NON-ALCOHOLIC BEVERAGES / Other FOOD STUFF



Dear customers

through a lot of developments in all matrices, we offer this year a comprehensive proficiency testing program with many new developments in the field of **non-alcoholic beverages and other food stuff.**

We are pleased to present you our quality assurance program in the field of the *chemical-physical,* organoleptic and microbiological analytic of "non-alcoholic beverages" and "other food stuff".

Product catalogue food and feed

chemical-physical proficiency testing schemes NON-ALCOHOLIC BEVERAGES:

- Vitamin solution (May 2018)

Article No. 2010021 more information you can find at <u>www.odin.drrr.de</u> thiamine (vitamin B1), riboflavine (vitamin B2), pyridoxine (vitamin B6), cobalamin (vitamin B12), L-ascorbic acid (vitamin C), α-tocopherol (vitamin E), folic acid (vitamin B11), pantothenic acid (vitamin B5), niacin (vitamin B3)

- Orange juice 1 (August 2018) Article No. 2010398 more information you can find at <u>www.odin.drrr.de</u>

total carotenoid + fraction I: carotene + fraction II: cryptoxanthineEster + fraktion III: xanthophyll ester

- Orange juice (July 2018) Article No. 2010714 more information you can find at <u>www.odin.drrr.de</u> Carbendazim
- Carrot juice (October 2018) Article No. 2010402 more information you can find at <u>www.odin.drrr.de</u> relative density 20 °C / 20 °C, pH-value, titratable acid, sucrose, fructose, glucose, nitrate, ß-carotene, α-carotene, total carotene
- Fruit juice or fruit juice concentrate 1 (March 2018) Article No. 2010600 more information you can find at <u>www.odin.drr.de</u> brix value, ph value, titratable acidity, citric acid, D-isocitric-acid, L-malic acid, ascorbic acid, lactic acid, citric acid isocitric acid ration, hesperidin
- Fruit juice or fruit juice concentrate 2 (May 2018) Article No. 2010602 more information you can find at <u>www.odin.dtrr.de</u> brix value, titratable acidity, glucose, fructose, sucrose, total sugar, sugar free extract, glucose-fructose ratio, % sucrose of sugar
- Fruit juice or fruit juice concentrate 3 (November 2018) Article No. 2010610 more information you can find at <u>www.odin.drr.de</u> brix value, ph value, titratable acidity, ash, potassium, calcium, magnesium, total phosphorus, sodium, nitrate, copper, iron
- Grape juice (June 2018) Article No. 2010055 more information you can find at <u>www.odin.drrr.de</u> sulfur dioxide (SO2)
- **Currant juice (August 2018)** Article No. 2010127 more information you can find at <u>www.odin.drrr.de</u> lead, cadmium, arsenic, copper, zinc, iron, tin, mercury, aluminium

chemical-physical proficiency testing schemes other FOOD MATRICES:

- Delicatessen salad (March 2018) Article No. 2010197 more information you can find at <u>www.odin.drrr.de</u> benzoic acid, sorbic acid, PHB-ester

chemical-physical proficiency testing schemes other MILK PRODUCTS:

- AMF – anhydrous milk fat (April 2018)

Article No. 2010091 more information you can find at <u>www.odin.drrr.de</u> alkalinity, free fatty acids, water content, peroxide value, carotene, butyric acid methyl ester

NON-ALCOHOLIC BEVERAGES / Other FOOD STUFF

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

organoleptic proficiency testing schemes THRESHOLD VALUE:

- Fruit juice (threshold value examination, flavour taint) (December 2018) Article No. 3010055 more information you can find at <u>www.odin.drrr.de</u> organoleptic analysis - threshold value examination of flavour taint

organoleptic proficiency testing schemes TRIANGLE TEST:

- Fruit juice (triangle test, flavour taint) (September 2018) Article No. 3010032 more information you can find at <u>www.odin.drrr.de</u> organoleptic analysis - triangle test flavour taint

Product catalogue microbiology

microbiological proficiency testing schemes NON-ALCOHOLIC BEVERAGES:

- E.coli fruit juice (April 2018) Article No. 2010097 more information you can find at <u>www.odin.drrr.de</u> E.coli, total count quantitative
- Spoiling agents in fruit juice concentrate and beverage compounds 1 (April 2018) Article No. 2010199 more information you can find at <u>www.odin.drr.de</u> 1 microorganism out of 3 different classes: moulds, yeasts and acid-tolerant bacteria
- Spoiling agents in fruit juice concentrate and beverage compounds 2 (November 2018) Article No. 2010491 more information you can find at www.odin.drrr.de 1 microorganism out of 3 different classes: lactic acid bacteria, yeasts and acid-tolerant, gram-negative bacteria
- Alicyclobacillus spp. in fruit juice concentrate and beverage compounds qualitative (July 2018)

