Eurofins Analytik GmbH
Neuländer Kamp 1
21079 Hamburg

Germany

For informational purposes only

District Office in Harburg
Department of Consumer Protection,
Trade and Environment
Harburger Rathausplatz 4
21073 Hamburg

Susanne Schwartz, V 12/21

17 February 2022
Ref.: G 531 –09.02/03, 012

Notification

Nomination of Eurofins Analytik GmbH as an official laboratory according to Article 37(1) of Provision (EU) 2017/625

Your application dated 22 December 2020 to the Department of Justice and Consumer Protection including the necessary documentation in accordance with Annexe 1.

Audit report of Dr Schickling in accordance with Article 39 of Regulation (EU) 2017/625 dated 13 January 2022.

Dear Sir or Madam,

The following notification is issued:

Eurofins Analytik GmbH is designated as an official laboratory in accordance with Article 37(1) of Regulation (EU) 2017/625 for the Hamburg location, Neuländer Kamp 1, 21079 Hamburg. The scope of the nomination refers to the examinations of food and feed (Article 1(2) a and c of Regulation (EU) 2017/625), as specified in Annexe 2.

According to Article 37(2) of Regulation (EU) 2017/625, this nomination opens up the possibility of a nomination through other Member States of the European Union.

This nomination is subject to the following stipulations:

The nomination is made under the proviso that the requirements of Article 37 of Regulation (EU) 2017/625 are met. The following applies in particular:

Any modification of the accreditation as well as the results of the DAkkS audit must be reported immediately to the authority named in the heading of the present letter.

Another laboratory may only be commissioned to carry out examinations within the scope of official checks or other official activities if the latter is designated as an official laboratory for the implementation of these methods in accordance with Article 37(1) of Regulation (EU) 2017/625 by the locally responsible authority.

Should expert opinions/conformity assessments be commissioned within the scope of the examinations of official samples, these will be implemented on the basis of the designated methods for laboratory analyses, tests and diagnoses (Annexe 2).

As regards the test results of external service providers, the respective conformity assessment must also be provided by these. This is to be indicated accordingly in the expert opinion/conformity assessment to the official instructing party.

Concerning test results without a conformity assessment, external service providers must be indicated on the respective test report.

The detailed documentation of the cooperation with external service providers (shipping documentation, test reports of the external service provider etc.) must remain available and be presented to the Department of Justice and Consumer Protection upon request.

Details of the cooperation with other official laboratories or ordering authorities must be settled in writing and can be presented at any time upon request of the Department of Justice and Consumer Protection.

The selection of the methods for laboratory analyses, diagnoses and tests for the examination of official samples is implemented according to the stipulations of Article 34(1 to 5) of Regulation (EU) 2017/625.

Eurofins Analytik GmbH must guarantee at any time that, in accordance with Article 37(4)(c) of Regulation (EU) 2017/625, there is no conflict of interest for them within the scope of the tasks to be performed and that they can perform their official duties impartially.
This, in particular, must be guaranteed:

Through the full anonymisation of the official samples throughout the entire order processing,

By strictly preventing the acceptance of orders, the examination or evaluation of official samples through experts who have been designated in accordance with the Cross-Check Regulation (the German GPV) which also applies to subcontracting,

By ensuring that employees who are approved as cross check experts neither participate in the sampling nor in the examination of official samples or in the preparation of test reports, and that they work neither directly nor indirectly as supervisors for these units,

Through a standardised procedure which, provided that it is a sample where the producer or distributor is identifiable, prevents that within a period of six months (between the provision of the result and the order acceptance) the samples of a producer or distributor are examined and evaluated both on behalf of an official as

well as of a private customer. Commissioning by two different official customers is innocuous in this context,

Through the periodic evaluation of the effectiveness of the measures that are stipulated in the risk analysis regarding the impartiality within the scope of the examination of official samples.

The local authority (BJV) responsible for this appointment as an official laboratory must be informed without being asked to do so as regards:

Significant changes in the organisation,

The nomination by other Member States or other Federal States,

The survey of the interlaboratory studies for the purposes of Article 38(2) of Regulation (EU) 2017/625, as far as these take effect on the nomination,

The summary of the reports for the purposes of Article 38 of Regulation (EU) 2017/625, as of 1 January and 1 July of each year,

Special occurrences or results of audits which might take a direct or indirect effect on this nomination.

