DAkkS
Deutsche
Akkreditierungsstelle

Deutsche Akkreditierungsstelle GmbH

Annex to the Accreditation Certificate D-PL-18662-01-00 according to DIN EN ISO/IEC 17025:2018

Valid from: 11.06.2020

Date of issue: 20.08.2020

Holder of certificate:

Eurofins INLAB GmbH
Otto-Hahn-Str. 15, 44227 Dortmund

Tests in the fields:

microbiological and molecular biological analysis of foodstuffs, feedstuffs and environmental samples;
microbiological analysis of drinking water, swimming pool and bathing pool water as well as mineral water, spring water and bottled water;
selected microbiological analysis of pharmaceutical raw materials, cosmetics, fitment and utensils;
selected chemical analysis of swimming pool and bathing pool water;
microbiological analysis in accordance with the German Drinking Water Ordinance, sampling of raw and drinking water;
sampling from piped and non-piped drinking water dispensers and from swimming pool and bathing pool water

Within the given testing field marked with *), the testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS, the free choice of standard or equivalent testing methods.

The listed testing methods are exemplary.

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.

The testing laboratory maintains a current list of all testing methods within the flexible scope of accreditation.

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

Abbreviations used: see last page

1 Analysis of foodstuffs

1.1 Sample preparation

ASU L 00.00-89 2014-02	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination of foodstuffs - Specific rules for the preparation of products other than milk and milk products, meat and meat products, fish and fish products (in accordance with DIN ISO 6887-4)
ASU L 00.00-152 2014-08	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination of foodstuffs - Part 6: Specific rules for the preparation of samples taken at the primary production stage (adoption of standard of the same name DIN EN ISO 6887-6, June 2013 edition)
ASU L 01.00-1 2011-06	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk and milk products (in accordance with DIN EN ISO 6887-5, 2011-01)
ASU L 03.00-1 2011-06	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of cheese (in accordance with DIN EN ISO 6887-5, 2011-01)
ASU L 04.00-1 2011-06	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of butter (in accordance with DIN EN ISO 6887-5, 2011-01)
ASU L 06.00-16 2004-12	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Specific rules for the preparation of meat and meat products (in accordance with DIN 6887-2/2004-01)
ASU L 10.00-10 2004-12	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Specific rules for the preparation of fish and fish products (in accordance with DIN ISO 6887-3)
ASU L 20.01-3 1990-06	Analysis of foodstuffs - Preparation of samples for microbiological analysis of mayonnaises, emulsified sauces and cold ready-made sauces

ASU L 42.00-1 2011-06	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of ice cream (in accordance with DIN EN ISO 6887-5, 2011-01)
ASU L 48.01-6 2011-06	Analysis of foodstuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk-based foods for infants and young children (in accordance with DIN EN ISO 6887-5, 2011-01)

1.2 Determination of bacteria, yeasts and moulds using cultural microbiological analysis *

ISO 21527-1 2008-07	Horizontal method for the enumeration of yeasts and moulds - Colony-count technique - Part 1: Colony count technique in products with water activity greater than 0.95
ISO 21527-2 2008-07	Horizontal method for the enumeration of yeasts and moulds - Colony-count technique - Part 2: Colony count technique in products with water activity equal to or less than 0.95
BS ISO 7251 2005-02	Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most probable number technique
NEN 6817 2016-06	Milk and Milk products – Method for the enumeration of fecal enterococci
ASU L 00.00-20 2018-03	Analysis of foodstuffs - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp. (adoption of standard of the same name DIN EN ISO 6579-1, July 2017) (Adoption: *Annex D not applicable*)
ASU L 00.00-21 1990-06	Confirmation of Escherichia coli by additional identification reactions
ASU L 00.00-22 2018-03	Analysis of foodstuffs - Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. - Part 2: Enumeration method (adoption of standard of the same name DIN EN ISO 11290-2, September 2017)

