

Deutsche Akkreditierungsstelle GmbH

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

Valid from: 06.04.2020

Date of issue: 06.04.2020

Holder of certificate:

**EUROFINS Analytik GmbH
Neuländer Kamp 1, 21079 Hamburg**

Tests in the fields:

**chemical, physico-chemical, physical, molecularbiological and immunological analysis of food and feed;
photometrical, molecularbiological and immunological analysis of surfaces of equipment and commodities from food production as well as cleaning water;
sensory analysis of food, feed and commodities**

Within the given testing field marked with */, the testing laboratory is permitted, without being required to inform and obtain prior approval from DAkkS, the following:**

- *) the free choice of standard or equivalent testing methods.**
 - ***) the modification, development and refinement of 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.

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

*The certificate together with its annex reflects the status at the time of the date of issue. The current status of the scope of accreditation can be found in the database of accredited bodies of Deutsche Akkreditierungsstelle GmbH.
<https://www.dakks.de/en/content/accredited-bodies-dakks>*

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1 Chemical, physical and physico-chemical analysis of food and feed

1.1 Determination of ingredients and additives using HPLC with standard detectors (RI-, ELS-, Conductivity, Amperometry, UV/VIS-, Fluorescence-Detector) in food and feed **

| | |
|--------------------------|--|
| DIN 10767 2015-08 | Analysis of coffee and coffee products - Determination of chlorogenic acids content in roasted coffee and soluble coffee (Modification: <i>chromatographic system adapted to technical conditions</i>) |
| ASU L 45.00-1 1999-11 | Analysis of food - Determination of theobromine and caffeine in cocoa (Modification: <i>chromatographic system adapted to technical conditions</i>) |
| ASU L 46.00-3 2013-08 | Analysis of food - Analysis of coffee and coffee products; determination of caffeine content using HPLC reference method (Modification: <i>applicable also to alcohol free drinks, chromatographic system adapted to technical conditions</i>) |
| AOAC 983.15 1994 | Determination of phenolic antioxidants in oils, fats and butterfat (Modification: <i>applicable also to feed matrices; detection using DAD with other wavelengths, calculation with internal standard and recovery rate</i>) |
| DGF C-III 3c 2010 | Polymerised triacylglycerols - Determination in fats and oils exposed to high thermal stress (deep-frying fat) using high performance exclusion chromatography (HPEC) |
| PV 1207 2014-10 | Determination of fructose, glucose, saccharose, lactose, maltose, raffinose and stachyose in food using HPLC-RID |

1.2 Determination of ingredients and additives in food using HPLC-MS/MS **

| | |
|----------------------------|--|
| ASU L 00.00-134 2010-09 | Analysis of food - Determination of coumarin in cinnamon foodstuffs using HPLC-DAD or HPLC-MS/MS |
| PV 1300 2017-03 | Determination of acesulfame K, aspartame, cyclamate, saccharine and sucralose in food using HPLC-MS/MS |
| PV 1364 2015-02 | Determination of steviolglycosides as stevioläquivalents in sugary food using LC-MS/MS |

1.3 Determination of ingredients and additives in food and feed using gas chromatography with FI-detector **

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| ASU L 17.00-12 1999-11 | Analysis of food - Determination of butyric acid as methyl ester in bread fat including small baked products consists of bread dough |
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| Correction 2003-07 | (Modification: <i>applicable to food matrices; transesterification with ethanolic potassium hydroxide</i>) |
| DGF C-VI 10a 2000 | Analysis of fatty acids and fatty acid distribution (Modification: <i>applicable to fats and oils of feed matrices</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 |
| PV 1416 2015-02 | Determination of fatty acid ethyl esters and fatty acid methyl esters as well as waxes in vegetable fats and oils using LC-GC-FID |

