

0 Table of contents

Chapter	Title	Page
0	Table of contents	1
1	Testing of food and feed	3
1.1	Physical, physicochemical and chemical investigations	3
1.1.1	Determination of ingredients, additives, pesticide residues and residues of pharmacologically active substances and contaminants by liquid chromatography and mass-selective detection (MS-MS) in food and feed [Flex C]	3
1.1.2	Determination of Ingredients by Gas Chromatography with Conventional Detector (GC-FID) in Food and Feed [Flex C]	5
1.1.3	Determination of mineral oil by means of online coupled LC-GC-FID in foodstuffs [Flex A]	5
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]	6
1.1.5	Determination of Organic Contaminants by Gas Chromatography with Mass-Selective Detectors (MS, MS/MS) [Flex A]	7
1.1.6	Determination of Ingredients and Additives Using High-Performance Anion Exchange Chromatography (HPAEC) in Food [Flex A]	8
1.1.7	Determination of Elements in Food and Feed by Inductively Coupled Plasma Mass Spectrometry (ICP-MS) [Flex C]	8
1.1.8	Determination of ingredients and key figures by means of titrimetric tests in food [Flex B]	8
1.1.9	Determination of Ingredients and Additives by Photometric Examinations in Food [Flex B]	9
1.1.10	Bestimmung von Inhaltsstoffen mittels gravimetrischer Untersuchungen in Lebensmitteln und Futtermitteln [Flex B]	10
1.1.11	Further physical, physicochemical and chemical investigations [Flex A]	12
1.1.12	Determination of ingredients, additives and contaminants in food and feed using liquid chromatography and conventional detectors [Flex B]	12
1.2	Determination of allergens and residues of pharmacologically active substances by enzyme immunoassay (ELISA) in food [Flex B]	13
1.3	Determination and Detection of Bacteria, Yeasts and Molds by Cultural Microbiological Testing in Food [Flex B]	14
1.4	Hygrometric Determination [Flex A]	16
1.5	Molecular biological investigations	16
1.5.1	Detection of allergens, genetically modified organisms (GMOs) and identification of animal species by real-time PCR in food and feed [Flex A]	16
1.5.2	Determination of bacteria and viruses by real-time PCR in food [Flex C]	19
1.6	Sensory Investigations in Food	19
1.6.1	Simple descriptive sensory investigations of food [Flex B]	19
1.7	Sampling of Food and Feed [Flex A]	20
1.8	Sample Preparation of Food and Feed [Flex A]	20
2	Examination of consumer goods	21
2.1	Physical, physicochemical and chemical investigations	21
2.1.1	Determination of residues and organic contaminants by liquid chromatography with mass selective detection (LC-MS-MS) in consumer goods [Flex C]	21
2.1.2	Determination of chromium (VI) by ion chromatography and inductively coupled plasma mass spectrometry (IC-ICP-MS) in consumer goods [Flex C]	21
2.1.3	Determination of Contaminants by Gas Chromatography with Conventional Detectors (GC-FID) in Consumer Goods [Flex A]	22
2.1.4	Determination of Ingredients, Residues and Organic Contaminants by Gas Chromatography with Mass-Selective Detectors (MS and MS/MS) in Consumer Goods [Flex C]	22

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

2.1.5	Determination of elements by inductively coupled plasma mass spectrometry (ICP-MS) in consumer goods [Flex C]	23
2.1.6	Photometric Determination of Organic Contaminants in Consumer Goods [Flex B]	24
2.1.7	Simple visual examinations to determine the color permeability of consumer goods [Flex B]	24
2.1.8	Determination of Acrylic Acid in Consumer Goods [Flex A]	24
2.1.9	Determination of PCDD/PCDF and dioxin-like PCBs by gas chromatography with mass-selective detectors (MS) in consumer goods	25
2.2	Special sensory testing of the smell and taste of consumer goods [Flex B]	25
3	Examination of furnishings and consumer goods in the food sector	26
3.1	Detection and determination of bacteria by means of cultural microbiological examinations on furnishings and consumer goods in the food sector [Flex B]	26
4	Investigation of water (wastewater, surface water, process water, raw and groundwater)	27
4.1	Determination of the temperature	27
4.2	Determination of Anions and Cations	27
4.3	Determination of metal-organic compounds by gas chromatography with mass-selective detectors (GC-ICP-MS) [Flex C]	27
4.4	Determination of organic compounds	28
4.4.1	by means of gas chromatography with mass selective detector (GC-MS) [Flex C]	28
4.4.2	by means of liquid chromatography with mass-selective detector (LC-MS/MS)	28
5	Investigations in accordance with the Drinking Water Ordinance – TrinkwV (old version)	28
6	Soil investigations	31
6.1	Determination of Organic and Metal-Organic Compounds by Gas Chromatography with Mass-Selective Detectors (GC-MS and GC-ICP-MS) [Flex C]	31
6.2	Gravimetric Determination [Flex A]	31
7	Investigations of mud and sediment	31
7.1	Determination of Organic and Organometallic Compounds by Gas Chromatography with Mass-Selective Detectors (GC-MSs and GC-ICP-MS) [Flex C]	31
7.2	Gravimetric Determination [Flex A]	31

