

Accreditation ISO/IEC 17043 (A2LA)

The DRRR is an accredited proficiency testing provider by A2LA according to ISO/IEC 17043:2010. The accreditation is only valid for the matrices/parameters listed on the A2LA scope of accreditation [#5494.01]. Whether a proficiency test is covered or not covered by the scope of accreditation by A2LA can be viewed in our online portal (ODIN).

In very rare individual cases an accredited proficiency testing round will not be carried out within the scope of accreditation due to technical or organizational reasons. In these rare cases the DRRR will inform the participants before the start of the proficiency testing round, thus before the sample shipment. An immediately free cancellation for the participants is possible until the date of the sample shipment.

Accreditation DIN EN ISO/IEC 17043 (DAkks)

The DRRR is an accredited proficiency testing provider by DAkKS according to DIN EN ISO/IEC 17043:2010. The accreditation is valid only for the scope listed in the annex of the accreditation certificate [D-EP-17063-01-00]. Whether a proficiency test is covered or not covered by the scope of accreditation by DAkKS can be viewed in our online portal (ODIN).

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Your benefits - DRRR Programme

Our proficiency testing covers a very wide range of different tests and analyses (chemical-physical and organoleptic) in the fields of food and feed and consumer goods and packaging. This means you can benefit from our high quality standards in all important test areas:

In 2024, we offer a large variety of proficiency testing programmes in the above-mentioned areas.

By participating in proficiency testing, you can benefit from an objective and independent comparison of your quality and performance in the laboratory routine. Participation in DRRR proficiency testing offers you a number of advantages:

- Participation in proficiency testing is required by various institutions
- Participants can compare, secure and improve their own performance/quality
- Comparison of the method used with those of other laboratories
- Proof of reliable laboratory performance vis-à-vis customers and certification bodies
- Cost savings in laboratory development and maintenance
- Saving of labour time in the laboratory and many other advantages



Registration/information

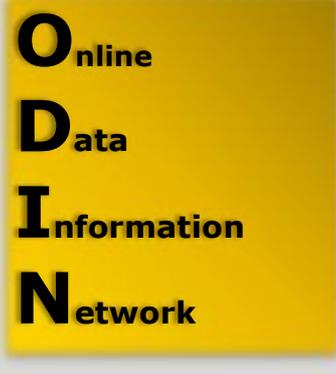
Simply brilliant, your proficiency testing with ODIN.

Convenient proficiency testing participation with ODIN easy, safe and clearly

- Direct booking of proficiency testing schemes in our online catalogue
- Overview about the registered proficiency testing schemes
- Fast and secure submission of your results via ODIN
- Online access to individual customers reports and certificates

For questions and suggestions do not hesitate to contact us!

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One
Data
Information
Network

Art. no.	Proficiency testing type [A]	Parameters [*]	Period	To view pricing information:
Ranking test				Login or register
3010028	water (ranking test, basic tastes) 2	<input type="checkbox"/> sensory analysis - ranking test basic test (2 basic tastes)	Jun-24	
3010030	water (ranking test, basic tastes) 3	<input type="checkbox"/> sensory analysis - ranking test basic test (2 basic tastes)	Nov-24	
3010034	beer (ranking test, Diacetyl)	<input type="checkbox"/> sensory analysis - ranking test Diacetyl	Oct-24	
3010037	yoghurt (ranking test, basic tastes)	<input type="checkbox"/> sensory analysis - ranking test basic test (2 basic tastes)	Nov-24	
3010041	yoghurt (ranking test, flavours) 2	<input type="checkbox"/> sensory analysis - ranking test flavours (2 flavours)	Nov-24	
Triangle test				
3010006	water (triangle test, basic taste)	<input type="checkbox"/> sensory analysis - triangle test basic taste	Jul-24	
3010032	fruit juice (triangle test, flavour taint)	<input type="checkbox"/> sensory analysis - triangle test flavour taint	Sep-24	
3010020	beer (triangle test, Diacetyl)	<input type="checkbox"/> sensory analysis - triangle test Diacetyl	Oct-24	
3010039	yoghurt (triangle test, basic taste)	<input type="checkbox"/> sensory analysis - triangle test basic taste	Nov-24	
3010043	yoghurt (triangle test, flavour)	<input type="checkbox"/> sensory analysis - triangle test flavour	Nov-24	
3010004	tuna (triangle test)	<input type="checkbox"/> organoleptic analysis - triangle test	Jun-24	
3010010	apple juice (triangle test, basic taste)	<input type="checkbox"/> organoleptic analysis - triangle test basic taste	May-24	
3010016	coffee infusion (triangle test, flavour taint)	<input type="checkbox"/> organoleptic analysis - triangle test flavour	Jul-24	
Threshold value				
3010055	fruit juice (threshold value examination, flavour taint)	<input type="checkbox"/> organoleptic analysis - threshold value examination of flavour taint	Dec-24	

