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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 2020-7	Determination of tetracyclines in food using LC-MS-MS	
SOP-No. 62 2016-09	Determination of β -agonists from milk and meat by LC-MS-MS	
SOP-No. 87 2020-06	Determination of histamine in food by LC-MS-MS	
SOP-No. 90 2023-04	Determination of nitrofurans metabolites in milk products, meat, fish and egg by LC-MS-MS	
SOP-No. 91 2020-07	Determination of coccidiostats from food and feed-mineral mixtures by LC-MS-MS	
SOP-No. 92 2023-06	Determination of quinolones in dairy products, meat, fish, egg products and honey by LC-MS-MS	
SOP-No. 97 2022-03	Determination of Malachite Green in Fish by LC-MS-MS	
SOP-No. 113 2016-06	Determination of fumagillin in honey by LC-MS-MS	
SOP-No. 137 2016-06	Determination of levamisole in food by LC-MS-MS	
SOP-No. 138 2021-11	Determination of mycotoxins in cereals according to Regulation (EU) No. 2023/915 (QuEChERS). Determination of ochratoxin A in food via IAC determination of aflatoxin in foods according to Diet Ordinance using LC-MS-MS	
SOP-No. 142 2016-09	Determination of thiouracils in food by LC-MS-MS	
SOP-No. 144 2016-09	Determination of imidazoles from food by LC-MS-MS	
SOP-No. 150 2023-04	Determination of per- and polyfluoroalkyl substances (PFAS) in fruits, vegetables, baby foods, milk, follow-on milk powder, cereals, fish and meat by LC-MS-MS	
SOP-No. 195 2022-01	Determination of tropane alkaloids in cereals, soaps and creams by LC-MS-MS	
SOP-No. 196 2018-09	Determination of nicotine and cotinine in foods by LC-MS-MS	
SOP-No. 197 2016-07	Determination of nicotine in fungal products by LC-MS-MS	
SOP-No. 232 2011-06	Determination of glyphosate, AMPA and glufosinate in food and feed by LC-MS-MS	
SOP-No. 253 2016-06	Determination of phenylbutazone in food by LC-MS-MS	
SOP-No. 323 2023-07	Determination of quaternary ammonium compounds (BAC 10-16, DDAC) in food, feed and consumer goods using LC-MS-MS (QuEChERS) <i>Restriction: here only food</i>	
SOP-No. 484 2023-02	Determination of broad-spectrum antibiotics in dairy products, meat, fish, egg and honey by LC-MS-MS	

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SOP-No. 496 2016-08	Determination of guazatine acetate in bananas and citrus fruits	
SOP-No. 498 2024-04	Determination of solanine and chaconine in vegetables by LC-MS-MS	
SOP-No. 502 2017-03	Determination of mycotoxins in high-fat matrices and dried fruit	
SOP-No. 508 2023-04	Determination of alternaria toxins in cereals, fruit preparations and oil 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 2018-01	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 <i>Restriction: here only food</i>	
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 2023-06	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 2022-05	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 <i>(Restrictions: here only fruit and vegetables)</i>	

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SOP-No. 685 2023-08	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 <i>(Modification: Analysis here only with LC-MS-MS)</i>	SOP-No. 117 2020-06
EURL-SRM QuPPE 2019-05	Quick method for the analysis of numerous highly polar pesticides in food involving extraction with acidified methanol and LC-MS/MS measurement (QuPPE-PO-Method) <i>(Modification: column, running medium; Extension: Method 4.1 to matrine and oxymatrine)</i>	SOP-No. 495 2022-10 SOP-No. 657 2023-08

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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 2000	Gas chromatography: analysis of fatty acids and fatty acid distribution <i>(Modification: Extraction)</i>	SOP-No. 512 2021-05
SOP-No. 418 2021-06	Determination of mineral oil (MOSH & MOAH) in food by means of online coupled LC-GC-FID	
SOP-No. 525 2022-01	Determination of Cholesterol in fat, oil and milk products by GC-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 <i>(Modification: Analysis here only with GC-MS-MS)</i>	SOP-No. 117 2020-06
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 2020-02	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 2006-04	Determination of epoxidized soybean oil (ESBO) in food and consumer goods by GC-MSD <i>(Deviation: here only food)</i>	
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-MS <i>(Restriction: here only GC-MSD)</i>	
SOP-No. 259 2011-03	Determination of carnauba wax from fruit surfaces (leaching) by GC-MS	
SOP-No. 303 2014-01	Determination of phenoxycarboxylic acids in food by GC-MSD (CI)	
SOP-No. 364 2013-08	Determination of ethylhexanoic acid in food samples by GC-MSD	SOP-No. 71 2005-04
SOP-No. 367	Determination of oestrogens and phytoestrogens in food and	SOP-No. 74