In the course of the written nomination as an official laboratory through the authorities of other Member States or Federal States responsible for official checks and/or other official activities, details of the coordinated cooperation need to be settled in writing in accordance with Article 37(3) of Regulation (EU) 2017/625. The up-to-dateness and effectiveness of the agreements must be reviewed at least annually.

The Notification is subject to fees.

Explanatory statement:

In accordance with Article 37 of Regulation (EU) 2017/625 regarding official checks and other official activities in order to guarantee the application of the food and feed law and the stipulations regarding animal health, animal welfare as well as plant health and pesticides, official laboratories must be designated that carry out the laboratory analyses, tests and diagnoses within the scope of the official checks and other official activities.

On 22 December 2020, Eurofins Analytik GmbH has applied for the respective designation at the BJV. The fulfilment of the requirements according to Regulation (EU) 2017/625 was assessed using the documents listed in Annexe 1 and within the scope of an audit on 29 June 2021 and 30 June 2021 in accordance with Article 39 of Regulation (EU) 2017/625. Taking into account the stipulations, the conditions for a corresponding nomination are given.

The further collateral clauses have been issued in accordance with Clause 36(2) of the Hamburg Administrative Law Act (HmbVwVfG) to ensure that the legal requirements are also met in the future.

This notification is subject to fees and the billing is based on expenses in accordance with the fees regulation for the public health system. The notification of fees will be forwarded separately.

Advice on legal remedies:

You can lodge an appeal against this notification with the department mentioned in the heading of the present letter within one month after it is announced.

Yours faithfully,

Susanne Schwartz

Two enclosures

Annexe 1

List of the application documents

On 22 December 2020, Eurofins Analytik GmbH has applied for the designation as an official laboratory in accordance with Article 37 of Regulation (EU) 2017/625 at the Department of Justice and Consumer Protection. On 13 January 2022, modified or supplementary documents have been submitted to support this application.

The following documents that were submitted along with the application for the nomination as an official laboratory are relevant to this notification:

Application for the nomination as an official laboratory signed		22 Dec 2020
DAkkS accreditation certificate	D-PL-14251-01-00	6 Apr 2020
Annexe to the DAkkS accreditation certificate issued for an unlimited period of time	D-PL-14251-01-00	6 Apr 2020
Evidence of memberships and approvals of active cross-checking experts	ANA-MV 1.1.0-01 A02/V02	5 May 2021
Organigram of Eurofins Analytik GmbH	ANA-MV 1.1.0-01 A03/V7	4 Feb 2022
Management system	ANA-MV 1.2.0-01 V1	1 Nov 2019
Risk analysis – Evaluation of the possibility of the biased action of the employees due to external influences	ANA-MA 2.2.3-01/01 F01/V2	20 Jul 2021
Competence matrix in total	ANA-MA 2.3.1-01/01 A02 V4	16 Sep 2021
Obligation of confidentiality/observance of data secrecy	ANA-MV 2.3.1-01 F01/V01	1 Nov 2019
Job description and granting of authorisation including the processing of official samples at ASM 4, ASM 3, ASM 2 and executive board level	ANA-MV 2.3.1-01 L01 V2	17 Aug 2021
Competence monitoring	ANA-MA 2.3.1-01-01 A02 V4	16 Sep 2021
Official samples in accordance with Article 37 of Regulation (EU) 2017/625	ANA-MV 3.2.2-05/1	16 Sep 2021/V3
Dealing with the test procedures	ANA-MV 4.4.1-01/V1	15 Nov 2019
Authorised signatories	ANA-MV 3.2.4-01 L02/V1	13 Aug 2021
Current list of test specifications	ANA-MV 4.4.1-01 L01/V1	13 Sep 2021
Alignment of performance characteristics of the applied test methods with the EU requirements for the determination of nitrate in accordance with Regulation (EC) No. 1882/2006		24 Sep 2021
Alignment of performance characteristics of the applied test methods with the EU requirements for the determination of		24 Sep 2021

nitrogen/protein in accordance with Guideline 93/28/EEC of the Commission		
Sample test report for the determination of the gluten content in millet wholemeal flour		22 Sep 2021
Reporting obligation	ANA-MA 3.2.4-01/V02	20 Sep 2021
Dealing with official cross-checks in accordance with Clause 43 of the German Food and Feed code (LFGB)	ANA-MV 3.2.2-03/V2	13 Aug 2021
Sample registration and order entry	ANA-MA 3.2.2-01_02/V02	24 Jun 2021
Central sample management	ANA-MV 3.2.2-02/V1	1 Nov 2019
Central sample splitting	ANA-MA 3.2.2-02_02/V02	24 Jun 2021

Annexe 2

Scope of tasks of Eurofins Analytik GmbH within the framework of the designation as an official laboratory for food and feed

Test methods (last update: 13 September 2021) within the flexible scope of the annexe to accreditation certificate D-PL-14251-01-00 in accordance with DIN EN ISO/IEC 17025:2018

Test specification no.	Name of the method	Type of test (level of flexibility according to the annexe to the DAkkS certificate)
84	Determination of the refractive index	Refractometry*
111	Analysis of the fatty acids and the fatty acid distribution	CG**
113	Determination of the acid value and acidity	Titrimetry**
131	Animal or vegetable fats and oils: determination of the iodine value	Titrimetry**
140	Polar fractions determination in fats and oils	Gravimetry*
141	Determination of the content of polar constituents	Gravimetry*
146	Smoke point	Visual check
149	Determination of the percentage of insoluble impurities	Gravimetry*
152	Determination of 3,5 steradiene (stigmastadiene)	HPLC**
155	Determination of the tocopherols and tocotrienols (vitamin E)	HPLC**
161	Determination of the water content in roasted coffee according to Karl Fischer	Titrimetry**
162	Determination of the water content in coffee and coffee products according to Karl Fischer	Titrimetry**
163	Determination of the water content – Karl Fischer method (free from pyridine)	Titrimetry**
164	Determination of the moisture content and of the content of volatile constituents	Gravimetry*
183	Determination of the crude protein content in meat and meat products	Titrimetry**
192	Determination of the nitrogen content in milk/part 1: Kjeldahl method and calculation of the crude protein content	Titrimetry**
194	Animal feeding stuffs – determination of the nitrogen content and calculation of the crude protein content – Kjeldahl method	Titrimetry**
201	Determination of the total fat content in meat and meat products	Gravimetry*
204	Determination of the total fat content in condiment mustard	Gravimetry*

205	Determination of the total fat content in bread, including small baked products from bread dough	Gravimetry*
206	Determination of the total fat content in fine pastries	Gravimetry*
207	Determination of the fat content in margarine and other spreadable fats	Gravimetry*
209	Determination of the oil content (reference method)	Gravimetry*
210	Determination of the total fat content in mayonnaise and emulsified sauces	Gravimetry*
212	Determination of crude fat	Gravimetry*
213	Determination of the total fat content in chocolate	Gravimetry*
222	Determination of the pH by a direct method – official method	Physical property*
225	Determination of the starch content in bread including small baked products from bread doughs	Polarimetry*
226	Determination of the starch content in fine pastries	Polarimetry*
230	Determination of the total nitrogen content in tomato purée	Titrimetry**
233	Determination of the water content in meat and meat products	Gravimetry*
238	Determination of the dry matter content in compact chocolate	Gravimetry*
243	Determination of insoluble matter in white sugar by membrane filtration - official	Gravimetry*
262	Determination of the mass loss of unground tea at 103°C	Gravimetry*
264	Determination of the drying loss in bread including small baked products from bread dough	Gravimetry*
265	Determination of the drying loss in fine pastries	Gravimetry*
266	Determination of sugar moisture by loss on drying	Gravimetry*
267	Analysis methods for the determination of the composition of several types of sugar intended for human consumption	Gravimetry*
270	Determination of sugar	Titrimetry**
278	Determination of the ash in bread including small baked products from bread dough	Gravimetry*
279	Determination of the ash in fine pastries	Gravimetry*
281	Determination of the ash in meat and meat products	Gravimetry*
286	Determination of the ash in fruit and vegetable juices	Gravimetry*
287	Determination of the total ash in tea	Gravimetry*

294	Determination of ash by direct incineration	Gravimetry*
296	Determination of conductivity ash in raw sugar, brown sugar, juice, syrup and molasses - official	Physical property*
297	Determination of conductivity ash in refined sugar products - official	Physical property*
311	Determination of refractometric dry substance (RDS%) of molasses – accepted – and very pure syrups (liquid sugars), thick juice and run-off syrups - official	Refractometry*
319	Determination of the solution colour of raw sugars, brown sugars and coloured syrups at a pH of 7.0 - official	Titrimetry**
320	Determination of the visual appearance of white sugars using Braunschweig colour types - official	Gravimetry*
328	Determination of the table salt content in meat products	Titrimetry**
329	Determination of the table salt content in mayonnaise and emulsified sauces	Titrimetry**
331	Simultaneous determination of the oil and water content (method with a pulsed nuclear magnetic resonance spectroscopy)	LR-NMR spectroscopy
334	Piperine content of black and white pepper, their oleoresins and soluble pepper seasonings	Polarimetry*
336	Determination of the polarisation of raw sugar using polarimetry - official	Polarimetry*
337	The Braunschweig method for the polarisation of white sugar using polarimetry - official	Polarimetry*
343	Determination of sulfite in food (part 1: optimised Monier-Williams method)	Titrimetry**
371	Determination of reducing sugar in white sugar and plantation white sugar using the modified Ofner titrimetric method - official	Titrimetry**
377	Determination of the peroxide value (method according to wheeler)	Potentiometry
384	Examination of spices and seasoning ingredients: determination of the water content – distillation process	Volumetry*
385	Raw coffee – determination of the mass loss at 105°C	Gravimetry*
386	Oil seeds – determination of the content of moisture and volatile constituents	Gravimetry*
390	Oil seeds – determination of the acidity of oils	Titrimetry**
393	Oil seeds – determination of the impurity content	Gravimetry*

399	Animal and vegetable fats and oils: determination of the saponification value	Titrimetry**
451	Water activity – instrumental determination using a Novasina electronic hygrometer and an Aqualab dew point instrument -	Chilled mirror hygrometry
497	Determination of the white sugar solution colour - official	Photometry*
596	Pungency of capsicums and their oleoresins (HPLC method preferred)	x
634	Determination of the theobromine and caffeine content in liquid tea drinks	HPLC**
637	Coffee and coffee products – determination of the caffeine content using HPLC	HPLC**
640	Determination of the pH value and the acidity – method for coffee extract	Physical property*
641	Determination of the pH value and the acidity – method for roasted coffee	Physical property*
642	Determination of theobromine and caffeine in cocoa	HPLC**
667	Determination of the pH value of fruit and vegetable juices	Physical property*
683	Determination of the pH value of tomato purée	Physical property*
684	Determination of the chloride content of tomato purée (potentiometric method)	Titrimetry**
690	Determination of the dry matter in tomato purée by measuring the refraction	Refractometry*
693	Determination of the titratable acids (total acid) in the covering liquid or pressed brine of sauerkraut	Titrimetry
698	Determination of theobromine and caffeine in fine pastries	HPLC**
704	Determination of the pH value in the covering liquid or pressed brine of sauerkraut	Physical property*
705	Determination of the total acidity of tomato purée (potentiometric method)	Titrimetry**
709	Determination of the chloride content of cheese and soft cheese (potentiometric method)	Titrimetry**
710	Determination of chloride for the calculation of table salt in bread including small baked products from bread dough	Titrimetry**
712	Determination of the total nitrogen	Titrimetry**
714	Determination of chloride in the covering liquid or pressed brine for the calculation of table salt in sauerkraut	Titrimetry**
716	Determination of chloride for the calculation of table salt in fine pastries	Titrimetry**

