



Research Center Weihenstephan
for Brewing and Food Quality
Technische Universität München



PRICE-LIST

effective from Mai 2023

Research Centre Weihenstephan
for Brewing and Food Quality

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World wide broad analysis and consulting
services for brewing, malting and beverage
industry, including the supply industry

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Auszeichnungen

Accreditation DIN EN ISO/IEC 17025:2005

Registration No.: D-PL-14063-02-00

Analytische Qualitätssicherung Bayern (AQS)

Certificate-No. AQS 01/060/985

Certificates to TrinkwV 2001

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I. Tests and Analyses

For all analytical and microbial tests offered for performance by the Research Center Weihenstephan, see the enclosed Catalog of Services¹.

Every sample delivered for testing must be accompanied by a written request, specifying exactly the analytical method(s) or test(s) that are required to be performed. The results of the analytical determination will be comprised in a report and sent back to customer via standard postal service, or if requested by fax or e-mail.

II. Services and Fees

All services and fees are subjected to our general terms and conditions.
The location of legal jurisdiction is Freising.

¹ Errors in print are non-binding

III. Prices (The following prices are applicable for our services unless agreed otherwise upon writing)

a. Consulting Services (According to time required)

| | |
|----------------------------|--|
| Hourly rate for consultant | According to time required and on demand |
| total travel time | According to time required and on demand |

Travel costs are calculated according to the time required or to the Bavarian law governing travel costs.

b. Analyses and Tests

See individual prices² given in the catalog of analyses (see also section I.)

Charges for tests not included in the catalog will be calculated according to the time and materials required.

c. Inspection and Testing Services (According to time required)

| | |
|--|--|
| Hourly rate of inspector or - supervisor | According to time required and on demand |
| total travel time | According to time required and on demand |
| Personnel assisting in the inspection | According to time required and on demand |
| total travel time | According to time required and on demand |

Travel costs are calculated according to the time required or to the Bavarian law governing travel costs.

d. Technical Assessment and Reporting Services (According to time required)

| | |
|-----------------------------------|--|
| Hourly rate of technical assessor | According to time required and on demand |
| total travel time | According to time required and on demand |

Travel costs are calculated according to the time required or to the Bavarian law governing travel costs.

Terms of payment: Service fees are to be remitted no later than four weeks from the date of billing.

Discounts are not given for cash payments. Prices do not include applicable taxes and fees.

² Prices are subject to change without notice

Sampling Methods

| Type of Sample | Source |
|--------------------------------------|--|
| Water, microbiological analysis | MEBAK III, 10.2.1.1 Probenahme, Transport und Aufbewahrung, page 282 f. EN 25667-2 Wasserbeschaffenheit – Probenahme, Part 2: Anleitung zur Probenahmetechnik |
| Water, chemical-technical analysis | MEBAK, Band Wasser, 1.1.3 Probenahme, page 30ff |
| Waste water | MEBAK, Band Wasser, 1.4.2 Probenahme, page 264 |
| Barley | MEBAK, Rohstoffe R-110.00.001 [2016-03], page 47 |
| Adjuncts | MEBAK, Rohstoffe R-100.00.001 [2016-03], page 25 |
| Malt | MEBAK, Rohstoffe R-200.00.001 [2016-03], page 132 |
| Grist | MEBAK WBBM, 1.1.1 Schrotsortierung, page 19 f. |
| Spent grains | MEBAK WBBM, 1.4.1 Probenahme, page 28 |
| Hop and hop products | |
| Hop and pellets | MEBAK, Rohstoffe R-300.00.001 [2016-03], page 333 |
| Hop extract | MEBAK, Rohstoffe R-300.00.000 [2016-03], page 381 |
| Isomerised pellets | MEBAK, Rohstoffe R-311.00.000 [2016-03], page 375 |
| Isomerised hop extract | MEBAK, Rohstoffe R-321.00.001 [2016-03], page 389 |
| Wort | MEBAK WBBM, 2.1 Probenahme, page 50 Cool wort: sterile sampling of the cool wort after cooling time |
| Beer | MEBAK II, 2.1 Probenahme, page 32 |
| Filter media/Filter aids | MEBAK IV, 1.5.1 Probenahme und Probeteilung, page 46 |
| Media for stabilizing and clarifying | MEBAK IV, 1.5.1 Probenahme und Probeteilung, page 46 |

Explanation of methods: MEBAK Raw Materials, published 2016; MEBAK water, published 2011
MEBAK WBBM = Würze, Bier, Biermischgetränke Auflage 2012



