Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Food and Feed

chemical-physical

organoleptic

immunological, molecular biological & microbiological

product catalogue 2026

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Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

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Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

reference material

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Importance

Reference material is a substance or item with one or more defined (known) characteristics and sufficient homogeneity.

Description reference material

Reference solution Enterobacteriaceae

These materials are suitable for the calibration of equipment, for the quality assurance of testing methods or to analyse derivate reference materials. DRRR-Reference materials are essential for the chemical, physical, microbiological and sensory analytics as well as for the quality assurance. Standards for the accreditation of testing and calibration laboratories demand the using of reference materials. The use of reference materials (RM) and certified reference materials (CRM) is an important procedure to avoid mistakes in the lab routine.

Profit with our high quality standards for your lab work

Characteristics

- the reference value is developed by the total number of results of the participants of proficiency testing (consensus value)
- DRRR-Reference materials do always refer to a DRRR-Proficiency testing
- reliable reference values according to advanced statistical evaluation
- independent service without influence of societies organisations and federations

The opportunity to collaborate with the best laboratories for the different requirements assures the high quality of our materials.

Reference materials meet all requirements of the ISO Guides 31 and 35, but it does not exist any accreditation for reference materials.

Identification

The reference materials listed on the following pages have specific article numbers to identify the materials. To supply our customers with consistently high quality the DRRR-reference materials will be replaced regularly by corresponding materials during the year. Currently available reference materials and its corresponding reference values will be sent on request. We reserve our right to send you always the latest materials.

Availability and order request of reference material

long-term calibration material (LKM)

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

STANDARON®

Eine Marke der DRRR GmbH und der LUFA Nord-West

The brand STANDARON®

The DRRR has concluded a far reaching cooperation with the IfL. The main focus of this cooperation is the development and commercialisation of long term calibration materials for the food economy. The developed materials were merchandised with the name **STANDARON®** .

STANDARON® long-term calibration materials (LKM) for raw milk, raw cream and pasteurised milk will be used for the calibration of IR instruments.

Reference system for raw milk analysis

With the cooperation arises a range of services that offers not only regional but also national both in North and South Germany a competent reference system for raw milk analysis. Therewith it also offers more advantages and reliabilities for our international customers. The cooperation could already prove its competence at the new introduced STANDARON® raw cream materials. The quality advantage of the materials has been clearly confirmed at linearity, precision and stability. Besides standard materials is a focus of the cooperation to produce tailor-made, customer-oriented materials which are specially designed to cover individual production processes.

The reference values of STANDARON® materials were defined by selected "reference laboratories". These laboratories are proved the requirements according to DIN EN ISO/IEC 17025:2017.

Questions about the application

If you need any advice to assure your calibration do not hesitate to contact us.

