

Beverages, mineral - and table water

Proficiency testing 2027

Accreditation ISO/IEC 17043 (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 [5494.01]. Whether a proficiency test is covered or not covered by the scope of accreditation by A2LA can be viewed in our online portal (ODIN).

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.



Accreditation DIN EN ISO/IEC 17043 (DAkkS)

The DRRR is an accredited proficiency testing provider by DAkkS according to DIN EN ISO/IEC 17043:2023. 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).

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Your benefits - DRRR Programme

Our proficiency testing covers a very wide range of different tests and analyses (chemical-physical and immunological, molecular biological & microbiological) in the field of beverages and mineral water and table water. This means you can benefit from our high quality standards in all important test areas:

In 2027, we offer over 30 proficiency testing programmes in the above-mentioned areas.

By participating in proficiency testing, you can benefit from an objective and independent comparison of your quality and performance in the laboratory routine. Participation in DRRR proficiency testing offers you a number of advantages:

- Participation in proficiency testing is required by various institutions
- Participants can compare, secure and improve their own performance/quality
- Comparison of the method used with those of other laboratories
- Proof of reliable laboratory performance vis-à-vis customers and certification bodies
- Cost savings in laboratory development and maintenance
- Saving of labour time in the laboratory and many other advantages



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Registration/information

Simply brilliant, your proficiency testing with ODIN.

Convenient proficiency testing participation with ODIN easy, safe and clearly

- Direct booking of proficiency testing schemes in our online catalogue
- Overview about the registered proficiency testing schemes
- Fast and secure submission of your results via ODIN
- Online access to individual customers reports and certificates

For questions and suggestions do not hesitate to contact us!

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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
2011521	Mineral oil in coffee and tea	☐ MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg] (all quantitative)	Oct-27	
Nonalcoholic beverages				
2011364	Fruit juice	☐ brix value [°brix], relative density (20 °C/20 °C) [-], pH value [-], total acid (pH 8.1) calculated as citric acid (anhydrous) [g/l], glucose (anhydrous) [g/l], fructose (anhydrous) [g/l], sucrose (anhydrous) [g/l], L-malic acid [g/l], L-ascorbic acid [mg/l], total lactic acid [mg/l], formol number [ml 0.1 N NaOH/100ml], absorption of light at a wavelength of 430 nm [-], absorption of light at a wavelength of 520 nm [-] (all quantitative)	Nov-27	
2010392	Coffee	☐ 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-27	
2010915	Green coffee	☐ percent mass loss [%] (all quantitative)	May-27	
2010394	Tea	☐ 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-27	
2010396	Energy drink	☐ pH value [-], taurine [mg/l], caffeine [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 [-], CO2 content [g/l], dissolved oxygen [ppm], turbidity [NTU] (all quantitative)	Oct-27	
2010021	Vitamin solution	☐ 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], total ascorbic acid (vitamin C) [mg/100 ml], dehydroascorbic acid [mg/100 ml] (all quantitative)	May-27	
2010402	Carrot juice	☐ 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-27	
2010600	Fruit juice concentrate	☐ 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], total lactic acid [g/kg], L-ascorbic acid [mg/100 g], dehydroascorbic acid [mg/100 g], total ascorbic acid (vitamin C) [mg/100 g], hesperidin [mg/kg], glucose (anhydrous) [g/kg], fructose (anhydrous) [g/kg], sucrose (anhydrous) [g/kg], total sugar (anhydrous) [g/kg], potassium (K) [mg/kg], calcium (Ca) [mg/kg], magnesium (Mg) [mg/kg], sodium (Na) [mg/kg] (all quantitative)	May-27	
2011020	Apple juice	☐ patulin (CAS 149-29-1) [µg/l] (all quantitative)	Jun-27	
2010617	Carbonated soft drinks - quinine	☐ quinine (CAS 130-95-0) [mg/l] (all quantitative)	May-27	
2010055	Grape juice	☐ sulphur dioxide (SO2) [mg/l] (all quantitative)	Jun-27	
2010127	Currant juice	☐ 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-27	
2010154	Tomato juice	☐ total ergosterol [mg/l] (all quantitative)	Nov-27	
2010359	Sugar substitutes in food	☐ 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-27	
2010943	Solvent residues in food	☐ 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], isopropyl (CAS 67-63-0) [mg/kg], benzene (CAS 71-43-2) [mg/kg] (all quantitative)	Dec-27	
2011279	Colourants in food	☐ identification of various food colourants (qual.), quantification of the identified food colourants [mg/l] (quant.)	Jul-27	
Alcoholic beverages				
2010133	Beer	☐ 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)	Dec-27	

