP 2012-11 | Event-specific detection of genetically modified maize DAS-40278-9 in food and feed by means of Real-Time PCR | SOP-No. 535 2018-05 |
| CRLVL02/04VR/VP 2015-02 | Event-specific detection of genetically modified maize TC1507 by real-time PCR | SOP-No. 171 2008-11 |
| EURL-VL-02/11VP 2013-05 | Event-specific detection of genetically modified soybeans MON87708 by real-time PCR (according to EURL-VL-02/11VP) | SOP-No. 475 2016-08 |
| CRLVL03/05VR/VP 2007-06 | Event-specific detection of genetically modified maize DAS-59122-7 by real-time PCR | SOP-No. 167 2024-12 |
| CRLVL04/05VR/VP 2007-04 | Event-specific detection of genetically modified maize MIR604 by real-time PCR | SOP-No. 165 2021-10 |
| CRL VL05/06VP 2008-02 | Detection of genetically modified soybeans MON89788 by real-time PCR | SOP-No. 212 2019-05 |
| CRLVL07/07VP 2009-01 | Event-specific detection of genetically modified soybean DP-305423-1 in food by real-time PCR | SOP-No. 478 2016-08 |
| CRLVL07/09VP 2012-01 | Event-specific detection of genetically modified soybean MON87769 in food using real-time PCR | SOP-No. 476 2016-08 |
| CRL VL 16/05VP 2005 | Event-specific detection of genetically modified maize MON88017 using real-time PCR | SOP-No. 221 2009-09 |
| CRLVL25/04VR 2009-06 | Event-specific detection of genetically modified maize MON810 by real-time PCR | SOP-No. 170 2021-10 |
| CRLVL29/04VR/VP 2005-01 | Event-specific detection of genetically modified maize GA21 by real-time PCR | SOP-No. 166 2021-10 |
| IWA 32 2019-04 | Screening of genetically modified organisms (GMOs) in cotton and textiles | SOP-No. 654 2021-11 |
| SOP-No. 193 2017-04 | GMO screening for the detection of 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 2019-06 | 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 2019-02 | Detection of a specific DNA sequence from almonds in food using real-time PCR | |
| SOP-No. 403 2019-06 | 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 | Real-time PCR method for the detection of genetic modification in rice and rice products | |
| 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 otp/mepsps in cotton by real-time PCR | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| ASU L 00.00-98 2007-04 | Testing of food – Qualitative detection of Salmonella in food – Real-time PCR method | SOP-No. 426 2023-02 |
| ASU L 00.00-147/2 (V) 2021-07 | Examination of food – Horizontal method for the determination of hepatitis A virus and norovirus in food – Part 2: Method for qualitative detection – Real-time RT-PCR (Restriction: <i>here only detection of norovirus</i>) (Modification: <i>MS2 phage as process control</i>) | SOP-No. 422 2018-03 |
| ASU L 06.32-01 2013-08 | Examination of food – Detection of Campylobacter spp. in minced meat – Real-time PCR method | SOP-No. 421 2017-03 |
| SOP-No. 396 2023-02 | Examination of food – Qualitative detection of Listeria monocytogenes in food by real-time PCR | |
| SOP-No. 422 2018-02 | Qualitative detection of noroviruses and hepatitis A on soft fruit and lettuce by real-time RT-PCR | |
| SOP-No. 423 2023-02 | Detection of Listeria spp. in food by real-time PCR | |
| SOP-No. 425 2017-02 | Qualitative detection of Cronobacter spp. in milk using a real-time PCR | |
| SOP-No. 427 2022-10 | Qualitative detection of Alicyclobacillus spp. In juices and juice-related products using real-time PCR | |
| SOP-No. 444 2023-02 | Examination in food – Qualitative detection of enterohaemorrhagic Escherichia coli (STEC) and 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 examinations in food

1.6.1 Simple descriptive sensory examinations of food [Flex B]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| ASU L 00.90-6 2015-06 | Examination of foodstuffs - Sensory test methods - Simple descriptive testing | SOP-No. 302 2021-12 |
| ASU L 00.90-7 2021-11 | Examination of foodstuffs – Sensory test methods – Triangular testing | |
| ASU L 00.90-8 2019-12 | Examination of foodstuffs – Sensory test methods – Pairwise comparative testing | |
| ASU L 00.90-14 2019-03 | Examination of foodstuffs – Sensory test methods – Descriptive testing followed by quality assessment | |

