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- 1 Testing of food and feed
- 1.1 Physical, physico-chemical and chemical investigations
- 1.1.1 Determination of ingredients, additives, residues and contaminants by liquid chromatography and mass-selective detection (LC-MS-MS) in food and feed **

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
SOP-No. 60	Determination of tetracyclines in food using LC-MS-MS	
2024-06		
SOP-No. 62	Determination of β-agonists from milk and meat by LC-MS-MS	
2016-06		
SOP-No. 90	Determination of nitrofuran metabolites in milk products, meat,	
2023-04	fish and egg by LC-MS-MS	
SOP-No. 91	Determination of coccidiostats from food and feed-mineral	
2020-07	mixtures by LC-MS-MS	
SOP-No. 92	Determination of quinolones in dairy products, meat, fish, egg	
2023-06	products and honey by LC-MS-MS	
SOP-No. 97	Determination of Malachite Green in Fish by LC-MS-MS	
2022-03		
SOP-No. 113	Determination of fumagillin in honey by LC-MS-MS	
2024-06		
SOP-No. 137	Determination of levamisole in food by LC-MS-MS	
2016-06		
SOP-No. 138	Determination of mycotoxins in cereals according to Regulation	
2024-09	(EU) No. 2023/915 (QuEChERs). Determination of ochratoxin A in	
	food via IAC determination of aflatoxin in foods according to Diet	
SOP-No. 142	Ordinance using LC-MS-MS Determination of thiouracyls in food by LC-MS-MS	
2016-06	Determination of thiodracy's in rood by EC-1915-1915	
SOP-No. 144	Determination of imidazoles from food by LC-MS-MS	
2016-06	Determination of initializates from 1994 by Let Wis Wis	
SOP-No. 150	Determination of per- and polyfluoroalkyl substances (PFAS) in	
2023-04	fruits, vegetables, baby foods, milk, follow-on milk powder,	
	cereals, fish and meat by LC-MS-MS	
SOP-No. 195	Determination of tropane alkaloids in cereals, soaps and creams by	
2022-01	LC-MS-MS	
SOP-No. 196	Determination of nicotine and cotinine in foods by LC-MS-MS	
2024-06		
SOP-No. 197	Determination of nicotine in fungal products by LC-MS-MS	
2016-07		
SOP-No. 232	Determination of glyphosate, AMPA and glufosinate in food and	
2011-06	feed by LC-MS-MS	
SOP-No. 253	Determination of phenylbutazone in food by LC-MS-MS	
2016-06		
SOP-No. 323	Determination of quaternary ammonium compounds (BAC 10-16,	
2023-07	DDAC) in food, feed and consumer goods using LC-MS-MS	
	(QuEChERS)	
	Restriction: here only food	
SOP-No. 484	Determination of broad-spectrum antibiotics in dairy products,	
2023-02	meat, fish, egg and honey by LC-MS-MS	
SOP-No. 496	Determination of guazatine acetate in bananas and citrus fruits	
2016-08		



SOP-No. 498 2024-04	Determination of solanine and chaconine in vegetables by LC-MS-MS	
SOP-No. 508 2023-04	Determination of alternaria toxins in cereals, fruit preparations and oil by LC-MS-MS	
SOP-No. 509 2016-11	Determination of photoinitiators in food using LC-MS-MS	
SOP-No. 518 2022-04	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 infant formulas after enzymatic reaction to phosphocholine by LC-MS-MS	
SOP-No. 533 2018-03	Determination of cucurbitacins in cucurbitaceae (zucchini, pumpkin, cucumber) and baby porridge using 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-MSMS Restriction: here only food	
SOP-No. 545 2020-02	Determination of opium alkaloids in cereals and poppies using LC-MS-MS	
SOP-No. 552 2021-12	Determination of β-lactams in animal foods using 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 using LC-MS-MS	
SOP-No. 623 2023-03	Determination of patulin in fruits and fruit preparations by LC-MS-MS	
SOP-No. 642 2021-12	Determination of cannabinoids in plant parts and oils using LC-MS-MS	
SOP-No. 643 2021-12	Determination of vanillin and vanilla contaminants in vanilla products and dairy products using LC-MS-MS	
SOP-No. 650 2021-12	Determination of sudan dyes and bixin in spices, oleoresin and sauces by LC-MS-MS	
SOP-No. 666 2024-10	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 by LC-MS-MS	
SOP-No. 675 2023-03	Determination of closantula in meat by LC-MS-MS	
SOP-No. 684 2023-10	Determination of formaldehyde in aqueous extracts, adhesives, plastics, SAP, textiles and fruit and vegetables using LC-MS/MS	
	(Restrictions: here only fruit and vegetables)	
SOP-No. 685 2024-12	Selected veterinary medicinal products in milk by LC-MS-MS	
SOP-No. 690 2023-09	Determination of polyamines in cereal gems using LC-MS-MS	
SOP-No. 692 2023-11	Determination of avermectins in milk using LC-MSMS	



DIN EN 15662 2018-07	Plant-based foods – multi-method 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
	(Modification: Analysis here only with EC-M3-M3)	
EURL-SRM QuPPE-PO	Quick method for the analysis of numerous highly polar pesticides	SOP-No. 495
2023-12	in food involving extraction with acidified methanol and LC-MS/MS	2022-10
	measurement (QuPPE-PO-Method)	SOP-No. 657
	I.Food of Plant Origin (QuPPE-PO-Method	2024-08
	(Modification: column, running medium; Extension: Method 4.1 to matrine and oxymatrine)	

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DGF C-VI 10a	Gas chromatography: analysis of fatty acids and fatty acid	SOP-No. 512
2000	distribution	2021-05
	(Modification: Extraction)	
SOP-No. 418	Determination of mineral oil (MOSH & MOAH) in food by means	
2024-11	of online coupled LC-GC-FID	
SOP-No. 525	Determination of Cholesterol in fat, oil and milk products by GC-	
2022-01	FID	

