DAkkS
Deutsche
Akkreditierungsstelle

Accreditation

The Deutsche Akkreditierungsstelle attests with this **Accreditation Certificate** that

CR3-Analytik GmbH & Co. KG
Waterbergstraße 14, 28237 Bremen

operates a testing laboratory that fulfills the requirements according to DIN EN ISO/IEC 17025:2018 for those conformity assessment activities specified in detail in the annexes listed below. This includes additional existing legal and normative requirements for the testing laboratory including those in relevant sectoral schemes, provided that these are explicitly confirmed in the annexes listed below.

D-PL-21721-01-01 **Valid from: 20.04.2026**
D-PL-21721-01-02 **Valid from: 20.04.2026**

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

This accreditation was issued in accordance with Art. 5 Para. 1 Sentence 2 of Regulation (EC) 765/2008, after an accreditation procedure was carried out in compliance with the minimum requirements of DIN EN ISO/IEC 17011 and on the basis of a review and decision of the appointed accreditation committees.

This accreditation certificate only applies in connection with the notice of Datum wählen. It consists of this cover sheet, the reverse side of the cover sheet and the corresponding annex

Registration number of the accreditation certificate: **D-PL-21721-01-00**

Berlin, 20.04.2026 Barbara Tyralla | Head of Technical Unit

Translation issued: 21.05.2026

This accreditation certificate was issued by the Deutsche Akkreditierungsstelle GmbH (DAkkS). It is digitally sealed and valid without signature. It reflects the status as indicated by the date of issue. The current status of any valid and surveyed accreditation can be found in the directory of accredited bodies maintained by Deutsche Akkreditierungsstelle GmbH (www.dakks.de).

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

See notes overleaf

Deutsche Akkreditierungsstelle GmbH

Office Berlin
Spittelmarkt 10
10117 Berlin

The Deutsche Akkreditierungsstelle GmbH (DAkkS) is the entrusted national accreditation body of the Federal Republic of Germany according to § 8 section 1 AkkStelleG in conjunction with § 1 section 1 AkkStelleGBV. DAkkS is designated as the national accreditation authority by Germany according to Art. 4 Para. 4 of Regulation (EC) 765/2008 and clause 4.7 of DIN EN ISO/IEC 17000.

Pursuant to Art. 11 section 2 of Regulation (EC) 765/2008, the accreditation certificate shall be recognised as equivalent by the national authorities within the scope of this Regulation as well as by the WTO member states that have committed themselves in bilateral or multilateral mutual agreements to recognise the certificates of accreditation bodies that are members of ILAC or IAF as equivalent.

DAkkS is a signatory to the multilateral agreements for mutual recognition of the European co-operation for Accreditation (EA), International Accreditation Forum (IAF) and International Laboratory Accreditation Co-operation (ILAC).

The up-to-date state of membership can be retrieved from the following websites:
EA: www.european-accreditation.org
ILAC: www.ilac.org
IAF: www.iaf.nu

This accreditation certificate is the property of the German Accreditation Body

Deutsche Akkreditierungsstelle

Annex to the Accreditation Certificate D-PL-21721-01-01 according to DIN EN ISO/IEC 17025:2018

Valid from: **20.04.2026**

Date of issue: 20.04.2026

This annex is part of the Accreditation Certificate D-PL-21721-01-00.

Holder of the Accreditation Certificate:

CR3-Analytik GmbH & Co. KG
Waterbergstraße 14, 28237 Bremen

with the location

CR3-Analytik GmbH & Co. KG
Waterbergstraße 14, 28237 Bremen

The testing laboratory meets the requirements of DIN EN ISO/IEC 17025:2018 to carry out the conformity assessment activities listed in this annex. The testing laboratory 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 17025 are written in the language relevant to the operations of testing laboratories and they conform to the principles of DIN EN ISO 9001.

