

Accreditation



The Deutsche Akkreditierungsstelle attests with this **Accreditation Certificate** that the testing laboratory

EUROFINS Analytik GmbH
Neuländer Kamp 1, 21079 Hamburg

meets the requirements according to DIN EN ISO/IEC 17025:2018 for the conformity assessment activities listed in the annex to this certificate. This includes additional existing legal and normative requirements for the testing laboratory, including those in relevant sectoral schemes, provided they are explicitly confirmed in the annex to this certificate.

The management system requirements of DIN EN ISO/IEC 17025 are written in the language relevant to the operations of testing laboratories and confirm generally with the principles of DIN EN ISO 9001.

This accreditation was issued in accordance with Art. 5 Para. 1 Sentence 2 of Regulation (EC) 765/2008, after an accreditation procedure was carried out in compliance with the minimum requirements of DIN EN ISO/IEC 17011 and on the basis of a review and decision of the appointed accreditation committees.

This accreditation certificate only applies in connection with the notices of 18.12.2024 with accreditation number D-PL-14251-01.

It consists of this cover sheet, the reverse side of the cover sheet and the following annex with a total of 14 pages.

Registration number of the accreditation certificate: **D-PL-14251-01-00**

Berlin, 18.12.2024

Barbara Tyralla
Head of Technical Unit

Translation issued:
26.02.2025



Barbara Tyralla
Head of Technical Unit

The certificate together with the annex reflects the status as indicated by the date of issue. The current status of any given scope of accreditation can be found in the directory of accredited bodies maintained by Deutsche Akkreditierungsstelle GmbH (www.dakks.de).

This document is a translation. The definitive version is the original German accreditation certificate.

See notes overleaf

Deutsche Akkreditierungsstelle GmbH

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10117 Berlin

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60327 Frankfurt am Main

Office Braunschweig
Bundesallee 100
38116 Braunschweig

The Deutsche Akkreditierungsstelle GmbH (DAkkS) is the entrusted national accreditation body of the Federal Republic of Germany according to § 8 section 1 AkkStelleG in conjunction with § 1 section 1 AkkStelleGBV. DAkkS is designated as the national accreditation authority by Germany according to Art. 4 Para. 4 of Regulation (EC) 765/2008 and clause 4.7 of DIN EN ISO/IEC 17000.

Pursuant to Art. 11 section 2 of Regulation (EC) 765/2008, the accreditation certificate shall be recognised as equivalent by the national authorities within the scope of this Regulation as well as by the WTO member states that have committed themselves in bilateral or multilateral mutual agreements to recognise the certificates of accreditation bodies that are members of ILAC or IAF as equivalent.

DAkkS is a signatory to the multilateral agreements for mutual recognition of the European co-operation for Accreditation (EA), International Accreditation Forum (IAF) and International Laboratory Accreditation Co-operation (ILAC).

The up-to-date state of membership can be retrieved from the following websites:

EA: www.european-accreditation.org

ILAC: www.ilac.org

IAF: www.iaf.nu

Deutsche Akkreditierungsstelle

Annex to the accreditation certificate D-PL-14251-01-00 according to DIN EN ISO/IEC 17025:2018

Valid from: 18.12.2024

Date of issue: 18.12.2024

Holder of accreditation certificate:

EUROFINS Analytik GmbH
Neuländer Kamp 1, 21079 Hamburg

with the location

EUROFINS Analytik GmbH
Neuländer Kamp 1, 21079 Hamburg

The testing laboratory meets the requirements according to DIN EN ISO/IEC 17025:2018 to perform the conformity assessment activities listed in this annex. The testing laboratory complies with additional legal and normative requirements, including those in relevant sectoral programs, where applicable, provided these are explicitly confirmed below.

The requirements for the management system in DIN EN ISO/IEC 17025 are written in a language relevant to testing laboratories and are generally in accordance with the principles of DIN EN ISO 9001.

This certificate annex is only valid together with the written accreditation certificate and reflects the status as indicated by the date of issue. The current status of any given scope of accreditation can be found in the directory of accredited bodies maintained by Deutsche Akkreditierungsstelle GmbH at <https://www.dakks.de>.