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DIN EN 15662 2018-07	Plant-based foods - multi-method 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	SOP-No. 117 2024-11
	with GC-MS-MS)	
SOP-No. 23 2022-01	Determination of alkylphenols, alkylphenol ethoxylates and bisphenols from food by GC-MSD	
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 foodstuffs using GC-MSD	
SOP-No. 72 2022-02	Determination of furan in food by HS-GC-MSD	
SOP-No. 73 2024-06	Determination of residual solvents in foodstuffs using HS GC-MSD	
SOP-No. 109 2023-08	Determination of EC and EPA PAHs in food and feed by GC-MSD	
SOP-No. 121 2024-06	Determination of epoxidized soybean oil (ESBO) in food and consumer goods by GC-MSD(Modification: here only food)	
SOP-No. 132 2022-01	Determination of phthalic acid esters and adipates in food by GC-MSD	





SOP-No. 158 2008-07	Determination of pesticides in spices by GC-MSD and LC-MS-	
2008-07	MS (Restriction: here only GC-MS)	
SOP-No. 259	Determination of carnauba wax from fruit surfaces (leaching)	
2011-03	by GC-MS	
SOP-No. 303	Determination of phenoxycarboxylic acids in food by GC-MSD	
2014-01	(CI)	
SOP-No. 364	Determination of ethylhexanoic acid in food samples by GC-	SOP-No. 71
2013-08	MSD	2005-04
SOP-No. 367 2013-08	Determination of oestrogens 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	Determination of stilbens in food and feed by GC-MSD	SOP-No. 98
2013-08		2005-04
SOP-No. 557 2023-06	Determination of phenol and chlorophenols from food by GC-MSD	
SOP-No. 559	Determination of phosphane in food by HS-GC-MSD	
2023-12		
SOP-No. 636	Determination of ethylene oxide in cereals using headspace	
2022-04	GC-MSD	
SOP-No. 647	Determination of residual solvents by means of headspace GC-	
2021-05	MSD based on JECFA	
SOP-No. 653 2023-11	Determination of ethylene oxide and 2-chloroethanol in foodstuffs using GC-MSMS	
SOP-No. 691	Determination of heptachlor and heptachlor epoxide in fish	
2023-10	and fish products using GC-MSMS	
EU VO 2017/644	Determination of sampling and analytical methods for the	SOP-No. 227
2017-04	control of levels of dioxins and dioxin-like PCBs in certain foodstuffs	2023-09
EU VO 2017/771	Determination of sampling and analytical methods for the	SOP-No.227
2017-05	control of levels of dioxins and dioxin-like PCBs in certain feedingstuffs	2023-09
DGF C-VI 10a	Gas chromatography of fatty acid methyl esters	SOP-No. 512
2000	(Modification: Extraction; Extension to animal processes)	2021-05
DGF C-VI 18(10)	Fatty acid-bound 3-chloropropane-1,2-diol (3-MCPD ester) and	SOP-No. 534
21. Auflage 2015	2,3-epoxypropan-1-ol (glycidol). Determination in fats and oils by GC-MS (Difference Method)	2020-12
ASU L 00.00-36/2	Determination of bromide residues in low-fat foods – Part 2:	SOP-No. 120
2004-07	Determination of inorganic bromide	2006-04
ASU L 00.00-49/2	Examination of foodstuffs - Low-fat foods - Determination of	SOP-No. 578
1999-11	residues of dithiocarbamate and thiuram disulfide - Part 2: Gas	2023-06
	chromatographic method (Modification: Detector MSD;	
	Reduction of reaction approach 1:10; Headspace Sampler;	
	Incubation at 90°C)	

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



1.1.5 Determination of ingredients and additives using high-performance anion exchange chromatography (HPAEC) in food

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
SOP-No. 248	Determination of galactooligosaccharides (GOS) in baby food	
2024-08	using HPAEC-PAD	
SOP-No. 569	Determination of sugars in foods using HPAEC-PAD	
2024-07		
AOAC 2001.02	Determination of trans-galactooligosaccharides (TGOS) in	SOP-No. 522
2002	selected food products	2023-11
	(Restriction: here only examination of GOS raw materials)	

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
SOP-No. 81 2024-07	Determination of methylmercury in food and feed by distillation /ICP-MS	
DIN EN 16802	Food - Determination of elements and their compounds -	SOP-No. 458
2016-07	Determination of inorganic arsenic in foods of marine origin and plant foods with anion exchange HPLC-ICP-MS (Extension: Matrix here also feed)	2024-09
DIN EN ISO 17294-2	Water quality - Application of inductively coupled plasma mass	SOP-No. 53
2024-12	spectrometry (ICP-MS) - Part 2: Determination of selected elements including uranium isotopes (Modification: analytes here also Ta; Investigation also of digestion solutions of food and feed)	2025-02
ASU L 00.00-93	Examination of foodstuffs - determination of iodine in food; ICP-	SOP-No. 160
2008-12	MS procedure	2024-09

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ASU L 00.00-46/1 1999-11	Testing of foodstuffs - Determination of sulphites in foodstuffs - Part 1: Optimized Monier-Williams method	SOP-No. 256 2024-08
ASU L 01.00-10/1 2016-03	testing of foodstuffs; Determination of the nitrogen content of milk according to Kjeldahl and calculation of the crude protein content	SOP-No. 361 2019-12
ASU L 06.00-7 2014-08	Examination of foodstuffs – Determination of the crude protein content in meat and meat products – Kjeldahl titrimetric method – Reference method (Modification: Matrix here also fish)	SOP-No. 409 2019-12



ASU L 15.00-3	Determination of nitrogen content and calculation of crude	SOP-No. 435
2019-07	protein content of cereals and legumes	2020-01
ASU L 13.00-5	Examination of foodstuffs – determination of the acidity and	SOP-No. 299
2012-01	acidity of animal and vegetable fats and oils	2018-05
ASU L 13.00-10	Examination of foodstuffs - Animal and vegetable fats and oils -	SOP-No. 583
2019-07	Determination of iodine number	2019-10
ASU L 13.00-37	Examination of foodstuffs - Determination of peroxide count in	SOP-No. 300
2018-06	animal and vegetable fats and oils - Iodimetric (visual) endpoint	2019-10
	determination	
IFU 3	Titratable acidity	SOP-No. 289
Rev. 2017		2023-01
IFU 30	Determination of formol number	SOP-No. 289
Rev. 2005		2023-01
SOP-No.567	Total protein in fruits and vegetables (and their products)	
2019-09		
ASU L 13.00-5	Analysis of foodstuffs - Determination of the acid value and	SOP-No. 659
2021-03	acidity of animal and vegetable fats and oils	2024-06
ASU L13.00-10	Analysis of foodstuffs - Animal and vegetable fats and oils -	SOP-No. 659
2019-07	Determination of iodine value	2024-06
ASU L 13.00-37	Analysis of foodstuffs - Animal and vegetable fats and oils -	SOP-No. 659
2018-06	Determination of the peroxide value - Iodometric (visual)	2024-06
	endpoint determination	