Tests in the area of:

Consumer Health Protection

This annex to the certificate was issued by the Deutsche Akkreditierungsstelle GmbH (DAkkS) and is digitally sealed.
This annex to the certificate is only valid together with the written accreditation certificate and reflects the status as indicated by the date of issue. The current status of any valid and surveyed accreditation can be found in the directory of accredited bodies maintained by Deutsche Akkreditierungsstelle GmbH (www.dakks.de).

Abbreviations used: see last page

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Flexible Scope of Accreditation:

Within the indicated test areas the testing laboratory is permitted without being required to prior inform and obtain approval from DAkkS

[Flex A] to use standardised or equivalent test methods listed here with different issue dates.

[Flex B] to have the free choice from standardised or equivalent test methods.

[Flex C] to modify, develop or further develop test methods.

The testing laboratory has an up-to-date list of all test methods within the flexible scope of accreditation. The list is publicly available on the website of the testing laboratory.

In the case of flexibility under categories B and C, all test methods including their current versions within the flexible scope of accreditation, as well as any modifications or restrictions, are listed only in the published list of all test methods in the flexible accreditation area. The same applies to the current versions of test methods in the case of flexibility under category A.

1. Consumer Health Protection

1.1. Food

Type of test test methodology (detector)	**Analyte / measurand**	**Matrix / test item**	**Short title** Standard/ normative or In-house method	**Modifications** and/or **limitations**	**[Flex]**
Sampling	microbiological analytes	Food	DIN CEN ISO/TS 17728		A
Sampling	Microbiological, physical, physico-chemical and chemical, sensory and visual analytes	Coffee, coffee products	DIN EN ISO 24333 2010-04	Here for coffee, coffee products	-
Sampling	Microbiological, physical, physico-chemical and chemical, sensory and visual analytes	Coffee	ISO 6670		A
Sampling	Microbiological, physical, physico-chemical and chemical, sensory and visual analytes	Coffee	ISO 4072		A

2. Consumer Health Protection

2.1. Microbiological analyses

2.1.1. Food

Type of test test methodology (detector)	**Analyte / measurand**	**Matrix / test item**	**Short title** Standard/ normative or In-house method	**Modifications** and/or **limitations**	**[Flex]**
Cultural analysis Cultural microbiological analysis	bacteria, yeasts moulds	Food			B

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

2.2. Physical, physico-chemical and chemical analyses

2.2.1. Food

Type of test **test methodology (detector)**	**Analyte /** **measurand**	**Matrix /** **test item**	**Short title** Standard/ normative or In-house method	**Modifications** and/or **limitations**	**[Flex]**
Chromatography Liquid chromatography with conventional detectors	ingredients, contaminants	Food			C
Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	ingredients, residues, contaminants	Food			C
Chromatography Gas chromatography with conventional detectors (FID-Detector)	ingredients, residues, contaminants	Food			C
Chromatography Gas chromatography with mass-selective detectors (MS-Detector)	residues, contaminants	Food			C
Electrode measurement	pH value	roasted coffee, instant coffee, caffeine			C
Gravimetric examination	parameters, ingredients	Food			C
Photometric examination	parameters, ingredients, additives	caffeine			C
Spectrometry Inductively coupled plasma - optical emission spectrometry (ICP-OES)	elements	Food			C
Spectrometry atomic absorption spectrometry (cold-vapour AAS)	mercury	Food			B
Spectroscopy Infrared spectroscopy (NIR)	moisture	Coffee, coffee products			C
Titrimetry	pH value acid content	roasted coffee, instant coffee, caffeine			B

2.3. Sensory analyses

2.3.1. Food

Type of test test methodology (detector)	**Analyte / measurand**	**Matrix / test item**	**Short title** Standard/ normative or In-house method	**Modifications** and/or **limitations**	**[Flex]**
Simple descriptive analyses	Appearance, odour taste	Coffee, coffee products caffeine			B
Special sensory analyses	Appearance, odour taste	Coffee, coffee products caffeine			C

2.4. Visual analyses

2.4.1. Food

Type of test test methodology (detector)	**Analyte / measurand**	**Matrix / test item**	**Short title** Standard/ normative or In-house method	**Modifications** and/or **limitations**	**[Flex]**
Simple visual analyses	Components, colouring, appearance,	Coffee, caffeine			C
Optical microscopy	Appearance, components	Coffee, coffee products caffeine			C

Abbreviations used:

CEN	Comité Européen de Normalisation
DIN	German institute for standardization
EN	European Standard
IEC	International Electrotechnical Commission
ISO	International Organization for Standardisation
TS	Technical specifications

CR3 ANALYTIK

List of test methods

Date of issue: 20.08.2026 **Accreditation certificate D-PL-21721-01-00**

Title: Standard/ normative or standard-like test procedure or in-house method	Short title Standard/ normative or In-house method	Date of issue: standard/ normative or standard-like test procedure or in-house method	Modifications and / or limitations	Type of test test methodology (detector)	Analyte / measurand	Matrix / test item	[Flex]
Microbiology of the food chain - Sampling techniques for microbiological analysis of food and feed samples	DIN CEN ISO/TS 17728	2015-11		Sampling	microbiological analytes	Food	A
Cereals and cereal products - Sampling	DIN EN ISO 24333	2010-04		Sampling	Microbiological, physical, physico-chemical and chemical, sensory and visual analytes	Coffee, coffee products	-
Instant coffee - Sampling method for bulk units with liners	ISO 6670	2002-08		Sampling	Microbiological, physical, physico-chemical and chemical, sensory and visual analytes	Coffee	A
Green coffee in bags - Sampling	ISO 4072	1982-12		Sampling	Microbiological, physical, physico-chemical and chemical, sensory and visual analytes	Coffee	A
Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of coliforms - Colony-count technique	ISO 4832	2006-02	here for [1] coffee, coffee products, tea, tea-like products	Cultural analysis Cultural microbiological analysis	Bacteria	Food	B
Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds – Part 2: Colony count technique in products with water activity less than or equal to 0,95	ISO 21527-2	2008-07	here for [1] coffee, coffee products, tea, tea-like products	Cultural analysis Cultural microbiological analysis	Yeasts moulds	Food	B
Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of β-glucuronidase-positive Escherichia coli - Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl β-D-glucuronide	DIN ISO 16649-2	2020-12	here for [1] coffee, coffee products, tea, tea-like products	Cultural analysis Cultural microbiological analysis	Bacteria	Food	B
Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony-count at 30 °C by the pour plate technique	DIN EN ISO 4833-1	2022-05	here for [1] coffee, coffee products, tea, tea-like products	Cultural analysis Cultural microbiological analysis	Bacteria	Food	B
Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30 °C by the surface plating technique	DIN EN ISO 4833-2	2022-05	here for [1] coffee, coffee products, tea, tea-like products	Cultural analysis Cultural microbiological analysis	Bacteria	Food	B
Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp.	DIN EN ISO 6579-1	2020-08	here for [1] coffee, coffee products, tea, tea-like products, dairy products	Cultural analysis Cultural microbiological analysis	Bacteria	Food	B
Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 2: Colony-count technique	DIN EN ISO 21528-2	2019-05	here for [1] coffee, coffee products, tea, tea-like products	Cultural analysis Cultural microbiological analysis	Bacteria	Food	B
Instant coffee - Determination of free and total carbohydrate contents - Method using high-performance anion-exchange chromatography	ISO 11292	1995-06		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Foodstuffs - Determination of aflatoxin B_1, and the total content of aflatoxins B_1, B_2, G_1 and G_2 in cereals, nuts and derived products - HPLC method	DIN EN ISO 16050	2011-09	here for [1] coffee, coffee products	Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Foodstuffs - Determination of ochratoxin A in barley and roasted coffee - HPLC method with immunoaffinity column clean-up	DIN EN 14132	2009-09	here for [1] green coffee, coffee products, cocoa	Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C

Coffee and coffee products - Determination of the caffeine content using high performance liquid chromatography (HPLC) - Reference method	DIN ISO 20481	2011-01		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Tea and instant tea in solid form - Determination of caffeine content - Method using high-performance liquid chromatography	DIN ISO 10727	2004-05		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Analysis of coffee and coffee products - Determination of chlorogenic acids content in roasted coffee and soluble coffee - HPLC method	DIN 10767	2015-08		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Food authenticity - Determination of 16-O-Methylcafestol content of green and roasted coffee - HPLC-method	DIN EN 18003	2025-01		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Food analysis – Determination of lactose in low-lactose and lactose-free foods and of fructose in low-fructose and fructose-free foods using high-performance anion-exchange chromatography and pulsed amperometric detection	ASU L 00.00-174	2022-04	here also arabinose, glucose, maltose, mannose and xylose	Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Caffeine Monograph; Related substances - Determination of other alkaloids in pure caffeine using HPLC (theobromine, theophylline, paraxanthin, iso-caffeine etc.)	Ph. Eur. 2.2.29	2023-04		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Determination of caffeine content (assay)	USP Caffeine Monograph	2025-05		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Determination of trigonelline in green and roasted coffee - HPLC method	In-house method L 0090	2021-01		Chromatography Liquid chromatography with conventional detectors	Ingredients, contaminants	Food	C
Analysis of coffee and coffee products - Determination of acrylamide - methods using HPLC-MS/MS and GC-MS after derivatization	DIN EN ISO 18862	2026-02		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Non-fatty foods - Determination of chlormequat and mepiquat - LC-MS/MS method	DIN EN 15055	2006-08		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Foods of plant origin - Determination of pesticide residues using GC-MS and/or LC-MS/MS after acetonitrile extraction/partitioning and clean-up by dispersive SPE - QuEChERS-method	DIN EN 15662	2018-07		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Analysis of coffee and coffee products - Determination of the content of 16-O-methylcafestol, kahweol and cafestol in roasted coffee; LC MS/MS method	In-house method L 0111	2025-04		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Determination of glyphosate, glufosinate and AMPA foods of plant origin using LC/MS-MS	In-house method L 0134	2024-06		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Determination of Chlorate and Perchlrate foods of plant origin using LC/MS-MS	In-house method L 0137	2026-08		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Determination of asparagine in coffee ans coffee products using LC/MS-MS	In-house method L 0146	2025-05		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Determination of pyrrolizidine alkaloids in tea using LC/MS-MS	In-house method L 0150	2024-12		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Determination of polar pesticides in coffee and coffee products using LC-MS/MS	In-house method L 0157	2026-08		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Determination of nicotine in coffee, coffee products and tea using LC-MS/MS	In-house method L 0160	2024-10		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C

Determination of acidic pesticides in coffee and coffee products using LC-MS/MS	In-house method L 0167	2025-11		Chromatography Liquid chromatography with mass-selective detectors (MS/MS-Detector)	Ingredients, residues, contaminants	Food	C
Food analysis – Determination of mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH) using online HPLC-GC-FID	DIN EN 16995	2017-08		Chromatography Gas chromatography with conventional detectors (FID-Detector)	Ingredients, residues, contaminants	Food	C
Analysis of coffee and coffee products - Determination of dichlormethane in decaffeinated green coffee using headspace gaschromatography	DIN 10783	2011-01		Chromatography Gas chromatography with conventional detectors (FID-Detector)	Ingredients, residues, contaminants	Food	C
Determination of ethyl acetate in decaffeinated green coffee using headspace gaschromatography	In-house method L 0079	2022-06		Chromatography Gas chromatography with conventional detectors (FID-Detector)	Ingredients, residues, contaminants	Food	C
Determination of flavouring agents in coffee oils using GC-FID	In-house method L 0159	2026-03		Chromatography Gas chromatography with conventional detectors (FID-Detector)	Ingredients, residues, contaminants	Food	C
Determination of propylene glycol in coffee drinks using GC-FID	In-house method L 0166	2025-08		Chromatography Gas chromatography with conventional detectors (FID-Detector)	Ingredients, residues, contaminants	Food	C
Non-fatty foods - Determination of dithiocarbamate and thiuram disulfide residues - Part 2: Gas chromatographic method	DIN EN 12396-2	1998-12		Chromatography Gas chromatography with mass-selective detectors (MS-Detector)	Residues, contaminants	Food	C
Foods of plant origin - Determination of pesticide residues using GC-MS and/or LC-MS/MS after acetonitrile extraction/partitioning and clean-up by dispersive SPE - QuEChERS-method	DIN EN 15662	2018-07		Chromatography Gas chromatography with mass-selective detectors (MS-Detector)	Residues, contaminants	Food	C
Determination of the dichloromethane in pure caffeine	USP Chapter 467	2025-08		Chromatography Gas chromatography with mass-selective detectors (MS-Detector)	Residues, contaminants	Food	C
Dichloromethane and ethyl acetate in coffee - Determination of dichloromethane and ethyl acetate in roasted coffee samples using automated gas-chromatographic headspace analysis (GC-MS)	In-house method L 0073	2024-12		Chromatography Gas chromatography with mass-selective detectors (MS-Detector)	Residues, contaminants	Food	C
Determination of phosphane in green and roasted coffee with headspace gas chromatography	In-house method L 0089	2026-07		Chromatography Gas chromatography with mass-selective detectors (MS-Detector)	Residues, contaminants	Food	C
Analysis of coffee and coffee products - Determination of furan and two isomeric methylfuran derivatives (2-methylfuran, 3-methylfuran)	E DIN 10059	2025-09	here also 2-butanone	Chromatography Gas chromatography with mass-selective detectors (MS-Detector)	Residues, contaminants	Food	C
Analysis of coffee and coffee products - Determination of pH and acid content - Part 1: Method for roasted coffee	DIN 10776-1	2016-07		Electrode measurement	pH value	roasted coffee, instant coffee, caffeine	C
Analysis of coffee and coffee products - Determination of pH and acid content - Part 2: Method for soluble coffee	DIN 10776-2	2016-07		Electrode measurement	pH value	roasted coffee, instant coffee, caffeine	C
Instant coffee. Determination of loss in mass at 70 °C under reduced pressure	ISO 3726	1983-05		Gravimetric examination	Parameters, ingredients	Food	C
Green coffee or raw coffee - Size analysis - Manual and machine sieving	ISO 4150	2011-11		Gravimetric examination	Parameters, ingredients	Food	C
Green and roasted coffee - Determination of free-flow bulk density of whole beans (routine method)	ISO 6669	1995-09		Gravimetric examination	Parameters, ingredients	Food	C
Tea- Determination of water extract	ISO 9768	1994-08		Gravimetric examination	Parameters, ingredients	Food	C
Röstkaffee - Bestimmung des Feuchtegehaltes - Verfahren durch Bestimmung des Massenverlustes bei 103 °C (Routineverfahren)	ISO 11294	1994-10		Gravimetric examination	Parameters, ingredients	Food	C