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Abbreviations used: see last page

Annex to the accreditation certificate D-PL-14251-01-00

Tests in the fields:

Physical, physico-chemical, chemical, sensory, molecular biological, immunological and visual analysis of foodstuffs

Physical, physico-chemical and chemical analysis of feedstuffs

Selected physical, physico-chemical, chemical, molecular biological and immunological analysis of fitment and utensils in food areas

Sensory and visual analysis of commodity goods

Flexible scope of accreditation:

The testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS, to use standards or equivalent testing methods listed here with different issue dates. (Flexible scope of accreditation according to Category A).

Within the marked testing fields, the testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS

[Flex B] the free choice of standard or equivalent testing methods.

[Flex C] the modification, development and refinement of testing methods.

The test methods listed are given by way of example. The testing laboratory maintains a current list of all testing methods within the flexible scope of accreditation. The list is publicly available on the website of the testing laboratory.

1 Physical, physico-chemical and chemical analysis of foodstuffs and feedstuffs

1.1 Sample pretreatment, preparation and processing of foodstuffs and feedstuffs

1.1.1 Mechanical sample preparation for physical, physico-chemical and chemical analyses of foodstuffs and feedstuffs [Flex C]

ASU L 53.00-7 2019-07	Analysis of foodstuffs – Spices and condiments – Preparation of a ground sample for analysis
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ANA-MA 3.2.2-02/01 2019-11	Central sample grinding
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1.1.2 Transesterification of fats for gas chromatographic analysis of foodstuffs and feedstuffs [Flex B]

DGF C-VI 11a 2016	Fatty acid methyl ester (boron trifluoride method)
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DGF C-VI 11d	Fatty acid methyl ester (alkaline transesterification)
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2019

1.1.3 Extraction for chemical, chemico-physical and physical analysis of foodstuffs and feedstuffs [Flex C]

DGF K-III 1
2011 Isolation of the fat phase from foodstuffs
(Modification: *Also for feedstuffs*)

PV 1659
2023-10 Isolation of free fat from foodstuffs using automated solvent
extraction (CEM EDGE)

1.2 Determination of ingredients and additives in foodstuffs and feedstuffs using high-performance liquid chromatography (HPLC) with conventional detectors (RI, ELSD, UV/VIS, FLD) [Flex C]

ISO 29841
2009-03 Vegetable fats and oils – Determination of the degradation
products of chlorophyll a and a' (pheophytin a, a' and
pyropheophytin)

DIN 10767
2015-08 Analysis of coffee and coffee products – Determination of
chlorogenic acids content in roasted coffee and soluble coffee
(Modification: *Adjustment of chromatographic conditions*)

ASU L 45.00-1
1999-11 Analysis of foodstuffs – Determination of theobromine and
caffeine in cocoa
(Modification: *Adjustment of chromatographic conditions*)

ASU L 46.00-3
2013-08 Analysis of foodstuffs – Analysis of coffee and coffee products –
Determination of caffeine content using HPLC reference method
(Modification: *Application also to alcoholic beverages, adjustment
of chromatographic conditions*)

AOAC 983.15
1994 Phenolic antioxidants in oils, fats and butter
(Modification: *Detection by DAD using other wavelengths,
calculation using internal standard as well as recovery rate*)

PV 1572
2020-10 Determination of BHA in feedstuff premixes with a fat content
< 10% by HPLC-DAD

Valid from: 18.12.2024
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1.3 Determination of ingredients and additives in foodstuffs using high-performance liquid chromatography (HPLC) with mass-selective detectors (MS/MS) [Flex C]

ASU L 00.00-134 2010-09	Analysis of foodstuffs – Determination of coumarin in foodstuffs containing cinnamon by HPLC-DAD or HPLC-MS/MS (Restriction: <i>Here by HPLC-MS/MS</i>)
PV 1300 2017-03	Determination of acesulfame K, aspartame, cyclamate, saccharin and sucralose in foodstuffs using HPLC-MS/MS
PV 1364 2015-02	Determination of steviol glycosides as steviol equivalents in sugary foodstuffs by LC-MS/MS

1.4 Determination of ingredients and additives in foodstuffs and feedstuffs using gas chromatography (GC) with conventional detectors (FID) [Flex B]