1.4 Gravimetric determination of ingredients and additives in food and feed **

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|--|---|
| DIN EN ISO 658 2002-08 | Oilseeds- Determination of content of impurities |
| ASU F 0009 (EG) 2010-09 | Analysis of feed- Determination of crude oils and fats in feed - Annex III to Commission Regulation (EC) No. 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of feed (Official Journal EC L 54/1 of 26.02.2009) |
| ASU F 0014 (EG) 2010-09 | Analysis of feed- Determination of crude ash in feed - Annex III to Commission Regulation (EC) No. 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of feed (Official Journal EC L 54/1 of 26.02.2009) (Modification: <i>use of the prepASH device from Precisa</i>) |
| ASU L 00.00-18 1997-01 Correction 2002-12 | Analysis of food - Determination of fibre in food |
| ASU L 06.00-4 2007-04 | Analysis of food - Determination of ash content in meat and meat products (Modification: <i>applicable to food matrices</i>) |
| ASU L 06.00-6 2014-08 | Analysis of food - Determination of total fat content in meat and meat products - Gravimetric determination using Weibull-Stoldt-reference method - official method (Modification: <i>applicable to food matrices</i>) |

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UNECE DDP-27
2013

Brazil Nut Kernels

1.5 Titrimetric determination of ingredients and additives as well as indices in food and feed**

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| DIN EN ISO 3657 2013-12 | Animal and vegetable fats and oils - Determination of the saponification value |
| DIN EN ISO 3961 2013-12 | Animal and vegetable fats and oils - Determination of the iodine value |
| ASU F 0003 (EG) 2010-09 | Analysis of feed - Determination of the content of crude protein - Annex III to Commission Regulation (EC) No. 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of feed (Official Journal EC L 54/1 of 26.02.2009) |
| ASU F 0018 (EG) 2010-09 | Analysis of feed - Determination of the chlorine content of chlorides in feeds - Annex III to Commission Regulation (EC) No. 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of feed (Official Journal EC L 54/1 of 26.02.2009) |
| ASU L 06.00-7 2014-08 | Analysis of food - Determination of crude protein in meat and meat products (Modification: <i>applicable to food matrices</i>) |
| ASU L 07.00-5/1 2010-01 | Analysis of food - Determination of common salt (sodium chloride) in meat products; potentiometric end point determination (Modification: <i>no clarification with Carrez-reagent</i>) |
| ASU L 13.00-40 2012-01 | Analysis of food - Determination of the peroxide value in animal and vegetable fats and oils; potentiometric end point determination |
| ASU L 17.00-6 Correction 2009-06 | Analysis of food - Determination of chloride for calculation of sodium chloride in bread including small baked products consists of bread dough (Modification: <i>applicable to food matrices, automatic end point titration, no clarification with Carrez-reagent</i>) |

1.6 Determination of water activity in food and feed by hygrometry

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| Nordic Committee on Food Analysis No. 168 2001 | Water Activity - Instrumental Determination by Novasina Electronic Hygrometer and Aqua Lab Dew Point Instrument (Modification: <i>applicable also to feed matrices</i>) |
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1.7 Determination of physical indices (pH-value, conductivity) in food and feed by electrode measurement *

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|--------------------------------------|---|
| ASU L 26.04-3 1987-06 | Analysis of food - Measurement of the pH value in the liquid medium or the brine of sauerkraut |
| ASU L 31.00-2 1977-01 | Analysis of food - Determination of the pH value in fruit and vegetable juice (Modification: <i>applicable to food and feed matrices</i>) |
| ICUMSA GS 1/3/4/7/8-13 1994-04 | The Determination of Conductivity Ash in Raw Sugar, Brown Sugar, Juice, Syrup and Molasses - Official |