Tee - Bestimmung der wasserlöslichen Asche und der wasserunlöslichen Asche	DIN ISO 1576	1992-05		Gravimetric examination	Parameters, ingredients	Food	C
Rohkaffee - Bestimmung des Massenverlustes bei 105 °C	DIN ISO 6673	2007-03		Gravimetric examination	Parameters, ingredients	Food	C
Coffee extracts - Determination of the dry matter content of coffee extracts - Sea sand method of liquid or pasty coffee extracts	DIN ISO 22994	2024-05		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of coffee and coffee products - Determination of loss in mass of soluble coffee - Part 2: Method using vacuum oven (routine method)	DIN 10764-2	2014-02		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of coffee and coffee products - Determination of loss in mass of soluble coffee - Part 4: Method for soluble coffee and soluble coffee products by heating under atmospheric pressure (routine method)	DIN 10764-4	2007-03		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of coffee and coffee products - Determination of insoluble matter content of instant coffee	DIN 10768	1989-10		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of coffee and coffee products - Determination of water-soluble extract - Method for roasted coffee	DIN 10775	2016-07		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of coffee and coffee products - Determination of water-soluble extract - Part 2: Method for green coffee	DIN 10775-2	1985-11		Gravimetric examination	Parameters, ingredients	Food	C
Roasted ground coffee - Determination of loss in mass at 103 °C (routine method for the determination of moisture content)	DIN 10781	2000-11		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of tea - Determination of loss in mass of unground tea at 103 °C	DIN 10800	2016-07		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of tea - Determination of total ash	DIN 10802	2016-04	here also for coffee and coffee products	Gravimetric examination	Parameters, ingredients	Food	C
Analysis of tea - Determination of acid insoluble ash	DIN 10805	1985-10		Gravimetric examination	Parameters, ingredients	Food	C
Analysis of tea - Preparation of ground sample of defined dry matter content	DIN 10806	2016-07		Gravimetric examination	Parameters, ingredients	Food	C
Caffeine Monograph; Loss on drying	Ph. Eur. 2.2.32	2019-07		Gravimetric examination	Parameters, ingredients	Food	C
Caffeine Monograph; Sulphated ash	Ph. Eur. 2.4.14	2010-04		Gravimetric examination	Parameters, ingredients	Food	C
Determination of insoluble constituent parts of pure caffeine	In-house method L 0005	2026-02		Gravimetric examination	Parameters, ingredients	Food	C
Determination of dry residue of pure caffeine using thermogravimetry	In-house method L 0026	2025-04		Gravimetric examination	Parameters, ingredients	Food	C
Loss on drying of green and roasted coffee using infrared drying	In-house method L 0033	2022-05		Gravimetric examination	Parameters, ingredients	Food	C
Sieving of pure caffein	In-house method L 0085	2021-01		Gravimetric examination	Parameters, ingredients	Food	C
Method for verifying the fill quantity of pre-packages marked by weight	FertigPackV, Attachment 3	2020-12		Gravimetric examination	Parameters, ingredients	Food	C
Caffeine Monograph; Turbidity	Ph. Eur. 2.2.1	2017-07		Photometric examination	Parameters, ingredients, additives	caffeine	C
Caffeine Monograph; Colouring	Ph. Eur. 2.2.2 Method I+II	2021-01		Photometric examination	Parameters, ingredients, additives	caffeine	C
Caffeine Monograph; Colouring of caffeine in phosphoric acid	Ph. Eur. 2.2.2 Method I+II	2021-01		Photometric examination	Parameters, ingredients, additives	caffeine	C
Caffeine Monograph; Melting point	Ph. Eur. 2.2.14	2017-04		Photometric examination	Parameters, ingredients, additives	caffeine	C