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2013-08	feed using GC-MSD	2005-04
SOP-No. 368 2013-08	Determination of fattening aids in food and feed using GC-MSD	SOP-No. 76 2005-04
SOP-No. 370 2013-08	Determination of stilbens in food and feed by GC-MSD	SOP-No. 98 2005-04
SOP-No. 557 2023-06	Determination of phenol and chlorophenols from food by GC-MSD	
SOP-No. 559 2023-12	Determination of phosphane in food by HS-GC-MSD	
SOP-No. 636 2022-04	Determination of ethylene oxide in cereals using headspace GC-MSD	
SOP-No. 647 2021-05	Determination of residual solvents by means of headspace GC-MSD based on JECFA	
SOP-No. 653 2023-11	Determination of ethylene oxide and 2-chloroethanol in foodstuffs using GC-MSMS	
SOP-No. 691 2023-10	Determination of heptachlor and heptachlor epoxide in fish and fish products using GC-MSMS	
EU VO 2017/644 2017-04	Determination of sampling and analytical methods for the control of levels of dioxins and dioxin-like PCBs in certain foodstuffs	SOP-No. 227 2023-09
EU VO 2017/771 2017-05	Determination of sampling and analytical methods for the control of levels of dioxins and dioxin-like PCBs in certain feedingstuffs	SOP-No.227 2023-09
DGF C-VI 10a 2000	Gas chromatography of fatty acid methyl esters (Modification: Extraction; Extension to animal processes)	SOP-No. 512 2021-05
DGF C-VI 18(10) 21. Auflage 2015	Fatty acid-bound 3-chloropropane-1,2-diol (3-MCPD ester) and 2,3-epoxypropan-1-ol (glycidol). Determination in fats and oils by GC-MS (Difference Method)	SOP-No. 534 2020-12
ASU L 00.00-36/2 2004-07	Determination of bromide residues in low-fat foods – Part 2: Determination of inorganic bromide	SOP-No. 120 2006-04
ASU L 00.00-49/2 1999-11	Examination of foodstuffs - Low-fat foods - Determination of residues of dithiocarbamate and thiuram disulfide - Part 2: Gas chromatographic method (Modification: <i>Detector MSD; Reduction of reaction approach 1:10; Headspace Sampler; Incubation at 90°C</i>)	SOP-No. 578 2023-06

1.1.4 Determination of contaminants by high resolution gas chromatography / high resolution mass spectrometry (HRGC-HRMS) 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
EU VO 2017/644 2017-04	Determination of sampling methods and analytical methods for the control of levels of dioxins and dioxin-like PCBs in certain foodstuffs	SOP-Nr. 227 2023-09
EU VO 2017/771 2017-05	Determination of sampling methods and methods of analysis for the control of levels of dioxins and dioxin-like PCBs in certain feedingstuffs	SOP-Nr.227 2023-09
SOP-No. 559 2023-12	Determination of phosphane in food using HS-GC-MSD	

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 2023-11	Determination of galactooligosaccharides (GOS) in baby food using HPAEC-PAD	
SOP-No. 569 2023-11	Determination of sugars in foods using HPAEC-PAD	
AOAC 2001.02 2002	Determination of trans-galactooligosaccharides (TGOS) in selected food products (Restriction: <i>here only examination of GOS raw materials</i>)	SOP-No. 522 2023-11

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 2021-01	Determination of methylmercury in food, feed by distillation /ICP-MS	
DIN EN 16802 2016-07	Food - Determination of elements and their compounds - Determination of inorganic arsenic in foods of marine origin and plant foods with anion exchange HPLC-ICP-MS (<i>Extension: Matrix here also feed</i>)	SOP-No. 458 2023-11
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 (<i>Modification: analytes here also Ta; Investigation also of digestion solutions of food and feed</i>)	SOP-No. 53 2023-07
ASU L 00.00-93 2008-12	Examination of foodstuffs - determination of iodine in food; ICP-MS procedure	SOP-No. 160 2020-08

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 2023-01
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

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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 (<i>Modification: Matrix here also fish</i>)	SOP-No. 409 2019-12
ASU L 15.00-3 2007-12	Determination of nitrogen content and calculation of crude protein content of cereals and legumes	SOP-No. 435 2020-01
ASU L 13.00-5 2012-01	Examination of foodstuffs – determination of the acidity and acidity of animal and vegetable fats and oils	SOP-No. 299 2018-05
ASU L 13.00-10 2019-07	Examination of foodstuffs - Animal and vegetable fats and oils - Determination of iodine number	SOP-No. 583 2013-08
ASU L 13.00-37 2018-06	Examination of foodstuffs - Determination of peroxide count in animal and vegetable fats and oils - Iodimetric (visual) endpoint determination	SOP-No. 300 2019-10
IFU 3 Rev. 2017	Titrateable acidity	SOP-No. 289 2023-01
IFU 30 Rev. 2005	Determination of formol number	SOP-No. 289 2023-01
SOP-No.567 2019-09	Total protein in fruits and vegetables (and their products)	
SOP-No. 659 2023-01	Determination of fat ratios in animal and vegetable fats and oils (automatic titration)	

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 Rev.2005	Determination of L-malic acid (enzymatic)	SOP-No. 306 2015-08
IFU 22 Rev.2005	Determination of citric acid (enzymatic)	SOP-No. 306 2015-08
IFU 49 Rev.2005	Determination of proline	SOP-No. 291 2020-01
IFU 52 Rev.2005	Determination of alcohol (enzymatic)	SOP-No. 410 2021-03, SOP-No. 290 2015-08
IFU 53 Rev.2005	Determination of lactic acid (enzymatic)	SOP-No. 306 2015-08
IFU 54 Rev.2005	Determination of D-isocitric acid (enzymatic)	SOP-No. 306 2015-08
IFU 55 Rev.2005	Determination of glucose und fructose (enzymatic)	SOP-No. 306 2015-08
IFU 56 Rev.2005	Determination of sucrose (enzymatic)	SOP-No. 306 2015-08
IFU 62 Rev.2005	D-Sorbitol (enzymatic)	SOP-No. 290 2015-08
ASU L 06.00-8 2017-10	Determination of hydroxyproline content in meat and meat products	SOP-No. 582 2022-07
ASU L 08.00-14 2008-06	Examination of foodstuffs – Determination of nitrate and nitrite content in sausage products after enzymatic reduction of nitrate to nitrite – Spectrophotometric method	SOP-No. 127 2007-05

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ASU L 02.00-12 2009-06	Determination of foodstuffs - Determination of the content of sucrose and glucose in milk products and ice-cream products - Enzymatic method	SOP-No. 397 2019-12
ASU L 01.00-17 2010-09	Food Testing – Determination of Lactose and Galactose Content of milk and dairy products	SOP-No. 398 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 2009-07	oilseeds – Determination of oil content (Modification: grinding, extraction time)	SOP-No. 513 2018-05
ISO 665 2000-09	Oilseeds – Determination of moisture and volatile matter content	SOP-No. 436 2019-12
ISO 24557 2009-10	Pulses – Determination of moisture content – Air oven method	SOP-No. 591 2019-10
UNECE Standard DDP-11 1992	UNECE Standard DDP-11 concerning the marketing and commercial quality control of dried grapes – Annex I: Determination of the moisture content of dried fruit	SOP-No. 241 2010-06
ASU F 0001 2010-09	Testing of feedingstuffs - Determination of moisture content in 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)	SOP-No. 676 2023-03
ASU L 00.00-18 1997-01Correction 2002-12	Food Testing – Determination of Dietary Fibre in Food	SOP-No. 351 2022-10
ASU L 01.00-9 2012-01	testing of foodstuffs; - Determination of fat content in milk; - Gravimetric method (reference method)	SOP-No. 353 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 2019-12
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 2002-05	Food Testing – Determination of total ash from milk and dairy products	SOP-No. 355 2019-12
ASU L 02.06-E(EG) und 1(EG) bis 8(EG) 1981-01	Methods of analysis of the composition of certain partially or wholly dried preserved dairy products Method 2: Determination of water content	SOP-No. 563 2019-07
ASU L06.00-3 2014-08	Examination of foodstuffs - Determination of water content in meat and meat products - Gravimetric method - Reference method (Modification: Matrix here also fish)	SOP-No. 244 2019-12
ASU L 06.00-04 2017-10	Examination of foodstuffs – determination of ash in meat and meat products (Modification: <i>Matrix here also fish</i>)	SOP-No. 354 2019-12

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ASU L 06.00-06 2014-08	Examination of foodstuffs – Determination of the total fat content in meat and meat products – Gravimetric method according to Weibull-Stoldt reference method (modification: matrix here also fish)	SOP-No. 350 2021-01
ASU L15.00-07 2012-01	Examination of foodstuffs – determination of ash content in cereals, legumes and by-products by combustion	SOP-No. 539 2018-07
ASU L 16.01-01 2008-12	Determination of moisture content in cereal flour	SOP-0589 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 2019-09
ASU L 31.00-04 1997-01	Testing of foodstuffs – Determination of ash in fruit and vegetable juices	SOP-No. 576 2019-10
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: 1. drying parameters; 2. Weighing 3. Matrix here also purees, puree and juice concentrates, dried fruits)	SOP-No. 571 2019-12
ASU L 39.00- E(EG) und 1(EG) bis 10(EG) 1981-01	Analytical methods for determining the composition of certain sugars intended for human consumption Method 1: Determination of mass loss by drying	SOP-No. 563 2019-07
ASU L 44.00-4 1985-12	Examination of foodstuffs - Determination of total fat content in chocolate (Modification: hydrolysis, extraction)	SOP-0566 2019-11
ASU L 53.00-4 1996-02	Examination of foodstuffs – Examination of spices and seasoning ingredients – Determination of total ash and acid-insoluble ash	SOP-No. 646 2019-10
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 2005	Determination of centrifugable pulp in fruit juices (Modification: vessels, centrifugation, measurement of measured values)	SOP-No. 542 2018-09
VDLUFA III 3.1 1976	Determination of moisture in feed and cereals	SOP-No. 243 2010-07
SOP-No. 585 2019-11	Determination of dry matter in food	
SOP-No. 586 2019-11	Determination of total ash in food	
SOP-No. 587 2019-11	Determination of total fat content in food	
SOP-No. 588 2019-11	Determination of total protein in food	
SOP-No. 651 2022-01	Determination of water and ash content in various food matrices (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 (<i>modification: pre-column omitted</i>)	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
SOP-No. 473 2022-01	Determination of oligosaccharides in milk and milk powders by HPLC-FLD	
SOP-No. 544 2018-09	Determination of viscosity according to Bostwick	

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

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 Gliadin R5 (Quantitativ), Rev. 8510 2014-01	Immunological determination of gliadin in food by ELISA (test kit) (modification: <i>wavelength 450 nm, colorless sulfuric acid, reduction of the incubation period to 9 min</i>)	SOP-No. 172 2015-04
Neogen Veratox für Senf (Quantitativ) Artikel 8400 2018-05	Immunological determination of mustard allergen content in food using ELISA (test kit) (Modification: <i>wavelength 450 nm, colorless sulfuric acid, reduction of the incubation period to 6 min</i>)	SOP-No. 319 2018-08
Neogen Veratox für Eiallergen (Quantitativ) Artikel 8450 2018-05	Immunological determination of the chicken egg allergen content in food by ELISA (test kit) (modification: <i>wavelength 450 nm, colorless sulfuric acid, reduction of the incubation period to 8 min</i>)	SOP-No. 401 2020-09
Neogen Veratox für Milchallergen (Quantitativ) Artikel 8470 2018-05	Immunological determination of milk allergen content in food by ELISA (test kit) (Modification: <i>wavelength 450 nm, colorless sulfuric acid, reduction of incubation time to 9 min</i>)	SOP-No. 488 2021-02
Euro Proxima Neomycin ELISA Artikel 5111NEO 2011-10	Immunological determination of neomycin in food by ELISA (test kit)	SOP-No. 219 2016-10
Euro Proxima Gentamycin ELISA Artikel 5111GEN 2020-04	Immunological determination of gentamicin in food by ELISA (test kit)	SOP-No. 220 2021-02
Euro Proxima Artikel 5111STREP 2020-04	Immunological determination of streptomycin in food by ELISA (test kit)	SOP-No. 226 2021-01

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
ASU L 00.00-20 2021-07	Examination of foodstuffs - Horizontal method for the detection, counting and serotyping of salmonella - Part 1: Detection of salmonella spp. (adoption of the standard of the same name DIN EN ISO 6579-1, 2020-08)	SOP-No. 577 2022-07
ASU L 00.00-22 2018-03	Examination of foodstuffs - Horizontal method for the detection and counting of - Listeria monocytogenes and Listeria spp. - Part 2: Counting method (adoption of the standard of the same name DIN EN ISO 11290-2, September 2017)	SOP-No. 574 2023-01
ASU L 00.00-25 2011-01	Determination of presumptive Bacillus cereus in food - Colony counting method	SOP-No. 596 2023-01
ASU L 00.00-32/1 2018-03	Testing of foodstuffs - Horizontal method for the detection and counting of - Listeria monocytogenes and Listeria spp. - Part 1: Detection methods (adoption of the eponymous standard DIN EN ISO 11290-1, September 2017)	SOP-No.575 2023-01
ASU L 00.00-55 2004-12	Method for the counting of coagulase-positive staphylococci (Staphylococcus aureus and other species) in food, Part 1: Method with Baird Parker Agar (according to DIN EN ISO 6888-1)	SOP-No. 594 2023-01
ASU L 00.00-57 2006-12	Method for counting Clostridium perfringens in food - colony counting method (according to DIN EN ISO 7937)	
ASU L 00.00-88/1 2023-04	Examination of foodstuffs – Horizontal method of counting microorganisms – Part 1: Colony counting at 30 °C using the cast plate method (according to DIN EN ISO 4833-1:2013-12)	SOP-No. 606 2023-01
ASU L 00.00-88/2 2023-04	Horizontal method for counting microorganisms - Part 2: Colony counting at 30 °C by surface method (according to DIN EN ISO 4833-2:2014-05)	SOP-No. 607 2023-01
ASU L 00.00-91 2006-12	Food Testing – Horizontal method for the detection of shigella spp. in Food	
ASU L 00.00-107 2007-04	Horizontal method for the detection and counting of campylobacter spp. in food - Detection method (according to DIN EN ISO 10272-1)	
ASU L 00.00-132/2 2021-03	Examination of foodstuffs - Horizontal method for counting β -glucuronidase-positive E. coli in foodstuffs - Part 2: Colony counting method with 5-bromo-4-chloro-3-indole- β -D-glucuronide (according to DIN ISO 16649-2:2009-12)	SOP-No. 579 2023-01
ASU L 00.00-133/1 2018-03	Examination of foodstuffs - Horizontal method for the detection and counting of Enterobacteriaceae in foodstuffs - Part 1: MPN technique (according to DIN ISO 21528-1)	
ASU L 00.00-133/2 2019-12	Examination of foodstuffs – Horizontal method for the detection and counting of Enterobacteriaceae in foodstuffs – Part 2: Colony counting technique (according to DIN ISO 21528-2:2019-05)	SOP-No. 593 2019-12
ASU L 01.00-3 1987-03	Food testing – determination of coliform bacteria in milk, dairy products, butter, cheese and ice cream; Solid Medium Method	SOP-No. 580 2023-01

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ASU L 01.00-25 1997-09	Examination of foodstuffs - Determination of Escherichia coli in milk, dairy products, butter, cheese and ice cream - Method with liquid culture medium	
ASU L 01.00-37 1991-12	testing of foodstuffs; determination of the number of yeasts and molds in milk and dairy products; Reference Procedure (Modification: <i>here also examination of other foodstuffs; Spiral Lamps</i>)	SOP-No. 595 2023-01
ASU L 02.07-2 1987-03	Testing of foodstuffs - Determination of coagulase-positive staphylococci in dried milk products and processed cheese, method with selective enrichment	
ASU L 06.00-25 1987-11	Determination of enterobacteriaceae in meat – drip plate method (according to DIN 10164)	
ASU L 06.00-32 1992-06t	Examination of foodstuffs - determination of Enterococcus faecalis and Enterococcus faecium in meat and meat products; Spatula method (reference method) (according to DIN 10106)	
ASU L 06.00-35 1992-12	Determination of aerobic lactic acid bacteria in meat and meat products (according to DIN 10109)	
ASU L 06.00-39 2017-10	Determination of mesophilic sulphite-reducing clostridia in meat and meat products (according to DIN 10103)	
ASU L 06.00-43 2011-06	Census of Pseudomonas spp. In meat and meat products (according to DIN 13720)	
VDLUFA VI M 7.13 1996	Determination of thermodry (thermoresistant) microorganisms (deviation: <i>Columbia blood agar culture medium, anaerobic incubation at 37°C for the detection of thermo-resistant streptococci</i>)	
VDLUFA VI M 7.23.2 2010	Determination of acetic acid bacteria, colony counting method with universal beer agar	
ISO/TS 22964:2017-04	Qualitative detection of Cronobacter spp. (Enterobacter sakazakii) in milk and dairy products	SOP-No. 280 2011-09
IFU Method No. 3, II., 1996-04	Quantitative determination of osmotolerant yeasts in food (original title: Osmophilic-osmoduric yeasts types – "Osmotolerants" count)	SOP-No. 260 2023-01
IFU Method No. 4, III., 1996-04	Method for the detection of spores of heat-resistant moulds (original title: Heat-resistant moulds spore detection)	
IFU Method No. 4, IV., 1996-04	Method for the detection of xerophilic moulds (original title: Xerophilic moulds count)	
IFU Method No.12 2019-04	Method on the detection of taint producing alicyclobacillus in fruit juices	SOP-No. 464 2022-10
SOP-No. 489 2023-02	Qualitative detection of presumptive methicillin-resistant Staphylococcus aureus in food; according to EURL-AMR	
SOP-No. 494 2023-02	Detection of broad-spectrum β -lactamase-producing Enterobacteriaceae in food by means of screenings	

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 21807 2004-09	Microbiology of food and feed - Horizontal method for determining water activity	SOP-No. 404 2014-03

1.5.1 Molecular Biological Investigations

1.5.2 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 2001-07	Method for extracting DNA from food, feed and tobacco (CTAB method)	SOP-No. 173 2022-04
ASU L 00.00-105 2014-02	Testing 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	GMO screening for the detection of DNA of the promoter from the cauliflower mosaic virus and the terminator from <i>Agrobacterium tumefaciens</i> by real-time PCR	SOP-No. 479 2016-04
ASU L 00.00-122 2008-06	Examination of food - Detection of a specific DNA sequence commonly used in genetically modified organisms (GMOs) from cauliflower mosaic virus (CaMV 35S promoter, P35S) and from <i>Agrobacterium tumefaciens</i> (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	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	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	Food Testing – Detection and Determination of Peanut in Food by Real-Time PCR	
ASU L 08.00-58(V) 2011-06	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	Detection and determination of mustard (<i>Sinapis alba</i>) and soy (<i>glycine max.</i>) in boiled sausages by real-time PCR	SOP-No. 433 2019-08
ASU L 10.00-12 2021-07	Investigation of food-fish species determination in raw fish and fish products by sequence analysis of cytochrome b sequences	SOP-No. 432 2016-09
ASU L 15.05-1 2002-05	Method for extracting DNA from food and feed (Wizard method)	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	Food Testing – Detection and determination of brazil nut (<i>Bertholletia excelsa</i>) in rice and wheat biscuits as well as in sauce powder using real-time PCR 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

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CRLVL01/04VR/VP 2005-02	Event-specific detection of genetically modified maize MON863 by real-time PCR	SOP-No. 191 2008-11
CRLVL01/09VP 2011-09	Event-specific detection of genetically modified soy CV127 in food using real-time PCR	SOP-No. 477 2016-08
CRLVL02/04VR/VP 2015-02	Event-specific detection of genetically modified maize TC1507 by real-time PCR	SOP-No. 171 2008-11
EURL-VL-02/11VP 2013-05	Event-specific detection of genetically modified soy MON87708 by real-time PCR (according to EURL-VL-02/11VP)	SOP-No. 475 2016-08
CRLVL03/05VR/VP 2007-06	Event-specific detection of genetically modified maize DAS-59122-7 by real-time PCR	SOP-No. 167 2008-11
CRLVL04/05VR/VP 2007-04	Event-specific detection of genetically modified maize MIR604 by real-time PCR	SOP-No. 165 2021-10
CRL VL05/06VP 2008-02	Detection of genetically modified soy MON89788 by real-time PCR	SOP-No. 212 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 2012-11	Event-specific detection of genetically modified maize DAS-40278-9 in food and feed by real-time PCR	SOP-No. 535 2018-05
CRL VL 16/05VP 2005	Event-specific detection of genetically modified maize MON88017 using real-time PCR	SOP-No. 221 2009-09
CRLVL25/04VR 2009-06	Event-specific detection of genetically modified maize MON810 by real-time PCR	SOP-No. 170 2021-10
CRLVL29/04VR/VP 2005-01	Event-specific detection of genetically modified maize GA21 by real-time PCR	SOP-No. 166 2021-10
IWA 32 2019-04	Screening of genetically modified organisms (GMOs) in cotton and textiles	
SOP-No. 193 2017-04	GMO screening for the detection of the construct P35: BAR in genetically modified rice using real-time PCR	
SOP-No. 216 2009-08	GMO screening for the detection of the pat and bar gene sequence in genetically modified oilseed rape by real-time PCR	
SOP-No. 316 2019-06	Qualitative detection of animal species in food	
SOP-No. 400 2014-01	Detection of a specific DNA sequence from cashews in food using real-time PCR	
SOP-No. 402 2014-01	Detection of a specific DNA sequence from almonds in food using real-time PCR	
SOP-No. 403 2019-06	Detection of a specific DNA sequence from sesame seeds in food using real-time PCR	
SOP-No. 406 2014-03	Animal species quantification in food	
SOP-No. 429 2015-03	Real-time PCR method for the detection of genetic modification in rice and rice products	
SOP-No. 491 2016-08	Detection of a specific DNA sequence from pecan nut in food using real-time PCR	