[A] = For accredited and non-accredited status please see our [Catalogue/ Shop \(ODIN\)](#)

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Organoleptic Registration for 2024



Art. no.	Proficiency testing type [A]	Parameters [*]	Period	To view pricing information:
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Descriptive testing

[Login or register](#)

3010049	chocolate (simple descriptive testing)	<input type="checkbox"/> examination for panels simple descriptive testing (up to 5 assessors)	Apr-24
3010051	chocolate (profile testing)	<input type="checkbox"/> profile testing	Nov-24
3010018	sausage (simple descriptive testing)	<input type="checkbox"/> examination for panels simple descriptive testing (up to 5 assessors)	Nov-24
3010025	fruit juice (simple descriptive testing)	<input type="checkbox"/> examination for panels simple descriptive testing	Sep-24
3010031	plant drink (simple descriptive testing)	<input type="checkbox"/> examination for panels simple descriptive testing	Jul-24

possible basic tastes	sweet, sour, bitter, salty
possible flavours (except flavour taint)	strawberry, cherry, vanilla, peach, lemon

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Additional samples are required for the following tests:

Quantity	Art. No. / Proficiency testing type
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

- An offer with the total costs is needed
 A Purchase order from the purchasing department will follow

For questions and suggestions do not hesitate to contact the DRRR-team!

+49(0)831/960 878-0
info@drrr.de

Registration by e-mail:

info@DRRR.de

Hereby we confirm obligatorily the participation in the above mentioned test(s) and the order for the additional sample sets.

_____	company
_____	additional line
_____	contact person
_____	street
_____	post code / city
_____	country
_____	email
_____	VAT-ID (EU)

Date:

Deutsches Referenzbüro
für Ringversuche und Referenzmaterialien
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Organoleptic Registration for 2024



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Films

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3010011	sensory testing of food contact materials and articles (FCM) (DIN 10955)	<input type="checkbox"/>	sensory analysis - sample preparation, intensity estimation, descriptive testing (minimum number of participants: 6 assessors)	Sep-24
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Paper / board

3010024	sensory of board and paper acc. to EN 1230	<input type="checkbox"/>	sensory analysis - sample preparation, intensity estimation, descriptive testing	Sep-24
3010022	threshold value examination off flavour	<input type="checkbox"/>	sensory analysis - threshold value examination for packaging off-flavour	Aug-24