1.8 Photometric analysis of ingredients and additives in food and feed *

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|---|--|
| VO (EEC) No. 2568/91 of the Commission, Appendix IX 2013-03 | UV spectrometric analysis; K values of olive oil |
| ICUMSA GS 2/3-10 2011 | The Determination of White Sugar Solution Colour (Modification: <i>additional calculation of ICUMSA points</i>) |
| ICUMSA GS 2/3-18 2013 | The Determination of the Turbidity of White Sugar Solution |
| ICUMSA GS 9/1/2/3-8 2011 | The Determination of Sugar solution colour at pH 7.0 by the MOPS buffer method |
| VDLUFA III 16.3.3 1983 | Determination of hydrocyanic acid (Modification: <i>applicable also to food containing significant amounts of stone fruit</i>) |
| r-biopharm 10 139 076 035 2011-05 | UV test for the determination of citric acid in food |
| r-biopharm 10 176 303 035 2011-06 | UV test for the determination of lactose and D-galactose in food and other sample materials |

1.9 Polarimetric determination of ingredients and additives in food and feed *

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| VO (EG) 152/2009 Anhang III - L 2014-06 | Determination of starch content - Annex III to Commission Regulation (EC) No. 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of feed (Official Journal EC L 54/1 of 26.02.2009) |
| ASU L 18.00-6 2003-12 | Analysis of food - Determination of starch in pastry |
| ICUMSA GS 1/2/3/9-1 2011 | The Determination of the Polarisation of Raw Sugar by Polarimetry |

1.10 Refractometric determination of ingredients in food and feed *

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| DIN EN ISO 6320 2000-06 Correction 2006-07 | Animal and vegetable fats and oils - Determination of the refractive index |
| ASU L 26.11.03-1 1983-05 | Determination of dry matter in tomato puree by refraction measurement |
| UM Handbook H.3 1992-01 | Determination of Brix by refractometer |

1.11 Volumetric determination of ingredients in food *

| | |
|---------------------------|--|
| DIN 10229 2000-08 | Analysis of spices and spicy additives - Determination of water content - distillation method |
| ASU L 53.00-10 2010-09 | Analysis of food - Determination of ethereal oils in spices, spicy additives and herbs; steam distillation method (Modification: different sample weight depending on matrix) |

1.12 Determination of density of liquid food and feed using natural frequency measurement

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|---------------------|--|
| DGF C-IV 2d 2002 | Density Biegeschwinger method (Modification: <i>applicable to juices, molasses, sauces and clear, homogeneous liquids</i>) |
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1.13 Determination of metals using atom emission spectrometry (AES) in food and feed

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|---------------------------|---|
| ASU L 07.00-56 2000-07 | Analysis of food - Determination of sodium in meat products (Modification: <i>applicable to food and feed matrices</i>) |
|---------------------------|---|

1.14 Determination of oil content in oil seed using LR-NMR spectroscopy

| | |
|-----------------------------|--|
| DIN EN ISO 10565 1998-10 | Oil seeds - Simultaneous determination of oil and water content - method with pulsed nuclear magnetic resonance spectroscopy (Modification: <i>applicable to rapeseed only, determination of oil content only</i>) |
|-----------------------------|--|

1.15 Determination of dyes in selected foods using thin-layer chromatography

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|-------------------|---|
| PV 866 2010-02 | Identification of water-soluble dyes in fat, protein and sugary food using high performance thin layer chromatography (HPTLC) |
|-------------------|---|

1.16 Detection of irradiated food and dietary supplements using electron spin resonance spectroscopy

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|------------------------|--|
| DIN EN 1786 1997-03 | Food - Detection of irradiated food containing bones or fishbone - method using ESR spectroscopy |
|------------------------|--|