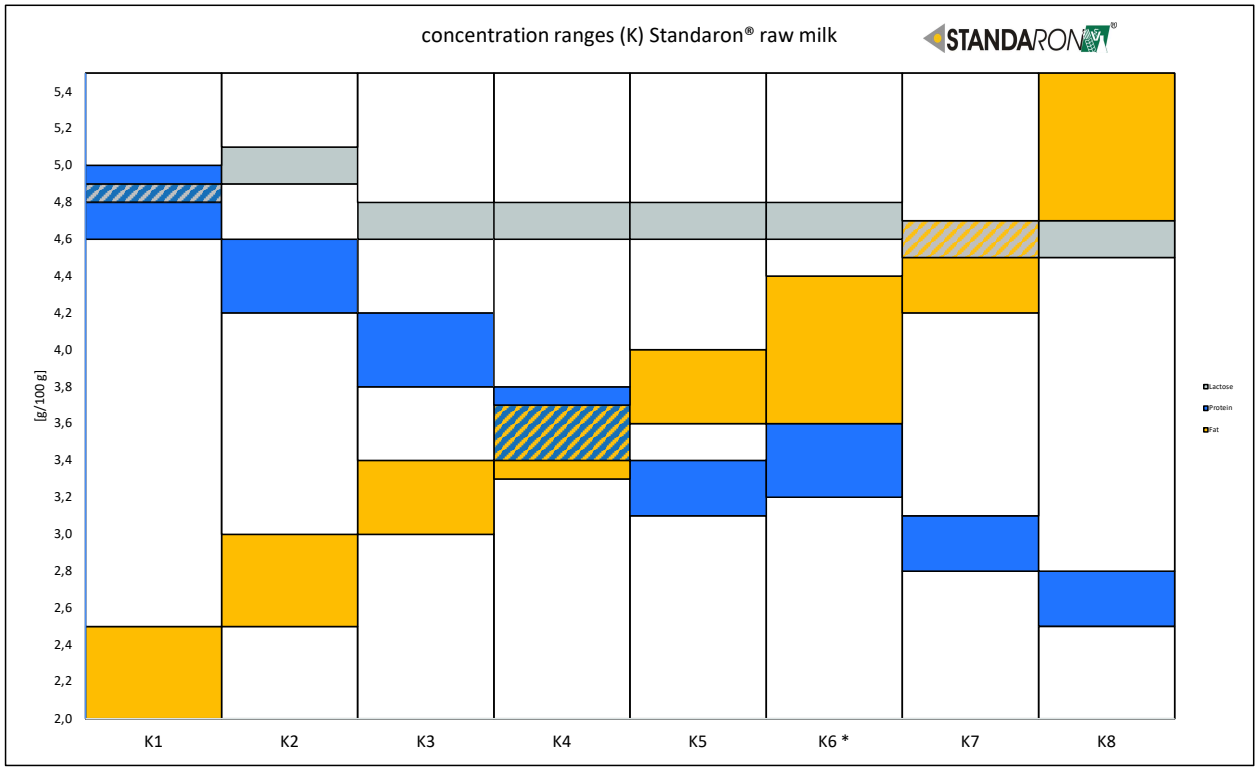
Application of the materials

STANDARON® - overview raw milk

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

LKM-type	Art. No.	fat	protein	lactose	dry matter	freezing point	urea	packaging unit	prices
		Röse-Gottlieb	*Kjeldahl*	*enzym.*	*102 °C*	*cryoscopy*	*enzym.*		
		g/100g	g/100g	g/100g	g/100g	m°C	mg/kg		
LKM RO K1	1141021	**2,0 - 2,5 %**	**4,6 - 5,0 %**	**4,8 - 4,9 %**	**available reference material and the corresponding reference values are available on request**			**50 ml**	20 €
LKM RO K2	1141022	**2,5 - 3,0 %**	**4,2 - 4,6 %**	**4,9 - 5,1 %**					
LKM RO K3	1141023	**3,0 - 3,4 %**	**3,8 - 4,2 %**	**4,6 - 4,8 %**					
LKM RO K4	1141024	**3,3 - 3,7 %**	**3,4 - 3,8 %**	**4,6 - 4,8 %**					
LKM RO K5	1141025	**3,6 - 4,0 %**	**3,1 - 3,4 %**	**4,6 - 4,8 %**					
LKM RO K6 *	1141026	**3,6 - 4,4 %**	**3,2 - 3,6 %**	**4,6 - 4,8 %**					
LKM RO K7	1141027	**4,2 - 4,7 %**	**2,8 - 3,1 %**	**4,5 - 4,7 %**					
LKM RO K8	1141028	**4,7 - 5,5 %**	**2,5 - 2,8 %**	**4,5 - 4,7 %**					

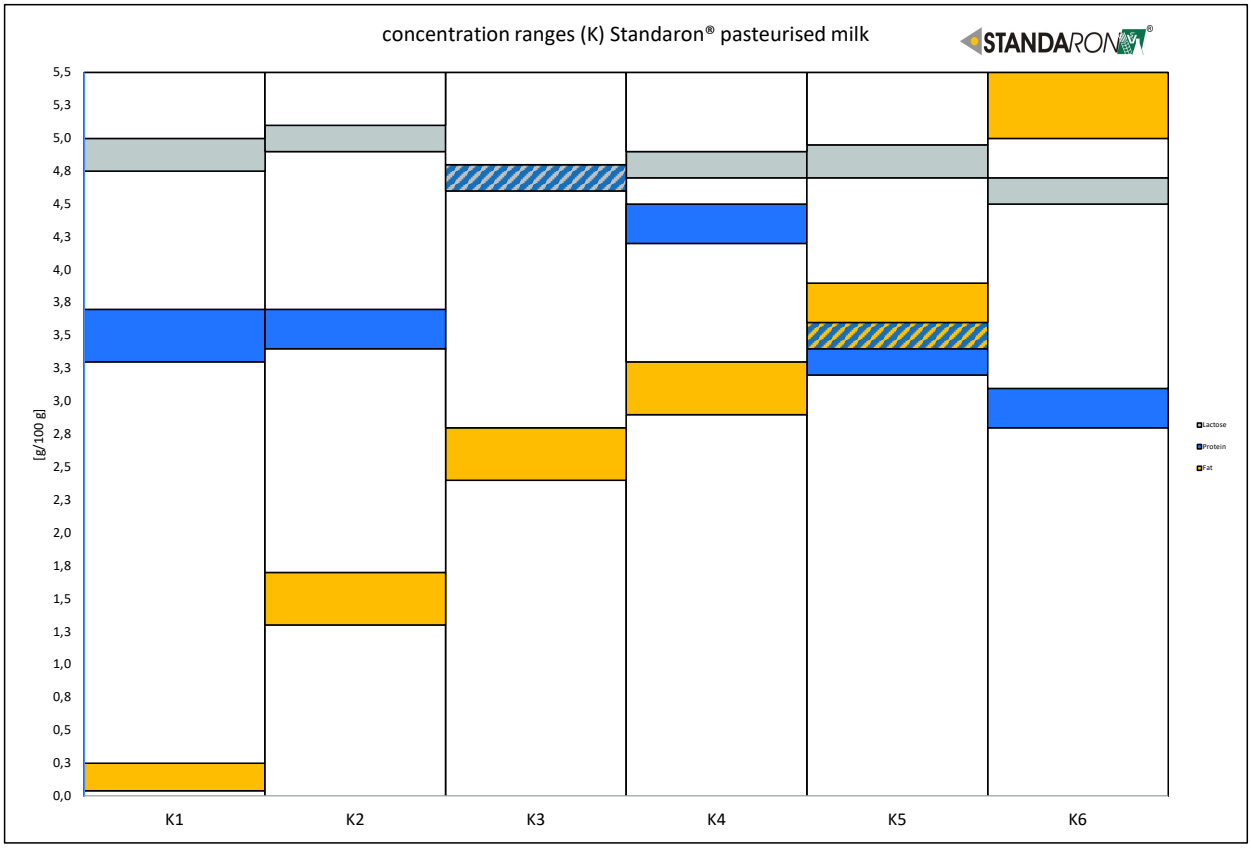
* unmodified raw milk, higher variances possible