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

1.5.2 Determination of bacteria and viruses 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: <i>here only detection of norovirus</i>) (Modification: <i>MS2 phage as process control</i>)	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 2015-06	Testing of foodstuffs - Sensory test methods - Simple descriptive testing	SOP-No. 302 2012-09
ASU L 00.90-7 2021-11	Examination of foodstuffs – Sensory test methods – Triangular test	
ASU L 00.90-8 2019-12	Examination of foodstuffs - Sensory test methods - Comparative test in pairs	
ASU L 00.90-14 2019-03	Examination of foodstuffs - Sensory test methods - Descriptive test followed by quality assessment	

1.6.2 Special Sensory Testing of Olive Oil

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) Nr. 640/2008 2008-07	Characteristics of olive oils and olive-pomace oils and the methods for their determination: Organoleptic testing of virgin olive oils	

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 2023-12	Commission Regulation laying down methods of sampling and analysis for the official control of the mycotoxin content of foodstuffs (Restriction: <i>here only sampling</i>)	
SOP-No. 307 2013-08	Sampling for microbiological analysis of food	
Richtlinie 2002/63/EG 2002-07	Establishing Community methods of sampling for the official control of pesticide residues in and on products of plant and animal origin and repealing Directive 79/700/EEC	
VO (EG) Nr. 1882/2006 2006-12	Determination of methods of sampling and analysis for the official control of the nitrate content of certain foodstuffs (Restriction: <i>here only sampling</i>)	
VO (EG) Nr. 333/2007 2007-03	Determination of sampling and analytical methods for the official control of the content of lead, cadmium, mercury, inorganic tin, 3-MCPD and benzo(a)pyrene in foodstuffs (Restriction: <i>here only sampling</i>)	
DIN CEN/TS 15568 2007-03	Food - Methods for the detection of genetically modified organisms and their products - Sampling strategies (Restriction: <i>here only sampling</i>)	

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 Anhang 1 2014-07	Feed Sampling	
VO (EG) 691/2013 2013-07	Amendment to Regulation (EC) No 152/2009 as regards sampling and analytical methods (Modification: <i>here also for matrix foods</i>) (Restriction: <i>here only sampling</i>)	

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 2023-07

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 2023-03	Determination of per- and polyfluorinated alkyls 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-MS-MS	
SOP-No. 625 2022-06	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 2021-06	Safety of toys - Part 3: Migration of certain elements (Restriction: <i>here only analysis of chromium (VI)</i>) (Modification: <i>Matrix here also pigments</i>)	SOP-No. 438 2021-08
SOP-No. 304 2021-08	Determination of extractable chromium (VI) 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 2020-06	Determination of mineral oil (MOSH & MOAH) in food, feed and packaging materials by means of online coupled LC-GC-FID (Deviation: <i>here only for packaging materials</i>)	

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: <i>here only analysis of organotin compounds</i>)	SOP-No. 20 2023-11
SOP-No. 31 2020-01	Determination of phthalates, adipates and tributylacetyl 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 2006-04	Determination of epoxidized soybean Oil (ESBO) in food and consumer goods (Restriction: <i>here only commodities</i>)	
SOP-No. 128 2022-01	Determination of aromatic amines in consumer goods using GC-MSD	
SOP-No. 159 2018-12	Determination of dimethylformamide and dimethylacetamide in consumer goods by HS-GC-MSD	
SOP-No. 230 2021-07	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	
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 <i>Extension: Consumables</i> <i>Restriction: Analysis here only with GC</i>	SOP-No. 342 2013-08
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 2019-02	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	

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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 2023-05
DIN EN 15662	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 <i>Extension to consumer goods</i> <i>Restriction: here only GC-MSD</i>	SOP-No.117 2020-06

