

Food and Feed

product catalogue 2025

chemical-physical

organoleptic

immunological, molecular
biological & microbiological



Bildquelle:
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Art. no.	material description	Parameters [*]	risk group	additional information / packaging unit / price:
Milk and cream				on request: info@drrr.de
2201001	reference solution E.coli	☐ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201002	reference solution Enterobacteriaceae	☐ Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201003	E.coli milk	☒ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201004	Enterobacteriaceae milk	☐ Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201005	Aerobic spores milk	☐ aerobic spores [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201006	Detection Campylobacter spp. milk	☐ Campylobacter spp. (pos./neg.)	risk group 2	
2201076	Psychrotrophic bacteria milk	☐ psychrotrophic total count (7°C) [cfu/g], psychrotrophic total count (21°C) [cfu/g]	risk group 1	
2201074	Yeasts in milk	☐ yeasts [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201091	EHEC O157 milk	☐ EHEC O157 (pos./neg.)	risk group 3 **	
2201085	Novovirus milk	☐ Norovirus (pos./neg.)	risk group 2	
2201108	Detection B.cereus milk	☐ B.cereus qualitative (pos./neg.)	risk group 2	
1101025	Milk (residues)	☐ Chloramphenicol (CAS 56-75-7) [µg/kg], PCB 101 (CAS 37680-73-2) [(mg/kg) fat], trichlormethane (CAS 67-66-3) [mg/kg], aflatoxin M1 [µg/kg], Streptomycin (CAS 57-92-1) [µg/l], tetracycline (CAS 60-54-8) [µg/kg]		
Milk products (other)				
2201101	Characteristic microorganisms yoghurt	☐ Lactobacillus bulgaricus [cfu/g], Streptococcus thermophilus [cfu/g]	risk group 1	
Cheese				
2201007	E.coli cheese	☐ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201008	Listeria cheese	☐ L. monocytogenes qualitative (pos./neg.)	risk group 2	
2201009	Enterobacteriaceae cheese	☐ Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201010	Moulds cheese	☐ moulds [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201011	Yeasts cheese	☐ yeasts [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201012	Coagulase-positive Staphylococcus cheese	☐ coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201013	B.cereus processed cheese	☐ B.cereus [cfu/g], aerobic total count [cfu/g]	risk group 2	
Ice-cream				
2201063	Enterobacteriaceae ice-cream	☐ Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201065	Salmonella spp. ice-cream	☐ Salmonella spp. (pos./neg.)	risk group 2	
2201064	E.coli ice-cream	☐ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201066	L.monocytogenes ice-cream	☐ L. monocytogenes qualitative (pos./neg.)	risk group 2	

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Reference material - immunological, molecular biological & microbiological

Art. no.	material description	Parameters [*]	risk group	additional information / packaging unit / price:
Milk powder				on request: info@drrr.de
2201014	Coliform bacteria milk powder	☐ Coliforms [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201015	Moulds milk powder	☐ moulds [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201016	Yeasts milk powder	☐ yeasts [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201017	E.coli milk powder	☐ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201018	Enterobacteriaceae milk powder	☐ Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201019	Enterococcus milk powder	☐ Enterococcus [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201020	Lactobacillus milk powder	☐ lactobacilli (microaerophilic) [cfu/g], aerobic total count [cfu/g], lactobacilli (aerobic) [cfu/g]	risk group 1	
2201021	Shigella spp. milk powder	☐ Shigella spp. (pos./neg.)	risk group 2	
2201022	Clostridia milk powder	☐ sulfite-reducing Clostridia (vegetative) [cfu/g], anaerobic total count [cfu/g], anaerobic, mesophilic, sulfite-reducing spores [cfu/g], C.perfringens [cfu/g]	risk group 2	
2201083	Clostridia milk powder qualitative	☐ Clostridia spp. (pos./neg.)	risk group 2	
2201023	B.cereus milk powder	☐ B.cereus [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201024	Cronobacter spp. milk powder	☐ Cronobacter spp. (pos./neg.)	risk group 2	
2201025	Salmonella spp. milk powder	☐ Salmonella spp. (pos./neg.)	risk group 2	
2201026	Coagulase-positive Staphylococcus milk powder	☐ coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201078	Coagulase-positive Staphylococcus milk powder qualitative	☐ coagulase-positive Staphylococcus qualitative (pos./neg.)	risk group 2	
2201028	Listeria milk powder qualitative	☐ L.monocytogenes qualitative (pos./neg.)	risk group 2	
2201027	Listeria milk powder quantitative	☐ L.monocytogenes qualitative (pos./neg.)	risk group 2	
2201062	Thermophilic bacteria (55 °C) milk powder	☐ thermophilic aerobic total count (55°C, vegetative) [cfu/g], thermoresistent spores of aerobic, thermophilic bacteria [cfu/g]	risk group 1	
2201080	Anaerobic, mesophilic spores milk powder	☐ anaerobic mesophile spores [cfu/g], anaerobic total count [cfu/g]	risk group 2	
2201082	Pseudomonas spp. milk powder qualitative	☐ Pseudomonas spp. qualitative (pos./neg.)	risk group 2	

