

Food and Feed

product catalogue 2025

chemical-physical

organoleptic

immunological, molecular
biological & microbiological



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Deutsches Referenzbüro für Ringversuche und Referenzmaterialien GmbH (DRRR GmbH)

Proficiency testing provider

The DRRR offers laboratories from the processing industry as well as official and private laboratories all aspects of quality assurance from one single source. Our focus is on food, consumer goods, packaging, building materials, plastics (polymers) and textiles, as well as microbiological analysis in these categories.

More than 500 PT's per year

Accreditation ISO/IEC 17043:2023 (A2LA)

The DRRR is an accredited proficiency testing provider by A2LA according to ISO/IEC 17043:2023. The accreditation is only valid for the matrices/parameters listed on the A2LA scope of accreditation certificate [#5494.01].

Accredited PT-provider

Whether a proficiency test is covered or not covered by the scope of accreditation by A2LA can be viewed in our online portal (ODIN).



Accreditation DIN EN ISO/IEC 17043:2010 (DAkkS)

The DRRR is an accredited proficiency testing provider by DAkkS according to DIN EN ISO/IEC 17043:2010. The accreditation is valid only for the scope listed in the annex of the accreditation certificate [D-EP-17063-01-00].

Whether a proficiency test is covered or not covered by the scope of accreditation by DAkkS can be viewed in our online portal (ODIN).

Reference material producer

We offer many certified reference materials as well as advise on quality matters and quality assurance training in the laboratory and the production.

High-quality reference material

Customer support

We provide advice to our customers in all question of validation of chemical-physical, microbiological, organoleptic and physical-mechanical analysis or statistical questions.

Any time competent contact persons

Food industry

The DRRR offers in the field of the quality assurance for the chemical analysis a variety of different primary, intermediate and final products for the food and packaging industry.

The laboratories can secure their analytics with the DRRR services as well as main parameters like fat, protein and dry matter and side and trace parameters.

- Milk and milk products
- Fruit and fruit juices
- Sweets and pastries
- Food of animal origin
- Meat and egg products
- Animal feed
- Oil and oilseeds

Safety parameters and adulterants

For the quality assurance in the field the chemical analysis of safety parameters and adulterants the DRRR offers a variety of different parameter-matrix-combinations.

- Mycotoxins
- Residues (e.g. pesticides)
- Allergens
- Contaminants (e.g. PAH, heavy metals, PFAS)

Statistical evaluation

Take advantage of our statistical evaluation system. The evaluation of the proficiency testing is based on the highest scientific and statistical level. Therefore the participating laboratories have a very precise feedback on their actual performance.

Market-leading statistical evaluation

Laboratory Measurement

By using our market-leading statistical evaluation, additional information such as laboratory uncertainty and various scattering of each laboratories can be presented.

Individual Proficiency testing

In addition to our standard programme, DRRR GmbH can organise customer-specific proficiency tests that are individually designed to your needs. Due to many years of experience in a wide range of testing and analytical areas, we are your contact for such queries.

Your customised proficiency test

Examples of customised proficiency tests carried out by DRRR:

- Qualification programmes for the automotive industry
- Qualification programmes for the textile industry
- Proficiency tests to verify methodological expertise in the area of consumer goods
- Group-wide proficiency tests to improve comparability in the area of consumer goods
- Qualification programmes in the area of food monitoring
- Association-specific proficiency tests for the fruit juice industry

Benefit from our high quality standards in all important fields of testing.

Your proficiency testing project is planned in close co-operation with the project partners. Depending on your requirements, all steps, from registration to report, can be taken over.

Statistical know-how, expertise and the established, customer-oriented processes of the DRRR ensure the successful organisation of your proficiency testing project.

Get in touch with us.

We look forward to working with you!

Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: Login or register |
|------------------------------|--|--|--------|---|
| Milk and cream | | | | |
| 2010007 | UHT milk 1 | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], freezing point [m°C], density [g/ml] (all quantitative) | Apr-25 | |
| 2010366 | UHT milk 2 | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], freezing point [m°C], lactulose [mg/100g], aw value [-] (all quantitative) | Sep-25 | |
| 2010107 | UHT milk (lactose free) | <input type="checkbox"/> lactose (monohydrate) - enzymatic [g/100g], lactose (monohydrate) - chromatographic [g/100g] (all quantitative) | May-25 | |
| 2010015 | Raw milk 1 | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], freezing point [m°C], pH value [-], casein [g/100g] (all quantitative) | Jan-25 | |
| 2010005 | Raw milk 2 | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], freezing point [m°C], pH value [-], casein [g/100g] (all quantitative) | Jun-25 | |
| 2010370 | Raw milk 3 | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], freezing point [m°C], casein [g/100g] (all quantitative) | Oct-25 | |
| 2010372 | Goat's milk | <input type="checkbox"/> fat [g/100g], protein (N x 6,38) [g/100g], freezing point [m°C] (all quantitative) | Dec-25 | |
| 2010003 | Raw cream 1 | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g] (all quantitative) | Feb-25 | |
| 2010374 | Raw cream 2 | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g] (all quantitative) | Jul-25 | |
| 2010170 | Sour cream - Crème fraîche | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], pH value [-] (all quantitative) | Dec-25 | |
| 2010041 | Evaporated milk | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], ash [g/100g], phosphorus (P) [mg/100g] (all quantitative) | Jul-25 | |
| 2010624 | Buttermilk | <input type="checkbox"/> phosphatides (calculated as lecithin) [mg/100g], fat [g/100g], dry matter [g/100g], ash [g/100g], pH value [-], acidity acc. Soxhlet-Henkel [SH], density in heat serum [g/ml] (all quantitative) | Apr-25 | |
| 2010702 | Dairy drinks | <input type="checkbox"/> fat [g/100g], crude protein (N x 6,38) [g/100g], dry matter [g/100g], sucrose (anhydrous) [g/100g], glucose (anhydrous) [g/100g], lactose (monohydrate) [g/100g], fructose (anhydrous) [g/100g], total sugar (anhydrous) [g/100g] (all quantitative) | Dec-25 | |
| 2011117 | Pesticides in raw milk | <input type="checkbox"/> identification of various pesticides (qual.), quantification of the identified pesticides [mg/kg] (quant.) | Nov-25 | |
| Milk products (other) | | | | |
| 2010852 | Whey concentrate | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], ash [g/100g] (all quantitative) | Jul-25 | |
| 2010009 | Butter | <input type="checkbox"/> solids non fat [g/100g], moisture content [g/100g], hardness [N], chloride [mg/100g], cholesterol [mg/100g], pH value [-] (all quantitative) | Sep-25 | |
| 2010382 | Butter (fatty acid profile) | <input type="checkbox"/> butyric acid [% / fat], caproic acid [% / fat], caprylic acid [% / fat], capric acid [% / fat], lauric acid [% / fat], myristic acid [% / fat], myristoleic acid [% / fat], myristelaidic acid [% / fat], palmitic acid [% / fat], palmitoleic acid [% / fat], palmitelaidic acid [% / fat], stearic acid [% / fat], linoleic acid [% / fat], linolenic acid [% / fat], gamma linolenic acid [% / fat], eicosatrienoic acid [% / fat], eicosatetraenoic acid [% / fat], eicosapentaenoic acid [% / fat] (all quantitative) | Sep-25 | |
| 2010017 | Yoghurt | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], pH value [-], total lactic acid [mg/100g] (all quantitative) | Nov-25 | |
| 2010087 | Pudding - dessert | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], pH value [-] (all quantitative) | Nov-25 | |
| 2010091 | AMF anhydrous milk fat | <input type="checkbox"/> water content [g/100g], alkalinity [mg/kg], free fatty acids [g/100g], peroxide value [meq.O2/kg], total β-carotene [mg/kg], butyric acid methyl ester [g/100g] (all quantitative) | Apr-25 | |
| 3010012 | Ice cream (base mix) | <input type="checkbox"/> total fat [g/100 g] (quant.), milk fat [g/100 g] (quant.), colouring agent cochénille red A [mg/kg] (quant.), lactose (monohydrate) [g/100 g] (quant.), vanillin [mg/kg] (quant.), vanillin acid [mg/kg] (quant.), p-hydroxybenzaldehyde [mg/kg] (quant.), p-hydroxybenzoic acid [mg/kg] (quant.), colouring agent curcumin [pos./neg.] (qual.), colouring agent β-carotene [pos./neg.] (qual.), colouring agent cochénille red A qual. [pos./neg.] (qual.), foreign fat (added fat) [pos./neg.] (qual.) | Sep-25 | |
| 2010453 | Protein powder - amino acid profile | <input type="checkbox"/> alanine (Ala) [g/100 g proteine], arginine (Arg) [g/100 g proteine], asparagine (Asn) [g/100 g proteine], aspartate (Asp) [g/100 g proteine], cysteine (Cys) [g/100 g proteine], glutamine (Gln) [g/100 g proteine], glutamate (Glu) [g/100 g proteine], glycine (Gly) [g/100 g proteine], histidine (His) [g/100 g proteine], isoleucine (Ile) [g/100 g proteine], leucine (Leu) [g/100 g proteine], lysine (Lys) [g/100 g proteine], methionine (Met) [g/100 g proteine], phenylalanine (Phe) [g/100 g proteine], proline (Pro) [g/100 g proteine], serine (Ser) [g/100 g proteine], Threonine (Thr) [g/100 g proteine], tryptophan (Trp) [g/100 g proteine], tyrosine (Tyr) [g/100 g proteine], valine (Val) [g/100 g proteine] (all quantitative) | Jun-25 | |

[A] = For accredited and non-accredited status please see our [Catalogue/ Shop \(ODIN\)](#)

[*] = Specified parameters correspond to the status of the catalogue publication. The binding parameters for the respective proficiency testing can be viewed in our [online portal \(ODIN\)](#).

Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: Login or register |
|---------------------|--|--|--------|---|
| Cheese | | | | |
| 2010378 | Processed cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], total lactic acid [mg/100g], pH value [-], sodium chloride [g/100g], nitrate [mg/kg], citric acid (monohydrate) [mg/100g], phosphorus [mg/100g], ash [g/100g], lactose (monohydrate) [g/100g] (all quantitative) | Sep-25 | |
| 2010029 | Fresh cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], total lactic acid [mg/100g] (all quantitative) | Apr-25 | |
| 2010164 | Curd | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein ((N x 6,38) [g/100g], total lactic acid [mg/100g] (all quantitative) | Oct-25 | |
| 2010047 | Semi hard cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g], nitrate [mg/kg] (all quantitative) | May-25 | |
| 2010031 | Hard cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g] (all quantitative) | Apr-25 | |
| 2010037 | Soft cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g], pH value [-] (all quantitative) | May-25 | |
| 2010258 | Processed cheese (natamycin, aflatoxin) | <input type="checkbox"/> natamycin (CAS 7681-93-8) [mg/kg], aflatoxin M1 [µg/kg] (all quantitative) | May-25 | |
| Milk powder | | | | |
| 2010027 | Whole milk powder | <input type="checkbox"/> fat [g/100 g], free fat [g/100 g], moisture content [g/100 g], crude protein (N x 6,38) [g/100 g], lactose (monohydrate) [g/100 g], ash [g/100 g], titratable acid [g/100 g], pH value [-] (all quantitative) | Apr-25 | |
| 2010001 | Skimmed milk powder | <input type="checkbox"/> fat [g/100 g], moisture content [g/100 g], crude protein (N x 6,38) [g/100 g], lactose (monohydrate) [g/100 g], ash [g/100 g], titratable acid [g/100 g], pH value [-] (all quantitative) | Sep-25 | |
| 2010123 | Milk powder (lactose reduced) | <input type="checkbox"/> lactose (monohydrate) - chromatographic [g/100 g], lactose (monohydrate) - enzymatic [g/100 g], moisture content [g/100 g] (all quantitative) | Dec-25 | |
| 2010113 | Milk powder nitrate - nitrite | <input type="checkbox"/> nitrate [mg/kg], nitrite [mg/kg] (all quantitative) | Aug-25 | |
| 2010023 | Whey powder | <input type="checkbox"/> fat [g/100 g], moisture content [g/100 g], protein [g/100 g], ash [g/100 g], lactose (monohydrate) [g/100 g], titratable acid [g/100 g], pH value [] (all quantitative) | Mar-25 | |
| 2010245 | Mineral oil in cheese and milk powder | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] (all quantitative) | Jul-25 | |
| Egg products | | | | |
| 2010056 | Egg products | <input type="checkbox"/> total lipids [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], pH value [-], cholesterol [mg/100 g], α-linolenic acid methyl ester [g/100 g total fatty acid methyl ester], eicosapentaenoic acid methyl ester [g/100 g total fatty acid methyl ester], docosahexaenoic acid methyl ester [g/100 g total fatty acid methyl ester], sodium chloride [g/100 g] (all quantitative) | Dec-25 | |
| 2010413 | Egg pasta | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], ash [g/100 g], sodium chloride [g/100 g], cholesterol [mg/100 g], total sterols [mg/100 g], egg content [g/100 g], fibre [g/100 g] (all quantitative) | Dec-25 | |
| 2010415 | Mayonnaise | <input type="checkbox"/> total acid (pH 8.1) calculated as acetic acid [g/100 g], dry matter [g/100 g], total fat [g/100 g], cholesterol [mg/100 g], egg yolk content [g/100 g], sorbic acid [g/kg], benzoic acid [g/kg], sodium chloride [g/100 g], pH value [-] (all quantitative) | Apr-25 | |
| 2010155 | Egg powder | <input type="checkbox"/> total lipids [g/100 g], ash [g/100 g], pH value [-], dry matter [g/100 g], sodium chloride [g/100 g], L-lactic acid [mg/kg], D-3-hydroxybutyric acid [mg/kg] (all quantitative) | Nov-25 | |
| 2010129 | Residues in liquid egg | <input type="checkbox"/> total fat [g/100 g], polychlorinated dibenzodioxins (PCDD) [pg/g fat], polychlorinated dibenzofuran (PCDF) [pg/g fat], total PCBs [pg/g fat] (all quantitative) | Dec-25 | |
| 2011120 | Nicotine in liquid egg | <input type="checkbox"/> nicotine (CAS 54-11-5) [µg/kg], cotinine (CAS 486-56-6) [µg/kg] (all quantitative) | May-25 | |
| 2011128 | PFAS in liquid egg | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [µg/kg], total perfluorooctanoic acid (CAS 335-67-1) [µg/kg], total perfluorononanoic acid (CAS 375-95-1) [µg/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [µg/kg], total perfluorohexanoic acid (CAS 307-24-4) [µg/kg], total perfluorodecanoic acid (CAS 335-76-2) [µg/kg], total perfluoroundecanoic acid (CAS 2058-94-8) [µg/kg], total perfluorododecanoic acid (CAS 307-55-1) [µg/kg], total perfluorotridecanoic acid (CAS 72629-94-8) [µg/kg], total perfluorotetradecanoic acid (CAS 376-06-7) [µg/kg], total perfluorobutane sulfonic acid (CAS 375-73-5) [µg/kg], total perfluorodecane sulfonic acid (CAS 335-77-3) [µg/kg], total perfluorooctanesulfonamide (CAS 754-91-6) [µg/kg] (all quantitative) | Aug-25 | |

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Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|---|---|--|--------|-----------------------------------|
| Fruit & vegetables products - NEW! | | | | Login or register |
| 2011282 | Bisphenol A in tomato products | <input type="checkbox"/> bisphenol A (CAS 80-05-7) [µg/kg] (all quantitative) | Jul-25 | |
| 2011285 | PFAS in vegetables | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [µg/kg], total perfluorooctanoic acid (CAS 335-67-1) [µg/kg], total perfluorononanoic acid (CAS 375-95-1) [µg/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [µg/kg], total perfluorohexanoic acid (CAS 307-24-4) [µg/kg], total perfluorodecanoic acid (CAS 335-76-2) [µg/kg], total perfluoroundecanoic acid (CAS 2058-94-8) [µg/kg], total perfluorododecanoic acid (CAS 307-55-1) [µg/kg], total perfluorotridecanoic acid (CAS 72629-94-8) [µg/kg], total perfluorotetradecanoic acid (CAS 376-06-7) [µg/kg], total perfluorobutane sulfonic acid (CAS 375-73-5) [µg/kg], total perfluorodecane sulfonic acid (CAS 335-77-3) [µg/kg], total perfluorooctanesulfonamide (CAS 754-91-6) [µg/kg] (all quantitative) | Jun-25 | |
| Fruit & vegetables products | | | | |
| 2010051 | Sugar mix (fruit preparation) | <input type="checkbox"/> sucrose (anhydrous) [g/100 g], glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], maltose (anhydrous) [g/100 g], starch [g/100 g], aspartame [ppm], acesulfam K [ppm], sorbate (as anion) [ppm], saccharin as free imide [ppm], total sugar (anhydrous) [g/100 g] (all quantitative) | Jul-25 | |
| 2010053 | Fruit preparation | <input type="checkbox"/> brix value [°brix], pH value [-], total acid (pH 8.1) calculated as citric acid (anhydrous) [g/kg], L-malic acid [g/kg], ash [g/kg], phosphorus (P) [g/kg], potassium (K) [mg/100 g] (all quantitative) | Sep-25 | |
| 2010384 | Sauerkraut | <input type="checkbox"/> total ascorbic acid (vitamin C) [mg/100 mL], total acid (pH 8.2) calculated as acetic acid [g/100 mL], non volatile acid (pH 8.2) calculated as acetic acid [g/100 mL], total lactic acid [mg/100 mL], pH value [-], sodium chloride [g/100 mL] (all quantitative) | Dec-25 | |
| 2010386 | Dried fruits | <input type="checkbox"/> sulphur dioxide (SO ₂) [mg/kg], moisture content [g/100 g], total fat [g/100 g], glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], sucrose (anhydrous) [g/100 g], total sugar (anhydrous) [g/100 g], fibre [g/100 g] (all quantitative) | Dec-25 | |
| 2010388 | Dry potato product | <input type="checkbox"/> moisture content [g/100 g], total fat [g/100 g], saturated fatty acids [g/100 g], crude protein (N x 6,25) [g/100 g], ash [g/100 g], carbohydrates [g/100 g], starch [g/100 g], sucrose (anhydrous) [g/100 g], fibre [g/100 g], sodium (Na) [g/100 g] (all quantitative) | Dec-25 | |
| 2010390 | Tomato ketchup | <input type="checkbox"/> pH value [-], total acid (pH 8.1) calculated as acetic acid [g/100 g], citric acid (anhydrous) [g/100 g], sodium chloride [g/100 g], glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], soluble solids [g/100 g], dry matter [g/100 g], sorbic acid [g/kg], benzoic acid [g/kg], sucrose (anhydrous) [g/100 g], total sugar (anhydrous) [g/100 g] (all quantitative) | Jul-25 | |
| 2010704 | Hot sauce | <input type="checkbox"/> capsaicin [ppm], dihydrocapsaicin [ppm], nordihydrocapsaicin [ppm], total capsaicinoids [ppm] (all quantitative) | Jun-25 | |
| 2010943 | Solvent residues in food | <input type="checkbox"/> methanol (CAS 67-56-1) [mg/kg], acetone (CAS 67-64-1) [mg/kg], n-hexane (CAS 110-54-3) [mg/kg], dichloromethane (CAS 75-09-2) [mg/kg], methyl acetate (CAS 79-20-9) [mg/kg] (all quantitative) | Dec-25 | |
| 2011086 | Vegetable chips | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], ash [g/100 g], sodium chloride [g/100 g], acrylamide (CAS 79-06-1) [µg/kg] (all quantitative) | May-25 | |
| 2011088 | Pesticides in fruiting vegetables | <input type="checkbox"/> identification of various pesticides (qual.), quantification of the identified pesticides [mg/kg] (quant.) | Sep-25 | |
| 2011089 | Pesticides in pome fruit | <input type="checkbox"/> identification of various pesticides (qual.), quantification of the identified pesticides [mg/kg] (quant.) | Sep-25 | |
| 2011093 | Alternaria toxins in tomato products | <input type="checkbox"/> alternariol (AOH) (CAS 641-38-3) [µg/kg], alternariol monomethyl ether (AME) (CAS 23452-05-3) [µg/kg], tenuazonic acid (TEA) (CAS 610-88-8) [µg/kg], tentoxin (TEN) (CAS 28540-82-1) [µg/kg] (all quantitative) | Nov-25 | |
| 2011097 | Acrylamide in potato products | <input type="checkbox"/> acrylamide (CAS 79-06-1) [µg/kg] (all quantitative) | Dec-25 | |
| 2011111 | Pesticides in citrus fruit | <input type="checkbox"/> identification of various pesticides (qual.), quantification of the identified pesticides [mg/kg] (quant.) | Sep-25 | |