ASU L 00.00-32/1 2018-03	Analysis of foodstuffs - Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. - Part 1: Detection technique (adoption of standard of the same name DIN EN ISO 11290 Part -1, December 2017)
ASU L 00.00-55 2004-12	Analysis of foodstuffs - Method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) in foodstuffs - Part 1: Technique using Baird-Parker agar medium (adoption of standard of the same name DIN EN ISO 6888-1, December 2003 edition) (Deviation: *Also in spiral plater method*)
ASU L 00.00-57 2006-12	Analysis of foodstuffs - Methods for the enumeration of Clostridium perfringens in foodstuffs - Colony-count technique (adoption of standard of the same name DIN EN ISO 7937, November 2004 edition) (Deviation: *Also enumeration of sulphite-reducing clostridia and their spores in TS-agar at 37 °C*)
ASU L 00.00-88/1 2015-06	Analysis of foodstuffs - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 °C by the pour plate technique (adoption of standard of the same name DIN EN ISO 4833-1, December 2013 edition)
ASU L 00.00-88/2 2015-06	Analysis of foodstuffs - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30 °C by the surface plating technique (adoption of standard of the same name DIN EN ISO 4833-2, May 2014 edition)
ASU L 00.00-90 2004-12	Analysis of foodstuffs - Horizontal method for the detection of pathogenic Yersinia enterocolitica (adoption of standard of the same name DIN EN ISO 10273, 2003-12)
ASU L00.00-91 2006-12	Analysis of foodstuffs - Horizontal method for the detection of Shigella spp. in foodstuffs (in accordance with DIN EN ISO 21567)
ASU L 00.00-100 2006-12	Analysis of foodstuffs - Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) in foodstuffs, detection and MPN method for low bacterial counts (in accordance with DIN EN ISO 6888-3, 2005-07)

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ASU L 00.00-107/1 2018-03	Analysis of foodstuffs - Horizontal method for the detection and enumeration of Campylobacter spp. - Part 1: Detection technique (adoption of standard of the same name DIN EN ISO 10272 Part -1, December 2017)
ASU L 00.00-108 2007-04	Analysis of foodstuffs - Horizontal method for the determination of low numbers of presumptive Bacillus cereus in foodstuffs, most probable number technique and detection method (in accordance with DIN EN ISO 21871, 2006-04)
ASU L 00.00-132/2 2010-09	Analysis of foodstuffs - Horizontal method for the enumeration of β-glucuronidase-positive Escherichia coli in foodstuffs - Part 2: Colony-count technique with 5-bromo-4-chloro-3-indolyl ß-glucuronide (reference method) (in accordance with DIN ISO 16649-2)
ASU L 00.00-133/1 2018-03	Analysis of foodstuffs - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 1: Detection of Enterobacteriaceae (adoption of standard of the same name DIN EN ISO 21528-1, September 2017)
ASU L 00.00-133/2 2018-03	Analysis of foodstuffs - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 2: Colony-count technique (adoption of standard of the same name DIN EN ISO 21528-2, September 2017)
ASU L 01.00-2 1991-12	Analysis of foodstuffs; determination of coliform bacteria in milk, milk products, butter, cheese and ice cream; method with liquid culture medium
ASU L 01.00-3 1987-03	Analysis of foodstuffs; determination of coliform bacteria in milk, milk products, butter, cheese and ice cream; method with solid culture medium (Deviation: *Also in spiral plater method with microaerophilic incubation*)
ASU L 01.00-25 1997-09 and 2002-12 (Corrigendum)	Analysis of foodstuffs; determination of Escherichia coli in milk, milk products, butter, cheese and ice cream; method with liquid culture medium
ASU L 01.00-37 1991-12	Analysis of foodstuffs; determination of the number of yeasts and moulds in milk and milk products; reference method (Deviation: *Also in spiral plater method and according to customer instructions also at 28°C 3 days incubation in pour method*)

