DAkkS
Deutsche
Akkreditierungsstelle

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Annex to the Partial Accreditation Certificate D-PL-17740-01-04 according to DIN EN ISO/IEC 17025:2018

Valid from: **17.05.2024**

Date of issue: 17.05.2024

This annex is a part of the accreditation certificate D-PL-17740-01-00.

Holder of partial accreditation certificate:

Laborunion Prof. Höll & Co. GmbH
Lindenstraße 24, 08645 Bad Elster

with the locations

Laborunion Prof. Höll & Co. GmbH
Elsteraue 4, 08626 Adorf

Laborunion Prof. Höll & Co. GmbH
Am Kuhberg 2, 08645 Bad Elster

Laborunion Prof. Höll & Co. GmbH
Hans-Sachs-Straße 16, 31552 Rodenberg

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 fields:

Physical, physico-chemical and microbiological analysis of non-alcoholic beverages
Selected microbiological analysis of beer and shandies and of sugar and sugar solutions

The testing laboratory is permitted to apply the listed standardised or equivalent test methods with different versions of the standards without obtaining prior notification and consent from DAkkS.

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

Location identifiers:

The identifiers after the sampling methods indicate the location for which competence is confirmed.

AD	=	Elsteraue 4, 08626 Adorf
RO	=	Hans-Sachs-Straße 16, 31552 Rodenberg
BE	=	Am Kuhberg 2, 08645 Bad Elster

1 Analysis of non-alcoholic beverages

1.1 Microbiological analysis

HV-LU 21: MB-AfG 2018-09	Detection and determination of Escherichia coli, coliform bacteria, yeasts, bacteria and moulds as well as total bacterial count in soft drinks	AD, RO

1.2 Physico-chemical analysis

ASU L 00.00-9 1984-11	Analysis of foodstuffs; determination of preservatives in low-fat foodstuffs	AD
ASU L 00.00-28 2001-07	Analysis of foodstuffs – Determination of acesulfame-K, aspartame and saccharin sodium in foodstuffs – HPLC method (Modification: *Also determination of caffeine*)	AD

ASU L 31.00-3 1997-09	Analysis of foodstuffs – Determination of the titratable acidity of fruit and vegetable juices (Modification: *Determination in non-alcoholic beverages*)	BE
ASU L 31.00-16 1997-09	Analysis of foodstuffs – Determination of content of soluble solid matter in fruit and vegetable juices – Refractometric method (for Brix determination) (Modification: *Determination in non-alcoholic beverages*)	BE
HV-LU 20: Brix AfG 2021-06	Determination of content of soluble solid matter in sweet drinks – Method for Brix and density determination by oscillating U-tube	BE
HV-LU 29: Vitamin C 2020-02	Determination of vitamin C in foodstuffs by HPLC	AD
HV-LU 38: Taurine 2020-02	Determination of taurine by HPLC	AD
HV-LU 39: Inositol 2019-06	Determination of inositol by ion chromatography	BE
HV-LU 40: Glucuronolactone 2019-06	Determination of glucuronolactone by ion chromatography	BE
HV-LU 54: Sodium cyclamate 2019-06	Determination of sodium cyclamate by ion chromatography	BE
HV-LU 56 Quinine 2020-06	Determination of quinine in foodstuffs by HPLC	AD
HV-LU 90: L-carnitine 2017-04	Determination of L-carnitine in foodstuffs by LC-MS after direct injection	AD
HV-LU 123 Sweeteners 2020-06	Determination of selected sweeteners in foodstuffs by LC-MS after direct injection	AD
HV-LU 130: Sugar 2020-04	Determination of various types of sugar and total sugar content by ion chromatography	BE
HV-LU 134: Citric acid 2019-06	Determination of citric acid and citrate by ion chromatography	BE
HV-LU 142: B vitamins 2020-07	Determination of B vitamins in foodstuffs by HPLC-DAD	AD

HV-LU 143: Dyestuffs 2020-07	Determination of dyestuffs in foodstuffs by HPLC-DAD	AD
HV-LU 154: Sucralose 2022-03	Determination of sucralose in non-alcoholic soft drinks using ion chromatography	BE

2 Selected microbiological analysis of sugar and sugar solutions and of beer and shandies

ICUMSA GS2/3-41 2011-07	Detection of mesophilic bacteria in crystalline sugar and sugar solutions	AD
ICUMSA GS2/3-47 2015	Detection of yeasts and moulds in crystalline sugar and sugar solutions	AD
Handbuch Erfrischungsgetränke Südzucker 2012-12	Detection of Escherichia coli and coliforms in crystalline sugar and sugar solutions	AD
HV-LU 132: MB Bier 2024-01	Microbiological analysis of beer and shandies for microorganisms harmful to beer	RO

Abbreviations used:

ASU	Official Collection of Methods of Analysis on the basis of Section 64 Lebensmittel- und Futtermittelgesetzbuch (German Food and Feed Act)
DIN	Deutsches Institut für Normung e. V. (German Institute for Standardization)
EN	European standard
HV-LU xxx:	In-house method of Laborunion Prof. Höll & Co. GmbH
ICUMSA	International Commission for Uniform Methods of Sugar Analysis
IEC	International Electrotechnical Commission
ISO	International Organization for Standardization