1.1.8 Determination of ingredients and additives by means of photometric tests in foodstuffs *

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
SOP-No.410 2021-03	Enzymatic detection of ethanol	
IFU 21	Determination of Locality and Locality	SOP-No. 306
Rev.2005	Determination of L-malic acid (enzymatic)	2015-08
	Determination of situit and demonstration	
IFU 22	Determination of citric acid (enzymatic)	SOP-No. 306
Rev.2005		2015-08
IFU 49	Determination of proline	SOP-No. 291
Rev.2005		2020-01
IFU 52	Determination of alcohol (enzymatic)	SOP-No. 290
Rev.2005		2015-08
IFU 53	Determination of lactic acid (enzymatic)	SOP-No. 306
Rev.2005		2015-08
IFU 54	Determination of D-isocitric acid (enzymatic)	SOP-No. 306
Rev.2005		2015-08
IFU 55	Determination of glucose und fructose (enzymatic)	SOP-No. 306
Rev.2005		2015-08
IFU 56	Determination of sucrose (enzymatic)	SOP-No. 306
Rev.2005		2015-08
IFU 62	D-Sorbitol (enzymatic)	SOP-No. 290
Rev.2005		2015-08
ASU L 06.00-8	Determination of hydroxyproline content in meat and meat	SOP-No. 582
2017-10	products	2022-07
ASU L 08.00-14	Examination of foodstuffs – Determination of nitrate and nitrite	SOP-No. 127
2008-06	content in sausage products after enzymatic reduction of nitrate to nitrite – Spectrophotometric method	2007-05



ASU L 02.00-12	Determination of foodstuffs - Determination of the content of	SOP-No. 397
2009-06	sucrose and glucose in milk products and ice-cream products -	2019-12
	Enzymatic method	
ASU L 01.00-17	Food Testing – Determination of Lactose and Galactose Content	SOP-No. 398
2010-09	of milk and dairy products	2019-12

1.1.9 Determination of ingredients by means of gravimetric tests in food and feed*

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
SOP-No. 485 2019-12	Determination of water, ash and fat content in coconut milk powder	
SOP-No. 646 2021-05	total ash and acid-insoluble ash in spices and seasoning ingredients	
ISO 659	oilseeds – Determination of oil content	SOP-No. 513
2009-07	(Modification: grinding, extraction time)	2018-05
ISO 665 2020-12	Oilseeds – Determination of moisture and volatile matter content	SOP-No. 436 2024-06
ISO 24557 2009-10	Pulses – Determination of moisture content – Air oven method	SOP-No. 591 2019-12
UNECE Standard DDP-11	UNECE Standard DDP-11 concerning the marketing and	SOP-No. 241
1992	commercial quality control of dried grapes – Annex I: Determination of the moisture content of dried fruit	2010-06
ASU F 0001	Testing of feedingstuffs - Determination of moisture content in	SOP-No. 676
2010-09	feedingstuffs - Annex III to Commission Regulation (EC) No 152/2009 of 27 January laying down the methods of sampling and analysis for the official examination of feedingstuffs OJ L 54/1 of 26.02.2009)	2023-03
ASU L 00.00-18	Food Testing – Determination of Dietary Fibre in Food	SOP-No. 351
1997-01		2022-10
ASU L 01.00-9	testing of foodstuffs; - Determination of fat content in milk; -	SOP-No. 353
2012-01	Gravimetric method (reference method)	2019-12
ASU L 01.00-20 2022-04	Examination of foodstuffs – Determination of the fat content of milk and dairy products using the gravimetric Weibull-Berntrop method	SOP-No. 352 2024-06
ASU L 01.00-27 1988-12	Examination of foodstuffs - Determination of the dry matter content of milk and cream (cream); (Reference procedure)	SOP-No. 346 2019-12
ASU L 01.00-77	Food Testing – Determination of total ash from milk and dairy	SOP-No. 355
2002-05	products	2019-12
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 Method 2: Determination of water content	SOP-No. 563 2019-07
ASU L06.00-3	Examination of foodstuffs - Determination of water content in	SOP-No. 244
2014-08	meat and meat products - Gravimetric method - Reference method	2019-12
	(Modification: Matrix here also fish)	
ASU L 06.00-04	Examination of foodstuffs – determination of ash in meat and	SOP-No. 354
2017-10	meat products	2019-12
	(Modification: <i>Matrix here also fish</i>)	