718	Determination of chloride for the calculation of table salt in condiment mustard	Titrimetry**
735	Determination of sodium cyclamate, saccharin and sorbic acid in liquid table-top sweeteners (high performance liquid chromatography method)	HPLC**
796	Determination of the chloride content of tomato ketchup and comparable products	Titrimetry**
808	Thermoluminescence method for the detection of irradiated foods from which silicate minerals could be isolated	Thermoluminescence
810	Identification of irradiated foods with photostimulated luminescence	Photostimulated luminescence
812	Identification of irradiated bone-in or fishbone-in foods (using ESR spectroscopy)	ESR spectroscopy
859	Determination of density in delicatessen sauces, mayonnaise, mustard and ready-to-serve soups	Gravimetry*
866	Identification of water-soluble colourants by means of high-performance thin layer chromatography (HPTLC)	Thin layer chromatography
867	Gas chromatography of the triacylglycerols	GC**
868	Sterols (isolation and gas-chromatographic examination)	GC**
869	Margarine: determination of the table salt content (potentiometric method)	Titrimetry**
870	Polymerised triglyceride determination in fats and oils (chip fat) which are subject to high thermal loads by high-performance exclusion chromatography (HPSEC)	HPLC**
871	Fatty acid methyl esters (alkaline transesterification)	Sample preparation*
874	Determination of ergosterol in tomato products using HPLC-UV	HPLC**
881	Determination of the surface fat content of dried fruit	Gravimetry*
888	UV-spectrometric analysis; K-values of olive oils	Photometry*
890	Determination of phenolic antioxidants in oils, fats and in butter oil	HPLC**
943	ICUMSA 10-day acid beverage floc test for white sugar - official	Titrimetry**
945	Determination of inulin and oligofructose in foods using HPLC-RID	HPLC-RID**
966	Determination of the drained weight of foods	Gravimetry*
967	Determination of the water-glazing percentage in deep-frozen seafood	Gravimetry*

975	Determination of the water-glazing percentage (free water) in deep-frozen broccoli florets	Gravimetry*
988	Determination of the sulphurous acid in foods, particularly in dried vegetables	Titrimetry**
990	Fish flesh content (FFC) in frozen coated fish products	Gravimetry*
1025	Density Biegeschwinger method	Density by means of natural frequency measurement
1084	Detection of chlorinated substances in food packaging (Beilstein test)	Visual check
1093	Determination of the turbidity of a white sugar solution	Photometry*
1102	Sample preparation freeze drying – determination of the dry matter	Gravimetry*
1147	Acid value and free fatty acids (acidity)	Titrimetry**
1148	Determination of the peroxide value in animal and vegetable fats and oils; potentiometric end point determination	Potentiometry
1183	Determination of the low contents of polymeric (dimeric and oligomeric) triglycerides	HPLC**
1193	Enzyme-linked immunosorbent assay for the quantitative determination of gliadins and related prolamins	ELISA*
1206	Determination of coumarin in cinnamon powder and other foods using HPLC-MS/MS	HPLC-MS/MS**
1207	Determination of fructose, glucose, sucrose, lactose and maltose in foods using HPLC-RID	HPLC-RID**
1214	Determination of polymerised triacylglycerols with high-performance exclusion chromatography	HPLC**
1225	Detection of maize DNA using qualitative real-time PCR	Real-time PCR**
1249	Detection of horse DNA using qualitative real-time PCR	Real-time PCR**
1254	Determination of the degradation products of chlorophylls a and a' (pheophytins a, a' and pyropheophytins	HPLC**
1255	Saponification value	Titrimetry**
1256	Anisidine value	Titrimetry**
1258	Detection of pea DNA using qualitative real-time PCR	Real-time PCR**
1261	Detection of a specific DNA sequence from celery (apium graveolens) in boiled sausages using real-time PCR	Real-time PCR**

1263	Detection of fish DNA using qualitative real-time PCR	Real-time PCR**
1265	Determination of the stigmastadiene in vegetable oils part 2: method using HPLC	HPLC**
1269	Determination of the anisidine value in animal and vegetable fats and oils	Titrimetry**
1270	Determination of the bread crumb percentage of breaded shrimps	Gravimetry*
1272	Determination of propanal and hexanal in feeds using headspace GC-FID	Headspace GC-FID
1273	Determination of sodium in meat products	AES*
1278	Detection of cocoa butter equivalents in cocoa butter using high-resolution capillary gas chromatography (HR-GC)	GC**
1279	Quantification of cocoa butter equivalents in cocoa butter using high-resolution capillary gas chromatography (HR-GC)	GC**
1282	Determination of fatty acid methyl esters using gas chromatography	GC**
1283	Iodine number according to the Wijs-cyclohexane/glacial acetic acid method	Titrimetry**
1284	Determination of the content of waxes, fatty acid esters and fatty acid ethyl esters by capillary gas chromatography	GC**
1287	Determination of biophenols in olive oil by HPLC	HPLC**
1297	Determination of the essential oil content in spices, seasoning ingredients and herbs	Volumetry*
1300	Determination of acesulfame K, aspartame, cyclamate, saccharin and sucralose in ready-to-eat foods with low contents using HPLC-MS/MS	HPLC-MS/MS**
1302	Determination of cocoa butter equivalents in milk chocolate	GC**
1303	Polar fractions in chip fats – accelerated procedure with mini silica gel columns	Gravimetry*
1304	Determination of the crude protein content in feedstuffs	Titrimetry**
1305	Determination of the moisture content in feedstuffs	Gravimetry*
1306	Determination of the crude ash content in feedstuffs	Gravimetry*
1307	Determination of the content of crude oils and fats in feedstuffs	Gravimetry*
1314	Determination of lactose and d-galactose in foods and other sample materials	Photometry*
1325	Determination of nitrate in foods and other sample materials	Photometry*
1327	UV test for the determination of citric acid in foods and other sample materials	Photometry*

1331	Determination of sugar solution colour at pH 7.0 with the MOPS buffer method	Photometry*
1332	Determination of milk, egg, soya, peanut, walnut and almond using HPLC-MS/MS	HPLC-MS/MS**
1343	Determination of the ash in roasted coffee	Gravimetry*
1344	Extraction of fat and its accompanying substances with a procedure according to Weilbull-Stoldt and Soxhlet	Gravimetry*
1352	Determination of coumarin in cinnamon-containing foods using HPLC/DAD or HPLC-MS/MS	HPLC-MS/MS**
1362	Gas chromatography of fatty acid methyl esters part 2: production of fatty acid methyl esters	GC**
1363	Isolation of the fat phase from foods	Sample preparation*
1364	Determination of steviol glycosides as steviol equivalents in sugar-containing foods using LC-MS/MS	HPLC-MS/MS**
1367	Enzyme-linked immunosorbent assay for the quantitative determination of lysozyme	ELISA*
1375	Determination of the percentage of 2-glycerol monopalmitate	GC**
1376	Determination of individual and total sterols in fats and oils using LC-GC-FID	GC**
1377	Determination of the unsaponifiable constituents in animal and vegetable fats and oils	Gravimetry*
1378	Oil seeds – reduction of the laboratory sample to the test sample	Sample preparation*
1381	Thaw loss in deep-frozen foods	Gravimetry*
1382	Determination of the fat content of milk and milk products according to the gravimetric Weibull-Berntrop method	Gravimetry*
1384	Determination of the glucosinolate content part 1: HPLC method	HPLC**
1394	Detection of pork DNA using qualitative real-time PCR	Real-time PCR**
1396	Detection of Rice DNA using qualitative real-time PCR	Real-time PCR**
1397	Detection of beef DNA using qualitative real-time PCR	Real-time PCR**
1399	Detection of vertebrate (myostatin gene) DNA using qualitative real-time PCR	Real-time PCR**
1404	Detection of turkey DNA using qualitative real-time PCR	Real-time PCR**
1408	Detection of eukaryotes (DNA) using real-time PCR	Real-time PCR**
1415	Determination of 16-OMC, Kahweol and cafestol in green and roasted coffee using 1H-NMR	1H-NMR**

1416	Determination of fatty acid ethyl esters, fatty acid methyl esters and waxes in vegetable fats and oils using LC-GC-FID	GC**
1420	DNA quantification using TECAN NanoQuant Plate and normalisation	Sample preparation*
1423	Determination of the molar fraction of 1-O-alkyl-2,3-diacyl-sn-glycerides in shark liver oil using 1H-NMR	1H-NMR**
1426	Determination of taurine and caffeine in energy drinks and soft drinks using 1H-NMR	1H-NMR**
1429	SGF profiling: fruit juice analysis (juice screening) using NMR for ingredients and characteristic numbers regarding the authenticity and quality as well as NMR-based quantification, statistics and chemometrics	1H-NMR**
1432	1H-NMR screening of polyphenols and polar constituents in vegetable and fish oils	1H-NMR**
1433	Determination of the composition of triacylglycerols and the composition and content of diacylglycerols by capillary gas chromatography in vegetable oils	GC**
1436	Optical findings of nut and fruit mixes	Gravimetry*
1438	Refractometer method for the determination of the content of soluble dry matter in processed products of fruit and vegetables (determination of the Brix value)	Refractometry*
1439	Method for the determination of the content of waxes, fatty acid methyl esters and fatty acid ethyl esters using capillary gas chromatography	GC**
1441	Determination of the drying loss in capsicum and allium species and in dried vegetables using vacuum drying	Gravimetry*
1442	Sieve analysis	Gravimetry*
1443	Determination of the chlorine content from chlorides in feedstuffs	Titrimetry**
1446	Determination of trigonelline, N-methylpyridine and niacin in roasted coffee using 1HNMR	1H-NMR**
1449	Optical findings of tea	Gravimetry*
1451	Determination of the difference between the actual and the theoretical content of triglycerides with ECN 42	HPLC**
1456	Determination of the butyric acid as methyl ester in fat from bread, including small baked products from bread dough	GC-FID**
1460	Detection of cashew DNA using qualitative real-time PCR	Real-time PCR**