STANDARON® - overview pasteurized milk

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

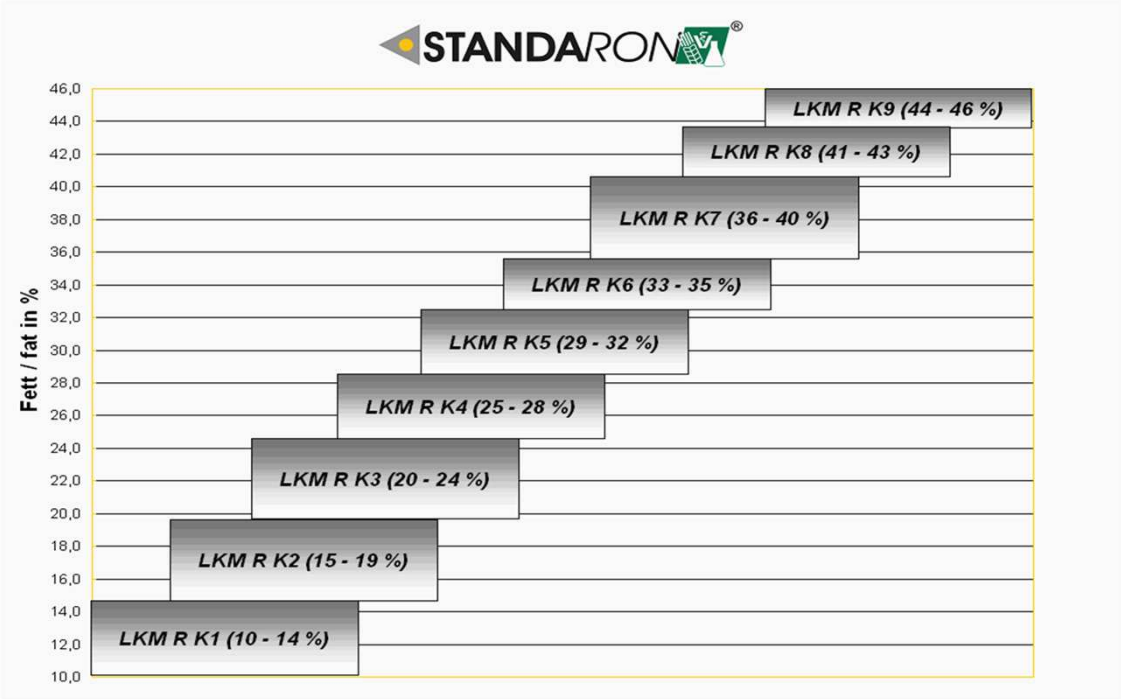
LKM-type	Art. No.	fat	protein	lactose	dry matter	freezing point	packaging unit	prices
		Röse-Gottlieb	*Kjeldahl*	*enzym.*	*102 °C*	*cryoscopy*		
		g/100g	g/100g	g/100g	g/100g	m°C		
LKM PAM K1	1141001	**2,0 - 2,5 %**	**4,6 - 5,0 %**	**4,8 - 4,9 %**	**available reference material and the corresponding reference values are available on request**		**50 ml**	18 €
LKM PAM K2	1141002	**2,5 - 3,0 %**	**4,2 - 4,6 %**	**4,9 - 5,1 %**				
LKM PAM K3	1141003	**3,0 - 3,4 %**	**3,8 - 4,2 %**	**4,6 - 4,8 %**				
LKM PAM K4	1141004	**3,3 - 3,7 %**	**3,4 - 3,8 %**	**4,6 - 4,8 %**				
LKM PAM K5	1141005	**3,6 - 4,0 %**	**3,1 - 3,4 %**	**4,6 - 4,8 %**				
LKM PAM K6	1141006	**3,6 - 4,4 %**	**3,2 - 3,6 %**	**4,6 - 4,8 %**				



STANDARON® - overview raw cream

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

LKM-type	Art. No.	fat	protein	dry matter	packaging unit	prices
		Röse-Gottlieb	*Kjeldahl*	*102 °C*		
		g/100g	g/100g	g/100g		
LKM R K1	1141011	**10 - 14 %**	**available reference material and the corresponding reference values are available on request**		**50 ml**	20 €
LKM R K2	1141012	**15 - 19 %**				
LKM R K3	1141013	**20 - 24 %**				
LKM R K4	1141014	**25 - 28 %**				
LKM R K5	1141015	**29 - 32 %**				
LKM R K6	1141016	**33 - 35 %**				
LKM R K7	1141017	**36 - 40 %**				
LKM R K8	1141018	**41 - 43 %**				24 €
LKM R K9	1141019	**44 - 46 %**				25 €



STANDARON® - overview whey

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

LKM-type	Art. No.	fat	protein	lactose monohydrate	dry matter	ash	packaging unit	prices
		Röse-Gottlieb	*Kjeldahl*	*enzym.*	*102 °C*	*500-550 °C*		
		g/100g	g/100g	g/100g	g/100g	g/100 g		
sweet whey	1141031	**available reference material and the corresponding reference values are available on request**					**50 ml**	22 €
sour whey	1141032						**50 ml**	
whey concentrate	1141033						**50 ml**	

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Reference material - chemical-physical