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Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|--|--|---|--------|-----------------------------------|
| Vegan und vegetarian substitutes | | | | Login or register |
| 2010165 | Plant drink (milk alternative) | <input type="checkbox"/> fat [g/100 g], dry matter [g/100 g], crude protein (N x 6,38) [g/100 g], freezing point [m°C], density [g/ml] (all quantitative) | Nov-25 | |
| 2010502 | Quinolizidine alkaloids in Lupins Drink | <input type="checkbox"/> lupinine (CAS 486-70-4) [mg/kg], cytosine (CAS 485-35-8) [mg/kg], sparteine (CAS 90-39-1) [mg/kg] (all quantitative) | Dec-25 | |
| 2010712 | Vegetarian sausage substitute | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], sodium chloride [g/100 g], ash [g/100 g], fibre [g/100 g], pH value [-] (all quantitative) | May-25 | |
| 2010343 | Vegetarian bread spread | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], sodium chloride [g/100 g], ash [g/100 g], pH value [-] (all quantitative) | Dec-25 | |
| Meat products - NEW! | | | | |
| 2011284 | PFAS in meat | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [µg/kg], total perfluorooctanoic acid (CAS 335-67-1) [µg/kg], total perfluorononanoic acid (CAS 375-95-1) [µg/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [µg/kg], total perfluorohexanoic acid (CAS 307-24-4) [µg/kg], total perfluorodecanoic acid (CAS 335-76-2) [µg/kg], total perfluorundecanoic acid (CAS 2058-94-8) [µg/kg], total perfluorododecanoic acid (CAS 307-55-1) [µg/kg], total perfluorotridecanoic acid (CAS 72629-94-8) [µg/kg], total perfluorotetradecanoic acid (CAS 376-06-7) [µg/kg], total perfluorobutane sulfonic acid (CAS 375-73-5) [µg/kg], total perfluorodecane sulfonic acid (CAS 335-77-3) [µg/kg], total perfluorooctanesulfonamide (CAS 754-91-6) [µg/kg] (all quantitative) | Dec-25 | |
| <p>Many per- and polyfluorinated substances (PFAS) are subject to various restrictions in the European Union. For example, PFOS, PFOA, PFNA and PFHxS are subject to the maximum levels in selected foods introduced in the Contaminants Regulation (EU) 2023/915. Commission Recommendation (EU) 2022/1431 also recommends monitoring the presence of other PFAS in food, including PFDA, PFBS and PFOSA. This proficiency testing offers you the opportunity to check your analyses of a large number of PFAS.</p> | | | | |
| Meat products | | | | |
| 2011056 | Cooked sausage | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], moisture content [g/100 g], ash [g/100 g], sodium chloride [g/100 g], pH value [-], aw value [-], hydroxyproline [g/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], starch [g/100 g], diphosphorus pentoxide (P2O5) [g/100 g], L-glutamic acid [mg/kg] (all quantitative) | Nov-25 | |
| 2010019 | Boiled sausage 1 | <input type="checkbox"/> total fat [g/100 g], moisture content [g/100 g], ash [g/100 g], crude protein (N x 6,25) [g/100 g], hydroxyproline [g/100 g], sodium chloride [g/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], diphosphorus pentoxide (P2O5) [g/100 g], calcium (Ca) [mg/kg], aw value [-], starch [g/100 g] (all quantitative) | Feb-25 | |
| 2010204 | Boiled sausage 2 | <input type="checkbox"/> non-protein nitrogen (NPN) x 6.25 [g/100 g], collagen decomposition products [g/100 g], L-glutamic acid [mg/kg], citric acid (anhydrous) [mg/kg], sodium acetate [mg/kg], L-lactate [mg/kg], sodium nitrate [mg/kg], sodium nitrite [mg/kg], total ascorbic acid (vitamin C) [mg/100 g], pH value [-] (all quantitative) | Sep-25 | |
| 2010214 | Raw sausage 1 | <input type="checkbox"/> aw value [-], pH value [-], D-lactic acid [mg/kg], L-lactic acid [mg/kg], sodium (Na) [mg/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], sorbic acid [mg/kg], saturated fatty acids [g/100 g Fett (fat)], monounsaturated fatty acids [g/100 g Fett (fat)], total fat [g/100 g] (all quantitative) | Jun-25 | |
| 2010419 | Raw sausage 2 | <input type="checkbox"/> sodium (Na) [mg/100 g], total fat [g/100 g], crude protein (N x 6,25) [g/100 g], moisture content [g/100 g], ash [g/100 g], sodium chloride [g/100 g], hydroxyproline [g/100 g], diphosphorus pentoxide (P2O5) [g/100 g], starch [g/100 g], solubilised milk protein [g/100 g] (all quantitative) | Jun-25 | |
| Fish and seafood | | | | |
| 2010421 | Fish paste 1 | <input type="checkbox"/> moisture content [g/ 100 g], total fat [g/ 100 g], crude protein (N x 6,25) [g/ 100 g], ash [g/ 100 g], sodium chloride [g/ 100 g], arsenic (As) [µg/ 100 g], iodine (I) [µg/ 100 g] (all quantitative) | Dec-25 | |
| 2010423 | Fish paste 2 | <input type="checkbox"/> total fat [g/ 100 g], sorbic acid [mg/ 100 g], benzoic acid [mg/ 100 g], saccharin as free imide [mg/ 100 g], cyclamate [mg/ 100 g], citric acid (anhydrous) [mg/ 100 g] (all quantitative) | Dec-25 | |
| 2011116 | Pesticides in fish, seafood | <input type="checkbox"/> identification of various pesticides (qual.), quantification of the identified pesticides [mg/kg] (quant.) | Nov-25 | |
| 2011125 | PFAS in fish | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [µg/kg], total perfluorooctanoic acid (CAS 335-67-1) [µg/kg], total perfluorononanoic acid (CAS 375-95-1) [µg/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [µg/kg] (all quantitative) | Apr-25 | |

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Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|--------------------------------------|---|--|--------|-----------------------------------|
| Nonalcoholic beverages - NEW! | | | | Login or register |
| 2011279 | Colourants in food | <input type="checkbox"/> identification of various food colourants (qual.), quantification of the identified food colourants [mg/kg] (quant.) | Jul-25 | |
| Nonalcoholic beverages | | | | |
| 2010392 | Coffee | <input type="checkbox"/> water content [g/100 g], ash [g/100 g], pH value [-], acid content (acidity) at pH 6,00 [mmol/kg], acid content (acidity) at pH 7,00 [mmol/kg], acid content (acidity) at pH 8,00 [mmol/kg], water soluble extract [g/100 g], caffeine [g/100 g], acrylamide (CAS 79-06-1) [µg/kg], chlorogenic acid [g/100 g] (all quantitative) | Oct-25 | |
| 2010915 | Green coffee | <input type="checkbox"/> percent mass loss [%] (all quantitative) | May-25 | |
| 2010394 | Tea | <input type="checkbox"/> dry matter [g/100 g], ash [g/100 g dry matter], water soluble ash [g/100 g dry matter], water soluble extract [g/100 g dry matter], caffeine [g/100 g dry matter], theobromine [mg/100 g dry matter], theophylline [mg/100 g dry matter], acid-insoluble ash [g/100 g dry matter] (all quantitative) | Oct-25 | |
| 2010396 | Energy drink | <input type="checkbox"/> pH value [-], taurine [mg/l], caffeine [mg/l], inositol [mg/l], glucuronolactone [mg/l], sucrose (anhydrous) [g/l], glucose (anhydrous) [g/l], fructose (anhydrous) [g/l], total sugar (anhydrous) [g/l], total acid (pH 8.1) calculated as tartaric acid [g/l], relative density (20 °C/20 °C) [-], absorption of light at a wavelength of 400 nm [-], absorption of light at a wavelength of 460 nm [-], absorption of light at a wavelength of 520 nm [-], absorption of light at a wavelength of 630 nm [-], CO ₂ content [g/l], dissolved oxygen [ppm] (all quantitative) | Oct-25 | |
| 2010021 | Vitamin solution | <input type="checkbox"/> thiamine (vitamin B1) as thiamine chloride [mg/100 ml], riboflavin (vitamin B2) as total vitamin B2 [mg/100 ml], niacin (vitamin B3) [mg/100 ml], pantothenic acid (vitamin B5) [mg/100 ml], pyridoxine (vitamin B6) [mg/100 ml], folic acid (vitamin B11) [µg/100 ml], cyanocobalamin (vitamin B12) [µg/100 ml], L-ascorbic acid [mg/100 ml], α-tocopherol (vitamin E) [mg/100 ml], riboflavin [mg/100 ml], flavin mononucleotide [mg/100 ml] (all quantitative) | May-25 | |
| 2011019 | Orange juice - limonin | <input type="checkbox"/> limonin (CAS 1180-71-8) [mg/kg] (all quantitative) | Aug-25 | |
| 2010402 | Carrot juice | <input type="checkbox"/> relative density (20 °C/20 °C) [-], pH value [-], total acid (pH 8.1) calculated as tartaric acid [g/l], sucrose (anhydrous) [g/l], fructose (anhydrous) [g/l], glucose (anhydrous) [g/l], nitrate [mg/l], total β-carotene [mg/100 g], α-carotene [mg/100 g], total carotenes [mg/100 g], total sugar (anhydrous) [g/l] (all quantitative) | Oct-25 | |
| 2010600 | Fruit juice concentrate 1 | <input type="checkbox"/> brix value [°brix], pH value [-], titratable acidity (pH 8.1) [mmol H ⁺ /kg], citric acid (anhydrous) [g/kg], total D-isocitric acid [mg/kg], L-malic acid [g/kg], L-ascorbic acid [mg/100 g], total lactic acid [g/kg], citric acid/total D-isocitric acid ratio [-], hesperidin [mg/kg] (all quantitative) | Jul-25 | |
| 2010602 | Fruit juice concentrate 2 | <input type="checkbox"/> brix value [°brix], titratable acidity (pH 8.1) [mmol H ⁺ /kg], glucose (anhydrous) [g/kg], fructose (anhydrous) [g/kg], sucrose (anhydrous) [g/kg], total sugar (anhydrous) [g/kg], sugar-free extract [g/kg], glucose/fructose ratio [-], % sucrose of sugar [%] (all quantitative) | Jun-25 | |
| 2010610 | Fruit juice concentrate 3 | <input type="checkbox"/> brix value [°brix], pH value [-], titratable acidity (pH 8.1) [mmol H ⁺ /kg], ash [g/kg], potassium (K) [mg/kg], calcium (Ca) [mg/kg], magnesium (Mg) [mg/kg], phosphorus (P) [mg/kg], sodium (Na) [mg/kg], nitrate [mg/kg], copper (Cu) [mg/kg], iron (Fe) [mg/kg] (all quantitative) | Nov-25 | |
| 2011020 | Apple juice | <input type="checkbox"/> patulin (CAS 149-29-1) [µg/l] (all quantitative) | Jun-25 | |
| 2010617 | Carbonated soft drinks - quinine | <input type="checkbox"/> quinine (CAS 130-95-0) [mg/l] (all quantitative) | May-25 | |
| 2010055 | Grape juice | <input type="checkbox"/> sulphur dioxide (SO ₂) [mg/l] (all quantitative) | Jun-25 | |
| 2010127 | Currant juice | <input type="checkbox"/> lead (Pb) [mg/kg], cadmium (Cd) [mg/kg], arsenic (As) [mg/kg], copper (Cu) [mg/kg], zinc (Zn) [mg/kg], iron (Fe) [mg/kg], tin (Sn) [mg/kg], mercury (Hg) [mg/kg], aluminium (Al) [mg/kg], nickel (Ni) [mg/kg] (all quantitative) | Aug-25 | |
| 2010154 | Tomato juice | <input type="checkbox"/> total ergosterol [mg/l] (all quantitative) | Nov-25 | |
| 2010359 | Sugar substitutes in food | <input type="checkbox"/> Isomalt (sum of GPS and GPM) (anhydrous) [g/100 ml], Lactitol (anhydrous) [g/100 ml], Maltitol (anhydrous) [g/100 ml], Mannitol (anhydrous) [g/100 ml], Sorbitol (anhydrous) [g/100 ml], Xylitol (anhydrous) [g/100 ml] (all quantitative) | Aug-25 | |
| 2011161 | Furan in coffee | <input type="checkbox"/> furan (CAS 110-00-9) [µg/kg] (all quantitative) | Apr-25 | |
| Alcoholic beverages | | | | |
| 2010133 | Beer | <input type="checkbox"/> apparent extract [g/100 g], real extract [g/100 g], alcohol by weight [g/100 g], alcohol by volume [ml/100 ml], original wort [g/100 g], relative density (20 °C/20 °C) [-], bitterness units [IBU], pH value [-] (all quantitative) | Jul-25 | |

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Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|---|---|---|--------|-----------------------------------|
| Cereals, cereal products | | | | Login or register |
| 2010069 | Pastries | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], ash [g/100 g], milk fat [g/100 g], sucrose (anhydrous) [g/100 g], starch [g/100 g], propionic acid [mg/kg] (all quantitative) | Nov-25 | |
| 2010427 | Flour | <input type="checkbox"/> moisture content [g/100 g], crude protein (N x 5,7) [g/100 g], ash [g/100 g], starch [g/100 g], wet gluten [g/100 g], falling number [s], titratable acid [g/100 g] (all quantitative) | Sep-25 | |
| 2010431 | Butter biscuit | <input type="checkbox"/> ash [g/100 g], dry matter [g/100 g], crude protein (N x 6,25) [g/100 g], total fat [g/100 g], semimicro butyric acid number [-], free butyric acid [g/100 g fat], butyric acid methyl ester [g/100 g fat], milk fat [g/100 g], starch [g/100 g], cholesterol [mg/100 g], sucrose (anhydrous) [g/100 g], fibre [g/100 g] (all quantitative) | Dec-25 | |
| 2010937 | Tropane alkaloids in flour | <input type="checkbox"/> At least 3 different tropane alkaloids quantitatively, e.g. atropine, scopolamine, hyoscyamine (all quantitative) | Dec-25 | |
| 2010939 | Ergot alkaloids in flour | <input type="checkbox"/> At least 3 different ergot alkaloids quantitatively, e.g. ergotamine, ergometrine, ergosine, ergocristine, ergocryptine and ergocornine (all quantitative) | Dec-25 | |
| 2010949 | Amylose in rice | <input type="checkbox"/> amylose [g/100 g] (all quantitative) | Aug-25 | |
| 2010955 | Antioxidants in food | <input type="checkbox"/> BHA (CAS 25013-16-5) [mg/kg], BHT (CAS 128-37-0) [mg/kg], Ethoxyquin (CAS 91-53-2) [mg/kg] (all quantitative) | Sep-25 | |
| 2011098 | Acrylamide in cereal products | <input type="checkbox"/> acrylamide (CAS 79-06-1) [µg/kg] (all quantitative) | Jul-25 | |
| 2011114 | Pesticides in cereals | <input type="checkbox"/> identification of various pesticides (qual.), quantification of the identified pesticides [mg/kg] (quant.) | Nov-25 | |
| 2011214 | PAHs in grain | <input type="checkbox"/> benzo[a]pyrene (CAS 50-32-8) [µg/kg], benzo[a]anthracene (CAS 56-55-3) [µg/kg], chrysene (CAS 218-01-9) [µg/kg], benzo[b]fluoranthene (CAS 205-99-2) [µg/kg], sum of PAHs [µg/kg] (all quantitative) | Sep-25 | |
| 2010180 | Mineral oil in low-fat and starch-rich foodstuff | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] (all quantitative) | May-25 | |
| 2011217 | Visual determination of insects in flour | <input type="checkbox"/> quant. determination of insect residues [% (w/w)] (quant.), number of whole insects [number/kg] (quant.), qualitative detection of insects (qual.) | Sep-25 | |
| Infant formula - NEW! | | | | |
| 2011283 | MCPD and glycidol in infant milk formula | <input type="checkbox"/> 3-MCPD (sum of 3-MCPD and 3-MCPD fatty acid esters) [µg/kg], glycidyl fatty acid esters, expressed as glycidol [µg/kg] (all quantitative) | Sep-25 | |
| <p>The content of MCPD and glycidol in linseed is subject to legal requirements regarding the maximum level acc. to Regulation (EU) 2023/915. The proficiency test offers you the opportunity to check your analysis with regard to the legal requirements.</p> | | | | |
| Infant formula | | | | |
| 2010441 | Baby porridge powder | <input type="checkbox"/> thiamine (vitamin B1) as thiamine chloride [mg/100 g], riboflavin (vitamin B2) as total vitamin B2 [mg/100 g], pyridoxine (vitamin B6) [mg/100 g], cyanocobalamin (vitamin B12) [µg/100 g], retinol (vitamin A) as all-E-retinol [mg/100 g], L-ascorbic acid [mg/100 g], α-tocopherol (vitamin E) [mg/100 g], folic acid (vitamin B11) [µg/100 g], pantothenic acid (vitamin B5) [mg/100 g], biotin (vitamin B7) [µg/100 g], total ascorbic acid (vitamin C) [mg/100 g] (all quantitative) | Jul-25 | |
| 2010447 | Milk powder IMF part 1 | <input type="checkbox"/> fat [g/100g], crude protein (N x 6,25) [g/100g], ash [g/100g], moisture content [g/100g], retinol (vitamin A) as all-E-retinol [µg/100g], total ascorbic acid (vitamin C) [mg/100g] (all quantitative) | Aug-25 | |
| 2010449 | Milk powder IMF part 2 | <input type="checkbox"/> sodium (Na) [mg/100g], potassium (K) [mg/100g], calcium (Ca) [mg/100g], magnesium (Mg) [mg/100g], phosphorus (P) [mg/100g], iron (Fe) [mg/100g], copper (Cu) [µg/100g], zinc (Zn) [mg/100g], manganese (Mn) [µg/100g] (all quantitative) | Aug-25 | |
| 2010957 | Bisphenols in infant food | <input type="checkbox"/> bisphenol A (CAS 80-05-7) [µg/kg], bisphenol B (CAS 77-40-7) [µg/kg], bisphenol F (CAS 620-92-8) [µg/kg], bisphenol S (CAS 80-09-1) [µg/kg] (all quantitative) | Oct-25 | |
| 2011096 | Residues in infant formula | <input type="checkbox"/> chlorate [mg/kg], perchlorate [mg/kg], phosphonic acid (CAS 13598-36-2) [mg/kg] (all quantitative) | Aug-25 | |
| 2011126 | PFAS in baby food | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [ng/kg], total perfluorooctanoic acid (CAS 335-67-1) [ng/kg], total perfluorononanoic acid (CAS 375-95-1) [ng/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [ng/kg] (all quantitative) | May-25 | |