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|------------------------|--|
| DIN EN 1787 2000-07 | Food - Detection of irradiated food containing cellulose by ESR spectroscopy |
|------------------------|--|

| | |
|-------------------------|--|
| DIN EN 13708 2002-01 | Food - Detection of irradiated food containing crystalline sugar by ESR-spectroscopy |
|-------------------------|--|

| | |
|---------------------------|---|
| ASU L 00.00-41 1998-09 | Analysis of food - Detection of irradiated food containing bones or fishbones - method using ESR spectroscopy |
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|---------------------------|--|
| ASU L 00.00-42 2001-07 | Analysis of food - ESR spectroscopic detection of irradiated cellulose in food |
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| ASU L 00.00-79 2004-07 | Analysis of food - ESR spectroscopic detection of irradiated foods containing crystalline sugar |
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1.17 Detection of irradiated food and dietary supplements using luminescence measurements

| | |
|---------------------------|---|
| DIN EN 1788 2002-01 | Food - Thermoluminescence detection of irradiated food from which silicate minerals can be isolated |
| DIN EN 13751 2009-11 | Food - Detection of irradiated food using photostimulated luminescence |
| ASU L 00.00-43 2004-07 | Analysis of food - Thermoluminescence method to detect irradiated food from which silica minerals can be isolated |
| ASU L 00.00-82 2010-09 | Analysis of food - Detection of irradiated food using photostimulated luminescence |

1.18 Determination of ingredients and additives in selected food using ¹H-NMR **

| | |
|--------------------|--|
| PV 1415 2016-08 | Determination of 16-OMC, Kahweol and Cafestol in roast coffee using ¹ H-NMR |
| PV 1421 2014-07 | Determination of the saturation level in plant-based oils using ¹ H-NMR |
| PV 1423 2015-05 | Determination of molar part of 1-O-acyl - 2,3-diacyl-sn-glycerides in shark liver oil using ¹ H-NMR |
| PV 1426 2015-07 | Determination of taurine in energy drinks using ¹ H-NMR |
| PV 1446 2016-08 | Determination of Trigonellin, N-Methylpyridin and Niacin in roast coffee using ¹ H-NMR |

1.19 Determination of ingredients and indices for authenticity and quality of liquid foodstuff and food extracts using ¹H-NMR **

| | |
|--------------------|---|
| PV 1429 2015-07 | SGF-Profiling Fruit Juice analysis (Juice Screening) of ingredients and indices for authenticity and quality using NMR, and NMR-based quantification, without data evaluation, sample preparation and measurement according to Bruker Biospin GmbH |
| PV 1487 2017-05 | Eurofins-Profiling Olive oil analysis (OliveOilScreening) using NMR for ingredients and indices for authenticity and quality, and ¹ H-NMR –based quantification, statistic and chemometrics |

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1.20 Determination of food ingredients using near-infrared spectroscopy (NIR) **

| | |
|---------------------------|--|
| ASU L 08.00-60 2014-08 | Analysis of food - Determination of crude protein, water, fat, ash content and BEFFE in sausage products, meat and meat products - near-infrared spectroscopic method - screening method |
| PV 1463 2016-03 | Determination of water and fat contents in pasta products using NIR |
| PV 1464 2016-03 | Determination of water, fat, starch and free butyric acid in bakery products using NIR |

2 Sensory analysis of food, feed and commodities

2.1 Simply descriptive tests (smell, taste, external characteristic, appearance, consistency/texture) of food and feed*

| | |
|---------------------------|--|
| ASU L 00.90-6 2015-6 | Analysis of food - Sensory testing method - simply descriptive test |
| ASU L 00.90-14 2004-12 | Analysis of food - Sensory testing method - descriptive test with following quality evaluation |

2.2 Special sensory analysis of food and consumer goods *

| | |
|--|--|
| VO (EWG) Nr. 2568/91 Annex XII 2013-12 | Method of the international oil council for the organoleptic analysis of virgin olive oils |
| DIN 10955 2004-06 | Sensory testing - Testing of packaging materials and packages for foodstuffs |
| ASU L 00.90-7 2007-12 | Analysis of food - Sensory testing method - triangle test |
| DGF-C-II 1 2014 | External characteristic - Sensory testing |

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3 Molecular biological analysis of food and feed

