Deutsche Akkreditierungsstelle

Annex to the Partial Accreditation Certificate D-EP-17063-01-02 according to DIN EN ISO/IEC 17043:2023

Valid from: **16.05.2025**

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This annex is a part of the accreditation certificate D-EP-17063-01-00.

Holder of partial accreditation certificate:

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien GmbH
Reinhartser Straße 31, 87437 Kempten

with the location

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien GmbH
Reinhartser Straße 31, 87437 Kempten

The proficiency testing provider meets the requirements of DIN EN ISO/IEC 17043:2023 to carry out the conformity assessment activities listed in this annex. The proficiency testing provider meets additional legal and normative requirements, if applicable, including those in relevant sectoral schemes, provided that these are explicitly confirmed below.

The management system requirements of DIN EN ISO/IEC 17043 are written in the language relevant to the operations of proficiency testing providers and they conform to the principles of DIN EN ISO 9001.

Proficiency testing in the fields:

Sensory, physical, physical-chemical, chemical, molecular biological, immunological and microbiological testing of foodstuff, animal feed, cosmetics, commodities

For the cells marked with *, the proficiency testing provider is permitted to include proficiency tests within the specified matrix/product and measured variable/test parameters in the scope of accreditation without having to inform and obtain prior approval from DAkkS beforehand. The proficiency testing provider maintains a current list of proficiency tests within the scope of accreditation.

1 Proficiency testing of physical, physical-chemical and chemical testing for foodstuff and animal feed

Testing area	Matrix/product *	Measured variable/ test parameters *	Testing schemes (examples)
Physical, physical-chemical and chemical testing	Foodstuff	Ingredients Additives Residues Contaminants Acidity/ pH value Specific weight/ density Freezing point Viscosity	UHT milk Processed cheese Boiled sausage Fruit preparation Energy drink Egg products Mycotoxins in corn Mineral oil in low-fat and starch-rich foodstuff Perfluorinated compounds in supplementary food
	Animal feed	Ingredients Residues Contaminants	Ingredients animal feed Mycotoxins animal feed Metals in animal feed

2 Proficiency testing of physical, physical-chemical and chemical testing for cosmetics, articles intended for use in contact with body and in contact with food

Testing area	Matrix/product *	Measured variable/ test parameters *	Testing schemes (examples)
Physical, physical-chemical and chemical testing	articles intended for use in contact with body	Ingredients Additives Residues Contaminants Acidity/ pH value Specific weight/ density Colour fastness Metals/ heavy metals Dyes Mineral oil constituents Fragmentation and degradation products	Textiles intended for use in contact with body – Extractable metals DIN EN 16711-2 Textiles intended for use in contact with body – perfluorinated compounds Liquid toys – preservatives DIN EN 71-10 DIN EN 71-11
	articles intended for use in contact with food	Ingredients Additives Residues Contaminants Acidity/ pH value Specific weight/density Colour fastness Metals/ heavy metals Dyes Mineral oil constituents	Plastic – overall migration (one-sided contact) DIN EN 1186-3 Plastic – specific migration Caprolactam Mineral oil in cardboard Paper, cardboard – formaldehyde DIN EN 1541
	Cosmetics	Ingredients Additives Residues Contaminants Metals/ heavy meals Dyes Mineral oil constituents	Tattoo ink – aromatic amines Cosmetics – heavy metals ISO 21392 Cosmetic care products

3 Proficiency testing for sensory testing of foodstuff and articles intended for use in contact with food

Testing area	Matrix/product *	Measured variable/ test parameters *	Testing schemes (examples)
Sensory testing	Foodstuff	Appearance Texture Consistency Mouthfeel Smell/Odour Taste Trigeminal sensations Aroma Flavour	Yoghurt (triangle test, flavour) Chocolate (simple descriptive testing) Chocolate (profile testing)
	articles intended for use in contact with food	Appearance Texture Consistency Mouthfeel Smell/Odour Taste Trigeminal sensations Aroma Flavour	Sensory testing of food contact materials and articles (FCM) (DIN 10955) Sensory of board and paper acc. to DIN EN 1230

4 Proficiency testing for cultural microbiological testing of foodstuff, animal feed, cosmetics and articles intended for use in contact with food

Testing area	Matrix/product *	Measured variable/ test parameters *	Testing schemes (examples)
Cultural microbiological testing	Foodstuff	Bacteria Yeats Moulds	E.coli milk, EHEC O157 milk, anaerobic spores milk powder, Staphylococcus cheese, Enterobacteriaceae egg products, Campylobacter spp. poultry, Yeasts fruit juice concentrate, Moulds fruit preparation, Listeria monocytogenes convenience foods, Salmonella spp. spice powder, mesophilic sterility testing tinned food, thermophilic sterility testing tinned food
	Animal feed	Bacteria	Clostridia animal feed Salmonella spp. animal feed
	Cosmetics	Bacteria Yeasts Moulds Sterility	Moulds O/W Emulsion, C. albicans ATCC 10231 O/W Emulsion, challenge test O/W Emulsion, aerobic bacteria in tattoo ink
	articles intended for use in contact with food	Bacteria Yeasts Moulds	Moulds films / plastic surface

5 Proficiency testing for molecular biological testing of foodstuff

Testing area	Matrix/product *	Measured variable/ test parameters *	Testing schemes (examples)
Molecular biological testing	Foodstuff	Animal species DNA	Beef, pork, horse (detection of animal species)

6 Proficiency testing for immunological testing of foodstuff

Testing area	Matrix/product *	Measured variable/ test parameters *	Testing schemes (examples)
Immunological testing	Foodstuff	Proteins	Beef, pork, horse (detection of animal species)

Abbreviations used:

DIN Deutsches Institut für Normung e.V. – German institute for standardization
EN Europäische Norm – European Standard
IEC International Electrotechnical Commission
ISO International Organization for Standardisation