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description	Parameters [*]	additional information / packaging unit / price:
	Milk and cream		on request: info@drrr.de
1101001	**UHT Milk**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], freezing point [m°C], density [g/ml]	
1101007	**Evaporated milk**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], ash [g/100g], phosphorus (P) [mg/100g]	
1121064	**Dairy drinks**	fat [g/100g], crude protein (N x 6,38) [g/100g], dry matter [g/100g], sucrose (anhydrous) [g/100g], glucose (anhydrous) [g/100g], lactose (monohydrate) [g/100g], fructose (anhydrous) [g/100g], total sugar (anhydrous) [g/100g]	
	Milk products (other)		
1111007	**Butter**	solids non fat [g/100g], moisture content [g/100g], hardness [N], chloride [mg/100g], cholesterol [mg/100g], pH value [-]	
1111008	**Butter (fatty acid profile)**	butyric acid [% / fat], caproic acid [% / fat], caprylic acid [% / fat], capric acid [% / fat], lauric acid [% / fat], myristic acid [% / fat], myristoleic acid [% / fat], myristelaidic acid [% / fat], palmicit acid [% / fat], palmitoleic acid [% / fat], palmitelaidic acid [% / fat], stearic acid [% / fat], linoleic acid [% / fat], linolenic acid [% / fat], gamma linolenic acid [% / fat], eicosatrienoic acid [% / fat], eicosatetraenoic acid [% / fat], eicosapentaenoic acid [% / fat]	
1111009	**Yoghurt**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], pH value [-], total lactic acid [mg/100g]	
1111010	**Pudding - dessert**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], lactose (monohydrate) [g/100g], pH value [-]	
1111011	**AMF anhydrous milk fat**	water content [g/100g], free fatty acids [g/100g], total β-carotene [mg/kg], butyric acid methyl ester [g/100g]	
	Ice-cream		
1121001	**Ice cream (base mix)**	total fat [g/100 g], milk fat [g/100 g], colouring agent cochenille red A [mg/kg], lactose (monohydrate) [g/100 g], vanillin [mg/kg], vanillin acid [mg/kg], p-hydroxybenzaldehyde [mg/kg], p-hydroxybenzoic acid [mg/kg], colouring agent curcumin [pos./neg.], colouring agent β-carotene [pos./neg.], colouring agent cochenille red A qual. [pos./neg.], foreign fat (added fat) [pos./neg.]	
	Cheese		
1111001	**Processed cheese**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], total lactic acid [mg/100g], pH value [-], sodium chloride [g/100g], nitrate [mg/kg], citric acid (monydrate) [mg/100g], phosphorus [mg/100g], ash [g/100g], lactose (monohydrate) [g/100g]	
1111002	**Fresh cheese**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], total lactic acid [mg/100g]	
1111004	**Semi hard cheese**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g], nitrate [mg/kg]	
1111005	**Hard cheese**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g]	
1111006	**Soft cheese**	fat [g/100g], dry matter [g/100g], protein (N x 6,38) [g/100g], sodium chloride [g/100g], pH value [-]	
	Milk powder		
1121002	**Whole milk powder**	fat [g/100 g], free fat [g/100 g], moisture content [g/100 g], crude protein (N x 6,38) [g/100 g], lactose (monohydrate) [g/100 g], ash [g/100 g], titratable acid [g/100 g], pH value [-]	
1121004	**Milk powder (lactose reduced)**	lactose (monohydrate) - chromatographic [g/100 g], lactose (monohydrate) - enzymatic [g/100 g], moisture content [g/100 g]	
1121005	**Milk powder nitrate - nitrite**	nitrate [mg/kg], nitrite [mg/kg]	
1121007	**Whey powder**	fat [g/100 g], moisture content [g/100 g], crude protein (N x 6,38) [g/100 g], ash [g/100 g], lactose (monohydrate) [g/100 g], titratable acid [g/100 g], pH value [-]	
1151004	**Mineral oil in cheese and milk powder**	MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg]	

[*] = In individual cases it can happen that there is no reference value available for a listed parameter