3.1 Qualitative detection of species in raw material and product using polymerase chain reaction (PCR) **

PV 1231 Detection of wheat/rye/barley DNA using standard PCR
2014-02

PV 1235 Detection of walnut/pecan nut DNA using standard PCR
2014-02

3.2 Qualitative detection of allergens and species in raw material and product using real time PCR **

ASU L 08.00-56 Analysis of food - Detection of a specific DNA sequence of celery (*Apium graveolens*) in boiled sausage using real-time PCR
2014-08
(Modification: *applicable to food matrices*)

ASU L 08.00-65 Analysis of food - Simultaneous detection and determination of black mustard (*Brassica nigra* L.) or brown mustard (*Brassica juncea* L.), white mustard (*Sinapis alba*), celery (*Apium graveolens*) und soy (*Glycine max*) in boiled sausages using real-time PCR
2017-10
(Modification: *qualitative detection of black or brown and white mustard only; applicable to food matrices*)

ASU L 18.00-19 Analysis of food - Detection and determination of sesame (*Sesamum indicum*) in rice and wheat biscuits as well as in sauce powders using real-time PCR
2014-08
(Modification: *qualitative detection only; also applicable to food matrices*)

ASU L 18.00-20 Analysis of food - Detection and determination of almond (*Prunus dulcis*) in rice and wheat biscuits and in sauce powders using real-time PCR
2014-08
(Modification: *qualitative detection only; also applicable to food matrices*)

PV 1258 Detection of peas DNA using qualitative real-time PCR
2014-02

PV 1263 Detection of fish DNA using qualitative real-time PCR
2014-02

PV 1519 Detection of a specific DNA sequence from peanut using qualitative real-time PCR
2018-08

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4 Qualitative and Quantitative immunological analysis of food and feed using ELISA test kits *

| | |
|---|---|
| ELISA Systems Pty Ltd ELS HRD-48 2014-01 | Hazelnut Residue |
| Morinaga 96 Assays 2015-03 | The Quantitative Determination for Protein of Allergic Ingredients in Food |
| r-biopharm R7001 Manufacturer's instructions r-bio 2015-10 | Enzyme immunoassay for the quantitative determination of gliadins and corresponding prolamins |
| r-biopharm R6901 Manufacturer's specs r-bio 2012-11 | Enzyme immunoassay for the quantitative determination of almond |

5 Visual tests of selected foods

| | |
|-----------------------|--|
| DGF C-IV 9 2002 | Smoke point |
| ICUMSA GS2-11 2007 | The determination of the visual appearance of the white sugar using Braunschweig sugar types |
| PV 1084 2008-01 | Detection of chlorinated substances in food packaging (Beilstein test) |

6 Analysis of surfaces of equipment and commodities from the food production (including cleaning water)

6.1 Photometric Determination

| | |
|--------------------------------------|--|
| r-biopharm 10 176 303 035 2011-06 | UV test for the determination of lactose and D-galactose in food and other sample material <i>(Modification: applicable also to surfaces of equipment and commodities from the food production)</i> |
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6.2 Qualitative detection of allergens on surfaces of equipment and commodities from the food production as well as cleaning water using real time PCR **

| | |
|---------------------------|--|
| ASU L 08.00-56 2014-08 | Analysis of food - Detection of a specific DNA sequence of celery (<i>Apium graveolens</i>) in boiled sausage using real-time PCR (Modification: <i>applicable to surfaces of equipment and commodities from the food production as well as cleaning water</i>) |
| ASU L 08.00-65 2017-10 | Analysis of food - Simultaneous detection and determination of black mustard (<i>Brassica nigra</i> L.) or brown mustard (<i>Brassica juncea</i> L.), white mustard (<i>Sinapis alba</i>), celery (<i>Apium graveolens</i>) and soy (<i>Glycine max</i>) in in boiled sausages using real-time PCR (Modification: <i>qualitative detection of black or brown and white mustard only; applicable to surfaces of equipment and commodities from the food production as well as cleaning water</i>) |
| ASU L 18.00-19 2014-08 | Analysis of food - Detection and determination of sesame (<i>Sesamum indicum</i>) in rice and wheat biscuits and sauce powder using real-time PCR (Modification: <i>qualitative detection only; applicable to surfaces of equipment and commodities from the food production as well as cleaning water</i>) |
| ASU L 18.00-20 2014-08 | Analysis of food - Detection and determination of almond (<i>Prunus dulcis</i>) in rice and wheat biscuits and in sauce powder using real-time PCR (Modification: <i>qualitative detection only; applicable to surfaces of equipment and commodities from the food production as well as cleaning water</i>) |