Article No. 2010493 more information you can find at <u>www.odin.drrr.de</u> Alicyclobacillus spp. qualitative

- Yeasts fruit juice concentrate (April 2018) Article No. 2010592 more information you can find at <u>www.odin.drrr.de</u> yeasts, total count quantitative
- **Moulds fruit juice concentrate (August 2018)** Article No. 2010594 more information you can find at <u>www.odin.drrr.de</u> moulds, total count quantitative
- Lactobacillus fruit juice concentrate (August 2018) Article No. 2010596 more information you can find at <u>www.odin.drrr.de</u> lactobacillus, total count quantitative
- acetic acid bacteria fruit juice concentrate (August 2018) Article No. 2010598 more information you can find at <u>www.odin.drrr.de</u> acetic acid bacteria (acid tolerant, gram-negative bacteria), total count quantitative

Have we sparked your interests?

More information concerning the proficiency testing schemes as well as the prices and the order form you can find in the attached special supplement, in our product catalogue, on our website <u>http://www.DRRR.de/en/catalogue/</u> and in our Online Data Information Network (<u>ODIN</u>).

For questions and suggestions do not hesitate to contact us!

Yours DRRR-Team

DRRR GmbH Bodmanstraße 4 D-87435 Kempten Fon: +49 (0)8 31/960 878-0 Fax: +49 (0)8 31/960 878-99 E-mail: <u>info@DRRR.de</u> Website: <u>www.DRRR.de</u>

Art. No.	proficiency testing type	requested parameters	period	price *	additional samples **
2010021	vitamin solution	thiamine (vitamin B1), riboflavine (vitamin B2), pyridoxine (vitamin B6), cobalamin (vitamin B12), L-ascorbic acid (vitamin C), α-tocopherol (vitamin E), folic acid (vitamin B11), pantothenic acid (vitamin B5), niacin (vitamin B3)	May-18	252,00 €	84,00 €
2010398	orange juice 1 ^{frozen}	total carotenoid + fraction I: carotene + fraction II: cryptoxanthineEster + fraktion III: xanthophyII ester	Aug-18	247,00 €	82,00 €
2010714	orange juice	Carbendazim	Jul-18	252,00 €	91,00 €
2010402	carrot juice ^{frozen}	relative density 20 °C / 20 °C, pH-value, titratable acid, sucrose, fructose, glucose, nitrate, β-carotene, α-carotene, total carotene	Oct-18	252,00 €	84,00 €
2010600	fruit juice or fruit juice concentrate 1	brix value, ph value, titratable acidity, citric acid, D-isocitric-acid, L-malic acid, ascorbic acid, lactic acid, citric acid - isocitric acid ration, hesperidin	Mar-18	252,00 €	84,00 €
2010602	fruit juice or fruit juice concentrate 2	brix value, titratable acidity, glucose, fructose, sucrose, total sugar, sugar free extract, glucose-fructose ratio, % sucrose of sugar	May 18	252,00 €	84,00 €
2010610	fruit juice or fruit juice concentrate 3	brix value, ph value, titratable acidity, ash, potassium, calcium, magnesium, total phosphorus, sodium, nitrate, copper, iron	Nov-18	252,00 €	84,00 €
2010055	grape juice	sulfur dioxide (SO ₂)	Jun-18	252,00 €	91,00 €
2010127	currant juice	lead, cadmium, arsenic, copper, zinc, iron, tin, mercury, aluminium	Aug-18	311,00 €	102,00 €

non-alcoholic beverages

* price only valid by online result release and report in ODIN / price for result release by mail/fax plus $30,00 \in /$ price for report by post plus $40,00 \in /$

** additional submitted result sheets by e-mail, post or fax will be charged as additional sample sets

other food matrices

Art. No.	proficiency testing type	requested parameters	period	price *	additional samples **
2010197	delicatessen salad	benzoic acid, sorbic acid, PHB-ester	Mar-18	252,00 €	84,00 €

other milk products

Art. No.	proficiency testing type	requested parameters	period	price *	additional samples **
2010091	AMF - anhydrous milk fat	alkalinity, free fatty acids, water content, peroxide value, carotene, butyric acid methyl ester	Apr-18	209,00 €	76,50€

* price only valid by online result release and report in ODIN / price for result release by mail/fax plus $30,00 \in /$ price for report by post plus $40,00 \in /$