2014-08	in meat and meat products – Gravimetric method according to	2024 04
	Weibull-Stoldt reference method (modification: matrix here also fish)	2021-01
ASU L15.00-07 2023-12	Examination of foodstuffs – determination of ash content in cereals, legumes and by-products by combustion	SOP-No. 539 2025-02
ASU L 16.01-01	Determination of moisture content in cereal flour	SOP-0589
2008-12		2019-12
ASU L 16.00-05 2017-10	Examination of foodstuffs – Determination of total fat content in cereal products after acid digestion by extraction and gravimetry	SOP-No. 564 2025-01
ASU L 31.00-18 1997-09	Examination of foodstuffs – Determination of dry matter in fruit and vegetable juices – Gravimetric method with loss of mass during drying (Modification:	SOP-No. 571 2019-12
	 drying parameters; Weighing Matrix here also purees, puree and juice concentrates, dried fruits) 	
ASU L 39.00- E(EG) und 1(EG) bis 10(EG) 1981-01	Analytical methods for determining the composition of certain sugars intended for human consumption Method 1: Determination of mass loss by drying	SOP-No. 563 2019-07
ASU L 44.00-4	Examination of foodstuffs - Determination of total fat content in	SOP-No. 566
1985-12	chocolate (Modification: hydrolysis, extraction)	2025-01
ASU L 53.00-4	Examination of foodstuffs – Examination of spices and seasoning	SOP-No. 646
1996-02	ingredients – Determination of total ash and acid-insoluble ash	2025-01
ASU F0001 (EG)	Analysis of animal feed - Determination of moisture content in	SOP-N0. 676
2010-09, Section 4.2.3	animal feed	2023-03
DGF B-II 3 1987	Water and volatile constituents in animal feed	
IFU 36 2005	Determination of sulphate	SOP-No. 274 2023-10
IFU 60	Determination of centrifugable pulp in fruit juices	SOP-No. 542
2005	(Modification: vessels, centrifugation, measurement of measured values)	2018-09
VDLUFA III 3.1 1976	Determination of moisture in feed and cereals	SOP-No. 243 2010-07
SOP-No. 576 2025-01	Gravimetric determination of ash in fruit and vegetable juices	
SOP-No. 585 2019-11	Determination of dry matter in food	
SOP-No. 586 2019-11	Determination of total ash in food	
	Determination of total fat content in food	
SOP-No. 587 2019-11	Determination of total fat content in food	
SOP-No. 588	Determination of total protein in food	
2019-11	Determination of total protein in lood	
SOP-No. 651	Determination of water and ash content in various food matrices	
2024-07	(prepASH)	



1.1.10 Further physico-chemical investigations

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ASU L 26.00-1 2018-10	Testing of foodstuffs – Determination of nitrate content in vegetable products – HPLC/IC method (modification: precolumn omitted)	SOP-No. 570 2020-08
ASU L 31.00-2 1997-01	Examination of foodstuffs - Determination of the pH of fruit and vegetable juices	SOP-No. 203 2022-01
IFU 1A Rev. 2005	Relative density (Method using density meter)	SOP-No. 288 2023-01
IFU 8 Rev. 2017	Determination of soluble solids (indirect method by refractometry)	SOP-No. 288 2023-01
ASTM F1080-93	Determination of viscosity according to Bostwick	SOP-No. 544 2018-09

1.1.11 Determination of ingredients, additives and contaminants in food and feed using liquid chromatography with conventional detectors (UV, DAD) *

Norm/Hausverfahren/ Ausgabedatum	Analyt- Titel der Norm oder des Hausverfahrens Angaben zur Prüftechnik	Kurztitel der laborinternen SOP
ASU L 26.00-1 2018-10	Analysis of foodstuffs - Determination of nitrate content in vegetable products - HPLC/IC method (modification: precolumn not applicable)	SOP-No. 570 2020-08
ASU L 40.00-10/3 2019-07	Analysis of foodstuffs - Analysis of honey - Determination of hydroxymethylfurfural content - Part 3: High performance liquid chromatographic method	SOP-No. 678 2023-03
IFU 69 2005	Determination of Hydroxymethylfurfural	SOP-No. 678 2023-03
ASU F0093 2013-04 E.q. DIN 16160 2013-05	Animal feed - Determination of hydrocyanic acid by HPLC (Modification: Application to food)	SOP-No. 669 2023-02



1.2 Determination of allergens and residues of pharmacologically active substances by enzyme immunoassay (ELISA) in food*

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
Neogen Veratox for Mustard (Quantitativ) Artikel 8400 2018-05	Immunological determination of mustard allergen content in food using ELISA (test kit) (Modification: wavelength 450 nm, colorless sulfuric acid, reduction of the incubation period to 6 min)	SOP-No. 319 2018-08
Neogen Veratox for Egg allergen (Quantitativ) Artikel 8450 2018-05	Immunological determination of the chicken egg allergen content in food by ELISA (test kit) (modification: wavelength 450 nm, colorless sulfuric acid, reduction of the incubation period to 8 min)	SOP-No. 401 2020-09
Neogen Veratox for Milk allergen (Quantitativ) Artikel 8470 2018-05	Immunological determination of milk allergen content in food by ELISA (test kit)	SOP-No. 488 2024-12
Neogen Veratox for Soy allergen (Quantitativ) Ref.: 8410 V-Soy_ES_0518	Sandwich ELISA for the photometric determination of the soy allergen content in foods	SOP-No. 662 2023-09
R-Biopharm AG RIDACREEN Gliadin (Quantitativ) Ref.: R7001 2021-10	Sandwich ELISA for the quantitative determination of gliadins and related prolamins in foods	SOP-No. 521 2023-03
R-Biopharm AG RIDASCREEN FAST Sesame Ref.: R7202 2008-06	Sandwich ELISA for the photometric determination of the sesame allergen content in foods	SOP-No. 677 2024-09

1.3 Determination and detection of bacteria, yeasts and moulds by means of cultural microbiological tests in food*

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
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 11290-2 2017-09	Microbiology of the food chain – Horizontal method for the detection and counting of Listeria monocytogenes and Listeria spp. – Part 2: Counting method	SOP-No. 574 2023-01
ASU L 00.00-33 2017-09	Determination of presumptive Bacillus cereus in food - Colony counting method	SOP-No. 596 2023-01