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ASU L 01.00-53 1992-12	Analysis of foodstuffs; determination of presumptive Bacillus cereus in milk and milk products; method with selective enrichment
ASU L 01.00-72 2011-01	Analysis of foodstuffs - Determination of presumptive Bacillus cereus in milk and milk products - Part 1: Colony-count technique at 37 °C (adoption of German standard of the same name DIN 10198, July 2010 edition))
ASU L 05.00-5 1990-06	Analysis of foodstuffs; determination of Enterobacteriaceae in eggs, egg products, mayonnaises, emulsified sauces and cold ready-made sauces; pour method (reference method)
ASU L 06.00-24 1987-11	Analysis of foodstuffs; determination of Enterobacteriaceae in meat; spatula method (reference method) (Deviation: *Also in spiral plater method*)
ASU L 06.00-32 1992-06	Analysis of foodstuffs; determination of Enterococcus faecalis and Enterococcus faecium in meat and meat products; spatula method (reference method) (in accordance with DIN 10106, 1991-09) (Deviation: *Also in spiral plater method*)
ASU L 06.00-35 1992-12	Analysis of foodstuffs; determination of lactic acid bacteria growing under aerobic conditions in meat and meat products; spatula method (reference method) (Deviation: *Also in spiral plater method, application also to other foodstuffs, microaerophilic incubation*)
ASU L 06.00-40 1997-01	Analysis of foodstuffs; determination of surface colony count on meat; destructive method (abrasive method) (in accordance with DIN 10112, 1996-10)
ASU L 06.00-43 2011-06	Analysis of foodstuffs; Enumeration of Pseudomonas spp. in meat and meat products (Deviation: *Also in spiral plater method*)
VDLUFA Methodenbuch Book VI Method M 7.13 (4th Supp. Del.) 1996	Determination of thermoduric (more thermoresistant) microorganisms in milk
BIOMÉRIEUX TEMPO® BC 2014-04	Automated test for colony count of the Bacillus cereus group in foodstuffs in 22-27 h

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BIOMÉRIEUX TEMPO® AC 2014-01	Automated test for colony count of viable, aerobic, mesophilic germ flora in foodstuffs and environmental samples (*Here only foodstuffs*)
BIOMÉRIEUX TEMPO® EC 2015-01	Automated test for colony count of Escherichia coli from foodstuffs and environmental samples in 22-27 h (*Here only foodstuffs*)
BIOMÉRIEUX TEMPO® EB 2014-07	Automated test for colony count of Enterobacteriaceae from foodstuffs and environmental samples in 22-27 h (*Here only foodstuffs*)
BIOMÉRIEUX TEMPO® STA 2015-01	Automated test for colony count of coagulase-positive staphylococci (Staphylococcus aureus) from foodstuffs in 24-27 h
3M ™ Petrifilm™ Total bacteria counting plate (AC) 2014-09	Horizontal method for determination of aerobic mesophilic germs (total microbial count) in foodstuffs with the 3M ™ Petrifilm™ method
3M ™ Petrifilm™ Coliform counting plate (CC) 2014-09	Horizontal method for determination of the bacterial count of coliform germs and faecal coliforms (thermotolerant coliforms) in foodstuffs with the 3M ™ Petrifilm™ method
3M ™ Petrifilm™ Enterobacteriaceae counting plate (EB) 2014-09	Horizontal method for determination of the bacterial count of Enterobacteriaceae in foodstuffs with the 3M ™ Petrifilm™ method
3M ™ Petrifilm™ Select E. coli counting plate (SEC) 2014-03	Horizontal method for determination of the bacterial count of β-glucoronidase positive Escherichia coli in foodstuffs
applied biosystems Pathatrix™ Salmonella spp. MAN0009585 2016-10	Enrichment, concentration and detection of Salmonella using the Pathatrix® Auto System
Terplan and Wenzel, Archiv für Lebensmittelhygiene 45th Volume 1994-07/08 No. 4	Method for the detection of Listeria monocytogenes and Listeria spp. with the PALCAM listeria enrichment broth

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Mikrobiologische Untersuchung von Lebensmitteln, Jürgen Baumgart et al., Behr's GmbH, Loose-Leaf Collection, Section V.1 85. Act 02/19 and Lebensmittelmikrobiologie: Grundlagen für die Praxis. 4th Edition, Springer Berlin, Heidelberg. Pichhardt, K. 1998	Analysis of foodstuffs for osmotolerant yeasts and moulds (by liquid enrichment and quantitatively by surface plating technique)
Nestlé LI-00.718-1 2013-12	Analysis of foodstuffs for aerobic/anaerobic spore forming baceteria
VA10-037 Version V06 2011-06	Method for detection of Salmonella Smear on XLT4 and brilliant green agar
Mikrobiologische Untersuchung von Lebensmitteln, Jürgen Baumgart et al., Behr's GmbH, Loose-Leaf Collection, Section III.1 V.1 85. Act 02/19, Acetic acid bacteria	Determination of acetic acid bacteria in foodstuffs
Mikrobiologische Untersuchung von Lebensmitteln, Jürgen Baumgart et al., Behr's GmbH, Loose-Leaf Collection, Section III.2 V.1 85. Act 02/19, Vibrio, pathogenic species	Analysis of foodstuffs for Vibrio bacteria
Mikrobiologische Untersuchung von Lebensmitteln, Jürgen Baumgart et al., Behr's GmbH, Loose-Leaf Collection, Section III.1 V.1 85. Act 02/19, Brochothrix	Determination of Brochothrix spp. in meat and meat products

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Mikrobiologische Untersuchung von Lebensmitteln, Jürgen Baumgart et al., Behr's GmbH, Loose-Leaf Collection, Section III.1 V.1 85. Act 02/19, Aerobic spore-forming genus Alicyclobacillus	Analysis of foodstuffs (juices/fruit pulps/beverages etc.) for Alicyclobacillus spp. (qualitative and quantitative method)

1.3 Determination of bacteria and viruses using real-time PCR *

ASU L 00.00-147/2 (V) 2014-02	Analysis of foodstuffs - Horizontal method for determination of hepatitis A virus and norovirus in foodstuffs - Part 2: Methods for qualitative detection - Real-time RT-PCR (adoption of technical specification of the same name DIN CEN ISO/TS 15216-2 (DIN SPEC 10051-2), August 2013 edition) (V)
Du Pont ™ BAX® System D14306040 2013-01	Detection of Salmonella from foodstuffs with the real-time BAX® PCR system
Du Pont ™ BAX® System D14368501 2010-09	Detection of Salmonella spp. from foodstuffs and feedstuffs with the BAX® PCR system
Du Pont ™ BAX® System D14368501 2010-09	Detection of Listeria monocytogenes with the BAX® PCR system
BAGGene Listeria 5123222001 2017-01	Detection of Listeria monocytogenes from foodstuffs and feedstuffs with the BacGene PCR system
BAGGene Listeria 5123222101 2017-01	Detection of Listeria spp. from foodstuffs and feedstuffs with the BacGene PCR system
BAGGene Listeria 5123221901 2017-01	Detection of Listeria multiplex from foodstuffs and feedstuffs with the BacGene PCR system
BACGene Salmonella spp. 5123221801 2015-07	Detection of Salmonella spp. with the BacGene PCR system (*Here foodstuffs*)

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BIOTECON foodproof® Alicyclobacillus Detection Kit 2012-03	Qualitative and parallel detection of Alicyclobacillus spp. and A. acidoterrestris DNA by multiplex real-time PCR system
BIORAD™ iQ-Check® STEC VirX Code: 808474 2015-05	Qualitative multiplex real-time PCR test for detection of the virulence genes *stx1/2* and *eae* in Shiga toxin producing Escherichia coli

1.4 Determination of Listeria spp. and Salmonella by fluorescence immunoassay *

ASU L 00.00-66 2002-05	Analysis of foodstuffs - Detection of Salmonella in foodstuffs by enzyme-bound fluorescence immunoassay (adoption of German standard of the same name DIN 10121, August 2000 edition)
BIOMERIEUX 06984 V 2015-01	Detection of Salmonella SLM in foodstuffs by enzyme-bound fluorescence immunoassay
BIOMERIEUX 11600 P 2016-10	Automated qualitative test for Listeria monocytogenes II LMO2 by enzyme-bound fluorescence immunoassay

