

Deutsche Akkreditierungsstelle GmbH

Beliehene gemäß § 8 Absatz 1 AkkStelleG i.V.m. § 1 Absatz 1 AkkStelleGBV

Akkreditierung



Die Deutsche Akkreditierungsstelle GmbH bestätigt hiermit, dass der
Eignungsprüfungsanbieter

**Deutsches Referenzbüro für Lebensmittel-Ringversuche und
Referenzmaterialien GmbH**
Bodmanstraße 4, 87435 Kempten

die Kompetenz für die relevanten Abschnitte der DIN EN ISO/IEC 17043:2010 besitzt,
Eignungsprüfungen/Ringversuche in folgenden Bereichen durchzuführen:

**physikalische, physikalisch-chemische, chemische, sensorische und mikrobiologische
Untersuchungen von Lebensmitteln, Futtermitteln, Bedarfsgegenständen, Kunststoffen,
Karton/Papier, Textilien und Kosmetika;
Materialprüfungen an Kunststoffen**

Die Akkreditierungsurkunde gilt nur in Verbindung mit dem Bescheid vom 12.02.2014 mit der
Akkreditierungsnummer D-EP-17063-01 und ist gültig bis 11.02.2019. Sie besteht aus diesem Deckblatt,
der Rückseite des Deckblatts und der folgenden Anlage mit insgesamt 9 Seiten.

Registrierungsnummer der Urkunde: **D-EP-17063-01-00**

Im Auftrag



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Berlin, 12.02.2014

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Die auszugsweise Veröffentlichung der Akkreditierungsurkunde bedarf der vorherigen schriftlichen Zustimmung der Deutsche Akkreditierungsstelle GmbH (DAkkS). Ausgenommen davon ist die separate Weiterverbreitung des Deckblattes durch die umseitig genannte Konformitätsbewertungsstelle in unveränderter Form.

Es darf nicht der Anschein erweckt werden, dass sich die Akkreditierung auch auf Bereiche erstreckt, die über den durch die DAkkS bestätigten Akkreditierungsbereich hinausgehen.

Die Akkreditierung erfolgte gemäß des Gesetzes über die Akkreditierungsstelle (AkkStelleG) vom 31. Juli 2009 (BGBl. I S. 2625) sowie der Verordnung (EG) Nr. 765/2008 des Europäischen Parlaments und des Rates vom 9. Juli 2008 über die Vorschriften für die Akkreditierung und Marktüberwachung im Zusammenhang mit der Vermarktung von Produkten (Abl. L 218 vom 9. Juli 2008, S. 30). Die DAkkS ist Unterzeichnerin der Multilateralen Abkommen zur gegenseitigen Anerkennung der European co-operation for Accreditation (EA), des International Accreditation Forum (IAF) und der International Laboratory Accreditation Cooperation (ILAC). Die Unterzeichner dieser Abkommen erkennen ihre Akkreditierungen gegenseitig an.

Der aktuelle Stand der Mitgliedschaft kann folgenden Webseiten entnommen werden:

EA: www.european-accreditation.org

ILAC: www.ilac.org

IAF: www.iaf.nu

Deutsche Akkreditierungsstelle GmbH
German Accreditation Body

Annex to the Accreditation Certificate D-EP-17063-01-00
for the relevant clauses of DIN EN ISO/IEC 17043:2010

Period of validity: 12.02.2014 to 11.02.2019 Date of issue: 12.02.2014

Holder of certificate:

Deutsches Referenzbüro für Lebensmittel-Ringversuche und
Referenzmaterialien GmbH
Bodmanstraße 4, 87435 Kempten

Interlaboratory testing/Proficiency testing in the following fields:

Physical, physical-chemical, chemical, sensorial and microbiological investigations of food stuff,
animal feed und commodities as well as packaging, plastics, board/paper, textiles and
cosmetics; material testing of plastics

Abbreviations used: see last page

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

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Chemical analysis	Foodstuff as (milk- and milk products; chocolate, boiled sausage, fruit juice and fruit preparation) animal feed.	Main parameters, Base parameters, additives (for example fat, protein, nitrate, vitamin); total lactic acid, , lactose, and others.); track parameter, residues, veterinary medical products	0815 yoghurt 0816 raw milk 0818 boiled sausage 0819 whey powder 0820 chocolate 0829 vitamin 0830 chocolate lactose reduced 0831 soft cheese 12273 milk residues 10130 animal feed residues
Physical and physical-chemical analysis	Foodstuff as (milk- and milk products; chocolate, pastries, boiled sausage, fruit juice and fruit preparation)	Chemical -physical Parameter for example pH-value, density, freezing point, dry matter, ash,viscosity and others.)	0843 yoghurt 0950 raw milk 0948 UHT cream 0954 UHT milk 0826 hard cheese 0834 evaporated milk 0987 pastries

2 Proficiency tests of microbiological tests for foodstuff and animal feed.

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Microbiological analysis	Foodstuff as (milk and milkproducts, meat and meat products, fruit and fruit preparation) animal feed	Micro-organisms for example (aerobe and anaerobe total count, (aerobe und anaerobe Escherichia coli, Enterobacteriaceae, Coliforme, Clostridia, Listeria, yeasts, moulds, B.cereus, meso- and thermophilic bacterial spores, Enterococcus, Campylobacter spp., Cronobacter spp., Salmonella spp., Staphylococcus, Citrobacter)identification of germs (with A.brasiliensis, C.albicans, Klebsiella and Pseudomonas fluorescens)	0956 E.coli in milk 0846 E.coli in ground meat 0827 Entero in milk 0967 Clostridia in milk powder 0969 Listeria in milk powder 0968 fruit preparation yeasts 10104 fruit preparation moulds 11195 B.cereus in milkpowder 10145 Clostridia / bacterial spores in milk powder 10119 Enterococcus in milk powder 1099 Campylobacter spp. in milk 10100 Cronobacter spp. in milkpowder 10162 Citrobacter in milk powder 0986 Salmonella spp. in milk powder 10101 Staphylococcus in milk powder 10162 Citrobacter in milk powder 11211 identification of germs in milk powder 12304 identification of germs in cosmetics 12266 challenge test 13364 Clostridia in animal feed

3 Proficiency tests of sensorial tests for foodstuff

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Sensory analysis	Foodstuff as yoghurt, water, milk, beer	Sensory proficiency tests such as: basic tastes, triangle test, ranking test, water quality (TFN, TFN)acc. to DIN EN 1622 , threshold value examination „off flavor's“, descriptive testing, comparative testing, Duo-Trio-Test	0958 sensory flavor's 0952 sensory basic tastes 0964 triangle test flavor's 11179 water quality acc. to EN 1622 12242 comparative test beer 13368 Duo-Trio Test beer 13369 descriptive testing

4 Proficiency test for chemical, microbiological and sensorial for commodities such as cosmetics and other hygiene products

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Microbiological analysis	Cosmetics and other hygiene products as lotions, nail polishes, tattoo colorants and shower gel	Micro-organisms such as: total count, Escherichia coli, Enterobacteriaceae, Coliforme, Clostridia, Listeria, yeasts, moulds, B.cereus, meso- und thermophile bacterial spores, Enterococcus, Campylobacter spp., Cronobacter spp., Salmonella spp., Staphylococcus, Citrobacter, Pseudomonaden, Vibrio, sterility control, challenge test pH-value	10147 cosmetics (O/W emulsion) moulds 10146 aerobe total counts in O/W emulsion; 10149 cosmetics (O/W-emulsion) identification of germs 12266 challenge test

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Chemical analysis	Cosmetics as lotions, nail polishes, tattoo colorants and shower gel	Heavy metals pH-value colors, preservatives, stabilisers, fats and more.	13432 heavy metals in cosmetics with water 14474 aromatics in fatty cosmetics

5 Proficiency test for chemical tests as commodities for plastic packaging, board / paper, textiles (printing inks, ceramics, porcelain, cutlery and jewelry)

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Chemical analysis	Commodities and their raw and starting materials and intermediate products such as packaging, plastics, composites, printing ink, carton, Board, paper, textile, porcelain, ceramic, cutlery and jewelry	Chemical migration, extraction, and identification for organic and inorganic elements, compounds and ingredients such as: migration, global migration, specific migration (eg, caprolactam, 1-octene, diethylene glycol, acrylonitrile terephthalic acid); foil identifications, mineral oil, Photo initiators, dyes, acrylates, tie rungs fragments, and degradation products, metal / heavy metals, free formaldehyde, azo dyes, flame retardants,	11231 overall migration 11226 specific migration in plastic foil (terephthalic acid) 11235 specific migration in plastic foil (caprolactam) 13402 specific migration in plastic foil (acrylonitrile) 11228 identification of polymer material 13389 migration of mineral oil 13416 mineral oil in carton /board 13366 Formaldehyde in textiles 13372 Printing inks (monomers and photoinitiators) 13470 heavy metals in alloys part 1 13471 heavy metals in alloys part 2 14472 heavy metals in ceramic / porcelain

6 Proficiency testing for microbiological tests for commodities such as plastic packaging , board / paper textiles, ceramics

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Microbiological analysis	commodities such as plastic packaging , board / paper textiles, ceramics	Micro-organisms such as: total count, Escherichia coli, Enterobacteriaceae, Coliforme, Clostridia, Listeria, yeasts moulds, B.cereus, meso- and thermophile bacterial spores, Enterococcus, Campylobacter spp., Cronobacter spp., Salmonella spp., Staphylococcus, Citrobacter, Pseudomonaden, Vibrio, sterility control,	11213 foil packaging moulds 13775 sterility control of canned 13776 bacterial spores on board / paper