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 2000-03	Glass jars for foodstuffs - Release of lead and cadmium - Part 1: Test methods <i>(Modification: here also examination of plastic vessels)</i>	SOP-No. 208 2019-01
DIN EN ISO 17294-2 2024-01	Water quality - Application of inductively coupled plasma mass spectrometry (ICP-MS) - Part 2: Determination of selected elements including uranium isotopes <i>(Modification: analytes here also Ta, Ti; Investigation also of digestion solutions of consumer goods including pressure digestion as well as heavy metals in textiles)</i>	SOP-No. 79 2021-11
DIN EN 71-3 2021-06	Safety of toys – Part 3: Migration of certain elements (modification: <i>matrix here also pigments</i>)	SOP-No. 318 2021-08
SOP-No. 272 2020-06	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 <i>(Modification: Analysis here using ICP-MS)</i>	SOP-No. 273 2020-06
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 <i>(Modification: analytes here also Mn, Se, Sn and Zn)</i>	SOP-No. 516 2021-08

2.1.6 Photometric determination of contaminants in consumer goods and textiles*

Standard/Date of Issue inhouse Procedure	Analyte title of the standard or in-house method Information on testing technology	Short title of the laboratory's internal SOP
ASU B 82.02-1 1985-06	examination of consumer goods; Determination of formaldehyde release from textile consumer goods (modification: <i>analysis here using UV/VIS</i>)	
SOP-No. 13 ECB 2014-06	Determination of free and hydrolyzed formaldehyde in solid paper- based material by spectrophotometry	

2.1.7 Gravimetric examinations 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 80.30-1(EG) 1998-01	Examination of consumer goods - Basic rules for determining migration - Annex	
ASU B 80.30-4 2008-10	Examination of consumer goods – Plastics – Part 1: Guide to the selection of audit conditions and audit methods for the overall migration	
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 2023-02	Examination of consumer goods – Plastics – Part 5: Test Methods for total migration into aqueous Investigational 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 one bag	
ASU B 80.30-12 2023-02	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 2023-02	Examination of consumer goods – plastics Part 14: Test methods for "substitute tests" for total migration from plastics intended for contact with fatty foods using the test media iso-octane and 95% ethanol	
ASU B 80.30-18 2023-18	Examination of consumer goods – Plastics – Part 15: Alternative test methods for determining migration into fatty test foods by rapid extraction in iso-octane and/or 95% ethanol	
ASU B 80.30-19 2008-10	Testing of consumer goods - Restricted substances in plastics - Part 1: Guidance on the test methods for the specific migration of substances from plastics into foodstuffs and investigational foods, the determination of substances in plastics and the selection of contact conditions with investigational foodstuffs	

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 2011-12	Determination of the colour permeability of articles of daily use Part 2: Testing with welding simulant	SOP-No. 176 2023-08
ASU B 82.92-3 2011-12	Determination of the colour permeability of articles of daily use - Part 1: Testing with saliva simulant	SOP-No.176 2023-08
SOP-No. 546 2018-12	Beilstein test	

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 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	

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	Investigation of consumer goods - determination of the surface germ content on furnishings and consumer goods in the food industry Part 1: Quantitative swab Method	SOP-No. 262 2023-02
ASU B 80.00-2 2023-08	Investigation of consumer goods - determination of the surface germ content on furnishings and consumer goods in the food industry – Part 2: Semi-quantitative swab method	SOP-No. 262 2023-02
ASU B 80.00-3 2023-08	Examination of consumer goods - determination of the surface germ content on furnishings and consumer goods in the food sector – Part 3: Semi-quantitative method with nutrient medium-coated dispensing devices, contact method	SOP-No. 262 2023-02
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 8. Ausgabe	Microbiological testing of non-sterile products: counting of microorganisms capable of reproduction	SOP-No. 609 2012-06
Ph. Eur. 2.6.13 8. Ausgabe	Microbiological testing of non-sterile products: detection of specified microorganisms	SOP-No. 610 2013-02

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 <i>Restriction: here only verification by means of triangular test)</i>	
ASU B80.00-4 2023-08	Inspection of consumer goods – Sensory testing – Testing of packaging materials and packaging materials for foodstuffs <i>(Restriction: here only verification by means of triangular test)</i>	

3 Investigation of water

3.1 Physical, physico-chemical, chemical investigations

3.1.1 Determination of organic and metal-organic compounds by gas chromatography and mass-selective detection (GC-MSD, 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
SOP-No. 5 2023-07	Determination of organolead compounds in water	
SOP-No. 85 2018-12	Determination of chlorobenzenes in water by GC-MSD	
SOP-No. 103 2020-07	Determination of EC and EPA PAHs in water by GC-MSD	
SOP-No. 154 2020-05	Determination of phthalic acid esters and adipates in water using GC-MSD	
SOP-No. 156 2019-02	Determination of alkylphenols, alkylphenol ethoxylates and bisphenols in water by GC-MSD	
SOP-No. 667 2022-08	Determination of 1,3-dichloropropane-2-ol and 3-monochloropropane-1,2-diol from cold water extracts by GC-MSD	
DIN EN 12673 1999-05	Water quality – gas chromatographic determination of some selected chlorophenols in water	SOP-No. 155 2008-05
DIN EN ISO 17353 (F 13) 2005-11	Water quality – Determination of selected organotin compounds – Gas chromatography method (Modification: <i>Analysis here using ICP-MS</i>)	SOP-No. 2 2023-03