1.5 Determination of inhibitors using inhibitor tests

AVV LmH Annex 4, Section 3.9 Last amended 2011-03	General administrative provision on the implementation of official monitoring of compliance with hygiene rules for foodstuffs of animal origin and on the procedure for the examination of guides to good practice, testing for inhibitors in musculature, kidney and liver, three-plate inhibitor test

2 Analysis of feedstuffs

2.1 Determination of bacteria, yeasts and moulds using cultural microbiological methods *

ISO 4833-1 2013-09	Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony-count technique at 30 °C by the pour plate technique
ISO 21527-1 2008-07	Horizontal method for the enumeration of yeasts and moulds - Colony-count technique - Part 1: Colony count technique in products with water activity greater than 0.95 **-Translation-**

ISO 21527-2 2008-07	Horizontal method for the enumeration of yeasts and moulds - Colony-count technique - Part 2: Colony count technique in products with water activity equal to or less than 0.95
DIN ISO 16649-1 2009-12	Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of β-glucuronidase-positive Escherichia coli - Part 1: Colony-count technique at 44 °C using membranes and 5-bromo-4-chloro-3-indolyl β-D-glucuronide (ISO 16649-1:2001)
DIN EN ISO 21528-2 2017-09	Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 2: Colony-count technique (ISO 21528-2:2017)
DIN EN ISO 6579-1 2017-07	Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp. (ISO 6579-1:2017)
DIN EN ISO 7937 2004-11	Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of Clostridium perfringens - Colony-count technique (ISO 7937:2004)

2.2 Determination of Listeria and Salmonella using real-time PCR *

Du Pont ™ BAX® System D14368501 2010-09	Detection of Salmonella from feedstuffs with the BAX® PCR system
BACGene Salmonella spp. 5123221801 2015-07	Detection of Salmonella spp. with the BacGene PCR system (Adoption: *feedstuffs*)
Du Pont ™ BAX® System D14306040 2013-01	Detection of Salmonella from feedstuffs with the real-time BAX® PCR system
BAGGene Listeria 5123222001 2017-01	Detection of Listeria monocytogenes from foodstuffs and feedstuffs with the BacGene PCR system
BAGGene Listeria 5123222101 2017-01	Detection of Listeria spp. from foodstuffs and feedstuffs with the BacGene PCR system

BAGGene Listeria 5123221901 2017-01	Detection of Listeria multiplex from foodstuffs and feedstuffs with the BacGene PCR system

3 Microbiological analysis of pharmaceutical raw materials and cosmetics

European Pharmacopoeia (Ph. Eur.), 7th Edition, Main Volume 2012 of 02.08.2011 2011-08	Testing for microbial contamination of non-sterile products - Count of total viable aerobic bacteria (Deviation: *Use of the inhibitor cocktail "Diana peptone" as per Elmer Engelhard et al. 2011*)
European Pharmacopoeia (Ph. Eur.), 5th Edition 2005 (5.0), Supplements 5.1 - 5.7 2005-11	Testing for microbial contamination of non-sterile products - Detection of certain microorganisms - Enterobacteriaceae and certain other gram-negative bacteria, Escherichia coli, Salmonella, Pseudomonas aeruginosa, Staphylococcus aureus, testing of the nutritive and selective properties of culture media and the validity of the method used for detection of certain microorganisms, Clostridia (Deviation: *Use of the inhibitor cocktail "Diana peptone" as per Elmer Engelhard et al. 2011*)

4 Microbiological and molecular biological analysis of fitment and utensils and of environmental samples in food and feed areas

4.1 Inhibitor test

DIN EN 1104 2005-11	Paper and board intended to come into contact with foodstuffs – Determination of the transfer of antimicrobial constituents

4.2 Microbiological analysis

ASU B 80.00-1 1998-01	Analysis of commodity goods - Determination of surface colony count on fitment and utensils in food areas - Part 1: Quantitative swab method
ASU B 80.00-2 1998-01	Analysis of commodity goods - Determination of surface colony count on fitment and utensils in food areas - Part 2: Semiquantitative swab method