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Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|-------------------------------------|---|---|--------|-----------------------------------|
| Declaration nutrition values | | | | Login or register |
| 2010451 | Declaration nutrition values with 2 different food stuff | <input type="checkbox"/> energy value [kJ/100 g], protein [g/100 g], carbohydrate [g/100 g], sugar [g/100 g], fat [g/100 g], saturated fatty acids [g/100 g], fibre [g/100 g], salt [g/100 g] (all quantitative) | Sep-25 | |
| Food matrices (other) | | | | |
| 2010197 | Delicatessen salad | <input type="checkbox"/> benzoic acid [mg/kg], sorbic acid [mg/kg], Methyl 4-hydroxybenzoate [mg/kg], Ethyl 4-hydroxybenzoate [mg/kg], Propyl 4-hydroxybenzoate [mg/kg], Butyl 4-hydroxybenzoate [mg/kg], n-Butyl 4-hydroxybenzoate [mg/kg], Isobutyl 4-hydroxybenzoate [mg/kg] (all quantitative) | Dec-25 | |
| 2010459 | Mustard | <input type="checkbox"/> dry matter [g/ 100 g], total acid (pH 8.1) calculated as acetic acid [g/ 100 g], sodium chloride [g/100 g], allyl isothiocyanate [mg/100 g], sulfur dioxide (SO ₂) [mg/kg], total fat [g/100 g] (all quantitative) | Dec-25 | |
| 2010327 | Sugar free candies | <input type="checkbox"/> glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], sucrose (anhydrous) [g/100 g], water content [g/100 g] (all quantitative) | Dec-25 | |
| 2010347 | Pyrrolizidine alkaloids in spices and tea | <input type="checkbox"/> Screening for at least 9 different pyrrolizidine alkaloids, e.g. monocrotaline, heliotrine, retrorsine (all quantitative) | Oct-25 | |
| 2010349 | Nicotine replacement products | <input type="checkbox"/> nicotine (CAS 54-11-5) [mg/g] (all quantitative) | Aug-25 | |
| 2010498 | Metals in tobacco | <input type="checkbox"/> lead (Pb), cadmium (Cd), arsenic (As), copper (Cu), zinc (Zn), iron (Fe), mercury (Hg), aluminium (Al), nickel (Ni) (all quantitative) | Aug-25 | |
| 2011087 | Peanut butter | <input type="checkbox"/> dry matter [g/100 g], ash [g/100 g], total fat [g/100 g], crude protein (N x 6,25) [g/100 g], pH value [g/100 g], sodium chloride [g/100 g], total sugar (anhydrous) [g/100 g], fibre [g/100 g] (all quantitative) | Dec-25 | |
| 2011095 | Ethylene oxide in spices | <input type="checkbox"/> ethylene oxide (CAS 75-21-8) [µg/kg], ethylene chlorohydrin (CAS 107-07-3) [µg/kg] (all quantitative) | Nov-25 | |
| 2011160 | PAHs in herbs and spices | <input type="checkbox"/> benzo[a]pyrene (CAS 50-32-8) [µg/kg], benzo[a]anthracene (CAS 56-55-3) [µg/kg], benzo[b]fluoranthene (CAS 205-99-2) [µg/kg], chrysene (CAS 218-01-9) [µg/kg], sum PAK [µg/kg] (all quantitative) | May-25 | |
| Animal feed | | | | |
| 2010315 | Fluoride content in animal feed | <input type="checkbox"/> fluoride [mg/kg] (all quantitative) | Nov-25 | |
| 2010351 | Metals in animal feed | <input type="checkbox"/> copper (Cu) [mg/kg], zinc (Zn) [mg/kg], iron (Fe) [mg/kg], calcium (Ca) [mg/kg], phosphorus (P) [mg/kg], potassium (K) [mg/kg], manganese (Mn) [mg/kg], magnesium (Mg) [mg/kg], sodium (Na) [mg/kg] (all quantitative) | Aug-25 | |
| 2010353 | Ingredients animal feed (round 1) | <input type="checkbox"/> moisture content [g/100 g], crude protein (N x 6,25) [g/100 g], crude oil [g/100 g], crude ash [g/100 g], crude fiber [g/100 g], total sugar (anhydrous) [g/100 g], lactose (monohydrate) [g/100 g], starch [g/100 g], ash (insoluble in hydrochloric acid) [g/100 g], calcium carbonate [g/100 g] (all quantitative) | Aug-25 | |
| 2011166 | Ingredients animal feed (round 2) | <input type="checkbox"/> crude protein (N x 6,25) [g/100 g], urea [g/100 g], volatile nitrogenous bases [g/100 g], amino acid content [g/kg], tryptophan (Trp) [g/100 g], phosphorus (P) [g/100 g], sodium chloride [g/100 g], retinol (vitamin A) as all-E-retinol [mg/kg], α-tocopherol (vitamin E) [mg/kg] (all quantitative) | Aug-25 | |
| 2010947 | Phytase in feed | <input type="checkbox"/> phytase activity [U/g] (all quantitative) | Jul-25 | |
| 2011140 | PFAS in feed | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [µg/kg], total perfluorooctanoic acid (CAS 335-67-1) [µg/kg], total perfluorononanoic acid (CAS 375-95-1) [µg/kg], total perfluorohexanoic acid (CAS 355-46-4) [µg/kg], total perfluorohexanoic acid (CAS 307-24-4) [µg/kg], total perfluorodecanoic acid (CAS 335-76-2) [µg/kg], total perfluoroundecanoic acid (CAS 2058-94-8) [µg/kg], total perfluorododecanoic acid (CAS 307-55-1) [µg/kg], total perfluorotridecanoic acid (CAS 72629-94-8) [µg/kg], total perfluorotetradecanoic acid (CAS 376-06-7) [µg/kg], total perfluorobutane sulfonic acid (CAS 375-73-5) [µg/kg], total perfluorodecane sulfonic acid (CAS 335-77-3) [µg/kg], total perfluorooctanesulfonamide (CAS 754-91-6) [µg/kg] (all quantitative) | Nov-25 | |

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Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|----------------------------|--|---|--------|-----------------------------------|
| Honey and beeswax | | | | Login or register |
| 2010455 | Honey 1 | <input type="checkbox"/> diastase number acc. to Schade [-], proline [mg/kg], hydroxymethylfurfural (CAS 67-47-0) [mg/kg], electrical conductivity [mS/cm], moisture [g/100 g], glycerin [mg/kg], ethanol (CAS 64-17-5) [mg/kg], pH value [-] (all quantitative) | Aug-25 | |
| 2010708 | Honey 2 | <input type="checkbox"/> glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], maltose (anhydrous) [g/100 g], sucrose (anhydrous) [g/100 g], turanose (anhydrous) [g/100 g], saccharase activity acc. to Siegenthaler [U/kg], saccharase activity acc. to Hadorn [-], free acidity [mmol/kg], ash [g/100 g] (all quantitative) | Dec-25 | |
| 2011004 | Pesticide residues in honey | <input type="checkbox"/> τ -fluvalinate (CAS 102851-06-9) [μ g/kg], DEET (CAS 134-62-3) [μ g/kg], piperonylbutoxide (CAS 51-03-6) [μ g/kg], malathion (CAS 121-75-5) [μ g/kg], chlorpyrifos (CAS 2921-88-2) [μ g/kg] (all quantitative) | Nov-25 | |
| 2011006 | Pyrrrolizidine alkaloids in honey | <input type="checkbox"/> Screening for at least 9 different pyrrrolizidine alkaloids, e.g. monocrotaline, heliotrine, retrorsine (all quantitative) | Jun-25 | |
| 2011012 | Relative frequency of pollen in honey | <input type="checkbox"/> Relative pollen frequency [%] (all quantitative) | Dec-25 | |
| 2011014 | Falsification honey | <input type="checkbox"/> Identification of rice syrup, Identification of sugar beet syrup (all qualitative) | Jul-25 | |
| 2011018 | Falsification beeswax | <input type="checkbox"/> paraffin wax [g/100 g], stearic acid [g/100 g] (all quantitative) | Dec-25 | |
| Cocoa and chocolate | | | | |
| 2010025 | Chocolate | <input type="checkbox"/> total fat [g/100 g], milk fat [g/100 g], crude protein (N x 6,25) [g/100 g], water content [g/100 g], lactose (monohydrate) [g/100 g], sucrose (anhydrous) [g/100 g], theobromine [mg/100 g], caffeine [mg/100 g], dry matter [mg/100 g] (all quantitative) | Feb-25 | |
| 2010249 | Pesticides in chocolate | <input type="checkbox"/> Malathion (CAS 121-75-5) [mg/kg], chlorpyrifos (CAS 2921-88-2) [mg/kg], metalaxyl (CAS 57837-19-1) [mg/kg], glyphosate (CAS 1071-83-6) [mg/kg] (all quantitative) | Oct-25 | |
| 2010337 | Metals in cocoa and chocolate | <input type="checkbox"/> lead (Pb) [mg/kg], cadmium (Cd) [mg/kg], arsenic (As) [mg/kg], copper (Cu) [mg/kg], zinc (Zn) [mg/kg], iron (Fe) [mg/kg], mercury (Hg) [mg/kg], aluminium (Al) [mg/kg], nickel (Ni) [mg/kg] (all quantitative) | Oct-25 | |
| 2010339 | Acrylamide in cocoa and chocolate | <input type="checkbox"/> acrylamide (CAS 79-06-1) [μ g/kg] (all quantitative) | Nov-25 | |
| 2010590 | Mineral oil in cocoa butter and chocolate | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] (all quantitative) | Jul-25 | |

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Proficiency testing - chemical-physical

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|---|--|---|--------|-----------------------------------|
| Fats, oils and oilseeds - NEW! | | | | Login or register |
| 2011280 | Hydrocyanic acid in linseed | <input type="checkbox"/> hydrocyanic acid [mg/kg] (all quantitative) | Jun-25 | |
| The content of hydrocyanic acid in linseed is subject to legal requirements regarding the maximum level acc. to Regulation (EC) No 1881/2006. The proficiency test offers you the opportunity to check your analysis with regard to the legal requirements. | | | | |
| 2011281 | Edible oils - trace elements | <input type="checkbox"/> phosphorus (P) [mg/kg], sodium (Na) [mg/kg], calcium (Ca) [mg/kg], magnesium (Mg) [mg/kg], iron (Fe) [mg/kg], copper (Cu) [mg/kg] (all quantitative) | Jun-25 | |
| Fats, oils and oilseeds | | | | |
| 2011118 | Pesticides in hemp seeds | <input type="checkbox"/> Identification of various pesticides (qual.), Quantification of the identified pesticides [mg/kg] (quant.) | Oct-25 | |
| 2010457 | Edible fat - fatty acid profile | <input type="checkbox"/> fatty acid C 14:0 [g/100 g total fatty acids], fatty acid C 16:0 [g/100 g total fatty acids], fatty acid C 16:1 [g/100 g total fatty acids], fatty acid C 17:0 [g/100 g total fatty acids], fatty acid C 17:1 [g/100 g total fatty acids], fatty acid C 18:0 [g/100 g total fatty acids], fatty acid C 18:1 [g/100 g total fatty acids], fatty acid C 18:2 [g/100 g total fatty acids], fatty acid C 18:3 [g/100 g total fatty acids], fatty acid C 20:0 [g/100 g total fatty acids], fatty acid C 20:1 [g/100 g total fatty acids], fatty acid C 20:2 [g/100 g total fatty acids], fatty acid C 22:0 [g/100 g total fatty acids], fatty acid C 22:1 [g/100 g total fatty acids], fatty acid C 22:2 [g/100 g total fatty acids], fatty acid C 24:0 [g/100 g total fatty acids], fatty acid C 24:1 [g/100 g total fatty acids], Sum of the trans-fatty acids (TFA) [g/100 g total fatty acids] (all quantitative) | Oct-25 | |
| 2010710 | Edible fat | <input type="checkbox"/> iodine value [g iodine / 100 g fat], acid value [mg KOH/g fat], peroxide value [mEq active oxygen/kg], saponification value [mg KOH/g fat], α -tocopherol [mg/100 g], free fatty acids [mg/100 g], p-anisidine value [AV], Refractive Index [nD], water content [g/100 g] (all quantitative) | Oct-25 | |
| 2010157 | PAHs in animal and vegetable fats and oils | <input type="checkbox"/> benzo[a]pyrene (CAS 50-32-8) [μ g/kg], benzo[a]anthracene (CAS 56-55-3) [μ g/kg], chrysene (CAS 218-01-9) [μ g/kg], benzo[b]fluoranthene (CAS 205-99-2) [μ g/kg], sum of PAHs [μ g/kg] (all quantitative) | Oct-25 | |
| 2010500 | MCPD and glycidol in edible oil | <input type="checkbox"/> 3-MCPD (sum of 3-MCPD and 3-MCPD fatty acid esters) [μ g/kg], glycidyl fatty acid esters, expressed as glycidol [μ g/kg] (all quantitative) | Nov-25 | |
| 2010941 | Cannabinoids in hemp seeds | <input type="checkbox"/> Cannabidiol (CBD) (CAS 13956-29-1) [mg/kg], Delta-9-tetrahydrocannabinol (d9-THC) (CAS 1972-08-03) [mg/kg] (all quantitative) | Jun-25 | |
| 2010959 | Phthalates in edible oil | <input type="checkbox"/> DINP (CAS 28553-12-0) [mg/kg], DEHP (CAS 117-81-7) [mg/kg], DNOP (CAS 117-84-0) [mg/kg], DIDP (CAS 26761-40-0) [mg/kg], BBP (CAS 85-68-7) [mg/kg], DBP (CAS 84-74-2) [mg/kg], DIPB (CAS 84-69-5) [mg/kg], DPP (CAS 131-18-0) [mg/kg], DIHP (CAS 71888-89-6) [mg/kg], DMEP (CAS 117-82-8) [mg/kg] (all quantitative) | Oct-25 | |
| 2011021 | Rheology of edible fat (DIN 53019) | <input type="checkbox"/> viscosity (all quantitative) | Jun-25 | |
| 2011092 | Alternaria toxins in vegetable oils | <input type="checkbox"/> alternariol (AOH) (CAS 641-38-3) [μ g/kg], alternariol monomethyl ether (AME) (CAS 23452-05-3) [μ g/kg], tenuazonic acid (TEA) (CAS 610-88-8) [μ g/kg], tentoxin (TEN) (CAS 28540-82-1) [μ g/kg] (all quantitative) | Nov-25 | |
| 2011094 | Pesticides in oilseeds | <input type="checkbox"/> identification of various pesticides (qual.), quantification of the identified pesticides [mg/kg] (quant.) | Oct-25 | |
| 2010320 | Mineral oil in edible fats | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] (all quantitative) | Jul-25 | |
| 2011135 | Mineral oil in edible oils | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] (all quantitative) | Dec-25 | |
| 2011150 | MOAH - quantification acc. number of aromatic rings | <input type="checkbox"/> Monoaromatic MOAH [mg/kg], Diaromatic MOAH [mg/kg], Tri/Polyaromatic MOAH [mg/kg], MOAH C10-C50 [mg/kg], Total Terpenes and/or other natural interferences [mg/kg], PP PO(S)H [mg/kg], PE PO(S)H [mg/kg], Polyalphaolefins (PAO) [mg/kg], MOSH C10-C50 [mg/kg], Total Hydrocarbons (MOSH Fraction) [mg/kg] (all quantitative) | Sep-25 | |

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Proficiency testing - organoleptic

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|-------------------------------|--|---|--------|-----------------------------------|
| Nonalcoholic beverages | | | | Login or register |
| 3010000 | Water (ranking test, basic tastes) 1 | <input type="checkbox"/> organoleptic testing - basic taste (2 basic tastes) | Feb-25 | |
| 3010028 | Water (ranking test, basic tastes) 2 | <input type="checkbox"/> organoleptic testing - basic taste (2 basic tastes) | Jun-25 | |
| 3010030 | Water (ranking test, basic tastes) 3 | <input type="checkbox"/> organoleptic testing - basic taste (2 basic tastes) | Nov-25 | |
| 3010006 | Water (triangle test, basic taste) | <input type="checkbox"/> organoleptic testing - triangle test basic taste | Jul-25 | |
| 3010055 | Fruit juice (threshold value examination, flavour taint) | <input type="checkbox"/> threshold value | Dec-25 | |
| 3010032 | Fruit juice (triangle test, flavour taint) | <input type="checkbox"/> organoleptic testing - triangle test flavour | Sep-25 | |
| 3010008 | Drinking water (TON, TFN) (minimum number of participants: 3 assessors) | <input type="checkbox"/> threshold odour number (TON), threshold flavour number (TFN) | Mar-25 | |
| 3010010 | Apple juice (triangle test, basic taste) | <input type="checkbox"/> organoleptic testing - triangle test basic taste | Jun-25 | |
| 3010016 | Coffee infusion (triangle test, flavour taint) | <input type="checkbox"/> organoleptic testing - triangle test flavour | Jul-25 | |
| 3010025 | Fruit preparation (simple descriptive testing) | <input type="checkbox"/> Visual (Appearance), Olfactory (Smell/Odour), Gustatory (Taste/Flavour), Texture/Consistency/Mouthfeel | Sep-25 | |
| 3010031 | Tea (simple descriptive testing) | <input type="checkbox"/> Visual (Appearance), Olfactory (Smell/Odour), Gustatory (Taste/Flavour), Texture/Consistency/Mouthfeel | Nov-25 | |
| 3010029 | Plant drink (triangle test, flavour taint) | <input type="checkbox"/> organoleptic testing - triangle test flavour | May-25 | |
| Alcoholic beverages | | | | |
| 3010034 | Beer (ranking test, Diacetyl) | <input type="checkbox"/> organoleptic testing - diacetyl | Oct-25 | |
| 3010020 | Beer (triangle test, Diacetyl) | <input type="checkbox"/> organoleptic testing - diacetyl | Oct-25 | |
| Meat products | | | | |
| 3010018 | Sausage (simple descriptive testing) | <input type="checkbox"/> Visual (Appearance), Olfactory (Smell/Odour), Gustatory (Taste/Flavour), Texture/Consistency/Mouthfeel | Jul-25 | |
| | possible basic tastes | sweet, sour, bitter, salty | | |
| | possible flavours (except flavour taint) | strawberry, cherry, vanilla, peach, lemon | | |

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Proficiency testing - organoleptic

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | Period | To view pricing information: |
|--|---|---|--------|-----------------------------------|
| Food stuff (other) | | | | Login or register |
| 3010049 | Chocolate (simple descriptive testing) | <input type="checkbox"/> Visual (Appearance), Olfactory (Smell/Odour), Gustatory (Taste/Flavour), Texture/Consistency/Mouthfeel | May-25 | |
| 3010051 | Chocolate (profile testing) | <input type="checkbox"/> visual: brightness of the brown color (light - dark) [cm], olfactory: cocoa odour (little - much) [cm], gustatory: cocoa flavour (little - much) [cm], gustatory: sweetness (very sweet - little sweet) [cm], gustatory: bitterness (little bitter - very bitter) [cm], texture: hardness (low degree of hardness - high degree of hardness) [cm], mouthfeel: melting quality (fast melting - slow melting) [cm], mouthfeel: adstringency (little - much) [cm] | Nov-25 | |
| 3010004 | Tuna (triangle test) | <input type="checkbox"/> organoleptic testing - triangle test | Jun-25 | |
| 3010054 | Texture test (triangle test) | <input type="checkbox"/> organoleptic testing - triangle test | Apr-25 | |
| 3010007 | Colour check (triangle test) | <input type="checkbox"/> organoleptic testing - triangle test | Apr-25 | |
| Milk products (other) | | | | |
| 3010037 | Yoghurt (ranking test, basic tastes) | <input type="checkbox"/> organoleptic testing - basic taste (2 basic tastes) | Nov-25 | |
| 3010039 | Yoghurt (triangle test, basic taste) | <input type="checkbox"/> organoleptic testing - triangle test basic taste | Nov-25 | |
| 3010041 | Yoghurt (ranking test, flavours) | <input type="checkbox"/> organoleptic testing - flavour (2 flavours) | Nov-25 | |
| 3010043 | Yoghurt (triangle test, flavour) | <input type="checkbox"/> organoleptic testing - triangle test flavour | Nov-25 | |
| 3010013 | Milk (triangle test, flavour taint) | <input type="checkbox"/> organoleptic testing - triangle test flavour | Apr-25 | |
| possible basic tastes | | sweet, sour, bitter, salty | | |
| possible flavours (except flavour taint) | | strawberry, cherry, vanilla, peach, lemon | | |

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| Art. no. | Proficiency testing type ^[A] | Parameters [*] | risk group | Period | To view pricing information: |
|------------------------------|---|---|------------------------|--------|-----------------------------------|
| Milk and cream - NEW! | | | | | Login or register |
| 2011314 | Detection B.cereus milk | <input type="checkbox"/> B.cereus qualitative (all qualitative) | risk group 2 | May-25 | |
| Milk and cream | | | | | |
| 2010013 | E.coli milk 1 | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| 2010463 | E.coli milk 2 | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Nov-25 | |
| 2010033 | Enterobacteriaceae milk 1 | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| 2010465 | Enterobacteriaceae milk 2 | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Nov-25 | |
| 2010089 | Detection Campylobacter spp. milk | <input type="checkbox"/> Campylobacter spp. (all qualitative) | risk group 2 | May-25 | |
| 2010467 | Aerobic spores milk | <input type="checkbox"/> aerobic spores [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| 2010546 | Psychrotrophic bacteria milk | <input type="checkbox"/> psychrotrophic total count (7°C) [cfu/g], psychrotrophic total count (21°C) [cfu/g] (all quantitative) | risk group 1 | Nov-25 | |
| 2010604 | EHEC O157 milk | <input type="checkbox"/> EHEC O157 (all qualitative) | risk group 3 ** | Jul-25 | |
| 2010608 | EHEC Screening milk | <input type="checkbox"/> EHEC Screening (all qualitative) | risk group 3 ** | Jul-25 | |
| 2010612 | Total count in milk 1 | <input type="checkbox"/> aerobic total count [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| 2010924 | Yeasts in milk | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Aug-25 | |
| 2010944 | Novovirus milk | <input type="checkbox"/> Norovirus (all qualitative) | risk group 2 | Aug-25 | |
| 2010045 | Milk (residues) | <input type="checkbox"/> Chloramphenicol (CAS 56-75-7) [µg/kg], PCB 101 (CAS 37680-73-2) [(mg/kg) fat], trichlormethane (CAS 67-66-3) [mg/kg], aflatoxin M1 [µg/kg], Streptomycin (CAS 57-92-1) [µg/l], tetracycline (CAS 60-54-8) [µg/kg] (all quantitative) | | Apr-25 | |
| 2010951 | Inhibitors in milk | <input type="checkbox"/> Tetracycline (CAS 60-54-8) [µg/kg], Amoxicillin (CAS 26787-78-0) [µg/kg], Ceftriaxone (CAS 73384-59-5) [µg/kg], Ciprofloxacin (CAS 85721-33-1) [µg/kg] (all quantitative) | | Dec-25 | |
| Milk products (other) | | | | | |
| 2010317 | Characteristic microorganisms yoghurt | <input type="checkbox"/> Lactobacillus bulgaricus [cfu/g], Streptococcus thermophilus [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| Cheese | | | | | |
| 2010111 | E.coli cheese | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Jul-25 | |
| 2010176 | Yeasts cheese | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| 2010178 | Moulds cheese | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| 2010137 | Listeria cheese | <input type="checkbox"/> L. monocytogenes qualitative (all qualitative) | risk group 2 | Aug-25 | |
| 2010469 | Coagulase-positive Staphylococcus cheese | <input type="checkbox"/> coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | Jul-25 | |
| 2010471 | Enterobacteriaceae cheese | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Jul-25 | |
| 2010156 | B.cereus processed cheese | <input type="checkbox"/> B.cereus [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | May-25 | |
| Ice-cream | | | | | |
| 2010548 | Enterobacteriaceae ice-cream | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Jul-25 | |
| 2010550 | Salmonella spp. ice-cream | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Jul-25 | |
| 2010552 | E.coli ice-cream | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Jul-25 | |
| 2010554 | L.monocytogenes ice-cream | <input type="checkbox"/> L. monocytogenes qualitative (all qualitative) | risk group 2 | Jul-25 | |

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| Art. no. | Proficiency testing type ^[A] | Parameters [*] | risk group | Period | To view pricing information: |
|--------------------|--|--|---------------------|--------|-----------------------------------|
| Milk powder | | | | | Login or register |
| 2010160 | Coliform bacteria milk powder | <input type="checkbox"/> Coliforms [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | May-25 | |
| 2010063 | Yeasts milk powder 1 | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Jan-25 | |
| 2010473 | Yeasts milk powder 2 | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Sep-25 | |
| 2010065 | Moulds milk powder 1 | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Feb-25 | |
| 2010475 | Moulds milk powder 2 | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Nov-25 | |
| 2010477 | Enterobacteriaceae milk powder | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Jan-25 | |
| 2010479 | E.coli milk powder | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Jan-25 | |
| 2010481 | Lactobacillus milk powder | <input type="checkbox"/> lactobacilli (microaerophilic) [cfu/g], aerobic total count [cfu/g], lactobacilli (aerobic) [cfu/g] (all quantitative) | risk group 1 | Nov-25 | |
| 2010483 | Shigella spp. milk powder | <input type="checkbox"/> Shigella spp. (all qualitative) | risk group 2 | May-25 | |
| 2010095 | Enterococcus milk powder | <input type="checkbox"/> Enterococcus [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Mar-25 | |
| 2010057 | Clostridia milk powder | <input type="checkbox"/> sulfite-reducing Clostridia (vegetative) [cfu/g], anaerobic total count [cfu/g], anaerobic, mesophilic, sulfite-reducing spores [cfu/g], C.perfringens [cfu/g] (all quantitative) | risk group 2 | Jun-25 | |
| 2010109 | B.cereus milk powder | <input type="checkbox"/> B.cereus [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | May-25 | |
| 2010081 | Cronobacter spp. milk powder | <input type="checkbox"/> Cronobacter spp. (all qualitative) | risk group 2 | Mar-25 | |
| 2010148 | Salmonella spp. milk powder 1 | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Mar-25 | |
| 2010485 | Salmonella spp. milk powder 2 | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Nov-25 | |
| 2010083 | Coagulase-positive Staphylococcus milk powder | <input type="checkbox"/> coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | Mar-25 | |
| 2010059 | Listeria milk powder 1 | <input type="checkbox"/> L. monocytogenes [cfu/g] (quant.), aerobic total count [cfu/g] (quant.), L. monocytogenes qualitative (qual.) | risk group 2 | Jan-25 | |
| 2010153 | Listeria milk powder 2 | <input type="checkbox"/> L. monocytogenes [cfu/g] (quant.), aerobic total count [cfu/g] (quant.), L. monocytogenes qualitative (qual.) | risk group 2 | Aug-25 | |
| 2010534 | Thermophilic bacteria (55 °C) milk powder | <input type="checkbox"/> thermophilic aerobic total count (55°C, vegetative) [cfu/g], thermoresistant spores of aerobic, thermophilic bacteria [cfu/g] (all quantitative) | risk group 1 | Sep-25 | |
| 2010930 | Coagulase-positive Staphylococcus milk powder qualitative | <input type="checkbox"/> coagulase-positive Staphylococcus qualitative (all qualitative) | risk group 2 | Mar-25 | |
| 2010934 | Anaerobic, mesophilic spores milk powder | <input type="checkbox"/> anaerobic mesophile spores [cfu/g], anaerobic total count [cfu/g] (all quantitative) | risk group 2 | Sep-25 | |
| 2010938 | Pseudomonas spp. milk powder qualitative | <input type="checkbox"/> Pseudomonas spp. qualitative (all qualitative) | risk group 2 | Jun-25 | |
| 2010940 | Clostridia milk powder qualitative | <input type="checkbox"/> Clostridia spp. (all qualitative) | risk group 2 | Jun-25 | |
| 2011162 | Aflatoxin M1 in milk powder | <input type="checkbox"/> aflatoxin M1 [µg/kg] (all quantitative) | | Oct-25 | |

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| Art. no. | Proficiency testing type ^[A] | Parameters [*] | risk group | Period | To view pricing information: |
|---|--|--|---------------------|--------|-----------------------------------|
| Meat products - NEW! | | | | | Login or register |
| 2011313 | Enumeration Campylobacter spp. poultry | <input type="checkbox"/> Campylobacter spp. quantitative [CFU/g] (all quantitative) | risk group 2 | May-25 | |
| Meat products | | | | | |
| 2010035 | E.coli ground meat 1 | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Feb-25 | |
| 2010499 | E.coli ground meat 2 | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Nov-25 | |
| 2010039 | Enterobacteriaceae ground meat 1 | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Feb-25 | |
| 2010501 | Enterobacteriaceae ground meat 2 | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Nov-25 | |
| 2010142 | Coagulase-positive Staphylococcus ground meat | <input type="checkbox"/> coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | Mar-25 | |
| 2010140 | Salmonella spp. ground meat 1 | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Mar-25 | |
| 2010503 | Salmonella spp. ground meat 2 | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Nov-25 | |
| 2010174 | Pseudomonas spp. ground meat | <input type="checkbox"/> Pseudomonas spp. [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | Jun-25 | |
| 2010151 | Listeria ground meat 1 qualitative | <input type="checkbox"/> L. monocytogenes qualitative (all qualitative) | risk group 2 | Mar-25 | |
| 2010505 | Listeria ground meat 2 qualitative | <input type="checkbox"/> L. monocytogenes qualitative (all qualitative) | risk group 2 | Aug-25 | |
| 2010507 | Listeria ground meat quantitative | <input type="checkbox"/> L. monocytogenes [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | Aug-25 | |
| 2010212 | Lactobacillus ground meat | <input type="checkbox"/> lactobacilli (aerobic) [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Mar-25 | |
| 2010146 | Detection Campylobacter spp. poultry | <input type="checkbox"/> Campylobacter spp. (all qualitative) | risk group 2 | May-25 | |
| 2010936 | Coliforme bacteria ground meat | <input type="checkbox"/> Coliforms [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Aug-25 | |
| 2010942 | Clostridia ground meat | <input type="checkbox"/> sulfite-reducing Clostridia (vegetative) [cfu/g], anaerobic total count [cfu/g], anaerobic, mesophilic, sulfite-reducing spores [cfu/g], C.perfringens [cfu/g] (all quantitative) | risk group 2 | Jun-25 | |
| 2010945 | Allergens in meat products | <input type="checkbox"/> egg, peanut, nuts, celery, mustard (all quantitative) | | Jul-25 | |
| 2010263 | Beef, pork, horse | <input type="checkbox"/> Identification of species (qual.), Relative amount beef [%] (quant.), Relative amount pork [%] (quant.), Relative amount horse [%] (quant.) | | Dec-25 | |
| Simulated microbiological evaluation | | | | | |
| 2011198 | Simulated evaluation aerobic total count | <input type="checkbox"/> Simulated colony enumeration, Calculation of microbial count (all quantitative) | | Jul-25 | |
| 2011199 | Simulated evaluation aerobic spore-forming bacteria | <input type="checkbox"/> Simulated colony enumeration, Calculation of microbial count (all quantitative) | | Jul-25 | |
| 2011200 | Simulated evaluation yeasts | <input type="checkbox"/> Simulated colony enumeration, Calculation of microbial count (all quantitative) | | Jul-25 | |
| 2011201 | Simulated evaluation mould | <input type="checkbox"/> Simulated colony enumeration, Calculation of microbial count (all quantitative) | | Jul-25 | |
| 2011202 | Simulated evaluation lactic acid bacteria | <input type="checkbox"/> Simulated colony enumeration, Calculation of microbial count (all quantitative) | | Jul-25 | |
| 2011203 | Simulated evaluation Sulfite-reducing clostridia | <input type="checkbox"/> Simulated colony enumeration, Calculation of microbial count (all quantitative) | | Jul-25 | |
| 2011204 | Simulated evaluation E.coli and Coliforms | <input type="checkbox"/> Simulated colony enumeration E.coli, Calculation of microbial count E.coli, Simulated colony enumeration Coliforms, Calculation of microbial count Coliforms (all quantitative) | | Jul-25 | |

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[*] = Specified parameters correspond to the status of the catalogue publication. The binding parameters for the respective proficiency testing can be viewed in our [online portal \(ODIN\)](#).

| Art. no. | Proficiency testing type ^[A] | Parameters [*] | risk group | Period | To view pricing information: |
|------------------------------|---|--|---------------------|--------|-----------------------------------|
| Egg products | | | | | Login or register |
| 2010495 | Enterobacteriaceae in egg products | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Dec-25 | |
| 2010530 | Salmonella spp. egg products | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Dec-25 | |
| 2010532 | E.coli egg products | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Dec-25 | |
| 2010706 | Antibiotics in liquid egg | <input type="checkbox"/> Chloramphenicol (CAS 56-75-7) [µg/kg], Tetracycline (CAS 60-54-8) [µg/kg], Sulfadimidine (CAS 57-68-1) [µg/kg], Nitrofurantoin (CAS 67-20-9) [µg/kg] (all quantitative) | | May-25 | |
| Fish & seafood | | | | | |
| 2010509 | Yersinia enterocolitica seafood | <input type="checkbox"/> Yersinia enterocolitica (all qualitative) | risk group 2 | May-25 | |
| 2010511 | Pathogenic Vibrio spp. seafood | <input type="checkbox"/> Vibrio parahaemolyticus (all qualitative) | risk group 2 | May-25 | |
| 2010540 | Salmonella spp. Seafood | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | May-25 | |
| Infant formula | | | | | |
| 2010521 | Infant food variation 1 | <input type="checkbox"/> sulfite-reducing Clostridia (vegetative) [cfu/g] (quant.), TVC 30°C [cfu/g] (quant.), yeasts [cfu/g] (quant.), moulds [cfu/g] (quant.), qualitative testing (qual.) | risk group 2 | Aug-25 | |
| 2010182 | Bifidobacteria infant food | <input type="checkbox"/> Bifidobacteria [cfu/g] (all quantitative) | risk group 1 | Jul-25 | |
| 2010273 | Enterobacteriaceae infant formula (powder) qualitative | <input type="checkbox"/> Enterobacteriaceae (all qualitative) | risk group 1 | Aug-25 | |
| 2010261 | Milk powder IMF allergens | <input type="checkbox"/> gliadin [mg/kg], lactose (monohydrate) [mg/100g], β-lacto-globulin [mg/kg], soy protein [mg/kg], casein [mg/kg] (all quantitative) | | Oct-25 | |
| Food matrices (other) | | | | | |
| 2010513 | Listeria convenience products | <input type="checkbox"/> L. monocytogenes qualitative (all qualitative) | risk group 2 | Aug-25 | |
| 2010515 | Salmonella spp. spice powder | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Dec-25 | |
| 2010542 | Salmonella spp. Herbs | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Dec-25 | |
| 2010313 | Porcine DNA in Candy | <input type="checkbox"/> Identification of the animal species pork (all qualitative) | | Dec-25 | |
| 2010588 | Porcine and beef DNA in gelatine | <input type="checkbox"/> Identification of the animal species pork, Identification of the animal species beef (all qualitative) | | Dec-25 | |
| 2011090 | Aflatoxins in nuts | <input type="checkbox"/> aflatoxin B1 [µg/kg], aflatoxin B2 [µg/kg], aflatoxin G1 [µg/kg], aflatoxin G2 [µg/kg], total aflatoxin content [µg/kg] (all quantitative) | | Oct-25 | |
| 2011091 | Aflatoxins in spices | <input type="checkbox"/> aflatoxin B1 [µg/kg], aflatoxin B2 [µg/kg], aflatoxin G1 [µg/kg], aflatoxin G2 [µg/kg], total aflatoxin content [µg/kg] (all quantitative) | | Dec-25 | |
| Animal feed - NEW! | | | | | |
| 2011306 | Listeria spp. in animal feed | <input type="checkbox"/> Listeria spp qualitative (all qualitative) | risk group 2 | Dec-25 | |
| Animal feed | | | | | |
| 2010188 | Clostridia animal feed | <input type="checkbox"/> sulfite-reducing Clostridia (vegetative) [cfu/g], lactobacilli (anaerobic) [cfu/g], anaerobic mesophilic sulfite-reducing spores [cfu/g], anaerobic mesophilic total spores (nonselective) [cfu/g] (all quantitative) | risk group 2 | Aug-25 | |
| 2010519 | Salmonella spp. in feed stuff | <input type="checkbox"/> Salmonella spp. (all qualitative) | risk group 2 | Dec-25 | |
| 2011163 | Animal feed (GMO) | <input type="checkbox"/> Quantitative detection of transgenic plants (construct or event-specific methods possible) [%] (quant.), Qualitative detection of various screening elements (qual.) | | Nov-25 | |

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| Art. no. | Proficiency testing type ^[A] | Parameters [*] | risk group | Period | To view pricing information: |
|--|--|---|---------------------|--------|-----------------------------------|
| Fruit & vegetables products | | | | | Login or register |
| 2010043 | Yeasts fruit preparation | <input type="checkbox"/> yeasts [cfu/g] (quant.), yeasts qualitative (qual.) | risk group 1 | Aug-25 | |
| 2010101 | Moulds fruit preparation | <input type="checkbox"/> moulds [cfu/g] (quant.), moulds qualitative (qual.) | risk group 1 | Aug-25 | |
| 2010487 | Listeria vegetables qualitative | <input type="checkbox"/> L. monocytogenes qualitative (all qualitative) | risk group 2 | Aug-25 | |
| 2010489 | Listeria vegetables quantitative | <input type="checkbox"/> L. monocytogenes [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 2 | Aug-25 | |
| 2010536 | Osmophilic yeasts sugar solution | <input type="checkbox"/> osmophilic yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| 2010538 | Osmophilic moulds sugar solution | <input type="checkbox"/> osmophilic moulds [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| 2010563 | Yeasts dates | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| 2010565 | Moulds dates | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| Nonalcoholic beverages | | | | | |
| 2010097 | E.coli fruit juice | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| 2010199 | Spoiling agents in fruit juice concentrate & compounds 1 | <input type="checkbox"/> spoiling agents quantitative [cfu/g] (quant.), aerobic total count [cfu/g] (quant.), spoiling agents qualitative (qual.) | risk group 1 | Apr-25 | |
| 2010491 | Spoiling agents in fruit juice concentrate & compounds 2 | <input type="checkbox"/> spoiling agents quantitative [cfu/g] (quant.), aerobic total count [cfu/g] (quant.), spoiling agents qualitative (qual.) | risk group 1 | Nov-25 | |
| 2010493 | Alicyclobacillus spp. fruit juice concentrate & compounds | <input type="checkbox"/> Alicyclobacillus spp. (all qualitative) | risk group 1 | Oct-25 | |
| 2010592 | Yeasts fruit juice concentrate | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| 2010594 | Moulds fruit juice concentrate | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| 2010596 | Lactic acid bacteria fruit juice | <input type="checkbox"/> lactic acid bacteria (aerobic) [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| 2010598 | Acetic acid bacteria fruit juice concentrate | <input type="checkbox"/> acetic acid bacteria [cfu/g], aerobic total count [cfu/g] (all quantitative) | risk group 1 | Apr-25 | |
| Alcoholic beverages | | | | | |
| 2010275 | Dekkera bruxellensis wine qualitative | <input type="checkbox"/> Dekkera bruxellensis qualitative (all qualitative) | risk group 1 | Aug-25 | |
| 2011142 | Dekkera bruxellensis beer qualitative | <input type="checkbox"/> Dekkera bruxellensis qualitative (all qualitative) | risk group 1 | Aug-25 | |

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| Art. no. | Proficiency testing type ^[A] | Parameters [*] | risk group | Period | To view pricing information: |
|---|--|---|------------|--------|-----------------------------------|
| Mineral water and table water | | | | | Login or register |
| 2010674 | Aerobic total count mineral water and table water | <input type="checkbox"/> aerobic total count 37°C [KbE/ml], aerobic total count 20°C [KbE/ml] (all quantitative) | | Apr-25 | |
| 2010676 | Streptococci (faecal) mineral water and table water | <input type="checkbox"/> streptococci (faecal) qualitative (all qualitative) | | Oct-25 | |
| 2010680 | Pseudomonas aeruginosa mineral water and table water | <input type="checkbox"/> Ps.aeruginosa qualitative (all qualitative) | | Oct-25 | |
| 2010952 | Sulfite-reducing, spore-forming anaerobes mineral water | <input type="checkbox"/> sulfite-reducing, spore-forming anaerobes qualitative (all qualitative) | | Aug-25 | |
| 2010134 | Coliforme bacteria mineral water and table water | <input type="checkbox"/> Coliforme qualitative (all qualitative) | | Oct-25 | |
| 2010138 | E.coli mineral water and table water | <input type="checkbox"/> E.coli qualitative (all qualitative) | | Oct-25 | |
| Cereals, cereal products | | | | | |
| 2011167 | Mycotoxins in corn | <input type="checkbox"/> aflatoxin B1 [µg/kg], aflatoxin B2 [µg/kg], aflatoxin G1 [µg/kg], aflatoxin G2 [µg/kg], ochratoxin A [µg/kg], deoxynivalenol (DON) [µg/kg], fumonisin B1 [µg/kg], zearalenone [µg/kg] (all quantitative) | | Nov-25 | |
| 2010141 | Corn (GMO) | <input type="checkbox"/> detection of screening elements P-35S, T-NOS and pat (qual.), relative amount Bt-11 [%] (quant.), relative amount MON810 [%] (quant.) | | Nov-25 | |
| 2010143 | Rice (GMO) | <input type="checkbox"/> detection of screening elements P-35S, T-NOS and bar (qual.), relative amount LLRice52 [%] (quant.) | | Nov-25 | |
| 2010429 | Gluten | <input type="checkbox"/> gluten [mg/kg] (all quantitative) | | Nov-25 | |
| 2011108 | Qualitative detection of insects in flour | <input type="checkbox"/> identification of the animal species Tenebrio molitor (all qualitative) | | Nov-25 | |
| Fats, oils and oilseeds | | | | | |
| 2010720 | Soy (GMO) | <input type="checkbox"/> Detection of screening elements P-35S, T-NOS and P-FMV (qual.), relative amount GTS 40-3-2 [%] (quant.), relative amount MON 89788 [%] (quant.) | | Nov-25 | |
| 2010145 | Canola (GMO) | <input type="checkbox"/> Detection of screening elements T-NOS, CTP2-CP4EPSPS and P-FMV (qual.), relative amount 73496 [%] (quant.), relative amount GT73 [%] (quant.) | | Dec-25 | |
| Honey and beeswax | | | | | |
| 2011002 | Antibiotics in honey | <input type="checkbox"/> chloramphenicol (CAS 56-75-7) [µg/kg], streptomycin (CAS 57-92-1) [µg/kg], sulfadimidine (CAS 57-68-1) [µg/kg], tetracycline (CAS 60-54-8) [µg/kg] (all quantitative) | | Jun-25 | |
| 2011010 | GMOs in honey | <input type="checkbox"/> detection of screening elements P-35S, T-NOS and P-FMV (all qualitative) | | Jul-25 | |
| Cocoa and chocolate | | | | | |
| 2010247 | Aflatoxins in chocolate | <input type="checkbox"/> aflatoxin B1 [µg/kg], aflatoxin B2 [µg/kg], aflatoxin G1 [µg/kg], aflatoxin G2 [µg/kg], total aflatoxin content [µg/kg] (all quantitative) | | Sep-25 | |
| 2010144 | Salmonella spp. chocolate | <input type="checkbox"/> Salmonella spp. (all qualitative) | | Mar-25 | |
| Vegan and vegetarian substitutes | | | | | |
| 2011165 | Identification of plant based food | <input type="checkbox"/> identification soy, identification beans, identification lentils (all qualitative) | | Oct-25 | |
| 2011164 | Vegan food identification (ISO 23662) | <input type="checkbox"/> identification of vegan foods (all qualitative) | | Oct-25 | |

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registration form proficiency testing



Additional samples are required for the following tests:

| Quantity | Art. No. / Proficiency testing type |
|----------|-------------------------------------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

For questions and suggestions do not hesitate to contact the DRRR-team!