Photometric determination with mercury(II) thiocyanate and iron(III) nitrate (Range (mg/L Cl–): 0.2–20.0)	NANOCOLOR ® Chloride Test 1-20; 07.18 REF 91820	2022-03		Photometric examination	Parameters, ingredients, additives	caffeine	C
Photometric determination of sulfate (Measuring range mg/l SO42-: 0.50-10.00)	Spectroquant® Sulfate-Test Product-no.: 1.01812.0001	2020-02		Photometric examination	Parameters, ingredients, additives	caffeine	C
Determination of chloroform solubility of caffeine by photometric examination	In-house methode L 0012	2021-01		Photometric examination	Parameters, ingredients, additives	caffeine	C
Determination of chloride in ash of coffee ans tea by photometric examination	In-house method L 0143	2021-12		Photometric examination	Parameters, ingredients, additives	caffeine	C
Water quality - Determination of selected elements by inductively coupled plasma atomic emission spectroscopy (ICP-OES)	DIN EN ISO 11885 (E 22)	2009-09		Spectrometry Inductively coupled plasma - optical emission spectrometry (ICP-OES)	Elements	Food	C
Foodstuffs - Determination of calcium, copper, iron, magnesium, manganese, phosphorus, potassium, sodium, sulfur and zinc by ICP-OES	DIN EN ISO 16943	2017-07		Spectrometry Inductively coupled plasma - optical emission spectrometry (ICP-OES)	Elements	Food	C
Foodstuffs - Determination of elements and their chemical species - Determination of aluminium by inductively coupled plasma optical emission spectometry (ICP-OES)	DIN EN 17265	2019-11		Spectrometry Inductively coupled plasma - optical emission spectrometry (ICP-OES)	Elements	Food	C
Determination of lead in caffeine	FCC Appendix III B	2025-03		Spectrometry Inductively coupled plasma - optical emission spectrometry (ICP-OES)	Elements	Food	C
Determination of detectable heavy metals with a mass reference to the element lead	In-house method L 0014	2021-01		Spectrometry Inductively coupled plasma - optical emission spectrometry (ICP-OES)	Elements	Food	C
Analysis of foodstuffs - Determination of mercury with atomic absorption spectrometry (AAS) - cold vapour technique after pressure digestion	ASU L 00.00-19/4	2026-04		Spectrometry atomic absorption spectrometry (cold-vapour AAS)	Mercury	Food	B
Cereals - Determination of moisture and protein - Method using near-infrared-spectroscopy in whole kernels	DIN EN 15948	2020-12	here only moisture	Spectroscopy Infrared spectroscopy (NIR)	Moisture	Coffee, coffee products	C
Analysis of coffee and coffee products - Determination of pH and acid content - Part 1: Method for roasted coffee	DIN 10776-1	2016-07		Titrimetry	pH value acid content	roasted coffee, instant coffee, caffeine	B
Analysis of coffee and coffee products - Determination of pH and acid content - Part 2: Method for soluble coffee	DIN 10776-2	2016-07		Titrimetry	pH value acid content	roasted coffee, instant coffee, caffeine	B
Caffeine Monograph; Acid reacting substances, acidity	Ph. Eur. 267	2020-01		Titrimetry	pH value acid content	roasted coffee, instant coffee, caffeine	B
Sensory analysis - Simple descriptive test	DIN 10964	2014-11		Simple descriptive analyses	Appearance, odour taste	Coffee, coffee products caffeine	B
Sensory analysis - Expert witness for the judgement of conformity with food law	DIN 10975	2005-04		Special sensory analyses	Appearance, odour taste	Coffee, coffee products caffeine	C
Determination of appearance, odour and taste of caffeine	In-house method L 0011	2021-01		Special sensory analyses	Appearance, odour taste	Coffee, coffee products caffeine	C
Special sensory tests of coffee and coffee products	In-house method L 0138	2026-08		Special sensory analyses	Appearance, odour taste	Coffee, coffee products caffeine	C
Green coffee - Olfactory and visual examination and determination of foreign matter and defects	ISO 4149	2025-11		Simple visual analyses	Components, colouring, appearance	Coffee, caffeine	C
Green coffee - Determination of proportion of insect-damaged beans	ISO 6667	1985-11		Simple visual analyses	Components, colouring, appearance	Coffee, caffeine	C

Determination of readily carbonized substances in caffeine	JP General Test No. 1.15 , XVIII Edition	2021-06		Simple visual analyses	Components, colouring, appearance	Coffee, caffeine	C
Staining of a 20% caffeine solution	In-house method L 0106	2025-10		Simple visual analyses	Components, colouring, appearance	Coffee, caffeine	C
Foreign components in coffee, coffee products ans caffeine	In-house method L 0139	2026-06		Optical microscopy	Appearance, components	Coffee, coffee products caffeine	C

[1] **Note: Further matrices can be validated at the customer's request.**