3.1.2 Determination of elements using 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 17294-2 2024-03	Water quality - Application of inductively coupled plasma mass spectrometry (ICP-MS) - Part 2: Determination of selected elements including uranium isotopes (Modification: <i>analytes here also Ta</i>)	SOP-No. 15 2023-07

3.1.3 Further chromatographic 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
DIN EN ISO 10304-1 2009-07	Water quality - Determination of dissolved anions by liquid ion chromatography - Part 1: Determination of bromide, chloride, fluoride, nitrate, nitrite, phosphate and sulphate	SOP-No. 37 2023-11
SOP-No. 234 2009-11	Determination of glyphosate, AMPA and glufosinate in water by LC-MS-MS	

SOP-No. 551 2019-02	Determination of elemental sulfur from liquid matrices by GC-ICP-MS	
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3.1.4 Physikalisch-chemische Kenngrößen

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	

4 Investigation of sediments, soils and sludges

4.1 Physical, physico-chemical and chemical investigations

4.1.1 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
SOP-No. 1 2018-01	Determination of organotin compounds in sediments using GC-ICP-MS	
SOP-No.4 2023-07	Determination of organolead compounds in sediment	
SOP-No. 231 2021-11	Determination of mass concentration of PCDD/PCDF and dioxin-like PCBs in environmental samples	
SOP-No. 342 2013-08	Determination of pesticides in consumer goods and environmental samples using GC-MSD (QuEChERS) <i>(Restriction: here only examination of sediments and soils)</i>	
SOP-No. 553 2019-12	Determination of alkylphenols and alkylphenol ethoxylates and bisphenols from soil and sediments by GC-MSD	
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 <i>Extension: to sediments, soils</i> <i>Restriction: Analysis here only with GC-MSD</i>	SOP-No. 117 2020-06
DIN EN ISO 18287 2006-05	Soil Condition Determination of Polycyclic Aromatic Hydrocarbons (PAHs) Gas Chromatographic Method with Detection by Mass Spectrometry (GC-MS9 (ISO 18287:2006)	SOP-No. 6 2019-10
DIN EN ISO 23161 2019-04	Soil conditions – Determination of selected organotin compounds – Gas chromatographic method	SOP-No. 1 2023-11

4.1.2 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 bio-waste, soil and waste - Calculation of dry matter fraction after determination of dry residue or water content.	SOP-No. 26 2020-06

	(Restriction: <i>here only application of method A</i>)	
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5 Investigations in accordance with the Drinking Water Ordinance - TrinkwV

Sampling

Procedure	Title
DIN EN ISO 19458 (K 19) 2006-12	Water Quality - Sampling for microbiological testing

APPENDIX 1: MICROBIOLOGICAL PARAMETERS

PART I: General requirements for drinking water

Seq. No.	Parameter	Procedure
1	Escherichia coli (E. coli)	DIN EN ISO 9308-1 (K 12) 2017-09
2	Intestinale Enterokokken	DIN EN ISO 7899-2 (K 15) 2000-11

PART II: Requirements for drinking water intended for sale in sealed containers

Seq- No.	Parameter	Procedure
1	Escherichia coli (E. coli)	DIN EN ISO 9308-1 (K 12) 2017-09
2	Intestinale Enterokokken	DIN EN ISO 7899-2 (K 15) 2000-11
3	Pseudomonas aeruginosa	DIN EN ISO 16266 (K 11) 2008-05

APPENDIX 2: CHEMICAL PARAMETERS

PART I: Chemical parameters, the concentration of which does not normally increase in the distribution network, including the drinking water installation

not occupied

PART II: Chemical parameters, the concentration of which may increase in the distribution network, including the drinking water installation

not occupied

APPENDIX 3: INDICATOR PARAMETERS

PART I: General indicator parameters

Seq. No.	Parameter	Procedure
1	Aluminium	not occupied
2	Ammonium	not occupied
3	Chlorid	not occupied
4	Clostridium perfringens (including spores)	DIN EN ISO 14189 (K 24) 2016-11
5	Coliform bacteria	DIN EN ISO 9308-1 (K 12) 2017-09
6	Iron	not occupied
7	Spectral absorption coefficient Hg 436 nm)	not occupied
8	Odor (als TON)	not occupied
9	Taste	not occupied
10	Colony count at 22 °C	DIN EN ISO 6222 (K 5) 1999-07

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Seq. No.	Parameter	Procedure
		TrinkwV §15 Absatz (1c)
11	Colony count at 36 °C	DIN EN ISO 6222 (K 5) 1999-07 ----- TrinkwV §15 Absatz (1c)
12	Conductivity	not occupied
13	Mangan	not occupied
14	Sodium	not occupied
15	Organically sequestered carbon (TOC)	not occupied
16	Oxidizability	not occupied
17	Sulfat	not occupied
18	Trübung	not occupied
19	Hydrogen Ion Concentration	not occupied
20	Calcite Dissolving Capacity	not occupied

Part II: Special requirements for drinking water in drinking water installations

Parameter	Procedure
Legionella spec.	DIN EN ISO 11731 2019-03 UBA Recommendation 18 December 2018 (issued 12.2022)

APPENDIX 3a: Requirements for drinking water regarding radioactive substances

not occupied

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

not occupied