+49(0)831/960 878-0

info@DRRR.de

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For proficiency testing schemes labelled with "risk group 2, or 3" we need a permission or an exemption for working with pathogenic microorganisms of your lab if existing in your country (e.g. "infection protection law (IfSG) in Germany).**

In very rare individual cases an accredited proficiency testing round will not be carried out within the scope of accreditation due to technical or organizational reasons. In these rare cases the DRRR will inform the participants before the start of the proficiency testing round, thus before the sample shipment. An immediately free cancellation for the participants is possible until the date of the sample shipment.

- Your registration is an one-time order. It is only valid for one year. Cancellation fees apply when cancelling a registration. If you want to have a permanent-registration please tick the box on the right side.
- This registration is permanent-registration and valid until my cancellation
 - An offer with the total costs is needed
 - A Purchase order from the purchasing department will follow

Order by e-mail: info@DRRR.de

Hereby we confirm obligatorily the participation in the above mentioned test(s) and the order for the additional sample sets.

| | |
|-------|-----------------------------|
| _____ | DRRR-customer number |
| _____ | company |
| _____ | additional line |
| _____ | contact person |
| _____ | street |
| _____ | post code / city |
| _____ | country |
| _____ | email |
| _____ | VAT-ID (EU) |

Date:

Deutsches Referenzbüro
 für Ringversuche und Referenzmaterialien GmbH
 Reinhartser Straße 31 | 87437 Kempten
 Tel.: +49 (0)8 31/960 878-0 | Fax: +49 (0)8 31/960 878-99
www.DRRR.de | info@DRRR.de

reference material

Importance

Reference material is a substance or item with one or more defined (known) characteristics and sufficient homogeneity.

Description reference material

Benefit of using certified reference materials

These materials are suitable for the calibration of equipment, for the quality assurance of testing methods or to analyse derivative reference materials. DRRR-Reference materials are essential for the chemical, physical, microbiological and sensory analytics as well as for the quality assurance. Standards for the accreditation of testing and calibration laboratories demand the using of reference materials. The use of reference materials (RM) and certified reference materials (CRM) is an important procedure to avoid mistakes in the lab routine.

Profit with our high quality standards for your lab work

Characteristics

- the reference value is developed by the total number of results of the participants of proficiency testing (consensus value)
- DRRR-Reference materials do always refer to a DRRR-Proficiency testing
- reliable reference values according to advanced statistical evaluation
- independent service without influence of societies organisations and federations

The opportunity to collaborate with the best laboratories for the different requirements assures the high quality of our materials.

Reference materials meet all requirements of the ISO Guides 31 and 35, but it does not exist any accreditation for reference materials.

Identification

The reference materials listed on the following pages have specific article numbers to identify the materials. To supply our customers with consistently high quality the DRRR-reference materials will be replaced regularly by corresponding materials during the year.

Currently available reference materials and its corresponding reference values will be sent on request. We reserve our right to send you always the latest materials.

Availability and order request of reference material

long-term calibration material (LKM)



**Eine Marke der DRRR GmbH
und der LUFA Nord-West**

The brand STANDARON®

The DRRR has concluded a far reaching cooperation with the IfL. The main focus of this cooperation is the development and commercialisation of long term calibration materials for the food economy. The developed materials were merchandised with the name **STANDARON®**.

STANDARON® long-term calibration materials (LKM) for raw milk, raw cream and pasteurised milk will be used for the calibration of IR instruments.

Reference system for raw milk analysis

With the cooperation arises a range of services that offers not only regional but also national both in North and South Germany a competent reference system for raw milk analysis. Therewith it also offers more advantages and reliabilities for our international customers. The cooperation could already prove its competence at the new introduced STANDARON® raw cream materials. The quality advantage of the materials has been clearly confirmed at linearity, precision and stability. Besides standard materials is a focus of the cooperation to produce tailor-made, customer-oriented materials which are specially designed to cover individual production processes.

The reference values of STANDARON® materials were defined by selected "reference laboratories". These laboratories are proved the requirements according to DIN EN ISO/IEC 17025:2017.

Questions about the application

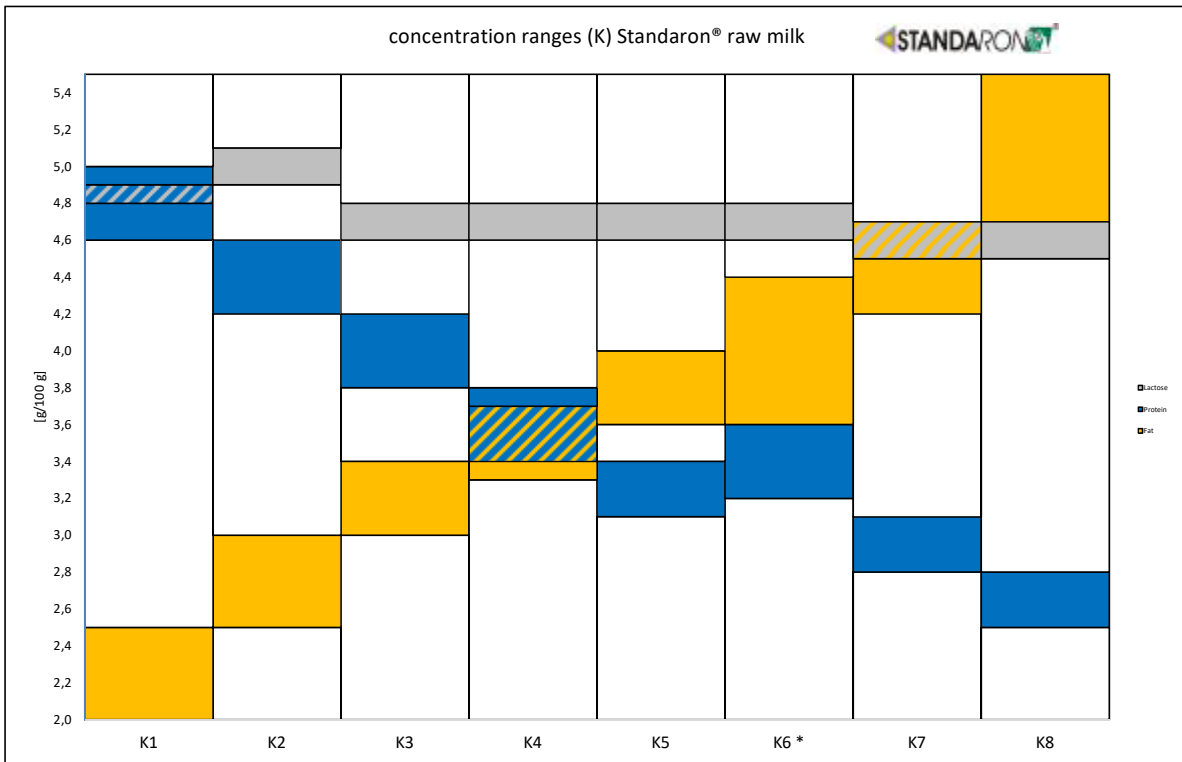
If you need any advice to assure your calibration do not hesitate to contact us.

Application of the materials

Please use the order from on page 42.

| LKM-type | Art. No. | fat | protein | lactose | dry matter | freezing point | urea | packaging unit | prices |
|-------------|----------|----------------------|-----------------|---------------|--|------------------|---------------|----------------|--------|
| | | <i>Röse-Gottlieb</i> | <i>Kjeldahl</i> | <i>enzym.</i> | 102 °C | <i>cryoscopy</i> | <i>enzym.</i> | | |
| | | g/100g | g/100g | g/100g | g/100g | m°C | mg/kg | | |
| LKM RO K1 | 1141021 | 2,0 - 2,5 % | 4,6 - 5,0 % | 4,8 - 4,9 % | available reference material and the corresponding reference values are available on request | | | 50 ml | 20 € |
| LKM RO K2 | 1141022 | 2,5 - 3,0 % | 4,2 - 4,6 % | 4,9 - 5,1 % | | | | | |
| LKM RO K3 | 1141023 | 3,0 - 3,4 % | 3,8 - 4,2 % | 4,6 - 4,8 % | | | | | |
| LKM RO K4 | 1141024 | 3,3 - 3,7 % | 3,4 - 3,8 % | 4,6 - 4,8 % | | | | | |
| LKM RO K5 | 1141025 | 3,6 - 4,0 % | 3,1 - 3,4 % | 4,6 - 4,8 % | | | | | |
| LKM RO K6 * | 1141026 | 3,6 - 4,4 % | 3,2 - 3,6 % | 4,6 - 4,8 % | | | | | |
| LKM RO K7 | 1141027 | 4,2 - 4,7 % | 2,8 - 3,1 % | 4,5 - 4,7 % | | | | | |
| LKM RO K8 | 1141028 | 4,7 - 5,5 % | 2,5 - 2,8 % | 4,5 - 4,7 % | | | | | |

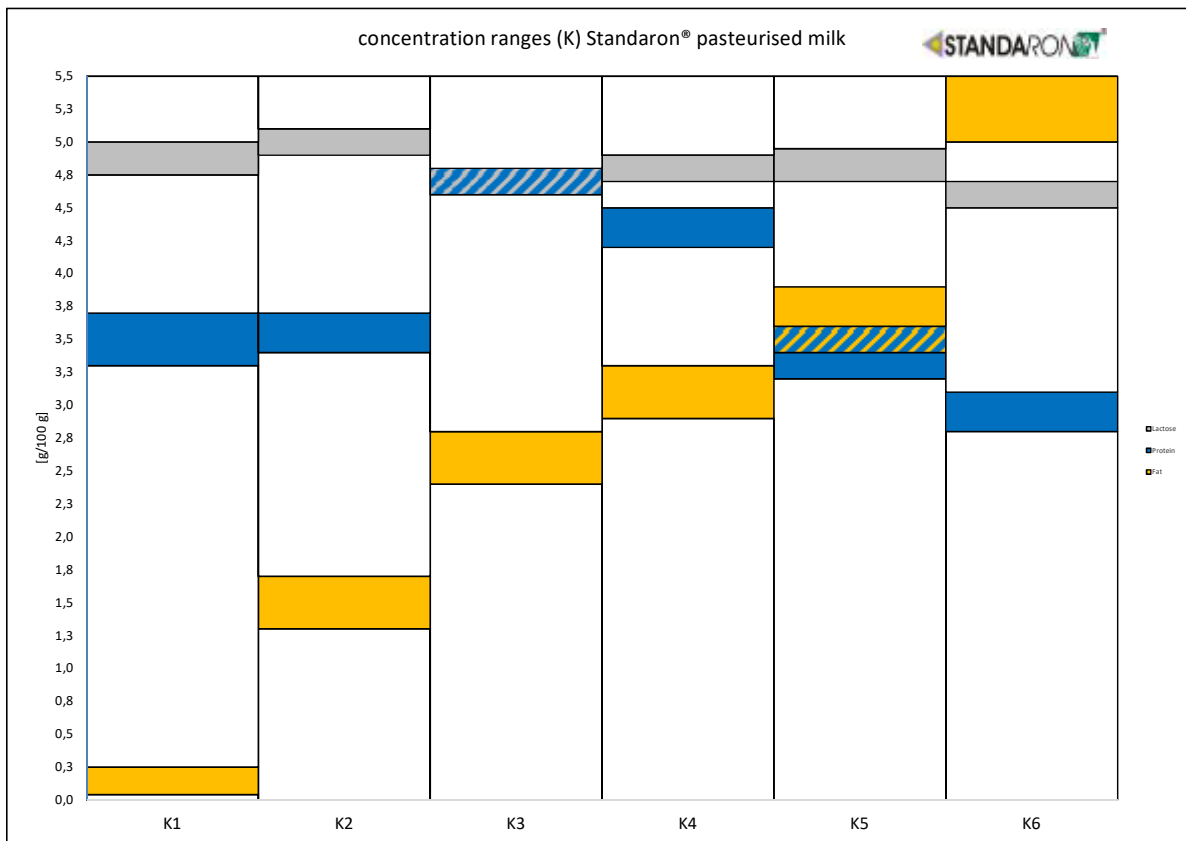
* unmodified raw milk, higher variances possible



STANDARON® - overview pasteurized milk

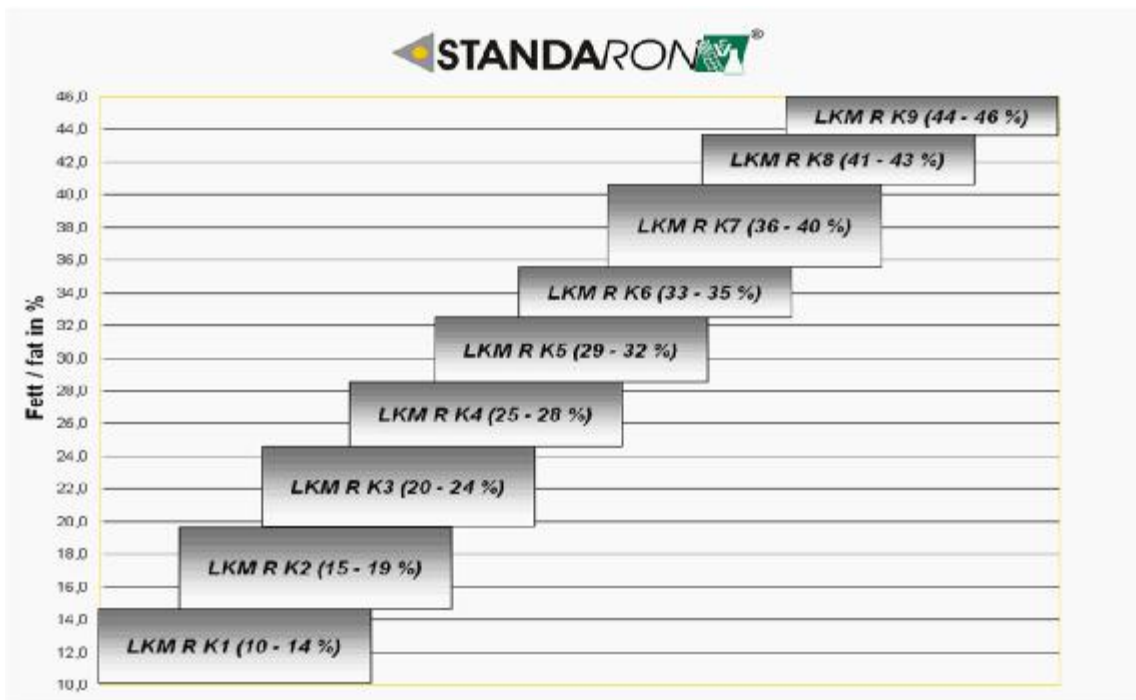
Please use the order from on page 42.

| LKM-type | Art. No. | fat | protein | lactose | dry matter | freezing point | packaging unit | prices |
|------------|----------|----------------------|-----------------|---------------|--|------------------|----------------|--------|
| | | <i>Röse-Gottlieb</i> | <i>Kjeldahl</i> | <i>enzym.</i> | 102 °C | <i>cryoscopy</i> | | |
| | | g/100g | g/100g | g/100g | g/100g | m°C | | |
| LKM PAM K1 | 1141001 | 2,0 - 2,5 % | 4,6 - 5,0 % | 4,8 - 4,9 % | available reference material and the corresponding reference values are available on request | 50 ml | 18 € | |
| LKM PAM K2 | 1141002 | 2,5 - 3,0 % | 4,2 - 4,6 % | 4,9 - 5,1 % | | | | |
| LKM PAM K3 | 1141003 | 3,0 - 3,4 % | 3,8 - 4,2 % | 4,6 - 4,8 % | | | | |
| LKM PAM K4 | 1141004 | 3,3 - 3,7 % | 3,4 - 3,8 % | 4,6 - 4,8 % | | | | |
| LKM PAM K5 | 1141005 | 3,6 - 4,0 % | 3,1 - 3,4 % | 4,6 - 4,8 % | | | | |
| LKM PAM K6 | 1141006 | 3,6 - 4,4 % | 3,2 - 3,6 % | 4,6 - 4,8 % | | | | |



Please use the order from on page 42.

| LKM-type | Art. No. | fat | protein | dry matter | packaging unit | prices |
|----------|----------|----------------------|--|------------|----------------|--------|
| | | <i>Röse-Gottlieb</i> | <i>Kjeldahl</i> | 102 °C | | |
| | | g/100g | g/100g | g/100g | | |
| LKM R K1 | 1141011 | 10 - 14 % | available reference material and the corresponding reference values are available on request | | 50 ml | 20 € |
| LKM R K2 | 1141012 | 15 - 19 % | | | | |
| LKM R K3 | 1141013 | 20 - 24 % | | | | |
| LKM R K4 | 1141014 | 25 - 28 % | | | | |
| LKM R K5 | 1141015 | 29 - 32 % | | | | |
| LKM R K6 | 1141016 | 33 - 35 % | | | | |
| LKM R K7 | 1141017 | 36 - 40 % | | | | |
| LKM R K8 | 1141018 | 41 - 43 % | | | | |
| LKM R K9 | 1141019 | 44 - 46 % | | | | 25 € |



Please use the order form on page 42.

| LKM-type | Art. No. | fat | protein | lactose mono-hydrate | dry matter | ash | packaging unit | prices |
|------------------|----------|--|-----------------|----------------------|---------------|-------------------|----------------|--------|
| | | <i>Röse-Gottlieb</i> | <i>Kjeldahl</i> | <i>enzym.</i> | <i>102 °C</i> | <i>500-550 °C</i> | | |
| | | g/100g | g/100g | g/100g | g/100g | g/100 g | | |
| sweet whey | 1141031 | available reference material and the corresponding reference values are available on request | | | | | 50 ml | 22 € |
| sour whey | 1141032 | | | | | | 50 ml | |
| whey concentrate | 1141033 | | | | | | 50 ml | |

| | |
|---|------------------------|
| Your contact persons at DRRR GmbH, Kempten: Team Reference Materials Dr. Ulrich Leist | +49 (0)8 31/960 878-0 |
| Your contact persons at LUFA NORD-WEST, Oldenburg Sarah Pietsch | +49 (0)4 41/97 352-152 |