1.6.2 Special sensory testing of olive oil [Flex A]

1.7 Food Sampling [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| VO (EG) Nr. 333/2007 2007-03 | Determination of the sampling methods and methods of analysis for the official control of the content of lead, cadmium, mercury, inorganic tin, 3-MCPD and benzo(a)pyrene in foodstuffs (restriction: <i>here only sampling</i>) | |
| VO (EG) Nr. 401/2006 2014-07 | Commission Regulation (EC) No 401/2006 of 23 February 2006 laying down the sampling procedures and methods of analysis for the official control of the Mycotoxin content of foods (Restriction: <i>here only sampling</i>) | |
| VO (EG) Nr. 1882/2006 2006-12 | Determination of the sampling procedures and methods of analysis for the official control of the nitrate content of certain foodstuffs (restriction: <i>here only sampling</i>) | |
| Richtlinie 2002/63/EG 2002-07 | 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 | |
| VO (EU) 2023/2782 2023-12 | Commission Implementing Regulation laying down the methods of sampling and analysis for the control of the mycotoxin content of foodstuffs (Restriction: <i>here only sampling</i>) | |
| Richtlinie 2002/63/EG 2002-07 | To lay down Community methods of sampling 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 2013-08 | Sampling for microbiological analysis of food | |

1.8 Sampling of feed [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| VO (EG) 152/2009 Anhang 1 2014-07 | Commission Regulation (EC) No 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official inspection of feedingstuffs, feed sampling | |
| VO (EG) 691/2013 2013-07 | Commission Regulation (EU) No 691/2013 of 19 July 2013 amending Regulation (EC) No 152/2009 as regards methods of sampling and analysis (Modification: <i>here also for matrix foods</i>) (Restriction: <i>here only sampling</i>) | |

1.9 Sample preparation of food and feed [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| ASU L 00.00-19/1 2015-06 | Determination of Element Traces in Food - Pressure Digestion (Extension: <i>Matrix here also Feed</i>) | SOP-No. 53 2025-02 |
| DGF C-VI 11d 1998 | Fatty acid methyl ester (alkaline transesterification) | SOP-No. 512 2021-05 |

2 Examination of consumer goods

2.1 Physical, physicochemical and chemical investigations

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| SOP-No. 214 2023-01 | Determination of nicotine in textiles using LC-MS-MS (Restriction: here only for consumer goods) | |
| SOP-No. 340 2013-08 | Determination of quaternary ammonium compounds (QAV) in consumer goods using LC-MS-MS | |
| SOP-No. 487 2023-06 | Determination of per- and polyfluorinated alkyl substances in consumer goods using LC-MS-MS | |
| SOP-No. 517 2017-03 | Determination of Acrylic Acid in Hygiene Products Using HPLC-DAD | |
| SOP-No. 543 2022-11 | Determination of Acrylamide in Dry, Heated Food, Packaging, Hygiene Products and Paper Using LC-MS-MS | |
| SOP-No. 625 2024-10 | Determination of preservatives in cosmetics, hygiene products, aqueous extracts and hot melts by LC-MS-MS | |
| SOP-No. 684 2023-10 | Determination of formaldehyde in aqueous extracts, adhesives, plastics, SAP, textiles and fruits and vegetables by LC-MS-MS (Restriction: here only adhesives, plastics, SAP, textiles) | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| DIN EN 71-3 2025-02 | Safety of toys - Part 3: Migration of certain elements (Restriction: here only analysis of chromium (VI)) (Modification: Matrix here also pigments) | SOP-No. 438 2025-04 |
| SOP-No. 304 2024-10 | Determination of extractable chromium (VI) in textiles by IC-ICP-MS after extraction with acidic synthetic welding solution (Restriction: here only for consumer goods) | |