ASU L 13.3.06-1 2010-01	Analysis of foodstuffs – Detection of cocoa butter equivalents in cocoa butter by high-resolution capillary gas chromatography (HR-GC) (Modification: <i>Automated sample preparation, adjustment of chromatographic conditions</i>)
ASU L 13.3.06-2 2010-01	Analysis of foodstuffs – Quantification of cocoa butter equivalents in cocoa butter by high-resolution capillary gas chromatography (HR-GC) (Modification: <i>Automated sample preparation, adjustment of chromatographic conditions</i>)
DGF C-VI 14 2008	Gas chromatography of triacylglycerols (Modification: <i>Technical adaptation of devices for online derivatisation, adjustment of chromatographic conditions</i>)
COI/T.20/Doc.No.32 2013-11	Determination of composition of triacylglycerols and composition and content of di-acylglycerols by capillary gas chromatography, in vegetable oils

1.5 Determination of ingredients in foodstuffs and feedstuffs using coupled liquid and gas chromatography with conventional detector (FID) [Flex C]

PV 1376 2023-07	Determination of individual and total sterols in fats and oils by LC-GC-FID
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PV 1416
2017-03 Determination of fatty acid ethyl esters and fatty acid methyl esters and of waxes in vegetable fats and oils by LC-GC-FID

1.6 Determination of ingredients and additives in foodstuffs and feedstuffs by gravimetry [Flex B]

DIN EN ISO 663
2017-05 Animal and vegetable fats and oils – Determination of insoluble impurities content

DGF C-III 3b
2013 Polar fractions – Determination in fats and oils

UNECE DDP-27
2013 Brazil nut kernels

1.7 Determination of ingredients and additives and of characteristics in foodstuffs by titrimetry [Flex B]

ASU L 00.00-46/1
1999-11 Analysis of foodstuffs – Determination of sulphite in foodstuffs – Part 1: Optimised Monier-Williams method
(Modification: *Potentiometric identification*)

ASU L 13.00-40
2012-01 Analysis of foodstuffs – Determination of peroxide number in animal and vegetable fats and oils – Potentiometric endpoint determination

ASU L 26.11.03-4
1983-05 Determination of total acidity of tomato purée (potentiometric method)
(Modification: *Application also to other low-fat and sugary foodstuffs*)

1.8 Determination of water activity in foodstuffs and feedstuffs by hygrometry

Nordic Committee on Food
Analysis No. 168
2001 Water activity – Instrumental determination with the Novasina electronic hygrometer and the Aqua Lab dew point meter

PV 1632
2022-02 Hygrometric determination of water activity in feedstuffs

Valid from: 18.12.2024
Date of issue: 18.12.2024

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1.9 Determination of pH value and conductivity in foodstuffs and feedstuffs by electrode measurement [Flex C]

ASU L 26.04-3 1987-06	Analysis of foodstuffs – Measurement of pH value in the liquid medium or the brine of sauerkraut
ASU L 31.00-2 1997-01	Analysis of foodstuffs – Determination of the pH value of fruit and vegetable juices (Modification: <i>Application to beverages and syrups</i>)
ICUMSA GS1-13 1994-04	Determination of the conductivity of ash in raw sugar, brown sugar, juice, syrup and molasses – Official
PV 1631 2021-06	Potentiometric determination of pH value in feedstuffs

1.10 Determination of ingredients and additives in foodstuffs by photometry [Flex B]

ICUMSA GS 2-10 2011	Determination of colour in white sugar solutions (Modification: <i>Indication of ICUMSA points</i>)
ICUMSA GS 2-18 2013	Determination of the turbidity of white sugar solutions
ICUMSA GS 9-8 2011	Determination of the colouration of a sugar solution at pH 7.0 using MOPS Buffer
R-Biopharm AG Citric acid 10 139 076 035 2017-07	UV method for the determination of citric acid in foodstuffs
R-Biopharm AG Lactose/D-galactose 10 176 303 035 2017-08	UV method for determination of lactose and D-galactose in foodstuffs and other sample materials (Restriction: <i>Here only foodstuffs</i>)

1.11 Determination of ingredients and additives in foodstuffs by polarimetry [Flex B]

ICUMSA GS 1-1 2022	Determination of the polarisation of raw sugar by polarimetry
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ICUMSA GS2-1 2022	Determination of the polarisation of white sugar by polarimetry – Braunschweig method
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1.12 Determination of ingredients in foodstuffs by refractometry [Flex B]