ASU L 06.00-43 2011-06	Examination of foodstuffs - Census of Pseudomonas spp. In meat and meat products (according to DIN 13720)	
2023-05	detection and counting of Clostridium spp Part 1: Counting of sulfite-reducing Clostridium spp. by colony counting method	2024-09
DIN EN ISO 15213-1	Microbiology of the food chain - Horizontal method for the	SOP-No. 711
1998-08	mesophilic lactic acid bacteria – Colony counting method at 30 °C	2024-09
ISO 15214	Microbiology of food and feed – Horizontal method for counting	SOP-No. 710
2010 10	Spatula method (reference method) (according to DIN 10106)	
ASU L 06.00-32 2018-10	faecalis and Enterococcus faecium in meat and meat products;	
	DIN 10164) Examination of foodstuffs - determination of Enterococcus	
2019-12	enterobacteriaceae in meat – drip plate method (according to	
ASU L 06.00-25	Examinations of foodstuffs -Determination of	
1987-03	staphylococci in dried milk products and processed cheese, method with selective enrichment	
ASU L 02.07-2	Testing of foodstuffs - Determination of coagulase-positive	
	Lamps)	
1991-12	(Modification: here also examination of other foodstuffs; Spiral	2023-01
ASU L 01.00-37	testing of foodstuffs; determination of the number of yeasts and molds in milk and dairy products; Reference Procedure	SOP-No. 595
ASILI 01 00 27	bromo-4-chloro-3-indole-ß-D-glucuronide	SOD No. FOF
	determination of the most probable bacterial count using 5-	
DIN EN ISO 16649-3 2018-01	Microbiology of the food chain - Horizontal method for counting ß-glucuronidase-positive Escherichia coli - Part 3: Detection and	SOP-No. 612 2024-11
DIN EN 150 45540 2	Missobiology of the food shair. Having the least to the district the food shair.	COD No. C12
2006-02	- Colony counting method	2023-01
ISO 4832	Microbiology – Horizontal method for counting coliform bacteria	SOP-No. 580
ISO 4831 2006-08	Microbiology – Horizontal method for the detection and counting of coliform bacteria – MPN method	SOP-No. 580 2023-01
ISO 4921	Microbiology Havizontal mathod for the detection and	SOD No. 590
2019-05	counting method	
DIN EN ISO 21528-2	Microbiology of the food chain – Horizontal method for the detection and counting of Enterobacteriaceae – Part 2: Colony	2023-01
	Brim-4-chloro-3-indole- β-D-glucuronide Microbiology of the food chain – Herizontal method for the	SOP-No. 593
	Escherichia coli - Part 2: Colony counting method at 44 °C with 5-	
2020-12	method for the enumeration of β-glucuronidase-positive	2024-11
DIN ISO 16649-2	surface method Microbiology of food and animal feeding stuffs - Horizontal	SOP-No. 579
2022-05	enumeration of microorganisms - Part 2: Colony count at 30°C by	2024-01
DIN EN ISO 4833-2	Microbiology of the food chain - Horizontal method for the	SOP-No. 607
2022-05	enumeration of microorganisms Part 1: Colony counting at 30°C by the cast plate method	2024-01
DIN EN ISO 4833-1	Microbiology of the food chain - Horizontal method for the	SOP-No. 606
	a. a.catharam permission of country countries method	
2024-05	detection and enumeration of Clostridium spp. – Part 2: Census of Clostridium perfringens by colony counting method	2024-09
DIN EN ISO 15213-2	Microbiology of the food chain – Horizontal method for the	
	(according to DIN EN ISO 6888-1)	
2024-00	other species) in food, Part 1: Method with Baird Parker Agar	2023-01
ASU L 00.00-55 2024-08	Examination of foodstuffs - Method for the counting of coagulase-positive staphylococci (Staphylococcus aureus and	
ACILL 00 00 55	spp. – Part 1: Method of detection	COD No. 504
2017-09	detection and counting of Listeria monocytogenes and Listeria	2023-01
DIN EN ISO 11290-1	Microbiology of the food chain – Horizontal method for the	SOP-No.575





VDLUFA VI M 7.13 1996	Determination of thermodry (thermoresistant) microorganisms (deviation: Columbia blood agar culture medium, anaerobic incubation at 37°C for the detection of thermoresistant streptococci)	
VDLUFA VI M 7.23.2 2010	Determination of acetic acid bacteria, colony counting method with universal beer agar	
DIN EN ISO 22964 2017-08	Microbiology of the food chain — Horizontal method for the detection of Cronobacter spp.	SOP-No. 280 2011-09
IFU Method No. 3, II., 1996-04	Quantitative determination of osmotolerant yeasts in food (original title: Osmophilic-osmoduric yeasts typs – "Osmotolerants" count)	SOP-No. 260 2023-01
IFU Method No. 4, III., 1996-04	Method for the detection of spores of heat-resistant moulds (original title: Heat-resistant moulds spore detection)	SOP-No. 715 2024-09
IFU Method No. 4, IV., 1996-04	Method for the detection of xerophilic moulds (original title: Xerophilic moulds count)	SOP-No. 715 2024-09
IFU Method No.12 2019-04	Method on the detection of taint producing alicyclobacillus in fruit juices	SOP-No. 464 2024-04

1.4 Hygrometric determinations

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ISO 18787	Food – Determination of water activity	SOP-No. 708
2017-11		2024-09