Reference material - chemical-physical

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description		Parameters [*]	additional information / packaging unit / price:
				on request: info@drrr.de
Egg products				
1121028	**Egg products**	☐	total lipids [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], pH value [-], cholesterol [mg/100 g], α-linolenic acid methyl ester [g/100 g total fatty acid methyl ester], eicosapentaenoic acid methyl ester [g/100 g total fatty acid methyl ester], docosahexaenoic acid methyl ester [g/100 g total fatty acid methyl ester], sodium chloride [g/100 g]	
1121029	**Egg pasta**	☐	total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], ash [g/100 g], sodium chloride [g/100 g], cholesterol [mg/100 g], total sterols [mg/100 g], egg content [g/100 g], fibre [g/100 g]	
1121030	**Mayonnaise**	☐	total acid (pH 8.1) calculated as acetic acid [g/100 g], dry matter [g/100 g], total fat [g/100 g], cholesterol [mg/100 g], egg yolk content [g/100 g], sorbic acid [g/kg], benzoic acid [g/kg], sodium chloride [g/100 g], pH value [-]	
1121088	**Egg powder**	☐	total lipids [g/100 g], ash [g/100 g], pH value [-], dry matter [g/100 g], sodium chloride [g/100 g], L-lactic acid [mg/kg], D-3-hydroxybutyric acid [mg/kg], crude protein (N x 6,25) [g/100 g]	
1121154	**PFAS in liquid egg**	☐	total perfluorooctanesulfonic acid (CAS 1763-23-1) [µg/kg], total perfluorooctanoic acid (CAS 335 67-1) [µg/kg], total perfluorononanoic acid (CAS 375-95-1) [µg/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [µg/kg], total perfluorohexanoic acid (CAS 307-24-4) [µg/kg], total perfluorodecanoic acid (CAS 335-76-2) [µg/kg], total perfluorundecanoic acid (CAS 2058-94-8) [µg/kg], total perfluorododecanoic acid (CAS 307-55-1) [µg/kg], total perfluorotridecanoic acid (CAS 72629-94-8) [µg/kg], total perfluorotetradecanoic acid (CAS 376-06-7) [µg/kg], total perfluorobutane sulfonic acid (CAS 375-73-5) [µg/kg], total perfluorodecane sulfonic acid (CAS 335-77-3) [µg/kg], total perfluorooctanesulfonamide (CAS 754-91-6) [µg/kg]	
Fruit & vegetables products				
1121009	**Sugar mix (fruit preparation)**	☐	sucrose (anhydrous) [g/100 g], glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], maltose (anhydrous) [g/100 g], starch [g/100 g], aspartame [ppm], acesulfam K [ppm], sorbate (as anion) [ppm], saccharin as free imide [ppm], total sugar (anhydrous) [g/100 g]	
1121010	**Fruit preparation**	☐	brix value [°brix], pH value [-], total acid (pH 8.1) calculated as citric acid (anhydrous) [g/kg], L malic acid [g/kg], ash [g/kg], phosphorus (P) [g/kg], potassium (K) [mg/100 g]	
1121013	**Dry potato product**	☐	moisture content [g/100 g], total fat [g/100 g], saturated fatty acids [g/100 g], crude protein (N x 6,25) [g/100 g], ash [g/100 g], carbohydrates [g/100 g], starch [g/100 g], sucrose (anhydrous) [g/100 g], fibre [g/100 g], sodium (Na) [g/100 g]	
1121014	**Tomato ketchup**	☐	pH value [-], total acid (pH 8.1) calculated as acetic acid [g/100 g], citric acid (anhydrous) [g/100 g], sodium chloride [g/100 g], glucose (anhydrous) [g/100 g], fructose (anhydrous) [g/100 g], soluble solids [g/100 g], dry matter [g/100 g], sorbic acid [g/kg], benzoic acid [g/kg], sucrose (anhydrous) [g/100 g], total sugar (anhydrous) [g/100 g]	
Vegan und vegetarian substitutes				
1121092	**Plant drink (milk alternative)**	☐	fat [g/100 g], dry matter [g/100 g], crude protein (N x 6,38) [g/100 g], freezing point [m°C], density [g/ml]	
1121069	**Vegetarian sausage substitute**	☐	total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], sodium chloride [g/100 g], ash [g/100 g], fibre [g/100 g], pH value [-]	
Meat products				
1121031	**Boiled sausage 1**	☐	total fat [g/100 g], moisture content [g/100 g], ash [g/100 g], crude protein (N x 6,25) [g/100 g], hydroxyproline [g/100 g], sodium chloride [g/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], diphosphorus pentoxide (P2O5) [g/100 g], calcium (Ca) [mg/kg], aw value [-], starch [g/100 g]	
1121032	**Boiled sausage 2**	☐	non-protein nitrogen (NPN) x 6.25 [g/100 g], collagen decomposition products [g/100 g], L-glutamic acid [mg/kg], citric acid (anhydrous) [mg/kg], sodium acetate [mg/kg], L-lactate [mg/kg], sodium nitrate [mg/kg], sodium nitrite [mg/kg], total ascorbic acid (vitamin C) [mg/100 g], pH value [-]	
1121033	**Raw sausage 1**	☐	aw value [-], pH value [-], D-lactic acid [mg/kg], L-lactic acid [mg/kg], sodium (Na) [mg/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], sorbic acid [mg/kg], saturated fatty acids [g/100 g Fett (fat)], monounsaturated fatty acids [g/100 g Fett (fat)], total fat [g/100 g]	
1121060	**Raw sausage 2**	☐	sodium (Na) [mg/100 g], total fat [g/100 g], crude protein (N x 6,25) [g/100 g], moisture content [g/100 g], ash [g/100 g], sodium chloride [g/100 g], hydroxyproline [g/100 g], diphosphorus pentoxide (P2O5) [g/100 g], starch [g/100 g], solubilised milk protein [g/100 g]	
1121142	**Cooked sausage**	☐	total fat [g/100 g], crude protein (N x 6,25) [g/100 g], moisture content [g/100 g], ash [g/100 g], sodium chloride [g/100 g], pH value [-], aw value [-], hydroxyproline [g/100 g], sodium nitrate [mg/kg], sodium nitrite [mg/kg], starch [g/100 g], diphosphorus pentoxide (P2O5) [g/100 g], L-glutamic acid [mg/kg]	
Fish and seafood				
1121034	**Fish paste 1**	☐	moisture content [g/100 g], total fat [g/100 g], crude protein (N x 6,25) [g/100 g], ash [g/100 g], sodium chloride [g/100 g], arsenic (As) [µg/100 g], iodine (I) [µg/100 g]	
1121035	**Fish paste 2**	☐	total fat [g/100 g], sorbic acid [mg/100 g], benzoic acid [mg/100 g], saccharin as free imide [mg/100 g], cyclamate [mg/100 g], citric acid (anhydrous) [mg/100 g]	
1121148	**PFAS in fish**	☐	total perfluorooctanesulfonic acid (CAS 1763-23-1) [µg/kg], total perfluorooctanoic acid (CAS 335 67-1) [µg/kg], total perfluorononanoic acid (CAS 375-95-1) [µg/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [µg/kg]	

[*] = In individual cases it can happen that there is no reference value available for a listed parameter