ASU B 80.00-3 1998-01	Analysis of commodity goods - Determination of surface colony count on fitment and utensils in food areas - Part 3: Semiquantitative method with culture media laminated taking up equipment (contact plate method)

4.3 Molecular biological analysis

Du Pont ™ BAX® System D14368501 2010-09	Detection of Salmonella spp. with the BAX® PCR system
BACGene Salmonella spp. 5123221801 2015-07	Detection of Salmonella spp. with the BacGene PCR system
BAGGene Listeria 5123222001 2017-01	Detection of Listeria monocytogenes with the BacGene PCR system
BAGGene Listeria 5123222101 2017-01	Detection of Listeria spp. with the BacGene PCR system
BAGGene Listeria 5123221901 2017-01	Detection of Listeria multiplex with the BacGene PCR system
BIORAD™ iQ-Check® STEC VirX Code: 808474 2015-05	Qualitative multiplex real-time PCR test for detection of the virulence genes stx1/2 and eae in Shiga toxin producing Escherichia coli

5 Analysis of drinking water, mineral water, spring water and bottled water and of swimming pool and bathing pool water

5.1 Sampling

DIN EN ISO 5667-1 (A 4) 2007-04	Water quality - Sampling - Part 1: Guidance on the design of sampling programmes and sampling techniques
DIN ISO 5667-5 (A 14) 2011-02	Water quality - Sampling - Part 5: Guidance on sampling of drinking water from treatment works and piped distribution systems

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DIN EN ISO 5667-3 (A 21) 2013-03	Water quality - Sampling - Part 3: Preservation and handling of water samples
DIN EN ISO 19458 (K 19) 2006-12	Water quality - Sampling for microbiological analysis
DIN 19643-1 2012-11	Treatment of swimming pool and bathing pool water - Part 1: General requirements (Adoption: *only sampling*)

5.2 Determination of bacteria using cultural microbiological methods *

DIN EN ISO 6222 (K 5) 1999-07	Water quality - Enumeration of culturable microorganisms - Colony count by inoculation in a nutrient agar culture medium (colony count at 22 °C and 36 °C)
DIN EN ISO 16266 (K 11) 2008-05	Water quality - Detection and enumeration of Pseudomonas aeruginosa - Membrane filtration method
DIN EN ISO 9308-1 (K 12) 2017-09	Water quality - Enumeration of Escherichia coli and coliform bacteria - Part 1: Membrane filtration method for waters with low bacterial background flora
DIN EN ISO 7899-2 (K 15) 2000-11	Water quality - Detection and enumeration of intestinal enterococci - Part 2: Membrane filtration method
DIN EN ISO 11731 (K 22) 2019-03	Water quality - Enumeration of legionella (Deviation: *Application only for weakly contaminated water*)
DIN EN ISO 14189 (K 24) 2016-11	Water quality - Enumeration of Clostridium perfringens – Method using membrane filtration
ASU L 59.00-1 1988-05	Detection of Escherichia coli and coliforms in natural mineral water, spring water and bottled water; reference method
ASU L 59.00-2 1988-05	Detection of faecal streptococci in natural mineral water, spring water and bottled water; reference method
ASU L 59.00-3 1988-05	Detection of Pseudomonas aeruginosa in natural mineral water, spring water and bottled water; reference method
ASU L 59.00-4 1988-05	Detection of sulphite-reducing, spore-forming anaerobes in natural mineral water, spring water and bottled water; reference method

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ASU L 59.00-5 1988-05	Determination of the colony count in natural mineral water, spring water and bottled water; reference method
TrinkwV Section 15 (1c)	Enumeration of culturable microorganisms - Colony count by inoculation in a nutrient agar culture medium (colony count at 22 °C and 36 °C)
UBA Recommendation 2018-12	Systemic analysis of drinking water installations for legionella in accordance with the German Drinking Water Ordinance - Sampling, examination and indication of the result