1.5 Molecular Biological Investigations

1.5.1 Detection of specific DNA sequences and identification of animal species by real-time PCR in food and feed*

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ASU L 00.00-31	Examination of foodstuffs - Method for extracting DNA from food,	SOP-No. 173
2001-07	feed and tobacco (CTAB method)	2022-04
ASU L 00.00-105 2014-02	Examination 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 foodstuffs - GMO screening for the detection of DNA of the promoter from the cauliflower mosaic virus and the terminator from Agrobacterium tumefaciens by real-time PCR	SOP-No. 479 2016-04
ASU L 00.00-122 2008-06	Examination of foodstuffs - Detection of a specific DNA sequence commonly used in genetically modified organisms (GMOs) from cauliflower mosaic virus (CaMV 35S promoter, P35S) and from Agrobacterium tumefaciens (T-nos) in food - Screening procedure (Modification: <i>Matrix here also feed and tobacco</i>)	SOP-No. 162 2021-10
ASU L 00.00-125 2008-12	Examination of foodstuffs - 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 foodstuffs - 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 foodstuffs - Detection and Determination of Peanut in Food by Real-Time PCR	SOP-No. 655 2023-05
ASU L 08.00-58 2011-06	Examination of foodstuffs - Detection of a specific DNA sequence from lupine in food using real-time PCR	SOP-No. 192 2019-08
ASU L 08.00-59 2013-01	Examination of foodstuffs - Detection and determination of mustard (Sinapis alba) and soy (glycine max.) in boiled sausages by real-time PCR	SOP-No. 433 2019-08
ASU L 15.05-1 2002-05	Examination of foodstuffs – detection of genetic modifications in maize (Zea mays 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	Preparation of DNA from native corn starch	SOP-No. 428 2015-04
ASU L 18.00-21 2014-08	Examination of foodstuffs – Detection and determination of brazil nut (Bertholletia excelsa) in rice and wheat biscuits as well as in sauce powder using real-time PCR principles	SOP-No. 531 2018-02
ASU L 23.04/03-1 2010-09	Construct-specific real-time PCR method for the detection of genetic modification in flaxseed and flaxseed products	SOP-No. 298 2012-07
ASU L 44.00-8 2010-01	Detection of a specific DNA sequence from hazelnut in food using 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
2003 02	Tear time rett	2008-11
CRLVL01/09VP 2011-09	Event-specific detection of genetically modified soy CV127 in food using real-time PCR	SOP-No. 477 2016-08
CRLVL02/04VR/VP	Event-specific detection of genetically modified maize TC1507 by	SOP-No. 171
2015-02	real-time PCR	2008-11
EURL-VL-02/11VP 2013-05	Event-specific detection of genetically modified soy MON87708 by real-time PCR (according to EURL-VL-02/11VP)	SOP-No. 475 2016-08
CRLVL03/05VR/VP	Event-specific detection of genetically modified maize DAS-59122-	SOP-No. 167
2007-06	7 by real-time PCR	2008-11
CRLVL04/05VR/VP	Event-specific detection of genetically modified maize MIR604 by	SOP-No. 165
2007-04	real-time PCR	2021-10
CRL VL05/06VP	Detection of genetically modified soy MON89788 by real-time PCR	SOP-No. 212
2008-02		2019-05
CRLVL07/07VP 2009-01	Event-specific detection of genetically modified soy DP-305423-1 in food by real-time PCR	SOP-No. 478 2016-08
CRLVL07/09VP 2012-01	Event-specific detection of genetically modified soy MON87769 in food using real-time PCR	SOP-No. 476 2016-08
EURL-VL-10/10VP	Event-specific detection of genetically modified maize DAS-40278-	SOP-No. 535
2012-11	9 in food and feed by real-time PCR	2018-05
CRL VL 16/05VP	, ,	SOP-No. 221
2005	using real-time PCR	2009-09
CRLVL25/04VR	Event-specific detection of genetically modified maize MON810 by	SOP-No. 170
2009-06	real-time PCR	2021-10
CRLVL29/04VR/VP	Event-specific detection of genetically modified maize GA21 by	SOP-No. 166
2005-01	real-time PCR	2021-10
IWA 32	Screening of genetically modified organisms (GMOs) in cotton and	SOP-No. 654
2019-04	textiles	2021-11
SOP-No. 193 2017-04	GMO screening for the detection of the construct P35: BAR in genetically modified rice using real-time PCR	
SOP-No. 216	GMO screening for the detection of the pat and bar gene	
2009-08	sequence in genetically modified oilseed rape by real-time PCR	
SOP-No. 316	Qualitative detection of animal species in food	
2019-06	Data-king of a specific DNA and a specific point of a disciplination of the specific point of the specific poi	
SOP-No. 400 2014-01	Detection of a specific DNA sequence from cashews in food using real-time PCR	
SOP-No. 402	Detection of a specific DNA sequence from almonds in food using	
2019-02	real-time PCR	
SOP-No. 403	Detection of a specific DNA sequence from sesame seeds in food	
2019-06	using real-time PCR	
SOP-No. 406	Animal species quantification in food	
2014-03		
SOP-No. 429	Real-time PCR method for the detection of genetic modification in	
2015-03	rice and rice products	
SOP-No. 491	Detection of a specific DNA sequence from pecan nut in food	
2016-08	using real-time PCR	





SOP-No. 492	Detection of a specific DNA sequence from macadamias in food	
2016-08	using real-time PCR	
SOP-No. 493	Detection of a specific DNA sequence from pistachio in food using	
2016-08	real-time PCR	
SOP-No. 530	Detection of a specific DNA sequence from fish in food by real-	
2018-02	time PCR	
SOP-No. 618	GMO screening for the detection of otp/mepsps in cotton by real-	
2020-06	time PCR	

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ASU L 00.00-98 2007-04	Testing of foodstuffs – Qualitative detection of salmonella in food – Real-time PCR method	SOP-No. 426 2023-09
ASU L 00.00-147/2 (V) 2021-07	Examination of foodstuffs - Horizontal method for the determination of hepatitis A virus and norovirus in food - Part 2: Methods for qualitative detection - Real-time RT-PCR (Restriction: here only detection of norovirus) (Modification: MS2 phage as process control)	SOP-No. 422 2010-08
ASU L 06.32-01 2013-08	Examination of foodstuffs – Detection of Campylobacter spp. in minced meat – real-time PCR method	SOP-No. 421 2017-03
SOP-No. 396 2023-02	Food Testing – Qualitative Detection of listeria monocytogenes in food by real-time PCR	
SOP-No. 422 2010-08	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 by 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	Detection of shiga toxin-producing enterohaemorrhagic escherichia coli (EHEC) in food by real-time PCR	
SOP-No. 490 2016-08	Qualitative detection of shigella spp. in milk and milk powder by real-time PCR	



1.6 Sensory studies in food

1.6.1 simply descriptive sensory examinations of food*

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

1.6.2 Special Sensory Testing of Olive Oil

1.7 Sampling of food

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
VO (EU) 2023/2782	Commission Regulation laying down methods of sampling and	
2023-12	analysis for the official control of the mycotoxin content of	
	foodstuffs	
	(Restriction: here only sampling)	
SOP-No. 307	Sampling for microbiological analysis of food	
2013-08		
Richtlinie 2002/63/EG	Establishing Community methods of sampling for the official	
2002-07	control of pesticide residues in and on products of plant and	
	animal origin and repealing Directive 79/700/EEC	
VO (EG) Nr. 1882/2006	Determination of methods of sampling and analysis for the	
2006-12	official control of the nitrate content of certain foodstuffs	
	(Restriction: here only sampling)	
VO (EG) Nr. 333/2007	Determination of sampling and analytical methods for the	
2007-03	official control of the content of lead, cadmium, mercury,	
	inorganic tin, 3-MCPD and benzo(a)pyrene in foodstuffs	
	(Restriction: here only sampling)	
DIN CEN/TS 15568	Food - Methods for the detection of genetically modified	
2007-03	organisms and their products - Sampling strategies	
	(Restriction: here only sampling)	



1.8 Sampling of feed

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
VO (EG) 152/2009	Feed Sampling	
Anhang 1		
2014-07		
VO (EG) 691/2013	Amendment to Regulation (EC) No 152/2009 as regards sampling	
2013-07	and analytical methods	
	(Modification: here also for matrix foods)	
	(Restriction: here only sampling)	

1.9 Sample Preparation of Food and Feed

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DGF C-VI 11d 1998	Fatty acid methyl ester (alkaline transesterification)	SOP-No. 512 2021-05
ASU L 00.00-19/1 2015-06	Determination of traces of elements in food - Pressure digestion (Modification: <i>Matrix here also feed</i>)	SOP-No. 53 2024-07



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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
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 and chemicals using LC-MS-MS	
SOP-No. 487 2023-06	Determination of per- and polyfluorinated alkys in consumer goods using LC-MS-MS	
SOP-No. 517 2017-03	Determination of acrylic acid in hygiene products using HPLC-DAD	
SOP-No. 543 2022-11	Determination of acrylamide in dry, heated foods, packaging, hygiene products and paper using LC-MSMS	
SOP-No. 625 2024-10	Determination of preservatives in cosmetics, hygiene articles, aqueous extracts and hot melts using LC-MS-MS	
SOP-No. 684 2023-10	Determination of formaldehyde in aqueous extracts, adhesives, plastics, SAP, textiles and fruit and vegetables using LC-MS/MS Restrictions: here only adhesives, plastics, SAP, textiles	

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DIN EN 71-3	Safety of toys - Part 3: Migration of certain elements	SOP-No. 438
2021-06	(Restriction: here only analysis of chromium (VI))	2025-01
	(Modification: Matrix here also pigments)	
SOP-No. 304	Determination of extractable chromium (VI)	
2024-10	in textiles by means of IC-ICP-MS after extraction with acidic synthetic welding solution	

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
SOP-No.418 2024-11	Determination of mineral oil (MOSH & MOAH) in food, feed and packaging materials by means of online coupled LC-GC-FID (Deviation: here only for packaging materials)	



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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DIN EN 71-3 2021-06	Safety of toys – Part 3: Migration of certain elements (restriction: here only analysis of organotin compounds)	SOP-No. 20 2023-04
DIN EN 15662 2018-07	Plant-based foods – multi-method for the determination of pesticide residues with GC and LC after acetonitrile extraction/distribution and purification with dispersive SPE – Modular QuEChERS method extension: Consumables Restriction: Analysis here only with GC	SOP-No. 342 2013-08 SOP-No. 117 2024-11
SOP-No. 31 2020-01	Determination of phthalates, adipates and tributyacetyl citrate in consumer goods by GC-MSD	-
SOP-No. 55 2022-01	Determination of alkylphenols, ethoxylates and bisphenols in consumer goods using GC-MSD	
SOP-No. 121 2024-06	Determination of epoxidized soybean Oil (ESBO) in food and consumer goods(Restriction: here only commodities)	
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 2021-11	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 by GC-MSD	
SOP-No. 341 2023-08	Determination of EC and EPA PAHs in consumer goods using GC-MSD	
SOP-No. 520 2018-01	Determination of brominated flame retardants in waste and textiles using GC-MSD	
SOP-No. 547 2021-08	Determination of PAHs in carbon black and carbon black-containing matrices using 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. 598 2023-04	Determination of antioxidants from vegetable oils, meat and feed by 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 by GC-MSD	
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



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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ISO 7086-1 2019-09	Glass jars for foodstuffs - Release of lead and cadmium - Part 1: Test methods (Modification: here also examination of plastic vessels)	SOP-No. 208 2024-08
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	SOP-No. 79 2025-02
	(Modification: analytes here also Ta, Ti; Investigation also of digestion solutions of consumer goods including pressure digestion as well as heavy metals in textiles)	
DIN EN 71-3 2021-06	Safety of toys – Part 3: Migration of certain elements (modification: matrix here also pigments))	SOP-No. 318 2024-09
SOP-No. 272 2024-09	Determination of extractable metals in consumer goods with isotonic saline solution using ICP-MS	
Resolution AP (89)1 1989-09	Resolution AP (89)1 on the use of colorants in plastic materials coming into contact with food (Modification: Analysis here using ICP-MS)	SOP-No. 273 2024-09
DIN EN 16711-2 2016-02	Textiles - Determination of metal content - Part 2: Determination of extractable metals by acid synthetic welding solution by ICP-MS (Modification: <i>analytes here also Mn, Se, Sn and Zn)</i>	SOP-No. 516 2024-09

2.1.6 Photometric determination of contaminants in consumer goods and textiles*

2.1.7 Gravimetric examinations of consumer goods

Standard/in House	Analyte title of the standard or in-house method Information on	Short title of
Procedure/ Date of Issue	testing technology	the laboratory's
		internal SOP
ASU B 80.30-6	Examination of consumer goods – Plastics –	SOP-No. 180
2023-02	Part 3: Test methods for total migration into aqueous test foods by	2025-01
	total immersion	

2.1.8 Simple visual examinations to determine the color permeability of consumer goods*

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ASU B 82.02-13	Determination of the colour permeability of articles of daily use:	SOP-No. 176
2024-06	Testing with saliva- and weldingsimulant	2024-10
SOP-No. 546	Beilstein test	
2018-12		



2.1.9 Determination of organic chemical residues in consumer goods

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on 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	

$\textbf{2.2 Determination and detection of bacteria by means of cultural microbiological examinations on furnishings and commodities in the food industry * \\$