1 Testing of food and feed

1.1 Physical, physicochemical and chemical investigations

1.1.1 Determination of ingredients, additives, pesticide residues and residues of pharmacologically active substances and 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 2024-12	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 Matrín and Oxymatrín)	SOP-No. 495 2026-04 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 foods using LC-MS-MS	
SOP-No. 90 2023-04	Determination of nitrofurán 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	

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

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	

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

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. 665 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 (<i>Modification: Extraction</i>)	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	
SOP-No. 121 2024-06	Determination of epoxidized soybean oil (ESBO) in food and consumer goods using GC-MSD (Deviation: here only food)	

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

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	
SOP-No. 716 2025-10	Determination of ergosterols in plant foods by GC-MS/MS	

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 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	

1.1.7 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 2026-04
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. 81 2026-03	Determination of methylmercury in food and feed by distillation /ICP-MS	

1.1.8 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
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

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

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	Tritratable 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)	

1.1.9 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 2024-11	Determination of hydroxyproline content in meat and meat products	SOP-No. 582 2026-01
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
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

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

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

1.1.10 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: matrix here also fish)	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
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	SOP-No. 571 2019-12

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

	(<i>Modification:</i> 1. <i>Drying parameters;</i> 2. <i>Weighing</i> <i>Matrix here also purees, puree and juice concentrates, dried fruits</i>)	
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)	

1.1.11 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
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
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
SOP-No. 544 2018-09	Determination of viscosity according to Bostwick	

1.1.12 Determination of ingredients, additives and contaminants in food and feed using liquid chromatography and conventional detectors [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 16160 2012-05	Feed – Determination of hydrogen cyanide by HPLC (Modification: Application to food)	SOP-No. 669 2026-02
ASU L 26.00-1 2018-10	Testing of Foodstuffs - Determination of Nitrate Content in Vegetable Products - HPLC/IC Method (Modification: pre-column omitted)	SOP-No. 570 2020-08
ASU L 00.00-171 2020-05	Food Testing – Determination of Vitamin C in Food – HPLC-UV Method	SOP-No. 681 2024-08
ASU L 40.00-10/3 2019-07	Testing of foodstuffs – Testing of honey – Determination of the Hydroxymethylfurfural Content – Part 3: High-performance liquid chromatographic method	SOP-No. 678 2023-03
IFU 69 2005	Determination of hydroxymethylfurfural by means of High-Performance Liquid Chromatography	SOP-No. 678 2023-03

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 00.00-91 2006-12	Testing of foodstuffs - Horizontal method for the detection of Shigella spp. in foodstuffs	SOP-No. 605 2023-02
ASU L 01.00-3 2024-04	Examination of foodstuffs; Determination of coliform germs in milk, dairy products, butter, cheese and ice cream; Method with solid culture medium (Modification: <i>Cromocult coliform agar</i> ; <i>Spiralplater</i>)	SOP-No. 580 2024-06
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 (extension: here also examination of other foods)	SOP-No. 595 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
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 6888-1 2024-03	Examination of Food - Methods for Counting Coagulase-Positive Staphylococci (Staphylococcus Aureus and Other Species) in Food, Part 1: Methods with Baird Parker Agar	SOP-No. 594 2025-09
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 2026-02
DIN EN ISO 7932 2020-11	Examination of foodstuffs – Horizontal method for counting presumptive Bacillus cereus – Colony counting method at 30 °C	SOP-No. 596 2025-09
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: Methods of detection (ISO 11290-1:2017)	SOP-No. 575 2024-12