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Meat products				on request: info@drrr.de
2201038	E.coli ground meat	☐ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201039	Enterobacteriaceae ground meat	☐ Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201040	Lactobacillus ground meat	☐ lactobacilli (aerobic) [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201041	Coagulase-positive Staphylococcus ground meat	☐ coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201042	Pseudomonas spp. ground meat	☐ Pseudomonas spp. [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201043	Salmonella spp. ground meat	☐ Salmonella spp. (pos./neg.)	risk group 2	
2201044	Listeria ground meat quantitative	☐ L. monocytogenes [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201045	Listeria ground meat qualitative	☐ L. monocytogenes qualitative (pos./neg.)	risk group 2	
2201046	Detection Campylobacter spp. poultry	☐ Campylobacter spp. (pos./neg.)	risk group 2	
2201107	Enumeration Campylobacter spp. poultry	☐ Campylobacter spp. quantitative [CFU/g]	risk group 2	
2201081	Coliforme bacteria ground meat	☐ Coliforms [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201084	Clostridia ground meat	☐ sulfite-reducing Clostridia (vegetative) [cfu/g], anaerobic total count [cfu/g], anaerobic, mesophilic, sulfite-reducing spores [cfu/g], C.perfringens [cfu/g]	risk group 2	
1121056	Beef, pork, horse	☐ Identification of species, Relative amount beef [%], Relative amount pork [%], Relative amount horse [%]		
1121057	Porcine and beef DNA in gelatine	☐ Identification of the animal species pork, Identification of the animal species beef (pos./neg.)		
1121096	Porcine DNA in Candy	☐ Identification of the animal species pork (pos./neg.)		

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Reference material - immunological, molecular biological & microbiological

Art. no.	material description	Parameters [*]	risk group	additional information / packaging unit / price:
Egg products				on request: info@drrr.de
2201037	Enterobacteriaceae in egg products	☐ Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201056	Salmonella spp. egg products	☐ Salmonella spp. (pos./neg.)	risk group 2	
2201057	E.coli egg products	☐ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
Fish & seafood				
2201047	Yersinia enterocolitica seafood	☐ Yersinia enterocolitica (pos./neg.)	risk group 2	
2201048	Pathogenic Vibrio spp. seafood	☐ Vibrio parahaemolyticus (pos./neg.)	risk group 2	
2201060	Salmonella spp. Seafood	☐ Salmonella spp. (pos./neg.)	risk group 2	
Infant formula				
2201093	Enterobacteriaceae infant formula (powder) qualitative	☐ Enterobacteriaceae (pos./neg.)	risk group 1	
Food matrices (other)				
2201050	Salmonella spp. spice powder	☐ Salmonella spp. (pos./neg.)	risk group 2	
2201052	Listeria convenience products	☐ L. monocytogenes qualitative (pos./neg.)	risk group 2	
2201059	Salmonella spp. Herbs	☐ Salmonella spp. (pos./neg.)	risk group 2	
Animal feed				
2201053	Clostridia animal feed	☐ sulfite-reducing Clostridia (vegetative) [cfu/g], lactobacilli (anaerobic) [cfu/g], anaerobic mesophilic sulfite-reducing spores [cfu/g], anaerobic mesophilic total spores (nonselective) [cfu/g]	risk group 2	
2201054	Salmonella spp. in feed stuff	☐ Salmonella spp. (pos./neg.)	risk group 2	
2201109	Listeria spp. in animal feed	☐ Listeria spp qualitative (pos./neg.)	risk group 2	
Honey and beeswax				
1121078	GMOs in honey	☐ detection of screening elements P-35S, T-NOS and P-FMV (pos./neg.)		