2.1.3 Determination of contaminants by gas chromatography with conventional standard detectors (GC-FID) in consumer goods [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| SOP-No. 418 2024-06 | Determination of mineral oil (MOSH & MOAH) in food, feed and packaging materials by means of online linked LC-GC-FID <i>(Deviation: here only for packaging materials)</i> | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| DIN EN 71-3 2025-02 | Safety of toys – Part 3: Migration of certain elements (restriction: <i>here only analysis of organotin compounds</i>) | SOP-No. 405 2025-08 |
| DIN EN 15662 2018-07 | Plant-based foods – Multimethod for the determination of pesticide residues with GC and LC after acetonitrile extraction/distribution and purification with dispersive SPE – Modular QuEChERS method <i>Expansion: Consumer Goods</i> <i>Limitation: Analysis here only with GC</i> | SOP-No. 342 2013-08 SOP-No. 117 2024-11 |
| ISO 787-28 2019-05 | General methods of tests for pigments and extenders – Part 28: Determination of total content of polychlorinated biphenyls (PCB) by dissolution, cleanup and GC-MS | SOP-No. 560 2024-02 |
| SOP-No. 20 2023-11 | Determination of organotin compounds in consumer goods using GC-ICP-MS | |
| SOP-No. 31 2020-01 | Determination of phthalates, adipates and tributylacetyl citrate in consumer articles using GC-MSD | |
| SOP-No. 55 2022-01 | Determination of alkylphenols, ethoxylates and bisphenols in consumer goods by GC-MS | |
| SOP-No. 121 2024-06 | Determination of Epoxidized Soybean Oil (ESBO) in Food and Consumer Goods <i>(Restriction: here only consumer goods)</i> | |
| SOP-No. 128 2022-01 | Determination of aromatic amines in consumer goods using GC-MSD | |
| SOP-No. 159 2018-12 | Determination of dimethylformamide and dimethylacetamide in consumer goods by HS-GC-MSD | |
| SOP-No. 230 2025-09 | Determination of the mass concentration of PCDD/PCDF and dioxin-like PCBs in consumer goods and hygiene articles using GC-MSMS | |
| SOP-No. 293 2023-06 | Determination of phenol and chlorophenols in consumer goods using GC-MSD | |
| SOP-No. 341 2023-08 | Determination of EC and EPA PAHs in consumer goods using GC-MSD | |
| SOP-No. 520 2018-01 | Determination of brominated flame retardants in waste and textiles using GC-MSD | |
| SOP-No. 547 2021-08 | Determination of PAHs in Carbon Black and Carbon Black Containing Matrices by Toluene Soxhlet Extraction and GC-MSD | |
| SOP-No. 548 2021-10 | Determination of EC and EPA PAHs in adhesives, hot melt, silicone and acrylic samples using GC-MSD | |

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| | | |
|------------------------|---|--|
| SOP-No. 550 2019-01 | Determination of high levels (0.1%-1%) of alkylphenols, ethoxylates and bisphenols in consumer goods using GC-MSD | |
| SOP-No. 558 2024-09 | Determination of rosin from consumer goods using GC-MSD | |
| SOP-No. 620 2021-11 | Determination of allergenic fragrances in consumer goods using GC-MSD | |
| SOP-No. 628 2023-04 | Determination of Aldehydes in Consumer Goods Using GC-MSD | |
| SOP-No. 652 2021-11 | Determination of ethylene glycol and propylene glycol in consumer goods using GC-MSD | |

2.1.5 Determination of elements by inductively coupled plasma mass spectrometry (ICP-MS) in consumer goods [Flex C]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ASU B 80.03-3 2008-10 | Investigation of consumer goods – silicate surfaces – Part 1: Determination of the release of lead and cadmium from ceramic articles. | SOP-No. 208 2025-09 |
| ISO 7086-1 2019-09 | Glass containers for foodstuffs – Release of lead and cadmium – Part 1: Test methods <i>(Modification: here also examination of plastic containers with food contact)</i> | SOP-No. 208 2025-09 |
| DIN EN ISO 17294-2 2024-12 | Water Quality – Application of Inductively Coupled Plasma Mass Spectrometry (ICP-MS) – Part 2: Determination of Selected Elements including Uranium Isotopes <i>(Modification: Analytes here also Ta; Examination of consumer goods including pressure digestion as well as heavy metals in textile consumer goods)</i> | SOP-No. 79 2025-02 |
| DIN EN 71-3 2025-02 | Safety of toys – Part 3: Migration of certain elements (extension: <i>matrix here also pigments for the production of consumer goods</i>) | SOP-No. 318 2025-04 |
| DIN EN 16711-2 2016-02 | Textiles – Determination of metal content – Part 2: Determination of extractable metals with acidic synthetic welding solution using ICP-MS <i>(Extension: Analytes here also Mn, Se, Sn and Zn)</i> | SOP-No. 516 2024-09 |
| Resolution AP (89)1 1989-09 | Resolution AP (89)1 on the use of colorants in plastic materials coming into contact with food <i>(Modification: Analysis here using ICP-MS)</i> | SOP-No. 273 2024-09 |
| SOP-No. 272 2024-09 | Determination of extractable metals in consumer goods with isotonic saline solution using ICP-MS | |

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

2.1.7 Gravimetric examinations of consumer goods [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ASU B 80.30-6 2023-02 | Examination of consumer goods - plastics - Part 3: Test methods for total migration to aqueous Test foods by total immersion | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ASU B 82.02-13 2024-06 | Determination of the color permeability of everyday objects Testing with saliva and sweat simulance | SOP-No. 176 2024-10 |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| SOP-No. 315 2024-10 | Determination of acrylic acid and residual monomers from superabsorbents using HPLC-UV-VIS | |
| SOP-No. 517 2017-03 | Determination of Acrylic Acid in Hygiene Products Using HPLC-DAD | |