Reference material - chemical-physical

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description	Parameters [*]	additional information / packaging unit / price:
			on request: info@drrr.de
Nonalcoholic beverages			
1121015	**Coffee**	water content [g/100 g], ash [g/100 g], pH value [-], acid content (acidity) at pH 6,00 [mmol/kg], acid content (acidity) at pH 7,00 [mmol/kg], acid content (acidity) at pH 8,00 [mmol/kg], water soluble extract [g/100 g], caffeine [g/100 g], acrylamide (CAS 79-06-1) [µg/kg], chlorogenic acid [g/100 g]	
1121016	**Tea**	dry matter [g/100 g], ash [g/100 g dry matter], water soluble ash [g/100 g dry matter], water soluble extract [g/100 g dry matter], caffeine [g/100 g dry matter], theobromine [mg/100 g dry matter], theophylline [mg/100 g dry matter], acid-insoluble ash [g/100 g dry matter]	
1121017	**Energy drink**	pH value [-], taurine [mg/l], caffeine [mg/l], inosit [mg/l], glucuronolactone [mg/l], sucrose (anhydrous) [g/l], glucose (anhydrous) [g/l], fructose (anhydrous) [g/l], total sugar (anhydrous) [g/l], total acid (pH 8.1) calculated as tartaric acid [g/l], relative density (20 °C/20 °C) [-], absorption of light at a wavelength of 400 nm [-], absorption of light at a wavelength of 460 nm [-], absorption of light at a wavelength of 520 nm [-], absorption of light at a wavelength of 630 nm [-], CO2 content [g/l], dissolved oxygen [ppm]	
1121018	**Vitamin solution**	thiamine (vitamin B1) as thiamine chloride [mg/100 ml], riboflavine (vitamin B2) as total vitamin B2 [mg/100 ml], niacin (vitamin B3) [mg/100 ml], pantothenic acid (vitamin B5) [mg/100 ml], pyridoxine (vitamin B6) [mg/100 ml], folic acid (vitamin B11) [µg/100 ml], cyanocobalamin (vitamin B12) [µg/100 ml], L-ascorbic acid [mg/100 ml], α-tocopherol (vitamin E) [mg/100 ml], riboflavin [mg/100 ml], flavin mononucleotide [mg/100 ml], total ascorbic acid (vitamin C) [mg/100 ml], dehydroascorbic acid [mg/100 ml]	
1121021	**Carrot juice**	relative density (20 °C/20 °C) [-], pH value [-], total acid (pH 8.1) calculated as tartaric acid [g/l], sucrose (anhydrous) [g/l], fructose (anhydrous) [g/l], glucose (anhydrous) [g/l], nitrate [mg/l], total β-carotene [mg/100 g], α-carotene [mg/100 g], total carotenes [mg/100 g], total sugar (anhydrous) [g/l]	
1121058	**Fruit juice concentrate**	brix value [°brix], pH value [-], titratable acidity (pH 8.1) [mmol H+/kg], citric acid (anhydrous) [g/kg], total D-isocitric acid [mg/kg], L-malic acid [g/kg], total lactic acid [g/kg], L-ascorbic acid [mg/100 g], dehydroascorbic acid [mg/100 g], total ascorbic acid [mg/100 g], hesperidin [mg/kg], glucose (anhydrous) [g/kg], fructose (anhydrous) [g/kg], sucrose (anhydrous) [g/kg], total sugar (anhydrous) [g/kg], potassium (K) [mg/kg], calcium (Ca) [mg/kg], magnesium (Mg) [mg/kg], sodium (Na) [mg/kg]	
1121059	**Fruit juice concentrate 2**	brix value [°brix], titratable acidity (pH 8.1) [mmol H+/kg], glucose (anhydrous) [g/kg], fructose (anhydrous) [g/kg], sucrose (anhydrous) [g/kg], total sugar (anhydrous) [g/kg], sugar-free extract [g/kg], glucose/fructose ratio [-], % sucrose of sugar [%]	
1121062	**Fruit juice concentrate 3**	brix value [°brix], pH value [-], titratable acidity (pH 8.1) [mmol H+/kg], ash [g/kg], potassium (K) [mg/kg], calcium (Ca) [mg/kg], magnesium (Mg) [mg/kg], phosphorus (P) [mg/kg], sodium (Na) [mg/kg], nitrate [mg/kg], copper (Cu) [mg/kg], iron (Fe) [mg/kg]	
1121053	**Grape juice**	sulphur dioxide (SO2) [mg/l]	
1121054	**Currant juice**	lead (Pb) [mg/kg], cadmium (Cd) [mg/kg], arsenic (As) [mg/kg], copper (Cu) [mg/kg], zinc (Zn) [mg/kg], iron (Fe) [mg/kg], tin (Sn) [mg/kg], mercury (Hg) [mg/kg], aluminium (Al) [mg/kg], nickel (Ni) [mg/kg]	
1121055	**Tomato juice**	total ergosterol [mg/l]	
Alcoholic beverages			
1121026	**Beer**	apparent extract [g/100 g], real extract [g/100 g], alcohol by weight [g/100 g], alcohol by volume [ml/100 ml], original wort [g/100 g], relative density (20 °C/20 °C) [-], bitterness units [IBU], pH value [-]	
Cereals, cereal products			
1121037	**Pastries**	total fat [g/100 g], crude protein (N x 6,25) [g/100 g], dry matter [g/100 g], ash [g/100 g], milk fat [g/100 g], sucrose (anhydrous) [g/100 g], starch [g/100 g]	
1121061	**Pastries**	propionic acid [mg/kg]	
1121038	**Flour**	moisture content [g/100 g], crude protein (N x 5,7) [g/100 g], ash [g/100 g], starch [g/100 g], wet gluten [g/100 g], falling number [s], total acid (pH 8.5) calculated as lactic acid [g/100 g]	
1121040	**Butter biscuit**	ash [g/100 g], dry matter [g/100 g], crude protein (N x 6,25) [g/100 g], total fat [g/100 g], semimicro butyric acid number [-], free butyric acid [g/100 g fat], butyric acid methyl ester [g/100 g fat], milk fat [g/100 g], starch [g/100 g], cholesterol [mg/100 g], sucrose (anhydrous) [g/100 g], fibre [g/100 g]	
1151016	**Mineral oil in low-fat and starch-rich foodstuff**	MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg]	
Infant formula			
1101010	**Milk powder IMF part 1**	fat [g/100g], crude protein (N x 6,25) [g/100g], ash [g/100g], moisture content [g/100g], retinol (vitamin A) as all-E-retinol [µg/100g], total ascorbic acid (vitamin C) [mg/100g]	
1101011	**Milk powder IMF part 2**	sodium (Na) [mg/100g], potassium (K) [mg/100g], calcium (Ca) [mg/100g], magnesium (Mg) [mg/100g], phosphorus (P) [mg/100g], iron (Fe) [mg/100g], copper (Cu) [µg/100g], zinc (Zn) [mg/100g], manganese (Mn) [µg/100g]	
1121153	**PFAS in baby food**	total perfluorooctanesulfonic acid (CAS 1763-23-1) [ng/kg], total perfluorooctanoic acid (CAS 335-67-1) [ng/kg], total perfluorononanoic acid (CAS 375-95-1) [ng/kg], total perfluorohexane sulfonic acid (CAS 355-46-4) [ng/kg]	

[*] = In individual cases it can happen that there is no reference value available for a listed parameter