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Art. no.	Proficiency testing type [A]	Parameters [*]	Period	To view pricing information:
New proficiency testing				Login or register
2011214	PAHs in grain	<input type="checkbox"/> CAS 91-20-3 (naphthalene), CAS 120-12-7 (anthracene), CAS 56-55-3 (benzo(a)anthracene), CAS 218-01-9 (chrysene), CAS 205-99-2 (benzo(b)fluoranthene), CAS 207-08-9 (benzo(k)fluoranthene), CAS 205-82-3 (benzo(j)fluoranthene), CAS 192-97-2 (benzo(e)pyrene), CAS 50-70-3 (benzo(a)pyrene), CAS 53-70-3 (dibenz(ah)anthracene) (at least 5 of the parameters quantitative)	Sep-24	
2011140	Perfluorinated compounds in feed	<input type="checkbox"/> CAS 1763-23-1 (perfluorooctanesulfonic acid), CAS 335-67-1 (perfluorooctanoic acid), CAS 375-95-1 (perfluorononanoic acid), CAS 355-46-4 (perfluorohexanesulfonic acid)	Sep-24	
2011217	Visual determination of insects in flour	<input type="checkbox"/> Qualitative detection of insects, number of whole insects and quant. determination of insect residues (in % by weight)	Sep-24	
2011162	Aflatoxin M1 in milk powder	<input type="checkbox"/> Aflatoxin M1	Oct-24	
2011164	Vegan food identification (ISO 23662)	<input type="checkbox"/> Food will be tested qualitatively using molecular biology methods to determine whether they are vegan.	Oct-24	
2011165	Identification of plant based food	<input type="checkbox"/> Food will be tested qualitatively using molecular biology methods to determine whether they are soy-, bean-, or lentil-based.	Oct-24	
2011161	Furan in coffee	<input type="checkbox"/> CAS 110-00-9 Furan	Oct-24	
2011163	Animal feed (GMO)	<input type="checkbox"/> qualitative detection of various screening elements as well as qualitative detection of transgenic plants (construct or event-specific methods possible)	Nov-24	
2011167	Mycotoxins in corn	<input type="checkbox"/> Aflatoxin B1, Aflatoxin B2, Aflatoxin G1, Aflatoxin G2, Ochratoxin A, DON, Fumonisin B1, Zearalenon (at least 4 parameters quantitative)	Nov-24	
Non-alcoholic beverages				
2010154	tomato juice	<input type="checkbox"/> ergosterol	Nov-24	
Cereal / cereal products				
2010429	gluten	<input type="checkbox"/> Gluten (prolamin contamination) in flour, e.g. oat flour and corn flour	Nov-24	
2011108	Qualitative detection of insects in flour	<input type="checkbox"/> Qualitative detection of tenebrio molitor (mealworm / flour beetle) DNA in the ppm range on at least 3 samples. This proficiency test is designed for participation with molecular biological methods, e.g. using PCR.	Nov-24	
2010937	Tropane alkaloids in flour	<input type="checkbox"/> At least 3 different tropane alkaloids quantitatively, e.g. atropine, scopolamine, hyoscyamine.	Dec-24	
2010939	Ergot alkaloids in flour	<input type="checkbox"/> At least 3 different ergot alkaloids quantitatively, e.g., ergotamine, ergometrine, ergosine, ergocristine, ergocryptine, and ergocornine.	Dec-24	
GMO				
2010720	soy (GMO)	<input type="checkbox"/> qualitative detection of the screening elements P-35S, T-NOS and P-FMV as well as the quantitative detection of the relative amount of transgene soy (construct or event specific methods possible)	Nov-24	
2010141	corn (GMO)	<input type="checkbox"/> qualitative detection of the screening elements P-35S, T-NOS and pat as well as the quantitative detection of the relative amount of transgene corn (construct or event specific methods possible)	Nov-24	
2010143	rice (GMO)	<input type="checkbox"/> qualitative detection of the screening elements P-35S, T-NOS and bar as well as the quantitative detection of the relative amount of transgene rice (construct or event specific methods possible)	Nov-24	
2010331	potato (GMO)	<input type="checkbox"/> qualitative detection of different screening elements, e.g. P-35S, T-NOS and P-FMV as well as the quantitative detection of the relative amount of transgene potato (construct or event specific methods possible)	Nov-24	
2010333	sugar beet (GMO)	<input type="checkbox"/> qualitative detection of different screening elements, e.g. P-35S, T-NOS and P-FMV as well as the quantitative detection of the relative amount of transgene sugar beet (construct or event specific methods possible)	Nov-24	
2010145	canola (GMO)	<input type="checkbox"/> qualitative detection of the screening elements T-NOS, CTP2-CP4EPSPS and P-FMV as well as the quantitative detection of the relative amount of transgene canola (construct or event specific methods possible)	Dec-24	
2010147	cotton (GMO)	<input type="checkbox"/> qualitative detection of the screening elements P-35S, T-NOS and pat as well as the quantitative detection of the relative amount of transgene cotton (construct or event specific methods possible)	Dec-24	