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| DIN EN 1230-1 2010-02 | Paper and cardboard intended for contact with foodstuffs - Sensory Analysis - Part 1: Smell | |
| DIN EN 1230-2 2010-02 | Paper and cardboard intended for contact with foodstuffs Sensory Analysis - Part 2: Taste Transfer (Restriction: <i>here only verification by means of a triangular test</i>) | |
| ASU B 80.00-4 2024-06 | Examination of consumer goods - Sensory testing - Testing of packaging materials and packaging materials for foodstuffs (Restriction: <i>here only verification by means of a triangle test</i>) | |
| ASU B 80.56-5 2019-05 | Examination of consumer goods - paper and cardboard intended for contact with food - determination of the Transition of antimicrobial components | SOP-No. 604 2020-04 |

3 Examination of furnishings and consumer goods in the food sector

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

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| ASU B 80.00-1 2023-08 | Examination of consumer goods - Horizontal method for the determination of surface microbial content and detection of certain microorganisms on furnishings and consumer goods along the food chain - Part 1: Swab method | SOP-No. 262 2024-12 |
| ASU B 80.00-2 2023-08 | Investigation of consumer goods - Horizontal method for the determination of surface microbial content and detection of certain microorganisms on furnishings and consumer goods along the food chain - Part 2: Method with culture media-coated sampling devices (contact method) | SOP-No. 262 2024-12 |
| Ph. Eur. 2.6.12 11. Ausgabe | Microbiological testing of non-sterile products: counting of reproducible microorganisms | SOP-No. 609 2023-01 |
| Ph. Eur. 2.6.13 11. Ausgabe | Microbiological testing of non-sterile products: detection of specified microorganisms | SOP-No. 610 2023-01 |

4 Investigations of water (wastewater, surface water, process water))

4.1 Physical parameter

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| DIN 38404-C4 1976-12 | Determination of temperature | SOP-No. 462 2024-01 |

4.2 Determination of elements using ICP-MS

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| DIN EN ISO 17294-2 (E29) 2017-01 | Water Quality – Application of Inductively Coupled Plasma Mass Spectrometry (ICP-MS) – Part 2: Determination of Selected Elements including Uranium Isotopes (Modification: <i>here also Ta, Ti</i>) | SOP-No. 15 2023-07 |

4.3 Determination of organic and metal-organic compounds by gas chromatography with mass-selective detectors (GC-MS, GC-ICP-MS) [Flex C]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| DIN EN ISO 17353 (F 13) 2005-11 | Water quality – Determination of selected organotin compounds – Method by gas chromatography (Modification: <i>Analysis here using GC-ICP-MS</i>) | SOP-No. 2 2023-03 |
| SOP-No. 5 2023-07 | Determination of organolead compounds in water using GC-ICP-MS | |
| SOP-No. 85 2018-12 | Determination of chlorobenzenes in water by GC-MS | |
| SOP-No. 103 2020-07 | Determination of EC and EPA PAHs in water using GC-MS | |
| SOP-No. 154 2020-05 | Determination of phthalic acid esters and adipates in water using GC-MS | |
| SOP-No. 156 2019-02 | Determination of alkylphenols, alkylphenol ethoxylates and bisphenols in water by GC-MS | |

4.4 Further chromatographic examinations

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| DIN EN ISO 10304-1 (D20) 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 2023-11 |
| SOP-No. 234 2009-11 | Determination of glyphosate, AMPA and glufosinate in water | |

5 Investigations in accordance with the Drinking Water Ordinance – TrinkwV – [Flex A]

Drinking Water Ordinance (TrinkwV) of 20 June 2023 (Federal Law Gazette 2023 | No. 159, p.2)

Sampling

| Procedure | Title |
|---|--|
| DIN EN ISO 19458 2006-12 | Water quality - Sampling for microbiological testing |
| UBA Recommendation December 18, 2018 (Legionella) | Systemic testing of drinking water installations for legionella in accordance with the Drinking Water Ordinance – sampling, examination and indication of the result |

APPENDIX 1: MICROBIOLOGICAL PARAMETERS**Part I General requirements for drinking water**

| Seq. No. | Parameter | Procedure |
|----------|----------------------------|---------------------------|
| 1 | Escherichia coli (E. coli) | DIN EN ISO 9308-1 2017-09 |
| 2 | Enterokokken | DIN EN ISO 7899-2 2000-11 |