1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|---|----------------------------------|--------------------------------|-----------|-------|
| | Barley and wheat | | | | |
| 5000 | Ash content | PV 5000 (3) | 100g | 29,00 | |
| 5001 | Split grains | MEBAK R-110.09.730 [2016-03] (1) | 100g | 20,00 | |
| 5002 | Split grains, Premalting | MEBAK R-110.10.733 [2016-03] (1) | 100g | 47,00 | |
| 5005 | Pregermination, hidden | MEBAK R-110.38.600 [2016-03] (1) | 100g | 20,00 | |
| 5006 | Pregermination, visible | MEBAK R-110.14.730 [2016-03] (1) | 100g | 20,00 | |
| 5007 | Pregermination, visible | MEBAK R-110.37.600 [2016-03] (1) | 100g | 20,00 | |
| 5008 | Beta-Glucan enzymatic | PV 5008 (3) | 100g | 104,00 | |
| 5010 | Visual inspection | depending on parameter (2) | 500g | 26,00 | |
| 5020 | Protein and moisture content | depending on parameter (1) | 100g | 29,00 | |
| 5025 | Hectoliter weight | MEBAK R-110.24.020 [2016-03] (1) | 300g | 14,00 | |
| 5026 | Gushing potential (Carlsberg method, modified) | MEBAK R-200.31.020 [2016-03] (3) | 1000g | 104,00 | |
| 5026 | Gushing potential (Donhauser method), additional Micromalting necessary | Rohstoffb. 3.1.4.21.1 (3) | 1000g | 104,00 | |
| 5030 | Ag** | Silver | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Al** | Aluminium | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | As** | Arsenic | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 5030 | B** | Boron | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Ba** | Barium | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Ca** | Calcium | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Cd** | Cadmium | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 5030 | Co** | Cobalt | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Cr** | Chromium | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory

(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|------|---|----------------------------------|-------------|-----------|
| | | Barley and wheat | | | |
| 5030 | Cu** | Copper | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Fe** | Iron | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Hg** | Mercury | DIN EN ISO 17852:2008-04 (3) | 100g | 53,00 |
| 5030 | K** | Potassium | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Mg** | Magnesium | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Mn** | Manganese | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Mo** | Molybdenum | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Na** | Sodium | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Ni** | Nickel | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 5030 | P** | Phosphorus | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Pb** | Lead | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 5030 | Sb** | Antimony | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 5030 | Se** | Selenium | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 5030 | Si** | Silicon | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Sn** | Stannous | DIN EN ISO 17294-2:2017-01 (3) | 100g | 41,00 |
| 5030 | Sr** | Strontium | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5030 | Zn** | Zinc | DIN EN ISO 11885:2009-09 (3) | 100g | 41,00 |
| 5031 | ** | Heavy metals (Pb, Cd, Hg, Sn) | DIN EN ISO 17294-2:2017-01 (3) | 100g | 110,00 |
| 5035 | | Sample preparation | PV AAS030 (3) | | 50,00 |
| 5040 | | Germinative energy after 3 and 5 days (Aubry) | MEBAK R-110.29.612 [2016-03] (1) | 100g | 31,00 |
| 5041 | | Germinative energy after 2 and 4 days (Schönfeld) | R-110.31.612 [2016-03] (3) | 100g | 31,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|----------------------------------|-------------|-----------|
| | Barley and wheat | | | |
| 5042 | Germinative energie BRF method | Rohstoffb. 1.4.2.4 (1) | 100g | 31,00 |
| 5045 | Germinative capacity (Vitascope) | MEBAK R-110.26.611 [2016-03] (1) | 50g | 31,00 |
| 5046 | Germinative capacity (H2O2) | MEBAK R-110.27.611 [2016-03] (1) | 50g | 31,00 |
| 5050 | Micromalting | in-house method (3) | 1000g | 275,00 |
| 5060 | Grain anomalies (split grains, incomplete hush layer, husk damage with and without loss of embryo, visible pregermination) | MEBAK R-110.07.730 [2016-03] (1) | 200g | 88,00 |
| 5066 | Radioactivity | SON029 2018-07 (3) | 500g | 47,00 |
| 5067 | Oxalate/Oxalic acid | Rohstoffb. 3.1.4.19 (3) | 100g | 81,00 |
| 5071 | Mold growth, detection of (all red grains) | PV 5071 (3) | 100g | 30,00 |
| 5072 | Mold growth, detection of (relevant red grains) | PV 5072 (3) | 100g | 16,00 |
| 5075 | *** Mycological status | see original certificate (3) | 50g | 95,00 |
| 5090 | *** Identification of varieties (declaration of country of origin is necessary) | MEBAK (3) | 50g | 170,00 |
| 5090 | *** Identification of varieties (PCR) | see original certificate (3) | 50g | 285,00 |
| 5095 | Sieving test | MEBAK R-110.22.011 [2016-03] (1) | 300g | 18,00 |
| 5096 | Sieving and Purity | MEBAK R-110.22.011 [2016-03] (1) | 300g | 30,00 |
| 5105 | Thousand corn weight | MEBAK R-110.23.020 [2016-03] (1) | 100g | 18,00 |
| 5110 | Moisture content | MEBAK R-110.40.020 [2016-03] (1) | 50g | 15,00 |
| 5115 | Moisture content (pre-dried) | MEBAK R-110.40.020 [2016-03] (1) | 200g | 22,00 |
| 5120 | Water sensitivity | MEBAK R-110.34.612 [2016-03] (1) | 100g | 31,00 |
| 5125 | Moisture content after steeping | Rohstoffb. 1.4.4 (3) | 200g | 22,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|----------|---|----------------------------------|-------------|-----------|
| | | Barley and wheat | | | |
| 5145 | Package | Moisture content, protein, sieving test, germinative energy | depending on parameter (1) | 400g | 50,00 |
| 5145 | Package | Moisture content, protein, sieving test, germinative capacity | depending on parameter (1) | 500g | 50,00 |
| 5150 | Package | