Deutsche Akkreditierungsstelle GmbH

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

Valid from: **19.03.2026**

Date of issue: 19.03.2026

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

Holder of certificate:

GALAB Laboratories GmbH
Am Schleusengraben 7
21029 Hamburg

with the location

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Am Schleusengraben 7
21029 Hamburg

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

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

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Tests in the fields:

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

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

[Flex A] the application of the standardised or equivalent standards listed here test procedures with different output levels permitted.

[Flex B] the free choice of standardised test methods or test methods equivalent to them allowed.

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

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

1 Testing of food and feed

1.1 Physical, physicochemical and chemical investigations

1.1.1 Determination of Ingredients, pesticides and residues of pharmacologically active substances and contaminants by means of liquid chromatography with mass selective detector (MS/MS) in food and feed [Flex C]

DIN EN 15662 2018-07	Plant-based food - Multimethod for the determination of pesticide residues with GC and LC after acetonitrile extraction/distribution and purification with dispersive SPE - Modular QuEChERS method (Restriction: *Analysis here only with LC-MS-MS)*

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EURL-SRM QuPPE 2021-07	Quick method for the analysis of numerous highly polar pesticides in food involving extraction with acidified methanol and LC-MS/MS measurement (QuPPe-PO-method) (Modification: *column, running fluid;* *Extension of Method 4.1 to Matrin and Oxymatrine*)
SOP No. 91 2020-07	Determination of coccidiostats in food using LC-MS-MS
SOP No. 138 2024-06	Determination of Mykotoxins in cereal products, bakery products and baby food using LC-MS-MS
SOP No. 195 2022-01	Determination of tropane alkaloids in cereals, soaps and creams using LC-MS-MS
SOP No. 232 2011-06	Determination of glyphosate, AMPA and glufosinate in food and feed using LC-MS-MS
SOP No. 448 2023-02	Determination of chloramphenicol, florfenicol and thiamphenicol in food using LC-MS-MS
SOP No. 496 2016-08	Determination of guazatine acetate in bananas and citrus fruits
SOP No. 508 2023-04	Determination of alternariatoxins in cereals by LC-MS-MS
SOP No. 518 2022-04	Determination of ergot alkaloids in cereals and feed using LC-MS-MS
SOP No. 524 2024-06	Determination of sialic acid in dairy products and infant formula by LC-MS-MS
SOP No. 533 2018-03	Determination of cucubitacins in cucurbits (zucchini, pumpkin, cucumber) and baby porridge by LC-MS-MS
SOP No. 541 2018-08	Determination of furocoumarins in food by LC-MS-MS
SOP No. 543 2022-11	Determination of acrylamide in dry, heated foods, Packaging, hygiene products and paper using LC-MS-MS (Restriction: *only food here*)

SOP No. 545 2020-02	Determination of opium alkaloids in cereals and poppy seeds by LC-MS-MS
SOP No. 552 2021-12	Determination of β-lactams in food by LC-MS-MS
SOP No. 617 2023-06	Determination of sulfonamides in food by LC-MS-MS
SOP No. 622 2020-07	Determination of pyrrolizidine alkaloids in food by LC-MS-MS
SOP No. 623 2020-12	Determination of patulin in fruits, purees, concentrates and fruit preparations by LC-MS-MS
SOP No. 642 2021-02	Determination of cannabinoids in food using LC-MS-MS
SOP No. 650 2021-07	Determination of sudan dyes in spices, oleoresin and sauces by LC-MS-MS
SOP No. 670 2022-11	Determination of vitamin B1 (thiamine) in cereal-based baby food using LC-MS-MS

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

DGF C-VI 10a 2000	Gas chromatography: analysis of fatty acids and fatty acid distribution (Modification: *Extraction*)
SOP No. 525 2022-11	Determination of cholesterol in dairy products and infant formula using GC-FID

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

SOP No. 418 2017-11	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]