5.3 Chemical analysis of swimming pool and bathing pool water

DIN EN ISO 10523 (C 5) 2012-04	Water quality - Determination of pH
DIN EN ISO 7393-2 (G 4-2) 2000-04	Water quality - Determination of free chlorine and total chlorine - Part 2: Colorimetric method using N,N-diethyl-1.4-phenylenediamine, for routine control purposes

6 Test methods in accordance with the German Drinking Water Regulation – TrinkwV –

Sampling

Method	Title
DIN ISO 5667-5 (A 14) 2011-02	Water quality - Sampling - Part 5: Guidance on sampling of drinking water from treatment works and piped distribution systems
DIN EN ISO 5667-3 (A 21) 2013-03	Water quality - Sampling - Part 3: Preservation and handling of water samples
DIN EN ISO 19458 (K 19) 2006-12	Water quality - Sampling for microbiological analysis
Recommendation of the Federal Environment Agency 18 December 2018	Assessment of drinking water quality with respect to the parameters lead, copper and nickel

ANNEX 1: MICROBIOLOGICAL PARAMETERS

PART I: General requirements for drinking water

Seq. no.	parameters	Method
1	Escherichia coli (E. coli)	DIN EN ISO 9308-1 (K 12) 2017-09
2	Enterococci	DIN EN ISO 7899-2 (K 15) 2000-11

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

Seq. no.	parameters	Method
1	Escherichia coli (E. coli)	DIN EN ISO 9308-1 (K 12) 2017-09
2	Enterococci	DIN EN ISO 7899-2 (K 15) 2000-11
3	Pseudomonas aeruginosa	DIN EN ISO 16266 (K 11) 2008-05

ANNEX 2: CHEMICAL PARAMETERS

Not used

ANNEX 3: INDICATOR PARAMETERS

Part I: General indicator parameters

Seq. no.	parameters	Method
1	Aluminium	Not used
2	Ammonia	Not used
3	Chloride	Not used
4	Clostridium perfringens (including spores)	DIN EN ISO 14189 (K 24) 2016-11
5	Coliform bacteria	DIN EN ISO 9308-1 (K 12) 2017-09
6	Iron	Not used
7	Colouring (spectral absorption coefficient Hg 436 nm)	Not used
8	Odour (as TON)	DIN EN 1622 (B 3) 2006-10 (Annex C)
9	Taste	DEV B1/2 Part 2 1971
10	Colony count at 22 °C	DIN EN ISO 6222 (K 5) 1999-07 TrinkwV Section 15 (1c)
11	Colony count at 36 °C	DIN EN ISO 6222 (K 5) 1999-07 TrinkwV Section 15 (1c)
12	Electrical conductivity	
13	Manganese	Not used
14	Sodium	Not used
15	Organically bound carbon (TOC)	Not used
16	Oxidisability	Not used
17	Sulphate	Not used
18	Turbidity	Not used
19	Hydrogen ion concentration	
20	Calcite dissolving capacity	Not used

Part II: Specific requirements for drinking water in systems in the drinking water installation

parameters	Method
Legionella spec.	ISO 11731 2017-05 UBA recommendation 18 December 2018

APPENDIX 3a: Requirements for drinking water with regard to radioactive substances

Not used

Parameters not included in Annexes 1 to 3 of the German Drinking Water Ordinance

Additional periodic testing

Not used

The accreditation does not replace the recognition or approval procedure of the competent authority pursuant to Section 15 (4) TrinkwV.

Abbreviations used:

ASU	Amtliche Sammlung von Untersuchungsmethoden (Official Collection of Test Methods) on the basis of § 64 LFGB (German Food and Feed Act)
BS	British Standard
CEN	Comité Européen de Normalisation
DIN	Deutsches Institut für Normung e. V.
EN	European standard
Ph. Eur.	European Pharmacopoeia
IEC	International Electrotechnical Commission
ISO	International Organization for Standardization
NEN	Nederlandse Norm
TrinkwV	German Drinking Water Ordinance
TS	Technical Specification
UBA	Umweltbundesamt (Federal Environment Agency)
VA10 -xx-xxx	In-house method of Eurofins INLAB GmbH