Reference material - chemical-physical

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description	Parameters [*]	additional information / packaging unit / price:
			on request: info@drrr.de
Declaration nutrition values			
1121044	**Declaration nutrition values with 2 different food stuff**	energy value [kJ/100 g], protein [g/100 g], carbohydrate [g/100 g], sugar [g/100 g], fat [g/100 g], saturated fatty acids [g/100 g], fibre [g/100 g], salt [g/100 g]	
Animal feed			
1121112	**Ingredients animal feed (round 1)**	moisture content [g/100 g], crude protein (N x 6,25) [g/100 g], crude oil [g/100 g], crude ash [g/100 g], crude fiber [g/100 g], total sugar (anhydrous) [g/100 g], lactose (monohydrate) [g/100 g], starch [g/100 g], ash (insoluble in hydrochloric acid) [g/100 g], calcium carbonate [g/100 g]	
Honey and beeswax			
1121047	**Honey**	diastase number acc. to Schade [-], proline [mg/kg], hydroxymethylfurfural (CAS 67-47-0) [mg/kg], electrical conductivity [mS/cm], moisture [g/100 g], glycerin [mg/kg], ethanol (CAS 64-17-5) [mg/kg], pH value [-]	
1121076	**Pyrrolizidine alkaloids in honey**	Screening for at least 9 different pyrrolizidine alkaloids, e.g. monocrotaline, heliotrine, retrorsine	
Cocoa and chocolate			
1121048	**Chocolate**	total fat [g/100 g], milk fat [g/100 g], crude protein (N x 6,25) [g/100 g], water content [g/100 g], lactose (monohydrate) [g/100 g], sucrose (anhydrous) [g/100 g], theobromine [mg/100 g], caffeine [mg/100 g], dry matter [g/100 g], acrylamide (CAS 79-06-1) [µg/kg]	
1151053	**Mineral oil in cocoa butter and chocolate**	MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg]	
Fats, oils and oilseeds			
1121068	**Edible fat**	iodine value [g iodine / 100 g fat], acid value [mg KOH/g fat], peroxide value [mEq active oxygen/kg], saponification value [mg KOH/g fat], free fatty acids [mg/100 g], p-anisidine value [AV], Refractive Index [nD], water content [g/100 g]	
1121089	**PAHs in animal and vegetable fats and oils**	benzo[a]pyrene (CAS 50-32-8) [µg/kg], benzo[a]anthracene (CAS 56-55-3) [µg/kg], chrysene (CAS 218-01-9) [µg/kg], benzo[b]fluoranthene (CAS 205-99-2) [µg/kg], sum of PAHs [µg/kg]	
1151017	**Mineral oil in edible fats**	MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg]	
1151017	**Mineral oil in edible oils**	MOSH C10-C16 [mg/kg], MOSH C16-C20 [mg/kg], MOSH C20-C25 [mg/kg], MOSH C25-C35 [mg/kg], MOSH C35-C40 [mg/kg], MOSH C40-C50 [mg/kg], MOAH C10-C16 [mg/kg], MOAH C16-C25 [mg/kg], MOAH C25-C35 [mg/kg], MOAH C35-C50 [mg/kg], MOSH C10-C50 [mg/kg], MOAH C10-C50 [mg/kg]	

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Reference material - organoleptic

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description	Parameters [*]	additional information / packaging unit / price:
	Nonalcoholic beverages		on request: info@drrr.de
3321001	**Drinking water (TON, TFN)**	☐ Threshold odour number (TON)	
3321002	**Drinking water (TON, TFN)**	☐ Threshold flavour number (TFN)	

[*] = In individual cases it can happen that there is no reference value available for a listed parameter

Reference material - immunological, molecular biological & microbiological

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description		Parameters [*]	risk group	additional information / packaging unit / price:
					on request: info@drrr.de
Milk and cream					
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	**Enumeration of aerobic spores in milk**	☐	aerobic spores [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201006	**Detection of Campylobacter spp. in 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	**Enumeration of yeasts in milk**	☐	yeasts [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201048	**detection of B. cereus in milk**	☐	Vibrio parahaemolyticus (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	**Enumeration of characteristic microorganisms in yoghurt**	☐	Lactobacillus bulgaricus [cfu/g], Streptococcus thermophilus [cfu/g]	**risk group 1**	
Cheese					
2201007	**Enumeration of E. coli in cheese**	☐	E.coli [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201008	**Detection of Listeria in cheese**	☐	L. monocytogenes qualitative (pos./neg.)	**risk group 2**	
2201009	**Enumeration of enterobacteriaceae in cheese**	☐	Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201010	**Enumeration of moulds in cheese**	☐	moulds [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201011	**Enumeration of yeasts in cheese**	☐	yeasts [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201012	**Enumeration of coagulase-pos. staphylococcus in cheese**	☐	coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g]	**risk group 2**	
2201013	**Enumeration of B. cereus in cheese**	☐	B.cereus [cfu/g], aerobic total count [cfu/g]	**risk group 2**	
1111012	**Processed cheese (natamycin, aflatoxin)**	☐	natamycin (CAS 7681-93-8) [mg/kg], aflatoxin M1 [µg/kg]		
Ice-cream					
2201063	**Enumeration of enterobacteriaceae in ice cream**	☐	Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	**risk group 2**	
2201065	**Detection of Salmonella spp. in ice cream**	☐	Salmonella spp. (pos./neg.)	**risk group 2**	
2201064	**Enumeration of E. coli in ice cream**	☐	E.coli [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201066	**Enumeration of L. monocytogenes in ice cream**	☐	L. monocytogenes qualitative (pos./neg.)	**risk group 2**	

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Reference material - immunological, molecular biological & microbiological