DIN EN 15662 2018-07	Plant-based food - Multimethod for the determination of pesticide residues with GC and LC after acetonitrile extraction/distribution and purification with dispersive SPE - Modular QuEChERS method (Restriction: *Analysis here only with GC-MS-MS)*
ASU L 00.00-36/2 2004-07	Investigation of foodstuffs - Determination of bromide residues in low-fat foods - Part 2: Determination of inorganic bromide
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 MS; Reduction of reaction approach 1:10; Headspace Sampler; Incubation at 90°C)
ASU L 00.00-49/2 Correction 2002-12	Examination of foodstuffs - Low-fat foods - Determination of dithiocarbamate and thiuram disulfide residues - Part 2: Gas chromatographic method (Modification: *Detector MS; Reduction of reaction approach 1:10; Headspace Sampler; Incubation at 90°C*)
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. 109 2019-10	Determination of EC and EPA PAHs in food and feed using GC-MS
SOP No. 132 2017-07	Determination of phthalic acid esters and plasticizers in food using GC-MS
SOP No. 303 2014-01	Determination of phenoxycarboxylic acids in food using GC-MS
SOP No. 636 2022-06	Determination of ethylene oxide in cereals using headspace GC-MS

SOP No. 653 2023-11	Determination of 2-chloroethanol and ethylene oxide in food using GC-MS-MS

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

SOP No. 109 2019-10	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]

AOAC 2001.02 2002	Determination of trans-Galactooligosaccharides (TGOS) in selected food products (Restriction: *here only examination of GOS raw materials*)
SOP No. 248 2023-11	Determination of galactooligosaccharides (GOS) in infant formula using HPAEC-PAD
SOP No. 569 2023-11	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]

DIN EN ISO 17294-2 2024-03	Water Quality - Application of Inductively Coupled Plasma Mass Spectrometry (ICP-MS) - Part 2: Determination of Selected Elements including Uranium Isotopes (Extension: *Analytes here also Ta; investigation of digestion solutions of food and feed*)
DIN EN 16802 2016-07	Food – Determination of elements and their Compounds – Determination of inorganic arsenic in Foods of marine origin and plant foods mit HPLC-ICP-MS (Modification: *Matrix here also feed*)
ASU L 00.00-93 2008-12	Testing of foodstuffs - Determination of iodine in food - ICP-MS method
SOP No. 81 2021-01	Determination of methylmercury in food, feed and oils by distillation /ICP-MS

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

ASU L 00.00-46/1 1999-11	Examination of foodstuffs - Determination of sulfite in Food - Part 1: Optimised Monier-Williams process
ASU L 01.00-10/1 2016-03	Examination of foodstuffs; Determination of the nitrogen content of milk according to Kjeldahl and calculation of the crude protein content
ASU L 06.00-7 2014-08	Examination of foodstuffs - Determination of the crude protein content in meat and meat products - Titrimetric method according to Kjeldahl - Reference method (*Extension: Matrix here also fish*)
ASU L 13.00-5 2021-03	Examination of foodstuffs - determination of the acidity and acidity of animal and vegetable fats and oils
ASU L 13.00-10 2019-07	Examination of foodstuffs - Animal and vegetable fats and oils - Determination of iodine count
ASU L 13.00-37 2018-06	Examination of foods - Determination of the peroxide number in animal and vegetable fats and oils - Iodometric (visual) endpoint determination
IFU 3 Rev. 2017	Titratable Acidity
IFU 30 Rev. 2005	Determination of Formol Number
SOP-No. 567 2019-09	Total protein in fruit and vegetables (and their products) (Kjehldahl method)
SOP No. 659 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]

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 process
ASU L 06.00-8 2017-10	Determination of hydroxyproline content in meat and meat products
ASU L 08.00-14 2008-06	Testing of foodstuffs - Determination of nitrate and nitrite content in sausage products after enzymatic reduction of Nitrate to Nitrite - Spectrophotometric Method
IFU 21 Rev.2005	Determination of L-malic acid (enzymatic)
IFU 22 Rev.2005	Determination of citric acid
IFU 49 Rev.2005	Determination of prolin
IFU 52 Rev. 2005	Determination of alcohol (enzymatic)
IFU 53 Rev. 2005	Determination of lactic acid (enzymatic)
IFU 54 Rev. 2005	Determination of D-isocitric acid (enzymatic)
IFU 55 Rev. 2005	Determination of glucose and fructose (enzymatic)
IFU 56 Rev. 2005	Determination of sucrose (enzymatic)
IFU 62 Rev. 2005	D-sorbitol (enzymatic)

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

ISO 659 2009-07	Oilseeds - determination of oil content (modification: *grinding, extraction time*)
ISO 665 2000-09	Oilseeds - Determination of moisture and volatile matter content
ISO 24557 2009-10	Pulses - Determination of moisture content - Air oven method
ASU F0001 2010-09	Testing of Feed – Determination of the moisture content in feed – Annex III to the Commission Regulation (EC) No 152/2009 of 27 January 2009 laying down the sampling methods and methods of analysis for the Official Inspection of Feedingstuffs (OJ L 177, p. EC L54/1 of 26.02.2009)
ASU L 00.00-18 1997-01 Correction 2017-10	Examination of foods - Determination of dietary fibres in foods
ASU L 01.00-20 2022-04	Examination of foodstuffs - Determination of the fat content of milk and dairy products according to the gravimetric Weibull-Berntrop method
ASU L 01.00-27 1988-12	Examination of foodstuffs; Determination of the dry matter content of milk and cream (cream); Reference method
ASU L 01.00-77 2002-05	Examination of foodstuffs - determination of the total ash of milk and dairy products
ASU L 02.06-E(EG) and 1(EG) to 8(EG) 1981-01	Methods of analysis of the composition of certain partially or wholly dried preserved dairy products Chapter III/Method 2: Determination of water content
ASU L 06.00-3 2014-08	Examination of foodstuffs - Determination of the water content in meat and meat products - Gravimetric method - Reference method (Extension: *Matrix here also fish*)
ASU L 06.00-4 2017-10	Examination of foodstuffs – determination of ash in meat and meat products (*Extension: Matrix here also fish*)

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ASU L 06.00-6 2014-08	Examination of foodstuffs – Determination of the total fat content in meat and meat products – Gravimetric method according to Weibull-Stoldt – Reference method (*Extension: Matrix here also fish)*
ASU L 15.00-7 2012-01	Investigation of foodstuffs - determination of ash content in cereals, legumes and by-products by combustion
ASU L 16.01-1 2008-12	Determination of the moisture content in cereal flour
ASU L 16.00-5 2017-10	Examination of foodstuffs - Determination of the total fat content in cereal products after acid digestion by extraction and gravimetry
ASU L 31.00-4 1997-01	Examination of foodstuffs - determination of ash in fruit and vegetable juices
ASU L 31.00-18 1997-09	Examination of foodstuffs - Determination of the total dry matter in fruit and vegetable juices - Gravimetric method with mass loss during drying (Modification: *drying conditions, weighing;* *Extension: Matrix here also purees, puree and juice concentrates, dried fruits*)
ASU L 39.00-E(EG) and 1(EG) to 10(EG) 1981-01	Methods of analysis for determining the composition of certain sugars intended for human consumption Method 1: Determination of mass loss due to drying
ASU L 44.00-4 1985-12	Examination of foods - Determination of the total fat content in chocolate (Modification: *Hydrolysis, Extraction*)
ASU L 53.00-4 1996-02	Examination of foodstuffs – Examination of spices and seasoning ingredients – Determination of total ash and acid-insoluble ash
ASU F 0001 (EG) 2010-09	Examination of Feed – Determination of the Moisture Content in Feed
DGF B-II 3 1987	Water and volatiles in feed
IFU 36 2005	Determination of sulphate

VDLUFA III 3.1 1976	Determination of moisture in feed and cereals
SOP No. 585 2019-11	Gravimetric determination of dry matter in food
SOP No. 586 2019-11	Gravimetric determination of total ash in food
SOP No. 587 2019-11	Gravimetric determination of total fat content in food
SOP No. 588 2019-11	Gravimetric determination of total protein in food
SOP No. 651 2024-06	Fully automatic determination of water and ash content in food using prepASH

1.1.11 Further physical, physicochemical and chemical investigations [Flex A

ASU L 31.00-2 1997-01	Examination of food – determination of the pH value of fruit and vegetable juices
IFU 1A Rev. 2005	Relative Density (Method using density meter)
IFU 8 Rev. 2017	Determination of Soluble Solids (indirect method by refractometry)
IFU 60 2005	Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, measurement of measured values)
SOP No. 544 2018-09	Determination of viscosity according to Bostwick

1.1.12 Determination of Ingredients, Additives and Contaminants in Food and Feed by Liquid Chromatogramphy and Conventional Detectors [Flex B]

DIN 16160 2012	Feed – Determination of hydrogen cyanide by HPLC (Modification: Application to food)
ASU L 26.00-1 2018-10	Examination of foodstuffs - determination of nitrate content in vegetable products - HPLC/IC process

	(Modification: pre-column omitted)
ASU L 00.00-171 2020-05	Examination of foods – determination of vitamin C in Food – HPLC-UV process
IFU 69 2005	Determination of hydroxymethylfurfural by means of High-Performance Liquid Chromatography

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

Neogen Veratox for Mustard (Quantitative) Ref.: 8400 2018-05	Immunological determination of mustard allergen content in food using ELISA (test kit) (Modification: *wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 6min*)
Neogen Veratox for Egg Allergen (Quantitative) Ref.: 8450 2018-05	Immunological determination of the chicken egg allergen content in food using ELISA (test kit) (Modification: *wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 8min*)
Neogen Veratox for Milk Allergen (Quantitative) Ref.: 8470 2018-05	Immunological determination of the milk allergen content in food using ELISA (test kit) (Modification: *wavelength 450 nm, colorless sulfuric acid, shortening of the incubation time to 9min*)
Neogen Veratox for soy allergen (Quantitative) Ref.: 8410 2018-05	Sandwich ELISA for the photometric determination of the soy allergen content in food
R-Biopharm AG RIDASCREEN Gliadin (quantitativ) Ref.: R7001 2009-10	Sandwich ELISA for the quantitative determination of gliadins and related prolamins in food
R-Biopharm AG RIDASCREEN FAST Sesame (quantitativ) Ref.: R7202 2008-06	Sandwich ELISA for the photometric determination of the sesame allergen content in food

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

DIN EN ISO 4833-1 2022-05	Microbiology of the Food Chain - Horizontal Method of Counting Microorganisms - Part 1: Colony Count at 30 °C by means of casting plate process
DIN EN ISO 4833-2 2022-05	Microbiology of the Food Chain - Horizontal Method of Counting Microorganisms - Part 2: Colony Count at 30 °C by means of surface processes
DIN EN ISO 6579-1 2020-08	Microbiology of the Food Chain - Horizontal Method for Testing Detection, counting and serotyping of Salmonella - Part 1: Detection of Salmonella spp. (Restriction: no detection of Salmonella Typhi and Salmonella Paratyphi)
DIN EN ISO 6888-1 2024-03	Microbiology of the food chain - Horizontal method for the counting of coagulase-positive staphylococci (Staphylococcus aureus and other species) - Part 1: Methods with Baird-Parker-Agar-Medium
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 microbial counts
DIN EN ISO 7932 2020-11	Microbiology of Food and Feed - Horizontal Method for counting presumptive Bacillus cereus - Colony counting method at 30 °C
DIN EN ISO 11290-1 2017-09	Microbiology of the food chain - Horizontal method for the detection and counting of Listeria monocytogenes and by Listeria spp. - Part 1: Detection methods
DIN EN ISO 11290-2 2017-09	Microbiology of the food chain - Horizontal method for the detection and counting of Listeria monocytogenes and by Listeria spp. - Part 2: Counting method
DIN EN ISO 15213-2 2024-05	Microbiology of the Food Chain - Horizontal Method for Testing Detection and Counting of Clostridium spp. - Part 2: Census of Clostridium perfringens by colony counting method
DIN EN ISO 16649-3 2018-01 1987-03	Microbiology of the Food Chain - Horizontal Method of Count of ß-glucuronidase-positive Escherichia coli - Part 3:

	Detection and determination of the most likely bacterial count under Uses of 5-Bromo-4-Chloro-3-Indole-ß-D-Glucuronide (Modification: Chromocult® coliform agar ES instead of TBX agar)
ISO 21527-2 2008-07	Horizontal method for counting yeasts and molds - Colony counting technique - Part 2: Products with a water activity equal to or less than 0.95
DIN EN ISO 21528-1 2017-08	Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 1: Detection of Enterobacteriaceae
DIN EN ISO 21528-2 2019-05	Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 2: Colony Counting Method
DIN EN ISO 21567 2005-02	Microbiology of Food and Feed - Horizontal Method for the detection of Shigella spp.
DIN EN ISO 22964 2017-08	Microbiology of the Food Chain - Horizontal Method for Testing Detection of Cronobacter spp.
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 with 5-bromo-4-chloro3-indole-β-D-glucuronide (Modification: Chromocult® coliform agar ES instead of VRBL agar)
ISO 4831 2006-08	Microbiology - Horizontal Method for Detection and Testing Counting coliforms - MPN method (Modification: Chromocult® coliform agar ES instead of Brilliant green lactose bile broth)
ISO 4832 2006-02	Microbiology - Horizontal method for counting coliforms Germination – colony counting method Modification: Chromocult® coliform agar ES instead of VRBL agar)
ISO 15214 1998-08	Microbiology of Food and Feed - Horizontal Methods for the Counting of Mesophilic Lactic Acid Bacteria - Colony counting method at 30 °C
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 investigation of further food)

IFU Method No. 2 2022	Detection and Counting of Acid-Tolerant Spoilage Microorganisms in Fruits and Related Products (Originaltitel: Method on the Detection and Enumeration of Acidtolerant Spoilage Microorganisms of Fruits and Related Products)
IFU Method No. 3, I. 1996-04	Counting of yeasts (Originaltitel: General yeasts count)
IFU Method No. 4, I. 1996-04	Counting molds (Originaltitel: General moulds count)
IFU Method No. 12 2019-04	Method for detecting spoilage-causing Alicyclobacillus in Fruit juices

1.4 Hygrometric determinations [Flex A]

ISO 18787 2017-11	Food - Determination of the activity of water

1.5 Molecular biological investigations

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

ASU L 00.00-105 2014-02	Investigation of foodstuffs - Methods for the detection of genetically modified organisms and their products - Quantitative methods based on nucleic acids
ASU L 00.00-122 2008-06	Testing of food - Detection of a specific DNA sequence from the cauliflower mosaic virus (CaMV 35S promoter, P35S) and Agrobacterium tumefaciens (T-nos) in food, commonly used in genetically modified organisms (GMOs) - Screening methods (Extension: Matrix *here also feed*)
ASU L 00.00-125 2008-12	GMO screening for the detection of the CTP2-CP4-EPSPS sequence in food by real-time PCR
ASU L 00.00-148 2014-02	Detection of a DNA sequence of the FMV promoter (pFMV) in food by real-time PCR (element-specific method)
ASU L 00.00-169 2019-07	Examination of food – detection and determination of peanuts in food using real-time PCR

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ASU L 08.00-65 2017-10	Detection and identification of black mustard (Brassica nigra L.) or brown mustard (Brassica juncea L.), white mustard (Sinapis alba) in boiled sausages using real-time PCR (Modification: semi-quantitative determination of mustard)
ASU L 18.00-21 2014-08	Examination of foods - Detection and determination of Brazil nut (Bertholletia excelsa) in rice and wheat biscuits as well as in sauce powder using real-time PCR method principles
ASU L 23.04/03-1 2010-09	Examination of food - Construct-specific real-time PCR method for the detection of genetic modification in flaxseed and flaxseed products
CRLVL01/09VP 2011-09	Event-specific detection of genetically modified soybean CV127 in food using real-time PCR
CRLVL07/09VP 2012-01	Event-specific detection of genetically modified soybean MON87769 in food using real-time PCR
CRLVL07/07VP 2009-01	Event-specific detection of genetically modified soybean DP-305423-1 in food by real-time PCR
EURL-VL 10/10VP 2012-11	Event-specific detection of genetically modified maize DAS-40278-9 in food and feed by real-time PCR
EURL-VL-02/11VP 2013-05	Event-specific detection of genetically modified soybean MON87708 in food using real-time PCR
IWA 32 2019-04	Screening of genetically modified organisms (GMOs) in cotton and textiles
SOP No. 193 2017-04	GMO screening for the detection of the construct P35:BAR in genetically modified rice by real-time PCR
SOP No. 216 2009-08	GMO screening for the detection of the pat and bar gene sequence in genetically modified oilseed rape by real-time PCR
SOP No. 316 2017-03	Qualitative detection of animal species in food
SOP No. 400 2014-01	Detection of a specific DNA sequence from cashews in food using real-time PCR
SOP No. 402 2014-01	Detection of a specific DNA sequence from almonds in food using real-time PCR