DIN EN ISO 6320 2017-07	Animal and vegetable fats and oils – Determination of refractive index
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ASU L 26.11.03-1 1983-05	Determination of dry matter in tomato purée by refraction measurement
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1.13 Determination of ingredients in foodstuffs by volumetry [Flex B]

DIN 10229 2000-08	Analysis of spices and condiments – Determination of moisture content – Distillation method
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ASU L 53.00-10 2019-12	Analysis of foodstuffs – Determination of essential oil content in spices, seasoning ingredients and herbs – Steam distillation method (Modification: <i>Matrix-dependent sample weigh-in</i>)
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1.14 Determination of the density of liquid foodstuffs by natural frequency measurement

DGF C-IV 2d 2016	Density – Oscillating U-tube method
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PV 1633 2021-06	Determination of density in liquid foodstuffs using the oscillating U-tube method (Restriction: <i>Here only foodstuffs</i>)
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1.15 Determination of colourants in selected foodstuffs by thin-layer chromatography

PV 0866 2017-09	Identification of water-soluble colourants in foodstuffs containing fat, protein and sugar by high-performance thin-layer chromatography (HPTLC)
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1.16 Detection of irradiated foodstuffs using luminescence measurements

DIN EN 1788 2002-01	Foodstuffs – Thermoluminescence detection of irradiated food from which silicate minerals can be isolated
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DIN EN 13751 2009-11	Foodstuffs – Detection of irradiated food using photostimulated luminescence
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1.17 Determination of ingredients and additives in foodstuffs by ^1H NMR [Flex C]

PV 1415 2023-08	Determination of 16-OMC, kahweol and cafestol in green and roasted coffee by ^1H NMR
PV 1426 2017-09	Determination of taurine and caffeine in energy drinks and soft drinks by ^1H NMR
PV 1635 2022-05	Determination of water-insoluble, acid-soluble stearate in food supplements using ^1H -NMR
PV 1660 2023-03	Determination of hydrocyanic acid in almonds, bitter almonds, apricot kernels and linseed using ^1H -NMR

1.18 Determination of ingredients and characteristics for the authenticity and quality of liquid foodstuffs and food extracts by ^1H NMR spectroscopy [Flex C]

PV 1487 2023-08	Eurofins Profiling – Olive oil analysis (olive oil screening) using NMR for ingredients and characteristics for authenticity and quality, as well as ^1H NMR-based quantification, statistics and chemometrics
PV 1538 2019-03	Fingerprint analysis for comparison of two olive oils using ^1H NMR

2 Sensory analysis of foodstuffs and commodities

2.1 Determination of smell, taste, external quality, consistency and texture in foodstuffs using simple descriptive tests [Flex B]

ASU L 00.90-6 2015-06	Analysis of foodstuffs – Sensory test methods – Basic descriptive test
ASU L 00.90-14 2019-03	Analysis of foodstuffs – Sensory test methods – Descriptive test followed by quality assessment

Valid from: 18.12.2024
Date of issue: 18.12.2024

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2.2 Determination of smell, taste, external quality, appearance, consistency and texture in foodstuffs and commodities using special sensory tests [Flex B]

DIN EN 1230-1 2010-02	Paper and board intended to come into contact with foodstuffs – Sensory analysis – Part 1: Odour (Modification: <i>Odour assessment using a simulant foodstuff analogous to DIN EN 1230-2: 2018-10</i>)
DIN EN 1230-2 2018-10	Paper and board intended to come into contact with foodstuffs – Sensory analysis – Part 2: Flavour
DIN 10955 2004-06	Sensory analysis – Testing of packaging materials and packages for foodstuffs
ASU L 00.90-7 2007-12 Corrigendum 2020-05	Analysis of foodstuffs – Sensory test methods – Triangle test
DGF-C-II 1 2020	External quality – Sensory tests (Modification: <i>Application also to seasoning oils, for which no categorisation pursuant to DGF</i>)
International Olive Council COI/T.20/Doc.No15/Rev.10 2018	Sensory analysis of olive oil: Method for the organoleptic preparation of virgin olive oil
PV 1681 2024-07	Sensory evaluation of extra virgin olive oil (EVOO), extended by the quality factor “harmony”