1461	Detection of a specific DNA sequence from hazelnut (Corylus avellana) in chocolate using real-time PCR	Real-time PCR**
1462	Determination of chlorogenic acids in roasted coffee and coffee extract	HPLC**
1471	Detection of a specific DNA sequence from lupins in boiled sausages	Real-time PCR**
1472	Preparation of chocolate and chocolate products for chemical examination	Sample preparation*
1476	Spices and seasoning ingredients – preparation of a ground sample for analysis	Sample preparation*
1477	Analysis methods for the official examination of feeds: determination of the starch content	Polarimetry*
1478	Preparation of meat and meat products for chemical examination	Sample preparation*
1479	Spices and seasoning ingredients – preparation of a ground sample for the analysis	Mechanical sample preparation**
1480	Examination of tea – preparation of a ground sample with a defined dry matter	Sample preparation*
1484	Quantitative determination for protein of allergic ingredients in food: egg, beta-lactoglobulin, casein, peanut and soya	ELISA*
1485	Determination of the cholesterol content in starchy foods	GC-FID**
1486	Gas chromatography of fatty acid methyl esters part 4: determination using capillary gas chromatography	GC-FID**
1487	Eurofins profiling: olive oil screening using NMR for ingredients and characteristic numbers for the authenticity and quality as well as the 1H-NMR-based quantification, statistics and chemometrics	1H-NMR**
1488	Determination of the cholesterol content in eggs and egg products	GC-FID**
1489	Determination of the cholesterol content in mayonnaise and egg-yolk containing salad cream	GC-FID**
1490	Determination of the cholesterol content in cold meats	GC-FID**
1494	Determination of conventional mass per volume (litre weight in oil) oscillating U-tube method	Density using natural frequency measurement
1496	Detection and determination of almonds (Prunus dulci) in rice and wheat cakes, and in powdered sauce using real-time PCR	Real-time PCR**
1497	Detection and determination of sesame (Sesamum indicum) in rice and wheat	Real-time PCR**

	cakes as well as in powdered sauce using real-time PCR	
1501	Enzyme-linked immunosorbent assay for the quantitative determination of crustacean tropomyosin in foods	ELISA*
1502	Enzyme-linked immunosorbent assay for the quantitative determination of macadamia nut in foods	ELISA*
1503	Enzyme-linked immunosorbent assay for the quantitative determination of mollusc tropomyosin in foods	ELISA*
1504	Enzyme-linked immunosorbent assay for the quantitative determination of sesame in foods	ELISA*
1505	Detection of pistachio DNA using qualitative real-time PCR	Real-time PCR**
1507	Enzyme-linked immunosorbent assay for the quantitative determination of lupin in foods	ELISA*
1508	Enzyme-linked immunosorbent assay for the quantitative determination of coconut in foods	ELISA*
1509	Enzyme-linked immunosorbent assay for the quantitative determination of cashew in foods	ELISA*
1510	Simultaneous detection and determination of black mustard (Brassica nigra L.) or brown mustard (Brassica juncea L.), white mustard (Sinapis alba), celery (Apium graveolens) and soya (Glycine max.) in boiled sausages using real-time PCR	Real-time PCR**
1511	Milk fat: preparation of fatty acid methyl esters	GC sample preparation
1512	Mulk fat – determination of the fatty acid composition by gas liquid chromatography	GC-FID**
1514	Milk and milk products – extraction methods for lipids and liposoluble compounds	GC sample preparation
1518	Determination of 1- and 2-monolaurin using H-NMR	1H-NMR**
1520	Determination of the moisture content for dried produce	Gravimetry
1521	Determination of the moisture content for dry produce	Gravimetry*
1522	Enzyme-linked immunosorbent assay for the quantitative determination of walnut in foods	ELISA*
1524	Determination of acesulfame K, aspartame, cyclamate, saccharin and sucralose in ready-to-eat foods with high contents using HPLC-MS/MS	HPLC-MS/MS**