Reference material - chemical-physical

| Art. no. | material description | Parameters [*] | additional information / packaging unit / price: |
|------------------------------|--|--|--|
| Milk and cream | | | on request: info@drrr.de |
| 1101001 | UHT milk | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], freezing point [m°C], density [g/ml] | |
| 1101004 | Goat 's milk | <input type="checkbox"/> fat [g/100g], protein (N x 6,38) [g/100g], freezing point [m°C] | |
| 1101007 | Evaporated milk | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], ash [g/100g], phosphorus (P) [mg/100g] | |
| 1121064 | Dairy drinks | <input type="checkbox"/> fat [g/100g], crude protein (N x 6,38) [g/100g], dry matter [g/100g], sucrose (anhydrous) [g/100g], glucose (anhydrous) [g/100g], lactose (monohydrate) [g/100g], fructose (anhydrous) [g/100g], total sugar (anhydrous) [g/100g] | |
| milk products (other) | | | |
| 1111007 | Butter | <input type="checkbox"/> solids non fat [g/100g], moisture content [g/100g], hardness [N], chloride [mg/100g], cholesterol [mg/100g], pH value [-] | |
| 1111008 | Butter (fatty acid profile) | <input type="checkbox"/> butyric acid [% / fat], caproic acid [% / fat], caprylic acid [% / fat], capric acid [% / fat], lauric acid [% / fat], myristic acid [% / fat], myristoleic acid [% / fat], myristelaidic acid [% / fat], palmitic acid [% / fat], palmitoleic acid [% / fat], palmitelaidic acid [% / fat], stearic acid [% / fat], linoleic acid [% / fat], linolenic acid [% / fat], gamma linolenic acid [% / fat], eicosatrienoic acid [% / fat], eicosatetraenoic acid [% / fat], eicosapentaenoic acid [% / fat] | |
| 1111009 | Yoghurt | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], pH value [-], total lactic acid [mg/100g] | |
| 1111010 | Pudding - dessert | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], pH value [-] | |
| 1111011 | AMF anhydrous milk fat | <input type="checkbox"/> water content [g/100g], alkalinity [mg/kg], free fatty acids [g/100g], peroxide value [meq.O2/kg], total β -carotene [mg/kg], butyric acid methyl ester [g/100g] | |
| 1121001 | Ice cream (base mix) | <input type="checkbox"/> total fat [g/100 g], milk fat [g/100 g], colouring agent cochénille red A [mg/kg], lactose (monohydrate) [g/100 g], vanillin [mg/kg], vanillin acid [mg/kg], p-hydroxybenzaldehyde [mg/kg], p-hydroxybenzoic acid [mg/kg], colouring agent curcumin [pos./neg.], colouring agent β -carotene [pos./neg.], colouring agent cochénille red A qual. [pos./neg.], foreign fat (added fat) [pos./neg.] | |
| Cheese | | | |
| 1111001 | Processed cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], total lactic acid [mg/100g], pH value [-], sodium chloride [g/100g], nitrate [mg/kg], citric acid (monohydrate) [mg/100g], phosphorus [mg/100g], ash [g/100g], lactose (monohydrate) [g/100g] | |
| 1111012 | Processed cheese (natamycin, aflatoxin) | <input type="checkbox"/> natamycin (CAS 7681-93-8) [mg/kg], aflatoxin M1 [μ g/kg] | |
| 1111002 | Fresh cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], total lactic acid [mg/100g] | |
| 1111004 | Semi hard cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g], nitrate [mg/kg] | |
| 1111005 | Hard cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g] | |
| 1111006 | Soft cheese | <input type="checkbox"/> fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g], pH value [-] | |
| Milk powder | | | |
| 1121002 | Whole milk powder | <input type="checkbox"/> fat [g/100 g], free fat [g/100 g], moisture content [g/100 g], crude protein (N x 6,38) [g/100 g], lactose (monohydrate) [g/100 g], ash [g/100 g], titratable acid [g/100 g], pH value [-] | |
| 1121004 | Milk powder (lactose reduced) | <input type="checkbox"/> lactose (monohydrate) - chromatographic [g/100 g], lactose (monohydrate) - enzymatic [g/100 g], moisture content [g/100 g] | |
| 1121005 | Milk powder nitrate - nitrite | <input type="checkbox"/> nitrate [mg/kg], nitrite [mg/kg] | |
| 1121007 | Whey powder | <input type="checkbox"/> fat [g/100 g], moisture content [g/100 g], protein [g/100 g], ash [g/100 g], lactose (monohydrate) [g/100 g], titratable acid [g/100 g], pH value [-] | |
| 1151004 | Mineral oil in cheese and milk powder | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] | |

[*] = In individual cases it can happen that there is no reference value available for a listed parameter

Reference material - chemical-physical

| Art. no. | material description | Parameters [*] | additional information / packaging unit / price: |
|---|---------------------------------------|---|--|
| Egg products | | | on request: info@drrr.de |
| 1121028 | Egg products | <input type="checkbox"/> total lipids [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], pH value [-], cholesterol [mg/100 g], α -linolenic acid methyl ester [g/100 g total fatty acid methyl ester], eicosapentaenoic acid methyl ester [g/100 g total fatty acid methyl ester], docosahexaenoic acid methyl ester [g/100 g total fatty acid methyl ester], sodium chloride [g/100 g] | |
| 1121029 | Egg pasta | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], ash [g/100 g], sodium chloride [g/100 g], cholesterol [mg/100 g], total sterols [mg/100 g], egg content [g/100 g], fibre [g/100 g] | |
| 1121030 | Mayonnaise | <input type="checkbox"/> total acid (pH 8.1) calculated as acetic acid [g/100 g], dry matter [g/100 g], total fat [g/100 g], cholesterol [mg/100 g], egg yolk content [g/100 g], sorbic acid [g/kg], benzoic acid [g/kg], sodium chloride [g/100 g], pH value [-] | |
| 1121088 | Egg powder | <input type="checkbox"/> total lipids [g/100 g], ash [g/100 g], pH value [-], dry matter [g/100 g], sodium chloride [g/100 g], L-lactic acid [mg/kg], D-3-hydroxybutyric acid [mg/kg] | |
| 1121154 | PFAS in liquid egg | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [μ g/kg], total perfluorooctanoic acid (CAS 335-67-1) [μ g/kg], total perfluorononanoic acid (CAS 375-95-1) [μ g/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [μ g/kg], total perfluorohexanoic acid (CAS 307-24-4) [μ g/kg], total perfluorodecanoic acid (CAS 335-76-2) [μ g/kg], total perfluoroundecanoic acid (CAS 2058-94-8) [μ g/kg], total perfluorododecanoic acid (CAS 307-55-1) [μ g/kg], total perfluorotridecanoic acid (CAS 72629-94-8) [μ g/kg], total perfluorotetradecanoic acid (CAS 376-06-7) [μ g/kg], total perfluorobutane sulfonic acid (CAS 375-73-5) [μ g/kg], total perfluorodecane sulfonic acid (CAS 335-77-3) [μ g/kg], total perfluorooctanesulfonamide (CAS 754-91-6) [μ g/kg] | |
| Fruit & vegetables products | | | |
| 1121009 | Sugar mix (fruit preparation) | <input type="checkbox"/> sucrose (anhydrous) [g/100 g], glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], maltose (anhydrous) [g/100 g], starch [g/100 g], aspartame [ppm], acesulfam K [ppm], sorbate (as anion) [ppm], saccharin as free imide [ppm], total sugar (anhydrous) [g/100 g] | |
| 1121010 | Fruit preparation | <input type="checkbox"/> brix value [°brix], pH value [-], total acid (pH 8.1) calculated as citric acid (anhydrous) [g/kg], L-malic acid [g/kg], ash [g/kg], phosphorus (P) [g/kg], potassium (K) [mg/100 g] | |
| 1121013 | Dry potato product | <input type="checkbox"/> moisture content [g/100 g], total fat [g/100 g], saturated fatty acids [g/100 g], crude protein (N x 6,25) [g/100 g], ash [g/100 g], carbohydrates [g/100 g], starch [g/100 g], sucrose (anhydrous) [g/100 g], fibre [g/100 g], sodium (Na) [g/100 g] | |
| 1121014 | Tomato ketchup | <input type="checkbox"/> pH value [-], total acid (pH 8.1) calculated as acetic acid [g/100 g], citric acid (anhydrous) [g/100 g], sodium chloride [g/100 g], glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], soluble solids [g/100 g], dry matter [g/100 g], sorbic acid [g/kg], benzoic acid [g/kg], sucrose (anhydrous) [g/100 g], total sugar (anhydrous) [g/100 g] | |
| Vegan und vegetarian substitutes | | | |
| 1121092 | Plant drink (milk alternative) | <input type="checkbox"/> fat [g/100 g], dry matter [g/100 g], crude protein (N x 6,38) [g/100 g], freezing point [m°C], density [g/ml] | |
| 1121069 | Vegetarian sausage substitute | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], sodium chloride [g/100 g], ash [g/100 g], fibre [g/100 g], pH value [-] | |
| Meat products | | | |
| 1121031 | Boiled sausage 1 | <input type="checkbox"/> total fat [g/100 g], moisture content [g/100 g], ash [g/100 g], crude protein (N x 6,25) [g/100 g], hydroxyproline [g/100 g], sodium chloride [g/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], diphosphorus pentoxide (P2O5) [g/100 g], calcium (Ca) [mg/kg], aw value [-], starch [g/100 g] | |
| 1121032 | Boiled sausage 2 | <input type="checkbox"/> non-protein nitrogen (NPN) x 6.25 [g/100 g], collagen decomposition products [g/100 g], L-glutamic acid [mg/kg], citric acid (anhydrous) [mg/kg], sodium acetate [mg/kg], L-lactate [mg/kg], sodium nitrate [mg/kg], sodium nitrite [mg/kg], total ascorbic acid (vitamin C) [mg/100 g], pH value [-] | |
| 1121033 | Raw sausage 1 | <input type="checkbox"/> aw value [-], pH value [-], D-lactic acid [mg/kg], L-lactic acid [mg/kg], sodium (Na) [mg/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], sorbic acid [mg/kg], saturated fatty acids [g/100 g Fett (fat)], monounsaturated fatty acids [g/100 g Fett (fat)], total fat [g/100 g] | |
| 1121060 | Raw sausage 2 | <input type="checkbox"/> sodium (Na) [mg/100 g], total fat [g/100 g], crude protein (N x 6,25) [g/100 g], moisture content [g/100 g], ash [g/100 g], sodium chloride [g/100 g], hydroxyproline [g/100 g], diphosphorus pentoxide (P2O5) [g/100 g], starch [g/100 g], solubilised milk protein [g/100 g] | |
| 1121142 | Cooked sausage | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], moisture content [g/100 g], ash [g/100 g], sodium chloride [g/100 g], pH value [-], aw value [-], hydroxyproline [g/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], starch [g/100 g], diphosphorus pentoxide (P2O5) [g/100 g], L-glutamic acid [mg/kg] | |
| Fish and seafood | | | |
| 1121034 | Fish paste 1 | <input type="checkbox"/> moisture content [g/ 100 g], total fat [g/ 100 g], crude protein (N x 6,25) [g/ 100 g], ash [g/ 100 g], sodium chloride [g/ 100 g], arsenic (As) [μ g/ 100 g], iodine (I) [μ g/ 100 g] | |
| 1121035 | Fish paste 2 | <input type="checkbox"/> total fat [g/ 100 g], sorbic acid [mg/ 100 g], benzoic acid [mg/ 100 g], saccharin as free imide [mg/ 100 g], cyclamate [mg/ 100 g], citric acid (anhydrous) [mg/ 100 g] | |
| 1121148 | PFAS in fish | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [μ g/kg], total perfluorooctanoic acid (CAS 335-67-1) [μ g/kg], total perfluorononanoic acid (CAS 375-95-1) [μ g/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [μ g/kg] | |

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Reference material - chemical-physical

| Art. no. | material description | Parameters [*] | additional information / packaging unit / price: |
|---------------------------------|---|--|--|
| Nonalcoholic beverages | | | on request: info@drrr.de |
| 1121015 | Coffee | <input type="checkbox"/> water content [g/100 g], ash [g/100 g], pH value [-], acid content (acidity) at pH 6,00 [mmol/kg], acid content (acidity) at pH 7,00 [mmol/kg], acid content (acidity) at pH 8,00 [mmol/kg], water soluble extract [g/100 g], caffeine [g/100 g], acrylamide (CAS 79-06-1) [µg/kg], chlorogenic acid [g/100 g] | |
| 1121016 | Tea | <input type="checkbox"/> dry matter [g/100 g], ash [g/100 g dry matter], water soluble ash [g/100 g dry matter], water soluble extract [g/100 g dry matter], caffeine [g/100 g dry matter], theobromine [mg/100 g dry matter], theophylline [mg/100 g dry matter], acid-insoluble ash [g/100 g dry matter] | |
| 1121017 | Energy drink | <input type="checkbox"/> pH value [-], taurine [mg/l], caffeine [mg/l], inositol [mg/l], glucuronolactone [mg/l], sucrose (anhydrous) [g/l], glucose (anhydrous) [g/l], fructose (anhydrous) [g/l], total sugar (anhydrous) [g/l], total acid (pH 8.1) calculated as tartaric acid [g/l], relative density (20 °C/20 °C) [-], absorption of light at a wavelength of 400 nm [-], absorption of light at a wavelength of 460 nm [-], absorption of light at a wavelength of 520 nm [-], absorption of light at a wavelength of 630 nm [-] | |
| 1121018 | Vitamin solution | <input type="checkbox"/> thiamine (vitamin B1) as thiamine chloride [mg/100 ml], riboflavin (vitamin B2) as total vitamin B2 [mg/100 ml], niacin (vitamin B3) [mg/100 ml], pantothenic acid (vitamin B5) [mg/100 ml], pyridoxine (vitamin B6) [mg/100 ml], folic acid (vitamin B11) [µg/100 ml], cyanocobalamin (vitamin B12) [µg/100 ml], L-ascorbic acid [mg/100 ml], α-tocopherol (vitamin E) [mg/100 ml], riboflavin [mg/100 ml], flavin mononucleotide [mg/100 ml] | |
| 1121021 | Carrot juice | <input type="checkbox"/> relative density (20 °C/20 °C) [-], pH value [-], total acid (pH 8.1) calculated as tartaric acid [g/l], sucrose (anhydrous) [g/l], fructose (anhydrous) [g/l], glucose (anhydrous) [g/l], nitrate [mg/l], total β-carotene [mg/100 g], α-carotene [mg/100 g], total carotenes [mg/100 g], total sugar (anhydrous) [g/l] | |
| 1121058 | Fruit juice concentrate 1 | <input type="checkbox"/> brix value [°brix], pH value [-], titratable acidity (pH 8.1) [mmol H+/kg], citric acid (anhydrous) [g/kg], total D-isocitric acid [mg/kg], L-malic acid [g/kg], L-ascorbic acid [mg/100 g], total lactic acid [g/kg], citric acid/total D-isocitric acid ratio [-], hesperidin [mg/kg] | |
| 1121059 | Fruit juice concentrate 2 | <input type="checkbox"/> brix value [°brix], titratable acidity (pH 8.1) [mmol H+/kg], glucose (anhydrous) [g/kg], fructose (anhydrous) [g/kg], sucrose (anhydrous) [g/kg], total sugar (anhydrous) [g/kg], sugar-free extract [g/kg], glucose/fructose ratio [-], % sucrose of sugar [%] | |
| 1121062 | Fruit juice concentrate 3 | <input type="checkbox"/> brix value [°brix], pH value [-], titratable acidity (pH 8.1) [mmol H+/kg], ash [g/kg], potassium (K) [mg/kg], calcium (Ca) [mg/kg], magnesium (Mg) [mg/kg], phosphorus (P) [mg/kg], sodium (Na) [mg/kg], nitrate [mg/kg], copper (Cu) [mg/kg], iron (Fe) [mg/kg] | |
| 1121053 | Grape juice | <input type="checkbox"/> sulphur dioxide (SO2) [mg/l] | |
| 1121054 | Currant juice | <input type="checkbox"/> lead (Pb) [mg/kg], cadmium (Cd) [mg/kg], arsenic (As) [mg/kg], copper (Cu) [mg/kg], zinc (Zn) [mg/kg], iron (Fe) [mg/kg], tin (Sn) [mg/kg], mercury (Hg) [mg/kg], aluminium (Al) [mg/kg], nickel (Ni) [mg/kg] | |
| 1121055 | Tomato juice | <input type="checkbox"/> total ergosterol [mg/l] | |
| Alcoholic beverages | | | |
| 1121026 | Beer | <input type="checkbox"/> apparent extract [g/100 g], real extract [g/100 g], alcohol by weight [g/100 g], alcohol by volume [ml/100 ml], original wort [g/100 g], relative density (20 °C/20 °C) [-], bitterness units [IBU], pH value [-] | |
| Cereals, cereal products | | | |
| 1121037 | Pastries | <input type="checkbox"/> total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], ash [g/100 g], milk fat [g/100 g], sucrose (anhydrous) [g/100 g], starch [g/100 g] | |
| 1121061 | Pastries | <input type="checkbox"/> propionic acid [mg/kg] | |
| 1121038 | Flour | <input type="checkbox"/> moisture content [g/100 g], crude protein (N x 5,7) [g/100 g], ash [g/100 g], starch [g/100 g], wet gluten [g/100 g], falling number [s], titratable acid [g/100 g] | |
| 1121040 | Butter biscuit | <input type="checkbox"/> ash [g/100 g], dry matter [g/100 g], crude protein (N x 6,25) [g/100 g], total fat [g/100 g], semimicro butyric acid number [-], free butyric acid [g/100 g fat], butyric acid methyl ester [g/100 g fat], milk fat [g/100 g], starch [g/100 g], cholesterol [mg/100 g], sucrose (anhydrous) [g/100 g], fibre [g/100 g] | |
| 1151016 | Mineral oil in low-fat and starch-rich foodstuff | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] | |
| Infant formula | | | |
| 1101010 | Milk powder IMF part 1 | <input type="checkbox"/> fat [g/100g], crude protein (N x 6,25) [g/100g], ash [g/100g], moisture content [g/100g], retinol (vitamin A) as all-E-retinol [µg/100g], total ascorbic acid (vitamin C) [mg/100g] | |
| 1101011 | Milk powder IMF part 2 | <input type="checkbox"/> sodium (Na) [mg/100g], potassium (K) [mg/100g], calcium (Ca) [mg/100g], magnesium (Mg) [mg/100g], phosphorus (P) [mg/100g], iron (Fe) [mg/100g], copper (Cu) [µg/100g], zinc (Zn) [mg/100g], manganese (Mn) [µg/100g] | |
| 1121153 | PFAS in baby food | <input type="checkbox"/> total perfluorooctanesulfonic acid (CAS 1763-23-1) [ng/kg], total perfluorooctanoic acid (CAS 335-67-1) [ng/kg], total perfluorononanoic acid (CAS 375-95-1) [ng/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [ng/kg] | |