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

DIN EN ISO 11290-2 2017-09	Microbiology of the food chain – Horizontal method for the detection and counting of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp. – Part 2: Counting method	SOP-No. 574 2023-01
DIN EN ISO 13720 2010-12	Examination of foodstuffs - Counting of <i>Pseudomonas</i> spp. in meat and meat products	SOP-No. 724 2025-08
DIN EN ISO 15213-1 2023-05	Investigation of foodstuffs - Determination of mesophilic sulphite-reducing clostridia in meat and meat products	SOP-No. 711 2024-09
DIN EN ISO 15213-2 2024-05	Microbiology of the food chain - Horizontal method for the detection and counting of <i>Clostridium</i> spp. - Part 2: Counting of <i>Clostridium perfringens</i> by colony counting method	SOP-No. 712 2024-09
DIN ISO 16649-2 2020-12	Microbiology of food and feed – Horizontal method for counting β -glucuronidase-positive <i>Escherichia coli</i> – 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 21528-1 2019-05	Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 1: Detection of Enterobacteriaceae	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 <i>Shigella</i> spp.	SOP-No. 605 2023-09
DIN EN ISO 22964 2017-08	Microbiology of the food chain – Horizontal method for the detection of <i>Cronobacter</i> spp.	SOP-No. 280 2011-09
IFU Method No. 2 2022	Method on the Detection and Enumeration of Acidtolerant Spoilage Microorganisms of Fruits and Related Products	SOP-No. 713 2024-09
IFU Method No. 3, II., 1996-04	Quantitative Bestimmung osmotoleranter Hefen in Lebensmitteln (Originaltitel: Osmophilic-osmoduric yeasts typs – „Osmotolerants“ count) (Abweichung: zusätzlicher Nachweis von Schimmelpilzen)	SOP-No. 260 2023-01
IFU Method No. 4, III., 1996-04	Heat-resistant moulds spore detection	SOP-No. 715 2024-09
IFU Method No. 4, IV., 1996-04	Xerophilic moulds count	SOP-No. 715 2024-09
IFU Method No. 12 2019-04	Method on the Detection of taint producing <i>Alicyclobacillus</i> 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 2024-09
ISO 21527-2 2008-07	Horizontal method for counting yeasts and moulds - Colony counting technique - Part 2: Products with a water activity equal to or less than 0.95	SOP-No. 595 2023-01
VDLUFA VI M 7.13 1996	Determination of thermodural (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 18787 2017-11	Food - Determination of the activity of water	SOP-No. 708 2024-09

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 00.00-105 2014-02	Investigation of foodstuffs - Methods for the detection of genetically modified organisms and their products - Quantitative methods based on nucleic acids	
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 <i>Agrobacterium tumefaciens</i> 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 <i>Agrobacterium tumefaciens</i> (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 08.00-65 2017-10	Detection and identification of black mustard (<i>Brassica nigra</i> L.) or brown mustard (<i>Brassica juncea</i> L.), white mustard (<i>Sinapis alba</i>) in boiled sausages by real-time PCR (modification: semi-quantitative determination of mustard)	SOP-No. 663 2024-07
ASU L 15.05-1 2024-11	Examination of food – detection of genetic modifications in maize (<i>Zea mays</i> L.) 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

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

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
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	
---------------------------	---	--

1.7 Sampling 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
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) 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) 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: here also for matrix foods) (Restriction: here only sampling)	
VO (EG) 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>)	
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>)	
VO (EU) 2023/2783 2023-12	Commission Implementing Regulation (EU) 2023/2782 amending. Determination of sampling methods and analytical methods for the control of plant toxin content in food (Restriction: here only sampling)	
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	
SOP-No. 307 2013-08	Sampling for microbiological analysis of food	

1.8 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 2026-04
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. 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 isothiazolins in consumer goods, cosmetics, hygiene articles, aqueous extracts and hot melts using LC-MS-MS (restriction: here only for consumer goods)	
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 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 and 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
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-MS	
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. 342 2013-08	Determination of pesticides in consumer goods and environmental samples using GC-MS (QuEChERS) (restriction: here only examination of consumer goods)	
SOP-No. 520 2018-01	Determination of brominated flame retardants in waste and textiles using GC-MSD	