6.3 Qualitative and quantitative immunological analysis on surfaces of equipment and consumer goods from the foodstuff production and cleaning water using ELISA test kits **

| | |
|---|--|
| ELISA Systems Pty Ltd ESHR-48 2014-01 | Hazelnut Residue |
| Neogen 902085J 2010 | Walnut Assay Kit |
| Veratox 8400 2015-04 | Quantitative Test for Mustard Allergen |

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6.4 Qualitative species detection using PCR on surfaces of equipment and commodities from the food production and cleaning water **

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|--------------------|--|
| PV 1231 2015-12 | Detection of DNA from wheat/rye/barley with standard-PCR (Modification: <i>applicable to surfaces of equipment and commodities from the food production as well as cleaning water</i>) |
| PV 1235 2016-02 | Detection of Walnut/Pecan nut DNA with standard-PCR (Modification: <i>applicable to surfaces of equipment and commodities from the food production as well as cleaning water</i>) |

7 Sample pretreatment and preparation of food and feed samples

7.1 Derivatisation *

| | |
|----------------------|--|
| DGF C-VI 11a 1998 | Fatty acid methyl ester (Boron trifluoride-methode) |
| DGF C-VI 11d 1998 | Fatty acid methyl ester (alkaline transesterification) |

7.2 Extraction for physical-chemical examinations **

| | |
|---------------------|--|
| DGF K-III 1 2011 | Isolation of the fat phase of food |
| PV 1344 2014-03 | Extraction of fat and accompanying substances with Weibull-Stoldt method and Soxhlet |

7.3 Extraction of DNA for molecular biological determinations *

| | |
|---|---|
| ASU L 00.00-119 2014-02 | Analysis of food -method for the detection of genetically modified organisms and its products in food- extraction of nucleic acid |
| Promega Corp. Quick Protocol Part #9FB021 2009-13 | Wizard® DNA Clean-Up System; Instruction for use of A7280 |
| Eurofins GeneScan Cat Nos. 5224700305 and 5224700310 2017-11 | DNA Cleaning Columns; Kit for the purification of DNA, e.g. from food, feed and grains |

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7.4 Fractionation for molecular biological determinations

PV 907 Fractionation of DNA-fragments with gel electrophoresis
2014-10

7.5 Mechanical sample preparation**

ASU L 53.00-7 Spices and spicing ingredients: Preparation of a milled analysis
2000-07 sample

WEJ-MA 508-02/04 Central sample milling
2011-01

Abbreviations used:

| | |
|----------|---|
| AOAC | AOAC International |
| ASU | Official collection of analysis methods according to § 64 of the German Food and Feed Code (LFGB) |
| COI | Methods of the International Olive Council |
| DGF | German Society for Fat Science e.V. |
| DIN | German Institute for Standardization e. V. |
| EN | European standard |
| ICUMSA | International Commission for Uniform Methods of Sugar Analysis |
| IEC | International Electrotechnical Commission |
| ISO | International Organization for Standardization |
| LFGB | German Food and Feed Code |
| PV xxxxx | Internal testing method of Eurofins Analytik GmbH |
| UM | United Molasses |
| UNECE | United Nations Economic Commission for Europe |
| VDLUFA | Federation of Laboratories for Agricultural Researches |
| WEJ-MA | Standard Operating Procedure of the Quality Management System |