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Reference material - chemical-physical

| Art. no. | material description | Parameters [*] | additional information / packaging unit / price: |
|-------------------------------------|---|---|--|
| Declaration nutrition values | | | on request: info@drrr.de |
| 1121044 | Declaration nutrition values with 2 different food stuff | <input type="checkbox"/> energy value [kJ/100 g], protein [g/100 g], carbohydrate [g/100 g], sugar [g/100 g], fat [g/100 g], saturated fatty acids [g/100 g], fibre [g/100 g], salt [g/100 g] | |
| Animal feed | | | |
| 1121112 | Ingredients animal feed (round 1) | <input type="checkbox"/> moisture content [g/100 g], crude protein (N x 6,25) [g/100 g], crude oil [g/100 g], crude ash [g/100 g], crude fiber [g/100 g], total sugar (anhydrous) [g/100 g], lactose (monohydrate) [g/100 g], starch [g/100 g], ash (insoluble in hydrochloric acid) [g/100 g], calcium carbonate [g/100 g] | |
| Honey and beeswax | | | |
| 1121047 | Honey 1 | <input type="checkbox"/> diastase number acc. to Schade [-], proline [mg/kg], hydroxymethylfurfural (CAS 67-47-0) [mg/kg], electrical conductivity [mS/cm], moisture [g/100 g], glycerin [mg/kg], ethanol (CAS 64-17-5) [mg/kg], pH value [-] | |
| 1121067 | Honey 2 | <input type="checkbox"/> glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], maltose (anhydrous) [g/100 g], sucrose (anhydrous) [g/100 g], turanose (anhydrous) [g/100 g], saccharase activity acc. to Siegenthaler [U/kg], saccharase activity acc. to Hadorn [-], free acidity [mmol/kg], ash [g/100 g] | |
| 1121076 | Pyrrolizidine alkaloids in honey | <input type="checkbox"/> Screening for at least 9 different pyrrolizidine alkaloids, e.g. monocrotaline, heliotrine, retrorsine | |
| Cocoa and chocolate | | | |
| 1121048 | Chocolate | <input type="checkbox"/> total fat [g/100 g], milk fat [g/100 g], crude protein (N x 6,25) [g/100 g], water content [g/100 g], lactose (monohydrate) [g/100 g], sucrose (anhydrous) [g/100 g], theobromine [mg/100 g], caffeine [mg/100 g], dry matter [mg/100 g] | |
| 1151053 | Mineral oil in cocoa butter and chocolate | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] | |
| Fats, oils and oilseeds | | | |
| 1121068 | Edible fat | <input type="checkbox"/> iodine value [g iodine / 100 g fat], acid value [mg KOH/g fat], peroxide value [mEq active oxygen/kg], saponification value [mg KOH/g fat], α -tocopherol [mg/100 g], free fatty acids [mg/100 g], p-anisidine value [AV], Refractive Index [nD], water content [g/100 g] | |
| 1121089 | PAHs in animal and vegetable fats and oils | <input type="checkbox"/> benzo[a]pyrene (CAS 50-32-8) [μ g/kg], benzo[a]anthracene (CAS 56-55-3) [μ g/kg], chrysene (CAS 218-01-9) [μ g/kg], benzo[b]fluoranthene (CAS 205-99-2) [μ g/kg], sum of PAHs [μ g/kg] | |
| 1151017 | Mineral oil in edible fats | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] | |
| 1151017 | Mineral oil in edible oils | <input type="checkbox"/> MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] | |

[*] = In individual cases it can happen that there is no reference value available for a listed parameter

Reference material - organoleptic



| Art. no. | material description | Parameters [*] | additional information / packaging unit / price: |
|-------------------------------|----------------------------------|---|--|
| Nonalcoholic beverages | | | on request: info@drrr.de |
| 3321001 | Drinking water (TON, TFN) | <input type="checkbox"/> threshold odour number (TON) | |
| 3321002 | Drinking water (TON, TFN) | <input type="checkbox"/> threshold flavour number (TFN) | |

[*] = In individual cases it can happen that there is no reference value available for a listed parameter

| Art. no. | material description | Parameters [*] | risk group | additional information / packaging unit / price: |
|------------------------------|--|--|------------------------|--|
| Milk and cream | | | | on request: info@drrr.de |
| 2201001 | reference solution E.coli | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201002 | reference solution Enterobacteriaceae | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201003 | E.coli milk | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201004 | Enterobacteriaceae milk | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201005 | Aerobic spores milk | <input type="checkbox"/> aerobic spores [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201006 | Detection Campylobacter spp. milk | <input type="checkbox"/> Campylobacter spp. (pos./neg.) | risk group 2 | |
| 2201076 | Psychrotrophic bacteria milk | <input type="checkbox"/> psychrotrophic total count (7°C) [cfu/g], psychrotrophic total count (21°C) [cfu/g] | risk group 1 | |
| 2201074 | Yeasts in milk | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201091 | EHEC O157 milk | <input type="checkbox"/> EHEC O157 (pos./neg.) | risk group 3 ** | |
| 2201085 | Novovirus milk | <input type="checkbox"/> Norovirus (pos./neg.) | risk group 2 | |
| 2201108 | Detection B.cereus milk | <input type="checkbox"/> B.cereus qualitative (pos./neg.) | risk group 2 | |
| 1101025 | Milk (residues) | <input type="checkbox"/> Chloramphenicol (CAS 56-75-7) [µg/kg], PCB 101 (CAS 37680-73-2) [(mg/kg) fat], trichlormethane (CAS 67-66-3) [mg/kg], aflatoxin M1 [µg/kg], Streptomycin (CAS 57-92-1) [µg/l], tetracycline (CAS 60-54-8) [µg/kg] | | |
| Milk products (other) | | | | |
| 2201101 | Characteristic microorganisms yoghurt | <input type="checkbox"/> Lactobacillus bulgaricus [cfu/g], Streptococcus thermophilus [cfu/g] | risk group 1 | |
| Cheese | | | | |
| 2201007 | E.coli cheese | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201008 | Listeria cheese | <input type="checkbox"/> L. monocytogenes qualitative (pos./neg.) | risk group 2 | |
| 2201009 | Enterobacteriaceae cheese | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201010 | Moulds cheese | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201011 | Yeasts cheese | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201012 | Coagulase-positive Staphylococcus cheese | <input type="checkbox"/> coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201013 | B.cereus processed cheese | <input type="checkbox"/> B.cereus [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| Ice-cream | | | | |
| 2201063 | Enterobacteriaceae ice-cream | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201065 | Salmonella spp. ice-cream | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| 2201064 | E.coli ice-cream | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201066 | L.monocytogenes ice-cream | <input type="checkbox"/> L. monocytogenes qualitative (pos./neg.) | risk group 2 | |

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| Art. no. | material description | Parameters [*] | risk group | additional information / packaging unit / price: |
|--------------------|--|---|---------------------|--|
| Milk powder | | | | on request: info@drrr.de |
| 2201014 | Coliform bacteria milk powder | <input type="checkbox"/> Coliforms [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201015 | Moulds milk powder | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201016 | Yeasts milk powder | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201017 | E.coli milk powder | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201018 | Enterobacteriaceae milk powder | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201019 | Enterococcus milk powder | <input type="checkbox"/> Enterococcus [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201020 | Lactobacillus milk powder | <input type="checkbox"/> lactobacilli (microaerophilic) [cfu/g], aerobic total count [cfu/g], lactobacilli (aerobic) [cfu/g] | risk group 1 | |
| 2201021 | Shigella spp. milk powder | <input type="checkbox"/> Shigella spp. (pos./neg.) | risk group 2 | |
| 2201022 | Clostridia milk powder | <input type="checkbox"/> sulfite-reducing Clostridia (vegetative) [cfu/g], anaerobic total count [cfu/g], anaerobic, mesophilic, sulfite-reducing spores [cfu/g], C.perfringens [cfu/g] | risk group 2 | |
| 2201083 | Clostridia milk powder qualitative | <input type="checkbox"/> Clostridia spp. (pos./neg.) | risk group 2 | |
| 2201023 | B.cereus milk powder | <input type="checkbox"/> B.cereus [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201024 | Cronobacter spp. milk powder | <input type="checkbox"/> Cronobacter spp. (pos./neg.) | risk group 2 | |
| 2201025 | Salmonella spp. milk powder | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| 2201026 | Coagulase-positive Staphylococcus milk powder | <input type="checkbox"/> coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201078 | Coagulase-positive Staphylococcus milk powder qualitative | <input type="checkbox"/> coagulase-positive Staphylococcus qualitative (pos./neg.) | risk group 2 | |
| 2201028 | Listeria milk powder qualitative | <input type="checkbox"/> L.monocytogenes qualitative (pos./neg.) | risk group 2 | |
| 2201027 | Listeria milk powder quantitative | <input type="checkbox"/> L.monocytogenes qualitative (pos./neg.) | risk group 2 | |
| 2201062 | Thermophilic bacteria (55 °C) milk powder | <input type="checkbox"/> thermophilic aerobic total count (55°C, vegetative) [cfu/g], thermoresistent spores of aerobic, thermophilic bacteria [cfu/g] | risk group 1 | |
| 2201080 | Anaerobic, mesophilic spores milk powder | <input type="checkbox"/> anaerobic mesophile spores [cfu/g], anaerobic total count [cfu/g] | risk group 2 | |
| 2201082 | Pseudomonas spp. milk powder qualitative | <input type="checkbox"/> Pseudomonas spp. qualitative (pos./neg.) | risk group 2 | |

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| Art. no. | material description | Parameters [*] | risk group | additional information / packaging unit / price: |
|----------------------|--|---|---------------------|--|
| Meat products | | | | on request: info@drrr.de |
| 2201038 | E.coli ground meat | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201039 | Enterobacteriaceae ground meat | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201040 | Lactobacillus ground meat | <input type="checkbox"/> lactobacilli (aerobic) [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201041 | Coagulase-positive Staphylococcus ground meat | <input type="checkbox"/> coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201042 | Pseudomonas spp. ground meat | <input type="checkbox"/> Pseudomonas spp. [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201043 | Salmonella spp. ground meat | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| 2201044 | Listeria ground meat quantitative | <input type="checkbox"/> L. monocytogenes [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201045 | Listeria ground meat qualitative | <input type="checkbox"/> L. monocytogenes qualitative (pos./neg.) | risk group 2 | |
| 2201046 | Detection Campylobacter spp. poultry | <input type="checkbox"/> Campylobacter spp. (pos./neg.) | risk group 2 | |
| 2201107 | Enumeration Campylobacter spp. poultry | <input type="checkbox"/> Campylobacter spp. quantitative [CFU/g] | risk group 2 | |
| 2201081 | Coliforme bacteria ground meat | <input type="checkbox"/> Coliforms [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201084 | Clostridia ground meat | <input type="checkbox"/> sulfite-reducing Clostridia (vegetative) [cfu/g], anaerobic total count [cfu/g], anaerobic, mesophilic, sulfite-reducing spores [cfu/g], C.perfringens [cfu/g] | risk group 2 | |
| 1121056 | Beef, pork, horse | <input type="checkbox"/> Identification of species, Relative amount beef [%], Relative amount pork [%], Relative amount horse [%] | | |
| 1121057 | Porcine and beef DNA in gelatine | <input type="checkbox"/> Identification of the animal species pork, Identification of the animal species beef (pos./neg.) | | |
| 1121096 | Porcine DNA in Candy | <input type="checkbox"/> Identification of the animal species pork (pos./neg.) | | |

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| Art. no. | material description | Parameters [*] | risk group | additional information / packaging unit / price: |
|------------------------------|---|---|---------------------|--|
| Egg products | | | | on request: info@drrr.de |
| 2201037 | Enterobacteriaceae in egg products | <input type="checkbox"/> Enterobacteriaceae [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201056 | Salmonella spp. egg products | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| 2201057 | E.coli egg products | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| Fish & seafood | | | | |
| 2201047 | Yersinia enterocolitica seafood | <input type="checkbox"/> Yersinia enterocolitica (pos./neg.) | risk group 2 | |
| 2201048 | Pathogenic Vibrio spp. seafood | <input type="checkbox"/> Vibrio parahaemolyticus (pos./neg.) | risk group 2 | |
| 2201060 | Salmonella spp. Seafood | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| Infant formula | | | | |
| 2201093 | Enterobacteriaceae infant formula (powder) qualitative | <input type="checkbox"/> Enterobacteriaceae (pos./neg.) | risk group 1 | |
| Food matrices (other) | | | | |
| 2201050 | Salmonella spp. spice powder | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| 2201052 | Listeria convenience products | <input type="checkbox"/> L. monocytogenes qualitative (pos./neg.) | risk group 2 | |
| 2201059 | Salmonella spp. Herbs | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| Animal feed | | | | |
| 2201053 | Clostridia animal feed | <input type="checkbox"/> sulfite-reducing Clostridia (vegetative) [cfu/g], lactobacilli (anaerobic) [cfu/g], anaerobic mesophilic sulfite-reducing spores [cfu/g], anaerobic mesophilic total spores (nonselective) [cfu/g] | risk group 2 | |
| 2201054 | Salmonella spp. in feed stuff | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |
| 2201109 | Listeria spp. in animal feed | <input type="checkbox"/> Listeria spp qualitative (pos./neg.) | risk group 2 | |
| Honey and beeswax | | | | |
| 1121078 | GMOs in honey | <input type="checkbox"/> detection of screening elements P-35S, T-NOS and P-FMV (pos./neg.) | | |

[*] = Sometimes we used more than one method per parameter. The values of the germ contents varies for each material from 10² to 10⁵ KbE/g or KbE/ml and can be asked before order.

| Art. no. | material description | Parameters [*] | risk group | additional information / packaging unit / price: |
|--|--|---|---------------------|--|
| Fruit & vegetables products | | | | on request: info@drrr.de |
| 2201029 | Moulds fruit preparation quantitative | <input type="checkbox"/> moulds [cfu/g] | risk group 1 | |
| 2201030 | Moulds fruit preparation qualitative | <input type="checkbox"/> moulds qualitative (pos./neg.) | risk group 1 | |
| 2201031 | Yeasts fruit preparation quantitative | <input type="checkbox"/> yeasts [cfu/g] | risk group 1 | |
| 2201032 | Yeasts fruit preparation qualitative | <input type="checkbox"/> yeasts qualitative (pos./neg.) | risk group 1 | |
| 2201033 | Listeria vegetables quantitative | <input type="checkbox"/> L. monocytogenes [cfu/g], aerobic total count [cfu/g] | risk group 2 | |
| 2201034 | Listeria vegetables qualitative | <input type="checkbox"/> L. monocytogenes qualitative (pos./neg.) | risk group 2 | |
| 2201067 | Osmophilic yeasts sugar solution | <input type="checkbox"/> osmophilic yeasts [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201068 | Osmophilic moulds sugar solution | <input type="checkbox"/> osmophilic moulds [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201102 | Yeasts dates | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201103 | Moulds dates | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| Nonalcoholic beverages | | | | |
| 2201035 | E.coli fruit juice | <input type="checkbox"/> E.coli [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201058 | Alicyclobacillus spp. fruit juice concentrate & compounds | <input type="checkbox"/> Alicyclobacillus spp. (pos./neg.) | risk group 1 | |
| 2201069 | Yeasts fruit juice concentrate | <input type="checkbox"/> yeasts [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201070 | Moulds fruit juice concentrate | <input type="checkbox"/> moulds [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201071 | Lactic acid bacteria fruit juice | <input type="checkbox"/> lactic acid bacteria (aerobic) [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201072 | Acetic acid bacteria fruit juice concentrate | <input type="checkbox"/> acetic acid bacteria [cfu/g], aerobic total count [cfu/g] | risk group 1 | |
| 2201090 | Spoiling agents in fruit juice concentrate & compounds | <input type="checkbox"/> spoiling agents quantitative [cfu/g], aerobic total count [cfu/g], spoiling agents qualitative | risk group 1 | |

[*] = Sometimes we used more than one method per parameter. The values of the germ contents varies for each material from 10² to 10⁵ KbE/g or KbE/ml and can be asked before order.

| Art. no. | material description | Parameters [*] | risk group | additional information / packaging unit / price: |
|--------------------------------------|--|---|---------------------|--|
| mineral water and table water | | | | on request: info@drrr.de |
| 2221011 | Aerobic total count mineral water and table water | <input type="checkbox"/> aerobic total count 37°C [KbE/ml], aerobic total count 20°C [KbE/ml] | risk group 1 | |
| 2221012 | Streptococci (faecal) mineral water and table water | <input type="checkbox"/> streptococci (faecal) qualitative (pos./neg.) | risk group 2 | |
| 2221013 | E.coli mineral water and table water | <input type="checkbox"/> E.coli qualitative (pos./neg.) | risk group 1 | |
| 2221022 | Coliforme bacteria mineral water and table water | <input type="checkbox"/> Coliforme qualitative (pos./neg.) | risk group 1 | |
| 2221014 | Pseudomonas aeruginosa mineral water and table water | <input type="checkbox"/> Ps.aeruginosa qualitative (pos./neg.) | risk group 2 | |
| 2221015 | Sulfite-reducing, spore-forming anaerobes mineral water | <input type="checkbox"/> sulfite-reducing, spore-forming anaerobes qualitative (pos./neg.) | risk group 2 | |
| Cocoa and chocolate | | | | |
| 2201049 | Salmonella spp. chocolate | <input type="checkbox"/> Salmonella spp. (pos./neg.) | risk group 2 | |

[*] = Sometimes we used more than one method per parameter. The values of the germ contents varies for each material from 10² to 10⁵ KbE/g or KbE/ml and can be asked before order.

order form reference material



Quantity

material type / material description / article no.

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For questions and suggestions do not hesitate to contact the DRRR-team!

+49(0)831/960 878-0

info@DRRR.de

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For reference materials labelled with "risk group 2, or 3" we need a permission or an exemption for working with pathogenic microorganisms of your lab if existing in your country (e.g. "infection protection law (IfSG)" in Germany).**

Please notice that we process orders only at a minimum order value of 50 €.

- An offer with the total costs is needed
- A Purchase order from the purchasing department will follow

Order by e-mail:

info@DRRR.de

Hereby we confirm obligatorily the order for the reference materials

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DRRR-customer number

company

additional line

contact person

street

post code / city

country

email

VAT-ID (EU)

Date:

Deutsches Referenzbüro
 für Ringversuche und Referenzmaterialien GmbH
 Reinhartser Straße 31 | 87437 Kempten
 Tel.: +49 (0)8 31/960 878-0 | Fax: +49 (0)8 31/960 878-99
www.DRRR.de | info@DRRR.de

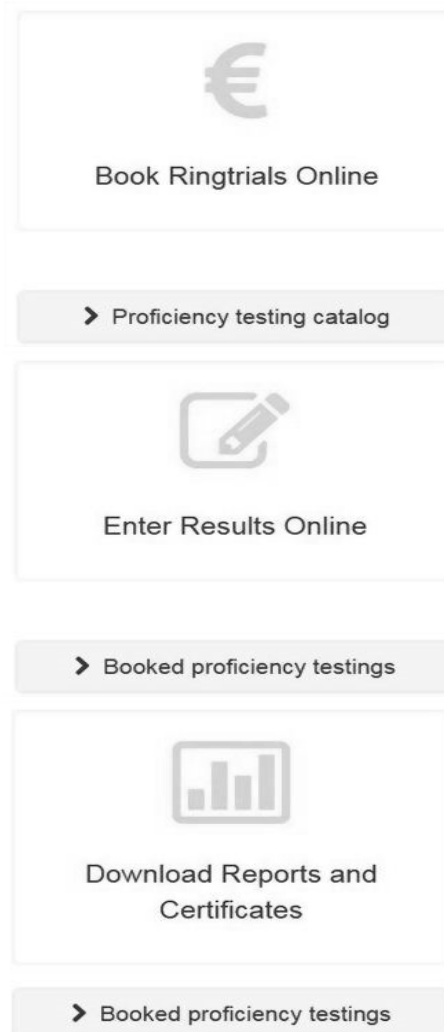
Simply brilliant, your proficiency testing with ODIN (Online Data Information Network).

- Fast and easy online registration / online announcement in our online catalogue
- Direct management and booking of the proficiency testing
- Overview about the registered proficiency testing schemes
- Fast and secure submission of your results via ODIN
- Online access to individual customers reports and certificates
- Supervisor rights available to overview all PTs of a multi-site company
- Saving of costs through booking and submission of your results via ODIN

Secure payment with IRIS (Internet Remuneration Information Service).

- Easy and safe payment by credit card
- Overview about all invoices
- Fast and secure online access

You can also pay your invoice via banktransfer or bank check.