Rev. 50 04/2026 List of all Procedures in the flexible Accreditation Area

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	
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	
SOP-No. 667 2022-08	Determination of 1,3-dichloropropane-2-ol and 3-monochloropropane-1,2-diol from cold water extracts by GC-MSD	
SOP-No. 687 2023-09	Determination of glycol ether in hygiene products using GC-MS/MS	
SOP-No. 700 2025-01	Determination of DMAC and DMF in hygiene products using GC-MS/MS	

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 (Modification: <i>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 (Modification: <i>Analytes here also Ta; Examination of consumer goods including pressure digestion as well as heavy metals in textile consumer goods</i>)	SOP-No. 79 2026-04
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 washing solution using ICP-MS (Extension: <i>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 (Modification: <i>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	
SOP-No. 730 2026-01	Determination of Copper in Copper Salts by ICP-MS	

2.1.6 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	SOP-No. 180 2025-01
ASU B 80.30-8 2008-10	Examination of consumer goods - plastics - Part 5: Test methods for total migration to aqueous Test food by means of a cell	
ASU B 80.30-10 2023-02	Examination of consumer goods - plastics - Part 7: Test methods for total migration into aqueous Test food with a bag	
ASU B 80.30-12 2008-10	Examination of consumer goods - plastics - Part 9: Test methods for total migration to aqueous Test food by filling the object	
ASU B 80.30-17 2008-10	Examination of consumer goods - plastics - Part 14: Test methods for "substitute tests" for the total migration from plastics that are suitable for contact with fatty foods, using the Test media Iso-octane and 95% ethanol	
ASU B 80.30-18 2008-10	Examination of consumer goods - plastics - Part 15: Alternative test methods for determining migration into fatty test foods by rapid extraction into iso-octane and/or 95% ethanol	

2.1.7 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

2.1.8 Determination of Acrylic Acid 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	

2.1.9 Determination of PCDD/PCDF and dioxin-like PCBs by gas chromatography with mass-selective detectors (MS) in consumer goods

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. 230 2021-11	Determination of the mass concentration of PCDD/PCDF and dioxin-like PCBs in consumer goods and hygiene products using HRGC-HRMS	

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
ASU B 80.00-3 1998-01	Examination of consumer goods - determination of the surface microbial content on furnishings and Consumer goods in the food sector - Part 3: Semi-quantitative process with culture medium-coated Sampling devices, contact methods	
Ph. Eur. 2.6.12 2023-01	Microbiological testing of non-sterile products: counting of reproducible microorganisms (Modification: no application of membrane filtration, no application of the MPN procedure; here only set-up and consumer goods in the food sector)	SOP-No. 609 2023-01
Ph. Eur. 2.6.13 2023-01	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)	SOP-No. 610 2023-01

4 Investigations of water (wastewater, surface water, process water, raw- and groundwater)

4.1 Determination of temperature

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 Anions and Cations

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 2025-02
DIN EN ISO 17294-2 (E29) 2024-12	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 2025-02

4.3 Determination of d metal-organic compounds by gas chromatography with mass-selective detectors (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 Determination of organic compounds

4.4.1 by means of gas chromatography with mass selective detector (GC-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
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	

4.4.2 mittels Flüssigchromatographie mit massenselektivem Detektor (LC-MS/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 17892 2024-08	Water quality - Determination of selected per- and polyfluoroalkyl substances in drinking water - Method by liquid chromatography/tandem mass spectrometry (LC-MS/MS) (Modification: treated and untreated wastewater by direct injection with a limit of quantification of 100 ng/L)	SOP-No. 683 2025-12

5 Investigations in accordance with the Drinking Water Ordinance – TrinkwV

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

Seq. No.	Parameter	Procedure
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)
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)

PART III: Specific indicator parameter for the occurrence of certain microbial hazards

not used

APPENDIX 4: REQUIREMENTS FOR DRINKING WATER WITH REGARD TO RADIOACTIVE SUBSTANCES

not used

Parameters not included in Appendices 1 to 3 of the Drinking Water Ordinance

not used

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