Part II Requirements for drinking water intended for sale in sealed containers

| Seq. No. | Parameter | Procedure |
|----------|----------------------------|---------------------------|
| 1 | Escherichia coli (E. coli) | DIN EN ISO 9308-1 2017-09 |
| 2 | Intestinale Enterokokken | DIN EN ISO 7899-2 2000-11 |
| 3 | Pseudomonas aeruginosa | DIN EN ISO 16266 2008-05 |

APPENDIX 2: CHEMICAL PARAMETERS

Unoccupied

APPENDIX 3: INDICATOR PARAMETERS**Part I: General indicator parameters**

| Seq. No. | Parameter | Procedure |
|----------|--|---|
| 1 | Aluminium | not used |
| 2 | Ammonium | not used |
| 3 | Chloride | not used |
| 4 | Clostridium perfringens, (including spores) | DIN EN ISO 14189 2016-11 |
| 5 | Coliform bacteria | DIN EN ISO 9308-1 2017-09 |
| 6 | Iron | not used |
| 7 | Färbung (spektraler Absorptions-koeffizient) | not used |
| 8 | Smell (as CLAY) | not used |
| 9 | Taste | not used |
| 10 | Colony count at 22 °C | DIN EN ISO 6222 1999-07 ----- TrinkwV § 43 Absatz (3) |

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| Seq. No. | Parameter | Procedure |
|----------|--------------------------------|--|
| 11 | Colony count at 36 °C | DIN EN ISO 6222 1999-07 ----- TrinkwV §43 Absatz (3) |
| 12 | Conductivity | not used |
| 13 | Manganese | not used |
| 14 | Sodium | not used |
| 15 | Organically Bound Carbon (TOC) | not used |
| 16 | Oxidierbarkeit | not used |
| 17 | Sulfat | not used |
| 18 | Turbidity | not used |
| 19 | Hydrogen ion concentration | not used |
| 20 | Calcite dissolving capacity | not used |

Part II: Special indicator parameter for drinking water installation installations

| Parameter | Procedure |
|------------------|--|
| Legionella spec. | DIN EN ISO 11731 2019-3 UBA Recommendation 18 December 2018 Update December 2022 (Federal Health Gazette 2023, p.224) |

APPENDIX 3a: REQUIREMENTS FOR DRINKING WATER IN RELATION TO RADIOACTIVE SUBSTANCES

not used

Parameters not included in Appendices 1 to 3 of the Drinking Water Ordinance**Other periodic examinations**

Accreditation does not replace the recognition or approval procedure of the competent authority in accordance with Section 40 (2) of the Drinking Water Ordinance.

6 Soil investigations

6.1 Determination of organic and metal-organic compounds by gas chromatography with mass-selective detectors (GC-MS and GC-ICP-MS) [Flex C]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| DIN EN ISO 23161 2019-04 | Soil conditions – Determination of selected organotin compounds – Gas chromatographic method (Modification here GC-ICP-MS) | SOP-No. 1 2023-11 |
| SOP-No. 4 2023-07 | Determination of organolead compounds in sediment | |
| SOP-No. 231 2021-11 | Determination of the mass concentration of PCDD/PCDF and dioxin-like PCBs in environmental samples | |
| SOP-No. 342 2013-08 | Determination of pesticides in consumer goods and environmental samples using GC-MS (Restriction: here only examination of soil) | |

6.2 Gravimetric determinations [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| DIN EN 15934 2012-11 | Sludge, treated bio-waste, soil and waste – Calculation of dry matter content after determination of dry residue or water content (Restriction: <i>here only application of procedure A</i>) | SOP-No. 26 2020-06 |

7 Investigations of Mud and Sediment

7.1 Determination of organic and organometallic compounds by gas chromatography with mass-selective detectors (GC-MS and GC-ICP-MS) [Flex C]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|---|--|
| DIN EN ISO 23161 2019-04 | Soil conditions - Determination of selected organotin compounds - Gas chromatographic methods | SOP-No.1 2023-11 |
| SOP-No. 342 2013-08 | Determination of pesticides in consumer goods and environmental samples using GC-MS (Restriction: <i>here only investigation of mud and sediment</i>) | |

7.2 Gravimetric determinations [Flex A]

| Standard/House Procedure/ Date of Issue | Analyte - Title of the standard or in-house method Information on the testing technology | Short title of the laboratory's internal SOP |
|---|--|--|
| DIN EN 15934 2012-11 | Sludge, treated bio-waste, soil and waste – Calculation of dry matter content after determination of dry residue or water content (Restriction: <i>here only application of procedure A</i>) | SOP-No. 26 2020-06 |