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

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

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

1.6 Sensory Testing of Food

1.6.1 Simple descriptive sensory examinations of food [Flex B]

ASU L 00.90-6 2015-06	Examination of foodstuffs - Sensory test methods - Simple descriptive testing
ASU L 00.90-7 2007-12	Examination of foodstuffs - Sensory test methods - Triangular testing
ASU L 00.90-8 2007-12	Examination of foodstuffs - Sensory test methods - Pairwise comparative testing
ASU L 00.90-14 2004-12	Examination of foodstuffs - Sensory test methods - Descriptive testing followed by quality assessment

1.7 Food Sampling [Flex A]

VO (EG) Nr. 333/2007 2007-03	Commission Regulation (EC) No 333/2007 of 28 March 2007 laying down the sampling methods and methods of analysis for the control of the content of lead, cadmium, mercury, inorganic tin, 3-MCPD and benzo(a)pyrene in foodstuffs (Restriction: *here only sampling*)
VO (EU) 2023/2782 2023-12	Commission Implementing Regulation laying down the methods of sampling and analysis for the official Control of the mycotoxin content of food (Restriction: here only sampling)
VO (EU) 2023/2783 2023-12	Commission Implementing Regulation (EU) 2023/2782 amending Determination of sampling procedures and analytical methods for the control of plant toxin content in food (Restriction: here only sampling)
VO (EG) Nr. 1882/2006 2006-12	Commission Regulation (EC) No 1882/2006 of 19 September 2006 December 2006 laying down the sampling procedures and Methods of analysis for the official control of nitrate levels of certain foods (restriction: here only Sampling)

Directive 2002/63/EC 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
VO (EG) 152/2009 Anhang 1 2014-07	Commission Regulation (EC) No 152/2009 of 27 January 2009 2009 laying down the sampling procedures and Methods of analysis for the official investigation of feed, 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 the Sampling Methods and Analytical Methods (Modification: here also for matrix foods) (Restriction: here only sampling)

1.8 Sample preparation of food and feed [Flex A]

ASU L 00.00-19/1 2015-06	Determination of Element Traces in Food - Pressure Digestion (Extension: *Matrix here also Feed*)
DGF C-VI 11d 1998	Fatty acid methyl ester (alkaline transesterification)

2 Examination of consumer goods

2.1 Physical, physicochemical and chemical investigations

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

SOP No. 214 2023-01	Determination of nicotine in textiles using LC-MS-MS
SOP No. 340 2013-08	Determination of quaternary ammonium compounds (QAV) in consumer goods using LC-MS-MS
SOP No. 625 2020-10	Determination of isothiazolins in consumer goods, cosmetics, hygiene products, aqueous extracts and hot melts using LC-MS-MS

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

DIN EN 71-3 2021-06	Safety of toys - Part 3: Migration of certain elements (Restriction: *here only analysis of chromium(VI))* (Modification*: Matrix here also pigments*)
SOP No. 304 2021-08	Determination of extractable chromium(VI) in textiles by IC-ICP-MS after extraction with acidic synthetic welding solution

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

SOP No. 261 2024-06	Determination of MOSH and MOAH in food and consumer goods using GC-FID (Restriction: *here only examination of consumer goods*)

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

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

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

ISO 7086-1 2000-03	Glass jars for foodstuffs - Discharge of lead and cadmium - Part 1: Test Methods (Extension: *here also examination of plastic containers)*
DIN EN ISO 17294-2 2017-01	Water Quality - Application of Inductively Coupled Plasma Mass Spectrometry (ICP-MS) - Part 2: Determination of Selected Elements including Uranium Isotopes (Modification: *Analytes here also Ta, Ti; Investigation also of digestion solutions of consumer goods including pressure digestion as well as of heavy metals in textiles)*