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Art. no.	Proficiency testing type [A]	Parameters [*]	Period	To view pricing information:
Other food matrices				Login or register
2010955	Antioxidants in food	<input type="checkbox"/> E 320 butylated hydroxyanisole (BHA), E 321 butylated hydroxytoluene (BHT), E 324 ethoxyquin	Sep-24	
2010247	aflatoxins in chocolate	<input type="checkbox"/> aflatoxin B1, B2, G1, G2, total aflatoxin content	Sep-24	
2010457	edible fat 1	<input type="checkbox"/> distribution of fatty acids	Oct-24	
2010157	PAHs in animal and vegetable fats and oils	<input type="checkbox"/> CAS 91-20-3 (naphthalene), CAS 120-12-7 (anthracene), CAS 56-55-3 (benzo(a)anthracene), CAS 218-01-9 (chrysene), CAS 205-99-2 (benzo(b)fluoranthene), CAS 207-08-9 (benzo(k)fluoranthene), CAS 205-82-3 (benzo(j)fluoranthene), CAS 192-97-2 (benzo(e)pyrene), CAS 50-70-3 (benzo(a)pyrene), CAS 53-70-3 (dibenz(ah)anthracene) (at least 5 of the parameters quantitative)	Oct-24	
2010339	acrylamide in cocoa and chocolate	<input type="checkbox"/> acrylamide	Oct-24	
2010959	phthalates in edible oil	<input type="checkbox"/> CAS 28553-12-0 (DINP), CAS 117-81-7 (DEHP), CAS 117-84-0 (DNOP), CAS 26761-40-0 (DIDP), CAS 85-68-7 (BBP), CAS 84-74-2 (DBP), CAS 84-69-5 (DIBP), CAS 131-18-0 (DPP), CAS 71888-89-6 (DIHP), CAS 117-82-8 (DMEP)	Oct-24	
2010500	MCPD and glycidol in edible oil	<input type="checkbox"/> 3-Monochlorpropandiol (3-MCPD), 2-Monochlorpropandiol (2-MCPD), Glycidol	Nov-24	
2011092	Alternaria toxins in vegetable oils	<input type="checkbox"/> Alternariol (AOH), Alternariol monomethyl ether (AME), Tenuazonic acid (TEA), Tentoxin (TEN)	Nov-24	
2011095	Ethylene oxide in spices	<input type="checkbox"/> Ethylene oxid	Nov-24	
Determination of animal species				
2010263	beef, pork, horse	<input type="checkbox"/> qualitative detection of the animal species beef, pork and horse (participation with protein and DNA based methods possible) and quantitative detection of the relative amount of animal species (only DNA-based methods possible).	Dec-24	
Vegan und vegetarian substitutes				
2010343	vegetarian bread spread	<input type="checkbox"/> fat, protein, dry matter, salt, ashes, pH-value	Oct-24	
2010165	plant drink (milk alternative)	<input type="checkbox"/> fat, dry matter, protein, freezing point, density (2 kinds of plant drink on the basis of e.g. soy or almond)	Nov-24	
Egg products				
2010413	egg pasta	<input type="checkbox"/> dry matter, fat, raw protein, ash, chloride, cholesterol, total sterine, calculation of the egg content, fibre	Dec-24	

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Food and Feed Registration for 2024



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Honey				
2010708	honey 2	<input type="checkbox"/> glucose, fructose, maltose, saccharose, turanose, saccharase number, free acids, ash	Dec-24	
2011018	falsification beeswax	<input type="checkbox"/> paraffin wax content, stearin content	Dec-24	
Milk and cream				
2010372	goat´s milk	<input type="checkbox"/> fat, protein, freezing point	Dec-24	
2010170	sour cream - crème fraiche	<input type="checkbox"/> fat, dry matter, protein, pH value	Dec-24	
2010702	dairy drinks	<input type="checkbox"/> fat, dry matter, protein, sucrose, glucose, lactose, fructose, total sugar (sum of glucose, fructose, sucrose)	Dec-24	
Milk powder				
2010123	milk powder (lactose reduced)	<input type="checkbox"/> lactose, moisture	Dec-24	
Fruit and vegetables products				
2010388	dry potato product	<input type="checkbox"/> water content, fat, saturated fatty acids, protein, ash, carbohydrates, starch, sucrose, fibre, sodium	Dec-24	
2011097	Acrylamide in potato products	<input type="checkbox"/> acrylamide	Dec-24	

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