[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 - immunological, molecular biological & microbiological

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	☐ aerobic total count 37°C [KbE/ml], aerobic total count 20°C [KbE/ml] (all quantitative)	risk group 1	Apr-27	
2010676	Detection fecal streptococci in mineral- and table water	☐ streptococci (faecal) qualitative [-] (all qualitative)	risk group 1	Oct-27	
2010680	Detection Ps. aeruginosa in mineral- and table water	☐ Ps.aeruginosa qualitative [-] (all qualitative)	risk group 2	Oct-27	
2010952	Sulfite-reducing, spore-forming anaerobes mineral water	☐ sulfite-reducing, spore-forming anaerobes qualitative [-] (all qualitative)	risk group 2	Aug-27	
2010134	Detection coliform bacteria in mineral- and table water	☐ Coliforms qualitative [-] (all qualitative)	risk group 1	Oct-27	
2010138	Detection E. coli in mineral- and table water	☐ E.coli qualitative [-] (all qualitative)	risk group 1	Oct-27	
Nonalcoholic beverages - NEW!					
2011456	Identification of spoiling organism in fruit juice	☐ identification of germs [genus] (all qualitative)	risk group 1	Mar-27	
Nonalcoholic beverages					
2010097	Enumeration of E. coli in fruit juice	☐ E.coli [cfu/g], aerobic total count [cfu/g] (all quantitative)	risk group 1	Apr-27	
2010199	Spoiling organisms in fruit juice concentrate & compounds 1	☐ spoiling organism quantitative [cfu/g] (quant.), aerobic total count [cfu/g] (quant.), spoiling organism qualitative [-] (qual.)	risk group 1	Apr-27	
2010491	Spoiling organisms in fruit juice concentrate & compounds 2	☐ spoiling organism quantitative [cfu/g] (quant.), aerobic total count [cfu/g] (quant.), spoiling organism qualitative [-] (qual.)	risk group 1	Nov-27	
2010493	Alicyclobacillus spp. fruit juice concentrate	☐ Alicyclobacillus spp. [-] (all qualitative)	risk group 1	Oct-27	
2010592	Enumeration of yeasts in fruit juice concentrate	☐ yeasts [cfu/g], aerobic total count [cfu/g] (all quantitative)	risk group 1	Apr-27	
2010594	Enumeration of moulds in fruit juice concentrate	☐ moulds [cfu/g], aerobic total count [cfu/g] (all quantitative)	risk group 1	Apr-27	
2010596	Enumeration of lactic acid bacteria in fruit juice	☐ lactic acid bacteria (aerobic) [cfu/g], aerobic total count [cfu/g] (all quantitative)	risk group 1	Apr-27	
Alcoholic beverages					
2011345	Enumeration & identification of beer specific microorganisms	☐ yeasts (quant.), lactic acid bacteria (aerobic) (quant.), aerobic total count (quant.), identification of germs (qual.)	risk group 1	Aug-27	
2010275	Detection of Dekkera bruxellensis in wine	☐ Dekkera bruxellensis qualitative (all qualitative)	risk group 1	Aug-27	
2011142	Detection of Dekkera bruxellensis in beer	☐ Dekkera bruxellensis qualitative (all qualitative)	risk group 1	Aug-27	

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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!

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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).**

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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 cancelation
- ☐ 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: _____

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