7 Proficiency testing for sensory testing for commodities such as plastic packaging, board / paper, textiles

Testing area	Matrix/ product	Measured variable/ test parameters	Testing schemes (examples)
Sensory analysis	commodities such as plastic packaging , board / paper textiles,	sensory test methods such as: basic tastes, triangle test, ranking test , sensory of commodities acc. to DIN 10955; threshold tests of sensory failure characteristics of commodities, descriptive examination	12287 sensory of commodities 11179 threshold test acc. to DIN EN 1622 14472 sensory of board

8 Proficiency testing for testing of polymer materials and composite materials

Testing field	Matrix/ Product	measuring/testing parameter	Proficiency testing schemes (examples)
Mechanical tests	polymer materials, composite materials	Tensile properties - acc. to ISO 527-1,-2,-3,-4,-5 - acc. to ASTM D638 - acc. to ISO 14129 - acc. to ISO 37, ASTM D412 Flexural properties - acc. to ISO 178 - acc. to ASTM D790 - acc. to ISO 14125 Compression properties acc. to ISO 604, ISO 14126 Impact properties acc. to ISO 179, ISO 180 Tear strength/resistance - acc. to ISO 6383-1,-2 - acc. to ISO 34 Instrumented impact test acc. to ISO 6603-2 Apparent shear strength acc. to ISO 14130	1311 Tensile test 1312 Tensile modulus 1315 Instr. impact test 1316 Compression test 1317 Impact test 1323 Flexural test 1360 Tensile test on rubber and TPE 1364 Tear strength acc. to Graves 1377 Flexural on Composites 1482 Compression test on Composites 1378 Tensile test on Composites 1393 Tear strength Elmendorf method
Thermal tests/ burning behaviour	polymer materials, composite materials	DSC-Analysis - acc. to ISO 11357-2,-3,-6,-7 - acc. to DIN 53765 TG-Analysis acc. to ISO 11358 Vicat softening point acc. to ISO 306, ASTM D1525 Heat deflection temperature acc. to ISO 75, ASTM D648 Burning behaviour - acc. FMVSS 302, DIN 75200 - acc. to UL 94-V, UL 94-HB	1304 Melting point and Melting enthalpy 1305 Glass transition temperature 1308 Coefficient of linear thermal expansion 1326 Vicat softening point 1327 Heat deflection temperature 1335 Burning rate
Hardness	polymer materials, composite materials	Hardness - acc. to ISO 868 - acc. to ISO 2039-1 - acc. to ISO 7619-1 - acc. to ISO 48	1309 Shore-D-Hardness 1310 Ball indentation hardness 1366 Shore-A-Hardness 1367 IRHD-M-Hardness 1368 IRHD-N-Hardness

Testing field	Matrix/ Product	measuring/testing parameter	Proficiency testing schemes (examples)
Density	polymer materials, composite materials	Density - acc. to ISO 1183-1 - acc. to ISO 2781 - acc. to ASTM D792	1301 Density of thermoplastics 1359 Density of rubber
Rheological tests	polymer materials, composite materials	Melt flow/volume index acc. to ISO 1133, ASTM D1238 Viscosity number acc. to ISO 307, ISO 1628-5 Dynamic-mechanical properties acc. to ISO 6721-5,-10 Fluidity acc. to ISO 11443	1302 MFR/MVR 1328 Viscosity number 1331 Viscosity 1332 Shear modulus 1334 DMA: loss modulus
Optical tests	polymer materials	Gloss grade acc. to ISO 2813 Colour measurement acc. to DIN 53236 und ISO 7724 Transparency/Haze acc. to ISO 14782	1345 Gloss grade 1346 Colour measurement 1399 Transparency/Haze
Environmental simulation	polymer materials	Corrosion test acc. to DIN EN ISO 9227 Light Fastness - acc. to ISO 4892 - acc. to ISO 105-B06 - acc. to VDA 75202 Sunlight simulation acc. to DIN 75220 D-In1-T	1374 Light Fastness 1375 Sunlight simulation 1376 Corrosion test
Permeation	polymer materials	Gas transmission rate acc. to ISO 15106-3 Water vapour transmission rate acc. to ISO 15105-2	1394 Gas transmission rate 1395 Water vapour transmission rate

Testing field	Matrix/ Product	measuring/testing parameter	Proficiency testing schemes (examples)
Other physical tests	polymer materials, composite materials	Ash content acc. to ISO 1172 Compression set acc. to ISO 815 Tension set acc. to ISO 2285 Rebound resilience acc. to ISO 4662 Abrasion acc. to ISO 4649 Film thickness acc. to ISO 4593 Coefficients of friction acc. to ISO 8295 Determination of the effect of liquids acc. to ISO 1817	1303 Ash content 1361 Compression set 1362 Tension set 1370 Rebound behaviour 1371 Abrasion behaviour 1475 Increase in mass 1397 Thickness 1398 Coefficients of friction

Applicable documents:

DIN ISO 13528
2009-01

Statistische Verfahren für Eignungsprüfungen durch
Ringversuche

Abbreviations used:

DIN Deutsches Institut für Normung e.V. (German Institute for Standardization)
EN European Norm
IEC International Electrotechnical Commission
ISO International Organization for Standardization