DIN EN 71-3 2021-06	Safety of toys - Part 3: Migration of certain elements (Extension*: Matrix here also pigments for the production of consumer goods*)
DIN EN 16711-2 2016-02	Textiles - Determination of metal content - Part 2: Determination of extractable metals with acidic synthetic welding solution by ICP-MS (Extension: *Analytes here also Mn, Se, Sn and Zn*)
Resolution AP (89) 1 1989-09	Resolution AP (89) 1 on the use of colourants in plastic materials coming into contact with food (Modification: *Analysis here using ICP-MS)*
SOP No. 272 2018-11	Determination of extractable metals in consumer goods with isotonic saline solution using ICP-MS

2.1.6 Gravimetric examinations of consumer goods [Flex A]

ASU B 80.30-6 2008-10	Examination of consumer goods - plastics - Part 3: Test methods for total migration into aqueous test foods by total immersion
ASU B 80.30-8 2008-10	Examination of consumer goods - plastics - Part 5: Test methods for total migration into aqueous test foods by cell
ASU B 80.30-10 2023-02	Examination of consumer goods - plastics - Part 7: Test methods for total migration into aqueous test foods with a pouch
ASU B 80.30-12 2008-10	Examination of consumer goods - plastics - Part 9: Test methods for total migration into aqueous test foods 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]

ASU B 82.02-13 2011-12	Determination of the color permeability of everyday objects - Part 2: Testing with welding simulance
ASU B 82.92-3 2011-12	Determination of the color permeability of everyday objects - Part 1: Testing with saliva simulance

2.1.8 Determination of acrylic acid in consumer goods [Flex A]

SOP No. 315 2013-01	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 (Einschränkung: *hier nur für Bedarfsgegenstände*)

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

SOP-Nr. 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 tests of the smell and taste of consumer goods [Flex B]

DIN EN 1230-1 2010-02	Paper and paperboard intended for contact with foodstuffs - Sensory analysis - Part 1: Odour
DIN EN 1230-2 2010-02	Paper and cardboard intended for contact with foodstuffs - Sensory analysis - Part 2: Taste transfer (Restriction: *here only verification by means of a triangle test)*
ASU B 80.00-4 2008-10	Examination of consumer goods - Sensory testing - Testing of packaging materials and packaging materials for foodstuffs (Restriction: *here only verification by means of a triangle test)*
ASU B 80.56-5 2008-10	Examination of consumer goods - paper and cardboard intended for contact with food - determination of the Transition of antimicrobial components

3 Examination of furnishings and consumer goods in the food sector

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

ASU B 80.00-1 1998-01	Examination of consumer goods - Determination of surface microbial content on furnishings and consumer goods in the food sector - Part 1: Quantitative swab method
ASU B 80.00-2 1998-01	Examination of consumer goods - Determination of surface microbial content on furnishings and consumer goods in the food sector - Part 2: Semi-quantitative swab method
ASU B 80.00-3 1998-01	Examination of consumer goods - Determination of surface microbial content on furnishings and consumer goods in the food sector - Part 3: Semi-quantitative method with culture medium-coated removal devices, contact method
ASU B 80.56-5 2008-10	Investigation of consumer goods - Paper and cardboard intended for contact with foodstuffs - Determination of the transfer of antimicrobial components
Ph. Eur. 2.6.12 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 furnishing and consumer goods in the food sector*)
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*)

Annex to the accreditation certificate

Abbreviations used:

ASU	Official Collection of Investigation Procedures according to §64 LFGB
CRL	European Commission, Community Reference Laboratory
DGF	German Society for Fat Science
DIN	German Institute for Standardization
ECB	European Central Bank
EDANA	European Disposables and Nonwovens Association
EN	European Standard
EPA	Environmental Protection Agency
EURL	European Union Reference Laboratory
GMOs	Genetically modified organisms
HRGC/HRMS	high-resolution gas chromatography/high resolution mass spectrometry
IFU	International Federation of Fruit Juice Producers
IEC	International Electrotechnical Commission
ISO	International Standards Organization
IWA	International Workshop Agreement
LFGB	Food and Feed Code
Ph. Eur.	Pharmacopoea Europa
SOP	In-house procedures of GALAB Laboratories GmbH
TrinkwV	Drinking water ordinance
VDLUFA	Association of German Agricultural Research Institutes
VO (EG)	Regulation of the European Commission