3 Molecular biological analysis of foodstuffs

3.1 Extraction of DNA for molecular biological analysis of foodstuffs [Flex B]

ASU L 00.00-119 2014-02	Analysis of foodstuffs – Method for detection of genetically modified organisms and their products in foodstuffs – Nucleic acid extraction
Eurofins GeneScan DNA Cleaning Columns ID0538 2017-11	Purification of DNA using DNA cleanup columns

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Maxwell
RSC Pure Food GMO
Authentication Kit
AS1600
2020-02

Cleanup from foodstuff and feedstuff samples
(Restriction: *Here only foodstuffs*)

3.2 Separation for molecular biological analysis of foodstuffs

PV 0907
2018-06

Separation of DNA fragments by gel electrophoresis

3.3 Qualitative detection of allergens and animal species in foodstuffs by real-time PCR [Flex C]

ASU L 00.00-169
2019-07

Analysis of foodstuffs – Detection and determination of peanut in foodstuffs by real-time PCR

ASU L 08.00-56
2020-02

Analysis of foodstuffs – Detection of a specific DNA sequence from celery (*Apium graveolens*) in cooked sausages by real-time PCR
(Modification: *Application to extracted genomic DNA from foodstuffs*)

ASU L 08.00-65
2017-10

Analysis of foodstuffs – Simultaneous detection and determination of black mustard (*Brassica nigra* L.) or brown mustard (*Brassica juncea* L.), white mustard (*Sinapis alba*), celery (*Apium graveolens*) and soy (*Glycine max*) in cooked sausages by real-time PCR
(Modification: *Only qualitative detection of black or brown and white mustard; application to extracted genomic DNA from foodstuffs*)

ASU L 18.00-19
2014-08

Analysis of foodstuffs – Detection and determination of sesame (*Sesamum indicum*) in rice and wheat biscuits and in gravy powder by real-time PCR
(Modification: *Only qualitative detection: Application to extracted genomic DNA from foodstuffs*)

ASU L 18.00-20
2014-08

Analysis of foodstuffs – Detection and determination of almond (*Prunus dulcis*) in rice and wheat biscuits and in gravy powder by real-time PCR
(Modification: *Only qualitative detection; Application to extracted genomic DNA from foodstuffs*)

PV 1258
2020-10

Detection of pea DNA by qualitative real-time PCR

Valid from: 18.12.2024
Date of issue: 18.12.2024

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PV 1263
2020-10
Detection of fish DNA by qualitative real-time PCR

PV 1569
2020-09
Simultaneous detection of walnut and pecan DNA by qualitative real-time PCR

4 Determination of allergens in foodstuffs by enzyme immunoassay (ELISA) [Flex B]

Morinaga Institute of Biological Science, Inc.
ELISA Kit II
Casein M2113
2017-06
Quantitative determination of casein in foodstuffs

Morinaga Institute of Biological Science, Inc.
ELISA Kit II
Hazelnut M2119
2019-09
Quantitative determination of hazelnut protein in foodstuffs

Morinaga Institute of Biological Science, Inc.
ELISA Kit II
High Sensitive Peanut M2120
2019-01
Quantitative determination of peanut protein in foodstuffs

R-Biopharm AG
RIDASCREEN® Gliadin
R7001
2015-10
Enzyme immunoassay for quantitative determination of gliadins and related prolamins

Eurofins Technologies
SENSISpec ELISA Almond
HU003001/HU0030025
2019-02
Enzyme immunoassay for quantitative determination of almond in foodstuffs

Eurofins Ingenasa
SENSISpec INgezim Gluten R5
30.GLU.K2
2018-04
Immunoenzymatic sandwich test with two antibodies for the quantitative analysis of gluten in food samples

Valid from: 18.12.2024
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5 Visual inspections of foodstuffs and food packaging

DGF C-IV 9 Smoke point
2002

PV 1084 Detection of chlorinated substances in food packaging (Beilstein
2008-01 sample)

6 Analysis of environmental samples, fitment and utensils in food areas

6.1 Photometric determination

R-Biopharm AG Determination of lactose and D-galactose in foodstuffs and other
Lactose/D-galactose sample materials
10 176 303 035 (Restriction: *Only determination of lactose, here for environmental*
2017-08 *samples, fitment and utensils in food areas*)