** additional submitted result sheets by e-mail, post or fax will be charged as additional sample sets

threshold value

Art. No.	proficiency testing type requested parameters		period	price *	additional assessor **
For the following proficiency testing schemes you can not enter your results online:					
	fruit juice (threshold value examination, flavour taint)	organoleptic analysis - threshold value examination of flavour taint	Dec-18	286,00 €	102,00 €

triangle test

Art. No.	proficiency testing type	requested parameters	period	price *	additional assessor **
3010032	fruit juice (triangle test, flavour taint)	organoleptic analysis - triangle test flavour taint	Sep-18	203,00 €	74,50 €

possible basic tastes	sweet, sour, bitter, salty		
possible flavours	strawberry, cherry, vanilla, peach, lemon		

* price only valid by online result release and report in ODIN / price for result release by mail/fax plus $30,00 \in$ / price for report by post plus $40,00 \in$

** additional submitted result sheets by e-mail, post or fax will be charged as additional sample sets

***price is valid for 3 assessors

Art. No.	proficiency testing type	requested parameters	period	price *	additional samples **
2010097	E.coli fruit juice risk group 1, frozen	E.coli, total count quantitative (2 samples fruit juice, 2 samples reference solution)	Apr-18	310,00 €	110,00 €
2010199	spoiling agents in fruit juice concentrate and beverage compounds 1 risk group 1, frozen	1 microorganism out of 3 different classes: moulds, yeasts and acid-tolerant bacteria (3 samples for qualitative testing, 2 samples for quantitative testing)	Apr-18	350,00 €	123,00 €
2010491	spoiling agents in fruit juice concentrate and beverage compounds 2 risk group 1, frozen	1 microorganism out of 3 different classes: lactic acid bacteria, yeasts and acid-tolerant, gram-negative bacteria (3 samples for qualitative testing, 2 samples for quantitative testing)	Nov-18	350,00 €	123,00 €
2010493	Alicyclobacillus spp. in fruit juice concentrate and beverage compounds qualitative risk group 1, frozen	Alicyclobacillus spp. qualitative (3 samples fruit juice concentrate and beverage compounds)	Jul-18	240,00 €	87,00 €
2010592	yeasts fruit juice concentrate risk group 1, frozen	yeasts, total count quantitative (2 samples fruit juice concentrate)	Apr-18	220,00€	80,00 €
2010594	moulds fruit juice concentrate risk group 1, frozen	moulds, total count quantitative (2 samples fruit juice concentrate)	Aug-18	220,00 €	80,00 €
2010596	lactobacillus fruit juice concentrate risk group 1, frozen	lactobacillus, total count quantitative (2 samples fruit juice concentrate)	Aug-18	220,00 €	80,00 €
2010598	acetic acid bacteria fruit juice concentrate risk group 1, frozen	acetic acid bacteria (acid tolerant, gram- negative bacteria), total count quantitative (2 samples fruit juice concentrate)	Aug-18	220,00 €	80,00 €

non-alcoholic beverages

* price only valid by online result release and report in ODIN / price for result release by mail/fax plus $30,00 \in /$ price for report by post plus $40,00 \in /$

** additional submitted result sheets by e-mail, post or fax will be charged as additional sample sets

registration form proficiency testing



Article No. / proficiency testing type	period	result release and report online (ODIN)	result release by e- mail / fax; report by e- mail	report by postal delivery	additional sample sets / assessor (organoleptic)

Up to nine additional result sheets can be returned for chemical-physical, microbiological and physical-mechanical proficiency testing rounds are free of charge. As a participant, you benefit from our international recognized proficiency testing schemes. By submitting up to ten result sheets you are now enabled to run international comparisions to check different methods and different lab technicians with one proficiency testing round. Your benefit: Participating in DRRRproficiency testing services save costs for your quality assurance! If you need additional sample sets, you have the opportunity to order it according to our latest product catalogue.

Please note, that the free of charge service is only valid for returning result sheets by ODIN. If you send us your results by mail, fax or postal delivery, the additional result sheet will be charged according the latest product catalogue as a sample set equivalent.

Your registration is an one-time order. It is only valid for one year. Cancelation fees apply when cancelling a registration. If you want to have a permanent-registration please tick the box on the right side.

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Please send registration to: fax-no. +49 (0)8 31/960 878-99 e-mail: info@DRRR.de online via www.drrr.de/en/odin

- this registration is permanent-registration and 0 valid until my cancelation
- An offer with the total costs is needed 0
- 0 A Purchase order from the purchasing department will follow

DRRR-customer number		
company		
company (additional line)		
contact person		
street		
post-code /city		
country (if not Germany)		
fon		
fax		
e-mail		
VAT-ID-No. (if available)		
With your signature you agree with our general terms and		
conditions.	date	signature