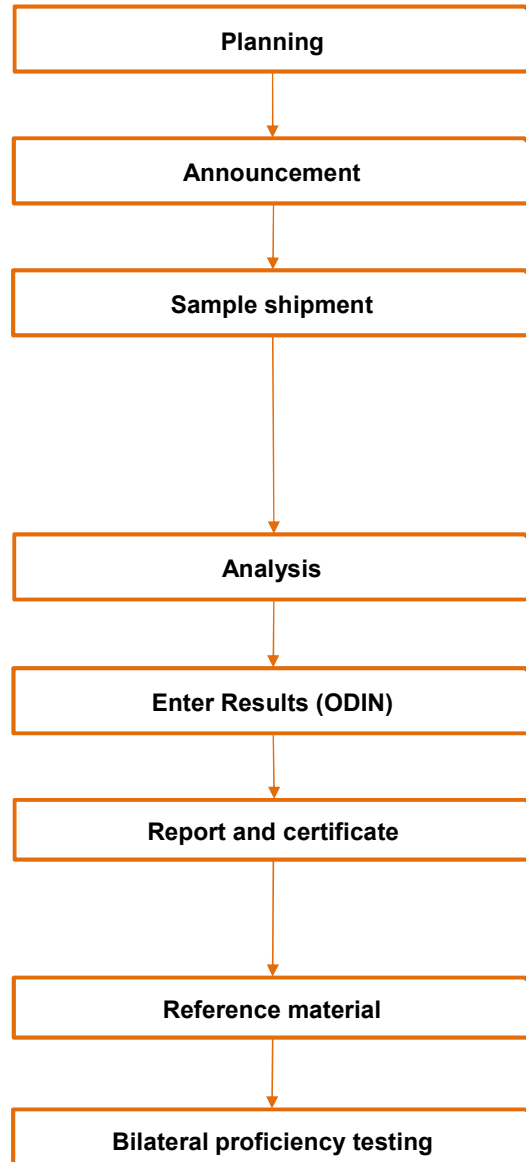


The screenshot displays a user interface with several key features:

- Book Ringtrials Online:** A button featuring a Euro symbol (€).
- Proficiency testing catalog:** A button with a right-pointing arrow and the text "Proficiency testing catalog".
- Enter Results Online:** A button featuring an icon of a pencil writing on a document.
- Booked proficiency testings:** A button with a right-pointing arrow and the text "Booked proficiency testings".
- Download Reports and Certificates:** A button featuring a bar chart icon.
- Booked proficiency testings:** A second button with a right-pointing arrow and the text "Booked proficiency testings".

- A precise planning and organisation of each proficiency testing round
- 2 weeks before we will dispatch the samples you will get an announcement with the proficiency testing details
- According to our requirements, you will receive suitable sample material for the respective proficiency testing scheme.

We reserve the right to have an external subcontractor carry out the sample purchase and any necessary testing.
- After receiving the samples you will have a period of 4 weeks for analysing
- Mail back the results via internet by using our result sheets in an Excel file or fill out our result sheets online in ODIN
- At the latest 3 weeks after the deadline you will get the report (optional by login in ODIN, as hardcopy by regular mail or as pdf-file by e-mail) incl. participation certificate with overview of your lab performance
- After the proficiency testing we can offer you reference materials
- Possibility to perform a bilateral proficiency testing (bPT)



Benefits of proficiency testing

Why take part in proficiency testing?

- Participation in proficiency testing schemes is required by international standards or national facilities, organizations and customers
- Participants can compare, assure and improve their own performance and quality against other laboratories worldwide
- Laboratories can recognize how well they have been completed with the applied method compared to the other laboratories
- Saving on the costs of testing
- Unquestionable lab performance towards customers, authorities and certification authorities
- Saving on the costs of lab development and maintenance
- Saving on the costs of lab development and maintenance
- Saving on production costs by avoiding waste of raw material

Your benefits in DRRR proficiency testing schemes

- Objective and independent impression of your quality and your performance of your routine testing method compared to the other participating laboratories
- Saving the costs, because you have the opportunity to analyze more samples and more parameters in one proficiency testing
- External demonstration of your performance with the results of the proficiency testing
- Build up of your own external quality assurance system with our statistical tools (contains statistical control charts, MS-Excel evaluation files and reference materials). With these tools incorporated your external quality assurance rays unmatched confidence
- Detailed planning and organization of your proficiency testing and an easier, faster and better communication with us



Image source:
iStock.com/3dts

We work according to:

- ISO Guide 31 / 35
- DIN EN ISO 17034
- DIN EN ISO/IEC 17020 / 17025 / 17043
- ISO 13528

Homogenous and stable sample material

Laboratory performance:

by calculation of the following parameters:

- z-score
- z'-score
- CRD-Wert

Calculation of precision data acc. to ISO 5725-2 in many proficiency testing schemes

Statistical models:

Depending on the type of the distribution of the data, different statistic models are used:

- Conventional statistics (all values)
- Conventional statistics (no outliers)
- Robust statistics (Hampel estimator, Q-method)
- Robust statistics (Median, MAD/nIQR)
- Expert laboratory (expert decision)

Selection of statistical method with the χ^2 -fit test

Method-specific evaluation according to the reference method (if available)

Additional extended method evaluation (in case data are available)



z'-score > 2: What to do?

You are not satisfied with your laboratory performance: What can you do?

Due to your showed laboratory performance you have been asked by the accreditation body, the monitoring authority or your customer to initiate measures to improve your laboratory performance.

These measures are often connected with considerable efforts in the laboratory and you only have a short time frame. In many cases the proof of a successful measure processing, by participation in a new proficiency testing round, is only possible in the following year. Until now it does not exist a possibility for a spontaneous performance review to equalize a previous unsatisfactory proficiency testing result.

Your terms and conditions:

Participation in a bPT is open to all laboratories. Prior participation in our regular proficiency tests is not necessary.

The report of this proficiency testing is not older than ten weeks. You register within these ten weeks for the bPT and the performance is confirmed by the DRRR. The testing period is dependent on the technical factors (parameter, matrix etc.) and will be agreed individually*. When this time is over after the sample shipment and you do not have sent us your results in this time, we can not evaluate your results and issue a certificate for you.

(* normally not longer than 1 - 2 weeks)

The bPT is not in the scope of accreditation of the DRRR. The realization of the bPT depends on the availability of the material.

The bilateral proficiency testing (bPT)!

You can book and perform individually and flexibly the bilateral proficiency testing during a determined time period.

You receive a proficiency testing sample for analyzing. You submit the results of the testing. After that you will get your proof of performance as a z'-score calculation in the form of a certificate within 1 - 2 weeks.

The performance evaluation refers to the previous regular proficiency testing, so that you can connect the bPT to the regular proficiency testing round. The used sample material is derived from a previous proficiency testing round and provides the possibility of a comparable performance evaluation with the regular proficiency testing.

Costs bPT

The costs are identical to the costs of the respective proficiency test from our standard program (see ODIN) plus shipping costs.

Alternative you can also order reference material.

We have collected wide experience in building up and operating process orientated quality management systems. Our experience is based on an intensive quality management qualification (DQG –EOQ quality manager). Feedback of our costumers gives us a wide overview about the various requirements that companies have to pass at audit situations. As a qualified and examined auditor (DGQ-EOQ auditor quality, TGA) we are capable to estimate a company from different perspectives if quality management system is fit for audit and following we can show potentials for improvement.

We offer assistance for the following questions:

- building up process orientated quality management
- building up of a secure testing agent system
- assessment of quality systems in preparation for audits
- advice in operating effective quality management systems

With our expertise in interpreting ISO 9001 over IFS to DIN 17025 we serve companies of food economy and laboratories.

On the basis of our international activities we also have experience in building up and implementation of quality management systems in developing countries. We place our services at your disposal for international questions.

Please do not hesitate to contact us.

IR-Seminar

The IR-seminar explains how to analyze different kind of food by IR spectroscopy. Furthermore specific peculiarities for the IR calibration of selected food will be discussed. The specific peculiarities of the calibration will be explained intensify. How to calibrate? When you have to update the calibration? What is the cause of measurement problems?

The seminar will be complemented by theoretical exercises on IR spectroscopy. In the practical exercise calibration data sets will be tested for suitability and critical data sets will be identified.

Sensory seminar

The importance of the sensory in the food stuff industry will be explained and clarified in practice. The current state of new tastes is presented. Furthermore the participant will be enabling to apply the sensory testing methods. The use of sensory methods will be explained and on the basis of various sensory materials implemented.

The sensory measurement uncertainty of each participant will be determined at a practical example.

User-Workshop

Typical questions in the chemical and microbiological analysis of food, especially dairy products are presented and possible solutions will be demonstrated.

Furthermore efficient ways to increase the laboratory quality will be presented. The seminar is accompanied by the practical experience of users.

A lot of space for the exchanging of knowledge and experience is provided at the User-Workshop. Therefore some experts are available as contact persons.

Statistics seminar for beginners

This seminar presents the Binomial-, Poisson- and Normal distribution and the application of them. Problem cases and the classic misinterpretation due to a false outlier treatment by the application of the Normal distribution are shown.

The seminar is complemented by practical exercises with the notebook.

Statistics seminar for advanced users

This seminar presents the Shapiro-Wilk-Test, q_{i^2} -adaptation test, Median and MAD (Median absolute deviation) and their application. Furthermore the participants will be informed about the robust standard deviation after Q-method and the robust average after Hampel.

The seminar is complemented by practical exercises with the notebook.

Implementation of DIN EN ISO/IEC 17025 in food laboratories

The participants will learn all items to implement a successful internal audit. Furthermore typical errors of the implementation of the audit will be targeted and avoidance strategies are communicated. The reliable identification of the deviation in audits and their successful processing in the form of measures will be trained.

You will benefit of the extensive experience of the DRRR, because the DRRR go through the audit situation in a perspective of 360 ° as an auditor, as an audited person and as a neutral expert.

Inhouse-Training

We consider lectures, training and seminars as an important duty. Not primary concerning commercial possibilities but by reason that the knowledge transfer is the most important item in every department of our society.

- Seminar and training (one-day) of handling and implementation of proficiency testing
- Seminar and training (one-day) of operating control charts
- Seminar and training of sensory (customised product sensory)

For special requirements we also offer customised training programmes.

For questions about contents and conditions do not hesitate to contact us.

Sales terms and delivery conditions

Terms of payment

Our prices are net prices (plus 19% value added tax). Customers from European countries can provide us with their EU-VAT-Identification number, then they will be exempt from German value added tax.

Terms of payment: 8 days net, without deduction

Fees for specially required customs documents such as import permits or similar will be invoiced according to time and effort.

Our bank details:

Raiffeisenbank in Allgäuer Land / bank code 733 692 64

Account 102350 / IBAN DE 94733692640000102350

BIC code: GENO DEF1DTA

Sales tax ID no. DE254613132

tax number 127/124/32207

Terms of delivery

Shipping costs for reference materials and proficiency tests will be invoiced according to time and effort. All samples and packaging materials are the property of the DRRR. Samples that are used for non-destructive testing and are therefore not subject to destruction in the course of the proficiency test can be reclaimed by the DRRR upon request. The DRRR shall bear the shipping costs for the return transport if the materials are reclaimed.

Proficiency tests or reference materials marked "frozen" are shipped with our ADR safety tested frozen packaging system. A packaging fee is charged for the polystyrene box including cooling accumulators and air bubble film as well as the protective outer packaging. Frozen materials are shipped by express service. With the delivery of reference materials, you will receive a quality certificate with the details of the respective reference values as well as associated uncertainties.

Terms of delivery (risk group 1, 2 and 3)

Proficiency tests or reference materials marked with "Risk Group 1" are not subject to any participation restrictions according to § 44 IfSG (Infektionsschutzgesetz).

For proficiency tests or reference materials marked with "risk group 2, or risk group 3**", we need a permission from your laboratory according to § 44 IfSG (Infektionsschutzgesetz) or similar. Please enclose a copy of the permission with your registration or order.

Our general terms and conditions (Allgemeine Geschäftsbedingungen) are valid!

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General terms and conditions

The German reference office for proficiency testing and reference materials GmbH (hereinafter referred to as DRRR) for freely agreed services, in particular testing, training and expert activities as well as reference materials.

§ 1 General terms and conditions

The client acknowledges the General Terms and Conditions and price lists valid at the time of placing the order. Deviating terms and conditions of individual clients cannot be accepted.

Collateral agreements, promises and other declarations by the employees of the DRRR are only binding if they are expressly confirmed in writing by the DRRR. This shall also apply to amendments to this clause.

If individual regulations within this contract or its components are ineffective, this does not affect the validity of the remaining regulations.

The contracting parties shall have a duty, acting in accordance with the principles of good faith, to replace any invalid provision by one which is valid and which produces the same economic outcome as that intended by the invalid provision and providing that such replacement does not result in any change to the content of the contract; the same shall also apply analogously to any matter which requires regulation but for which no provision is made in these Terms and Conditions.

§ 2 Execution of the order

The orders accepted by the DRRR shall be carried out or expert opinions shall be prepared in accordance with the recognized rules of technology and – unless otherwise agreed in writing – in the manner customary at the DRRR. No responsibility shall be assumed for the correctness of the safety programs or safety regulations on which the tests are based, unless expressly agreed otherwise in writing.

The scope of the DRRR's work shall be specified in writing when the order is placed. If the proper execution of the order results in changes or extensions to the specified scope of the order, such changes or extensions shall be agreed in writing prior to execution. If the Customer can no longer be reasonably expected to adhere to the contract with regard to the changes or extensions, the Customer shall in this case be entitled to withdraw from the contract. However, according to § 649 BGB, the client must pay the agreed remuneration or, in the absence of an agreement, an appropriate remuneration.

The contractual services of the DRRR are deemed to have been rendered upon preparation of the respective final reports or expert reports.

A seminar registration can be cancelled free of charge for up to 6 weeks, after which the customer will be invoiced for the costs of the participants depending on the time and effort involved.

The following cancellation conditions apply to the cancellation of a proficiency testing:

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| Cancellation notification period: | Permanent registration (D) |
| | single (one-time) registration € |
| up to 3 months before the proficiency testing | no costs (D) |
| | 50,00 € € |
| 3 months before the proficiency testing start | 50,00 € (D) |
| | half proficiency testing price € |
| sample shipment – deadline of the results | complete price of the proficiency testing and any further incurred costs (D & E) |

§ 3 Deadlines

The order deadlines specified by the DRRR shall not be binding unless their binding nature has been expressly agreed in written form.

§ 4 Warranty and liability

The integrity of the sample material to a defined condition is only guaranteed until the first border crossing in the case of foreign shipments. Safety note: When sending materials of risk group 2, the DRRR must receive a letter from the recipient stating that the recipient is authorized to handle hazardous materials (e.g. pathogenic germs).

The DRRR's warranty only covers the services expressly commissioned to it pursuant to Section 2.

No warranty is thereby assumed for the correctness and functioning of the relevant overall system, measuring instruments or materials to which the examined or tested samples belong; in particular, the DRRR bears no responsibility for packaging, material selection and construction of the examined systems, measuring instruments or assemblies, unless these issues are expressly the subject of the order. Even in the latter case, the warranty obligation and legal responsibility of the manufacturer are neither limited nor assumed.

The warranty obligation of the DRRR is limited to the rectification of an error or defect or, in the absence of a warranted characteristic, to the achievement of this characteristic within a reasonable period of time. If the rectification or creation of the characteristic fails, i.e. if it becomes impossible or unreasonable for the Customer or is refused or unduly delayed by the DRRR, the Customer shall be entitled to demand a reduction in the remuneration or rescission of the contract, at its discretion.

The DRRR shall not be liable for any work performed by the Customer in the event of incorrect proficiency tests or reference materials.

The DRRR only assumes liability for certain properties, in particular for the fact that the service is suitable for the purposes of the Customer, if a corresponding assurance of the properties in question has been given. Any liability for consequential damages from positive breach of contract due to warranted characteristics is excluded, unless the warranty was intended to protect against such consequential damages. Claims for damages of the client from §§ 463, 635 BGB due to the lack of assured characteristics remain unaffected.

If an error or defect that does not represent the absence of a warranted characteristic is due to a circumstance for which the DRRR is responsible, the DRRR shall only be liable for any damage incurred by the Customer as a result thereof per order up to a maximum amount that corresponds to the value of the order agreed in accordance with Section 2.

The materials may only be used for the corresponding scientific purpose by trained qualified personnel. The DRRR is in no case responsible and liable for used, unused or unusable samples.

The samples are intended for analytical purposes only. The DRRR assumes no liability if the samples are not used for the intended analytical purposes.

All materials are definitely not suitable for human consumption unless they are sensory materials. Oral ingestion of materials not intended for sensory purposes can be harmful to health.

In the case of sensory materials, it is the responsibility of the test persons themselves to check whether they can test the materials with regard to allergies. The ingredients of the sensory materials are declared.

All samples and packaging materials are the property of the DRRR. Samples that are used for non-destructive testing and are therefore not subject to destruction in the course of the interlaboratory comparison can be reclaimed by the DRRR upon request. The DRRR will bear the shipping costs for the return transport, if the materials are reclaimed.

The analytical properties of the material can only be guaranteed if the transport, storage and use conditions specified by the DRRR are observed.

For frozen samples, the DRRR only guarantees that the samples will be treated in accordance with the material properties stated in the data sheet. For frozen samples delivered to countries outside the EU, we can only guarantee the sample properties up to the first customs clearance point at the respective EU border.

§ 5 Exclusion of further liability and claims

The risk (transport and remuneration risk) shall pass to the Customer as soon as the goods have left the DRRR, regardless of whether the goods are transported by the Customer's own or third-party means of transport.

Claims for damages by the client are excluded. This does not apply to intent, gross negligence, breach of essential contractual obligations of the DRRR or the lack of properties guaranteed in writing.

All further claims of the client for direct and indirect damage – for whatever legal reason – in particular claims for damages due to positive breach of contract or from tort and for compensation for damage that did not occur on the object of the order itself are excluded.

Irrespective of this, the client is obliged to take out the usual insurance against direct and indirect damage.

§ 6 Remuneration and payment terms

Unless otherwise stated, the prices are in euros and do not include value added tax. This will be invoiced separately at the currently applicable rate in accordance with the applicable tax regulations.

The goods remain the property of DRRR until they have been paid for in full by the customer.

The fees according to the DRRR's currently valid List of Services shall apply to the calculation of the services unless a fixed price or another basis of assessment has been expressly agreed in writing. In the absence of a valid specification of services, individual contractual arrangements shall be made in each case.

Advances on costs can be requested. Partial invoices can also be issued in accordance with the services rendered. Partial invoices need not be marked as such. The receipt of an invoice does not mean that the DRRR has fully invoiced the order.

The fees are due for payment immediately after invoicing, at the latest by the date printed on the invoice (8 days net, without deduction).

Unless another arrangement has been made. If payment is made at a later date, default interest of 2% above EURIBOR will be charged on the outstanding invoice amount for the period between the due date and receipt of payment.

Objections to the invoices of the DRRR must be notified in writing within a preclusive period of 14 days after receipt of the invoice, stating reasons.

§ 7 Confidentiality and copyright

The DRRR reserves the copyrights to the expert opinions, test results, calculations, etc. prepared by it.

The DRRR and its employees may not unauthorizedly disclose or exploit business and operating relationships that come to their knowledge in the course of their work.

The DRRR may take copies for its files of written documents that have been made available to the DRRR for inspection and that are of importance for the performance of the assignment.

If the proficiency test report and the laboratory code are sent by e-mail, no guarantee can be given that confidentiality will be ensured.

§ 8 Place of jurisdiction, place of performance, applicable law

The place of jurisdiction for the assertion of claims for both parties to the contract is Kempten, provided that the conditions according to § 38 of the German Code of Civil Procedure are met. This applies in particular to dunning proceedings.

The place of performance for all obligations arising from the contract is Kempten, the contractor's registered office.

The contractual relationship and all legal relationships are subject exclusively to the law of the Federal Republic of Germany applicable between domestic contracting parties, excluding the Uniform Law on the Sale of Goods and the United Nations Convention on Contracts for the International Sale of Goods.

§ 9 Guarantee of services and goods from cooperation partners

For reference materials sold on behalf of our cooperation partners, the following conditions apply with regard to liability and warranty:

The liability of our cooperation partners, their legal representatives and vicarious agents is limited to cases of intent, gross negligence, absence of a warranted characteristic and breach of an obligation, the non-compliance of which would endanger the purpose of the contract. The liability for proven damages due to grossly negligent conduct is limited to the amount of the contractual remuneration; no liability is assumed for consequential damages. Liability is limited to the use of the reference materials for the purposes described in the respective certificate.

Our cooperation partners guarantee the application of scientific diligence as well as compliance with the recognized rules of technology.

Our cooperation partners are entitled to rectify any defects that occur. If the rectification of defects fails, the client is entitled to demand a reduction of the remuneration or cancellation of the contract at his discretion. Further warranty claims are excluded.

The warranty is limited to the stated expiration date of the reference materials.

This applies to: ieLab, TGZ AQS Baden-Württemberg