6.2 Extraction of DNA for molecular biological analysis of environmental samples, fitment and utensils in food areas

PV 1627 Extraction of DNA from swabs and cleaning water
2021-05

6.3 Qualitative detection of allergens from environmental samples, fitment and utensils in food areas by real-time PCR [Flex C]

ASU L 08.00-65 Analysis of foodstuffs – Simultaneous detection and determination
2017-10 of black mustard (*Brassica nigra* L.) or brown mustard (*Brassica juncea* L.), white mustard (*Sinapis alba*), celery (*Apium graveolens*) and soy (*Glycine max*) in cooked sausages by real-time PCR
(Restriction: *Only qualitative detection of black or brown and white mustard*)
(Modification: *Application to extracted genomic DNA from environmental samples, fitment and utensils in food areas*)

ASU L 18.00-19 Analysis of foodstuffs – Detection and determination of sesame
2014-08 (*Sesamum indicum*) in rice and wheat biscuits and in gravy powder by real-time PCR
(Restriction: *Only qualitative detection*)
(Modification: *Application to extracted genomic DNA from environmental samples, fitment and utensils in food areas*)

Valid from: 18.12.2024

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ASU L 18.00-20
2014-08

Analysis of foodstuffs – Detection and determination of almond (*Prunus dulcis*) in rice and wheat biscuits and in gravy powder by real-time PCR
(Restriction: *Only qualitative detection*)
(Modification: *Application to extracted genomic DNA from environmental samples, fitment and utensils in food areas*)

6.4 Extraction for immunological analysis of environmental samples, fitment and utensils in food areas

Eurofins Technologies
Gluten extraction in surface
swab samples
IT-G-157
2012-06

Extraction of gluten in surface samples (swabs) with the SENSISPEC Ingezim Gluten R5 kit

PV 1328
2021-05

Extraction of proteins from cleaning water

6.5 Determination of allergens from environmental samples, fitment and utensils in food areas by enzyme immunoassay (ELISA) [Flex B]

Morinaga Institute of Biological
Science, Inc.
ELISA Kit II
Casein M2113
2017-06

Quantitative determination of casein in foodstuffs
(Modification: *Here for environmental samples, fitment and utensils in food areas*)

R-Biopharm AG
Ridascreen® FAST Allergen
R7001
2017-06

Swab method for qualitative analysis of allergens in the production line or for laboratory equipment
(Restriction: *Here only for environmental samples, fitment and utensils in food areas, only for determination of lysozyme*)

R-Biopharm AG
Ridascreen® FAST Lysozym
R6452
2017-06

Enzyme immunoassay for quantitative determination of lysozyme
(Modification: *Here for environmental samples, fitment and utensils in food areas*)

R-Biopharm AG
Ridascreen® FAST Gliadin
R7001
2015-10

Enzyme immunoassay for quantitative determination of gliadins and related prolamins
(Modification: *Here for environmental samples, fitment and utensils in food areas*)

Eurofins Technologies

Enzyme immunoassay for quantitative determination of almond

Valid from: 18.12.2024

Date of issue: 18.12.2024

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SENSISpec ELISA Mandel
HU0030001/HU0030025
2021-11

(Modification: *Here for environmental samples, fitment and
utensils in food areas*)

Abbreviations used:

AOAC	Association of Analytical Communities
ASU	Amtliche Sammlung von Untersuchungsverfahren (Official Collection of Test Methods) on the basis of § 64 LFGB (German Food and Feed Act)
COI	Methods of the International Olive Council
DGF	Deutsche Gesellschaft für Fettwissenschaft e.V. (German Society for Fat Research)
DIN	Deutsches Institut für Normung e.V. (German Institute for Standardization)
EN	European Standard
ICUMSA	International Commission for Uniform Methods of Sugar Analysis
IEC	International Electrotechnical Commission
ISO	International Organisation for Standardisation
LFGB	Lebensmittel- und Futtermittelgesetzbuch (German Food and Feed Act)
PV xxxxx	In-house method of Eurofins Analytik GmbH
UM	United Molasses
UNECE	United Nations Economic Commission for Europe
VDLUFA	Verband Deutscher Landwirtschaftlicher Untersuchungs- und Forschungsanstalten (Association of German Agricultural Testing and Research Institutions)
ANA-MA	Work instruction from the quality management system, in-house method of Eurofins Analytik GmbH