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Fruit & vegetables products				on request: info@drrr.de
2201029	Moulds fruit preparation quantitative	☐ moulds [cfu/g]	risk group 1	
2201030	Moulds fruit preparation qualitative	☐ moulds qualitative (pos./neg.)	risk group 1	
2201031	Yeasts fruit preparation quantitative	☐ yeasts [cfu/g]	risk group 1	
2201032	Yeasts fruit preparation qualitative	☐ yeasts qualitative (pos./neg.)	risk group 1	
2201033	Listeria vegetables quantitative	☐ L. monocytogenes [cfu/g], aerobic total count [cfu/g]	risk group 2	
2201034	Listeria vegetables qualitative	☐ L. monocytogenes qualitative (pos./neg.)	risk group 2	
2201067	Osmophilic yeasts sugar solution	☐ osmophilic yeasts [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201068	Osmophilic moulds sugar solution	☐ osmophilic moulds [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201102	Yeasts dates	☐ yeasts [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201103	Moulds dates	☐ moulds [cfu/g], aerobic total count [cfu/g]	risk group 1	
Nonalcoholic beverages				
2201035	E.coli fruit juice	☐ E.coli [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201058	Alicyclobacillus spp. fruit juice concentrate & compounds	☐ Alicyclobacillus spp. (pos./neg.)	risk group 1	
2201069	Yeasts fruit juice concentrate	☐ yeasts [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201070	Moulds fruit juice concentrate	☐ moulds [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201071	Lactic acid bacteria fruit juice	☐ lactic acid bacteria (aerobic) [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201072	Acetic acid bacteria fruit juice concentrate	☐ acetic acid bacteria [cfu/g], aerobic total count [cfu/g]	risk group 1	
2201090	Spoiling agents in fruit juice concentrate & compounds	☐ spoiling agents quantitative [cfu/g], aerobic total count [cfu/g], spoiling agents qualitative	risk group 1	

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mineral water and table water				on request: info@drrr.de
2221011	Aerobic total count mineral water and table water	☐ aerobic total count 37°C [KbE/ml], aerobic total count 20°C [KbE/ml]	risk group 1	
2221012	Streptococci (faecal) mineral water and table water	☐ streptococci (faecal) qualitative (pos./neg.)	risk group 2	
2221013	E.coli mineral water and table water	☐ E.coli qualitative (pos./neg.)	risk group 1	
2221022	Coliforme bacteria mineral water and table water	☐ Coliforme qualitative (pos./neg.)	risk group 1	
2221014	Pseudomonas aeruginosa mineral water and table water	☐ Ps.aeruginosa qualitative (pos./neg.)	risk group 2	
2221015	Sulfite-reducing, spore-forming anaerobes mineral water	☐ sulfite-reducing, spore-forming anaerobes qualitative (pos./neg.)	risk group 2	
Cocoa and chocolate				
2201049	Salmonella spp. chocolate	☐ Salmonella spp. (pos./neg.)	risk group 2	

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