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description		Parameters [*]	risk group	additional information / packaging unit / price:
Milk powder					on request: info@drrr.de
2201014	**Enumeration of coliform bacteria in 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	**Enumeration of E. coli in milk powder**	☐	E.coli [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201018	**Enumeration of Enterobacteriaceae in milk powder**	☐	Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201019	**Enumeration of enterococci in milk powder**	☐	Enterococcus [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201020	**Enumeration of lactic acid bacteria in milk powder**	☐	lactobacilli (microaerophilic) [cfu/g], aerobic total count [cfu/g], lactobacilli (aerobic) [cfu/g]	**risk group 1**	
2201021	**Detection of Shigella spp. in milk powder**	☐	Shigella spp. (pos./neg.)	**risk group 2**	
2201022	**Enumeration of clostridia in 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	**Detection of clostridia in milk powder**	☐	Clostridia spp. (pos./neg.)	**risk group 2**	
2201023	**Enumeration of B. cereus in milk powder**	☐	B.cereus [cfu/g], aerobic total count [cfu/g]	**risk group 2**	
2201024	**Detection of Cronobacter spp. in milk powder**	☐	Cronobacter spp. (pos./neg.)	**risk group 2**	
2201025	**Salmonella spp. milk powder**	☐	Salmonella spp. (pos./neg.)	**risk group 2**	
2201026	**Enumeration of coagulase-pos. staphylococcus in milk powder**	☐	coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g]	**risk group 2**	
2201078	**Detection of coagulase-pos. staphylococcus in milk powder**	☐	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	**Enumeration of thermophilic bacteria (55°C) in milk powder**	☐	thermophilic aerobic total count (55°C, vegetative) [cfu/g], thermoresistent spores of aerobic, thermophilic bacteria [cfu/g]	**risk group 1**	
2201080	**Enumeration of anaerobic mesophilic spores in milk powder**	☐	anaerobic mesophilic spores [cfu/g], anaerobic total count [cfu/g]	**risk group 2**	
2201082	**Detection of Pseudomonas spp. in milk powder**	☐	Pseudomonas spp. qualitative (pos./neg.)	**risk group 2**	

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Reference material - immunological, molecular biological & microbiological

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description	Parameters [*]	risk group	additional information / packaging unit / price:
	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	**Enumeration of lactic acid bacteria in ground meat**	lactobacilli (aerobic) [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201041	**Enumeration of coagulase-pos. staphylococcus in ground meat**	coagulase-positive Staphylococcus [cfu/g], aerobic total count [cfu/g]	**risk group 2**	
2201042	**Enumeration of Pseudomonas spp. in 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	**Enumeration of Listeria in ground meat**	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 of Campylobacter spp. in poultry**	Campylobacter spp. (pos./neg.)	**risk group 2**	
2201107	**Enumeration of Campylobacter spp. in poultry**	Campylobacter spp. quantitative [CFU/g]	**risk group 2**	
2201081	**Enumeration of coliform bacteria in ground meat**	Coliforms [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201084	**Enumeration of clostridia in 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		
1121096	**Porcine DNA in Candy**	identification of the animal species pork		

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Reference material - immunological, molecular biological & microbiological

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description		Parameters [*]	risk group	additional information / packaging unit / price:
	Egg products				on request: info@drrr.de
2201037	**Enumeration of Enterobacteriaceae in egg products**	☐	Enterobacteriaceae [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201056	**Detection of Salmonella spp. in egg products**	☐	Salmonella spp. (pos./neg.)	**risk group 2**	
2201057	**Enumeration of E. coli in egg products**	☐	E.coli [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
	Fish & seafood				
2201047	**Fish and seafood - detection Yersinia enterocolitica**	☐	Yersinia enterocolitica (pos./neg.)	**risk group 2**	
2201060	**Fish and seafood - detection of Salmonella spp.**	☐	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	**Detection of Salmonella spp. in spices**	☐	Salmonella spp. (pos./neg.)	**risk group 2**	
2201052	**Ready-to-eat meals - detection of Listeria**	☐	L. monocytogenes qualitative (pos./neg.)	**risk group 2**	
2201059	**Salmonella spp. Herbs**	☐	Salmonella spp. (pos./neg.)	**risk group 2**	
	Animal feed				
2201053	**Enumeration von Clostridia in 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	**Detection of Salmonella spp. in animal feed**	☐	Salmonella spp. (pos./neg.)	**risk group 2**	
2201109	**Detection of 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		

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Reference material - immunological, molecular biological & microbiological

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description		Parameters [*]	risk group	additional information / packaging unit / price:
	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**	☐	yeats [cfu/g]	**risk group 1**	
2201032	**Yeasts fruit preparation qualitative**	☐	yeats qualitative (pos./neg.)	**risk group 1**	
2201033	**Enumeration of Listeria in vegetables**	☐	L. monocytogenes [cfu/g], aerobic total count [cfu/g]	**risk group 2**	
2201034	**Detection of Listeria in vegetables**	☐	L. monocytogenes qualitative (pos./neg.)	**risk group 2**	
2201067	**Enumeration of osmophilic yeasts in sweets**	☐	osmophilic yeasts [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201068	**Enumeration of osmophilic moulds in sweets**	☐	osmophilic moulds [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201102	**Enumeration of yeasts in fruits**	☐	yeasts [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201103	**Enumeration of moulds in fruits**	☐	moulds [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
	Nonalcoholic beverages				
2201035	**Enumeration of E. coli in fruit juice**	☐	E.coli [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201058	**Alicyclobacillus spp. fruit juice concentrate**	☐	Alicyclobacillus spp. (pos./neg.)	**risk group 1**	
2201069	**Enumeration of yeasts in fruit juice concentrate**	☐	yeasts [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201070	**Enumeration of moulds in fruit juice concentrate**	☐	moulds [cfu/g], aerobic total count [cfu/g]	**risk group 1**	
2201071	**Enumeration of lactic acid bacteria in 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 organism quantitative [cfu/g], aerobic total count [cfu/g], spoiling organism qualitative	**risk group 1**	

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Reference material - immunological, molecular biological & microbiological

Deutsches Referenzbüro für Ringversuche und Referenzmaterialien

Art. no.	material description		Parameters [*]	risk group	additional information / packaging unit / price:
	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	**Detection fecal streptococci in mineral- and table water**	☐	streptococci (faecal) qualitative (pos./neg.)	**risk group 1**	
2221013	**Detection E. coli in mineral- and table water**	☐	E.coli qualitative (pos./neg.)	**risk group 1**	
2221022	**Detection coliform bacteria in mineral- and table water**	☐	Coliforms qualitative (pos./neg.)	**risk group 1**	
2221014	**Detection Ps. aeruginosa in mineral- 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	**Detection of Salmonella spp. in chocolate**	☐	Salmonella spp. (pos./neg.)	**risk group 2**	

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