Organoleptic Proficiency testing 2026



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).

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 benefits - DRRR Programme

Our proficiency testing covers a very wide range of different tests and analyses in the field of organoleptic. This means you can benefit from our high quality standards in all important test areas:

In 2026, we offer over 20 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

BEST BEST

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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!

DRRR GmbH

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Data
Information
Network

Proficiency testing - organoleptic



Art. no.	Proficiency testing type [A]	Parameters [*]	Period	To view pricing information:			
Nonalcoholic beverages							
3010000	Water (ranking test, basic tastes) 1	organoleptic testing - basic taste (2 basic tastes)	Feb-26				
3010028	Water (ranking test, basic tastes) 2	organoleptic testing - basic taste (2 basic tastes)	Jun-26				
3010030	Water (ranking test, basic tastes) 3	organoleptic testing - basic taste (2 basic tastes)	Nov-26				
3010006	Water (triangle test, basic taste)	organoleptic testing - triangle test basic taste	Jul-26				
3010055	Fruit juice (threshold value examination, flavour taint)	threshold value	Dec-26				
3010032	Fruit juice (triangle test, flavour taint)	organoleptic testing - triangle test flavour	Sep-26				
3010008	Drinking water (TON, TFN) (minimum number of participants: 3 assessors)	threshold odour number (TON), threshold flavour number (TFN)	Mar-26				
3010010	Apple juice (triangle test, basic taste)	organoleptic testing - triangle test basic taste	Jun-26				
3010016	Coffee infusion (triangle test, flavour taint)	organoleptic testing - triangle test flavour	Jul-26				
3010029	Plant drink (triangle test, flavour taint)	organoleptic testing - triangle test flavour	May-26				
Alcoholic beverages							
3010020	Beer (triangle test, Diacetyl)	organoleptic testing - diacetyl	Oct-26				
Meat products							
3010018	Sausage (simple descriptive testing)	Visual (Appearance), Olfactory (Smell/Odour), Gustatory (Taste/Flavour), Texture/Consistency/Mouthfeel	Jul-26				
Animal feed - NEW!							
3010033	Animal feed (simple descriptive testing)	Visual (Appearance), Olfactory (Smell/Odour), Texture	Sep-26				
	possible basic tastes	sweet, sour, bitter, salty					
	possible flavours (except flavour taint)	strawberry, cherry, vanilla, peach, lemon					
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[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 - organoleptic



Art. no.	Proficiency testing type [A]	Parameters [*]	Period	To view pricing information:	
Food		Login or register			
3010049	Chocolate (simple descriptive testing)	Visual (Appearance), Olfactory (Smell/Odour), Gustatory (Taste/Flavour), Texture/Consistency/Mouthfeel	May-26		
3010051	Chocolate (profile testing)	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-26		
3010004	Tuna (triangle test)	organoleptic testing - triangle test	Jun-26		
3010054	Texture test (triangle test)	organoleptic testing - triangle test	Apr-26		
3010007	Colour check (triangle test)	organoleptic testing - triangle test	Apr-26		
Milk products (other)					
3010037	Yoghurt (ranking test, basic tastes)	organoleptic testing - basic taste (2 basic tastes)	Nov-26		
3010039	Yoghurt (triangle test, basic taste)	organoleptic testing - triangle test basic taste	Nov-26		
3010041	Yoghurt (ranking test, flavours)	organoleptic testing - flavour (2 flavours)	Nov-26		
3010043	Yoghurt (triangle test, flavour)	organoleptic testing - triangle test flavour	Nov-26		
3010013	Milk (triangle test, flavour taint)	organoleptic testing - triangle test flavour	Apr-26		
	possible basic tastes	sweet, sour, bitter, salty			
	possible flavours (except flavour taint)	strawberry, cherry, vanilla, peach, lemon			

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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			
		© DRRR rev.: 30.10.2025 (changes reserved)			
pathogenic microorganisms of your la In very rare individual cases an accredited proficie technical or organizational reasons. In these rare	led with "risk group 2, or 3**" we need a permission or an exemption for ab if existing in your country (e.g. "infection protection law (IfSG)" in Geometric testing round will not be carried out within the scope of accreditation due to cases the DRRR will inform the participants before the start of the proficiency testediately free cancellation for the participants is possible until the date of the samp. 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	rmany).			
Order by e-mail: Hereby we confirm obligatorily the participation in	info@DRRR.de 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)			
ate:					
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