1525	Determination of acesulfame K, aspartame, cyclamate, saccharin and sucralose in foods that are not ready-to-eat using HPLC-MS/MS	HPLC-MS/MS
1526	Detection and determination of Brazil nut (Bertholletia excelsa) in rice and wheat cakes as well as in powdered sauce using real-time PCR	Real-time PCR**
1527	Detection of soya DNA using qualitative real-time PCR	Real-time PCR**
1528	Enzyme-linked immunosorbent assay for the quantitative determination of Brazil nut in foods	ELISA*
1529	Enzyme-linked immunosorbent assay for the quantitative determination of pecans in foods	ELISA*
1530	Double antibody sandwich immunoenzymatic assay for quantitative analysis of gluten in food samples	ELISA*
1531	Direct immunoenzymatic assay for quantitative analysis of hydrolysed gluten in food samples	ELISA*
1532	Detection of oat DNA using qualitative real-time PCR	Real-time PCR**
1533	Detection of barley DNA using qualitative real-time PCR	Real-time PCR**
1534	Detection of rye DNA using qualitative real-time PCR	Real-time PCR**
1535	Detection of wheat DNA using qualitative real-time PCR	Real-time PCR**
1538	Fingerprint – analysis for the comparison of two olive oils using 1H-NMR	1H-NMR**
1539	Quantitative determination for hazelnut protein in food	ELISA*
1540	Quantitative determination for peanut protein in food	ELISA*
1541	Quantitative determination for sesame protein in food	ELISA*
1543	WIZARD DNA clean-up system	Sample preparation*
1544	Method for the detection of genetically modified organisms and their products in foods – nucleic acid extraction	Sample preparation*
1545	DNA cleaning columns, kit for the purification of DNA, e.g. from food, feed and grains	Sample preparation*
1551	Determination of the sodium content in the ash of feed using atomic emission spectrometry (AES)	AES*
1552	Determination of the weight without packaging	Gravimetry*

1553	Determination of weights and filling volume in sample splitting	Gravimetry*
1555	Detection and determination of peanut in foods using real-time PCR	Real-time PCR**
1559	CODEX standard for quick-frozen shrimps or prawns – total filling weight and net filling weight for glazed (fish) products	Gravimetry*
1561	Enzyme-linked immunosorbent assay for the quantitative determination of almond in foods	ELISA*
1562	Enzyme-linked immunosorbent assay for the quantitative determination of bovine milk protein in foods	ELISA*
1563	Enzyme-linked immunosorbent assay for the quantitative determination of mustard in foods	ELISA*
1564	DNA purification	Sample preparation*
1569	Simultaneous detection of walnut and pecan DNA using qualitative real-time PCR	Real-time PCR**
1570	Determination of the water content in spices and herbs by oven vaporisation and subsequent biamperometrical-coulometric Karl-Fischer titration	Titrimetry**
1572	BHA in premixed fodder with a fat content <10% using HPLC-DAD	HPLC**
1573	Determination of the crude protein content pasta – Kjeldahl method	Titrimetry**
1574	Determination of the dry matter content in dried pasta	Gravimetry*
1575	Determination of the dry matter content in humid pasta	Gravimetry*
1576	Determination of the total fat content in pasta subsequent to an acidulation by extraction and gravimetry	Gravimetry*
1577	Determination of the nitrogen content and calculation of the crude protein content of cereals and pulses – Kjeldahl method	Titrimetry**
1578	Swab protocol for food allergen ELISA	ELISA*
1579	Swabbing method for the qualitative analysis of allergens on a production line or for laboratory equipment	Sample preparation*
1580	Short application protocol for a swab test in combination with the SENSI spec food allergen ELISAs	ELISA*
1581	Gluten extraction in surface (swab) samples by using the SENSISPEC Ingezim gluten R5 kit	ELISA*
1614	Detection of macadamia DNA using qualitative real-time PCR	Real-time PCR**

1626	Steviol glycoside from Stevia rebaudiana bertoni	HPLC-DAD**
1627	Extraction of DNA from swabs and cleaning waters	Sample preparation*
1635	Determination of water-insoluble, acid-soluble stearate in food supplements using 1H-NMR	1H-NMR**