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on 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 (adoption of standard DIN 10113-1, February 2023)	SOP-No. 262 2024-12
ASU B 80.00-2 2023-08	Examination of consumer goods - Horizontal method for determining the 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) (adoption of the DIN 10113-2 standard, February 2023)	SOP-No. 262 2024-12
ASU B 80.56-5 2019-05	Paper and cardboard intended for contact with foodstuffs – Determination of the transfer of antimicrobial components (according to DIN EN 1104)	SOP-No. 604 2020-04
Ph. Eur. 2.6.12 11. Edition	Microbiological testing of non-sterile products: counting of microorganisms capable of reproduction	SOP-No. 609 2023-01
Ph. Eur. 2.6.13 11. Edition	Microbiological testing of non-sterile products: detection of specific microorganisms	SOP-No. 610 2023-01

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on 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: Odour	
DIN EN 1230-2 2018-10	Paper and paperboard intended for contact with foodstuffs- Sensory analysis Part 2: Taste transfer Restriction: here only verification by means of triangular test)	
ASU B80.00-4 2024-06	Inspection of consumer goods – Sensory testing – Testing of packaging materials and packaging materials for foodstuffs (Restriction: here only verification by means of triangular test)	



- 3 Investigations of water (Waste water, surface water, process water)
- 3.1 Physical Parameter

Standard/in House Procedure/ Date of Issue	Analyt- Titel de Analyte title of the standard or in-house method Information on testing technology r Norm oder des Hausverfahrens Angaben zur Prüftechnik	Short title of the laboratory's internal SOP
DIN 38404-C4 1976-12	Determination of temperature	

3.2 Anions and Cations

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DIN EN ISO 10304-1 (D20)	Water quality - Determination of dissolved anions by liquid ion	SOP-No. 37
2009-07	chromatography - Part 1: Determination of bromide, chloride, fluoride, nitrate, nitrite, phosphate and sulphate	2025-02
DIN EN ISO 17294-2	Water quality - Application of inductively coupled plasma mass	
2024-12	spectrometry (ICP-MS) - Part 2: Determination of selected elements including uranium isotopes	2025-02
	(Modification: here also Ta)	

3.3 Determination of organic and metal-organic compounds **

3.3.1 by means of gas chromatography with mass selective detectors (GC-MS, GC-ICP-MS)

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on 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 – Gas chromatography method	SOP-No. 2
2003 11	(Modification: Analysis here using ICP-MS)	2023-03
SOP-No. 5 2023-07	Determination of organolead compounds in water by 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 by 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	



3.3.2 using liquid chromatography with mass selective detector (LC-MS/MS) **

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DIN 38407-F 42 2011-03	Determination of selected polyfluorinated compounds (PFCs) in water – method using high-performance liquid chromatography and mass spectrometric detection (HPLC-MS/MS) after solid-liquid extraction	
SOP-No. 683 2023-09	Determination of PFAS in water using LC-MS/MS	

3.4 Tests in accordance with the Drinking Water Ordinance - TrinkwV

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

Sampling

Procedure	Title
DIN EN ISO 19458	Water quality - Sampling for microbiological
2006-12	testing

UBA Recommendation	Systemic testing of drinking water installations for legionella according to
18 December 2018	the Drinking Water Ordinance - sampling, examination and indication of
(Legionella)	the result

APPENDIX 1: MICROBIOLOGICAL PARAMETERS

Part I General requirements for drinking water

Parameter	Procedure
Escherichia coli (E. coli)	DIN EN ISO 9308-1 2017-09
Intestinale Enterokokken	DIN EN ISO 7899-2 2000-11

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

Parameter	Procedure
Escherichia coli (E. coli)	DIN EN ISO 9308-1 2017-09
Intestinale Enterokokken	DIN EN ISO 7899-2 2000-11
Pseudomonas aeruginosa	DIN EN ISO 16266 2008-05

APPENDIX 2: CHEMICAL PARAMETERS

DIN EN ISO 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)



APPENDIX 3: INDICATOR PARAMETERS

Part I: General indicator parameters

Parameter	Procedure
Aluminium	not used
Ammonium	not used
Calcite dissolving capacity	not used
Chloride	not used
Clostridium perfringens, including spores	DIN EN ISO 14189 2016-11
The coliform bacterium	DIN EN ISO 9308-1 2017-09
Iron	not used
Conductivity	not used
Colouring	not used
Odour	not used
Taste	not used
Colony count at 22 °C	DIN EN ISO 6222 1999-07
	TrinkwV §43 Absatz (3)
Colony count at 36 °C	DIN EN ISO 6222 1999-07
	TrinkwV §43 Absatz (3)
Manganese	not used
Sodium	not used
Organically Bound Carbon (TOC)	not used
Oxidizability	not used
Sulfate	not used
Turbidity	not used
Hydrogen ion concentration	not used

Part II: Special indicator parameter for drinking water installation installations

Parameter	Procedure
Legionella spec.	DIN EN ISO 11731 2019-03
	UBA Recommendation 18 December 2018
	Update December 2022 (Federal Health Gazette 2023, p. 224)

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not used



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

APPENDIX 4: REQUIREMENTS FOR DRINKING WATER WITH REGARD TO RADIOACTIVE SUBSTANCES not used

PARAMETERS NOT CONTAINED IN APPENDICES 1 TO 4 OF THE DRINKING WATER ORDINANCE Other periodic examinations

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



4 Investigations of sediments, soils and sludge

4.1 Sample Preparation

- 4.2 Physical, physico-chemical and chemical investigations
- 4.2.1 Determination of Organic Compounds by Liquid Chromatography by Mass Selective Detector (LC MS MS)
- **4.2.2** Determination of organic and metal-organic compounds by gas chromatography and mass-selective detection (GC-MSD and GC-ICP-MS) **

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

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

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
SOP-No. 231	Determination of the mass concentration of PCDD/PCDF and	
2021-11	dioxin-like PCBs in environmental samples	

4.2.3 Gravimetric determinations

Standard/in House Procedure/ Date of Issue	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
DIN EN 15934	Sludge, treated bio-waste, soil and waste - Calculation of dry matter	SOP-No. 26
2021-11	fraction after determination of dry residue or water content.	2020-06
	(Restriction: here only application of method A)	

4.2.4 Determination of elements by inductively coupled plasma mass spectrometry (ICP-MS)

4.2.5 Gravimetric determinations

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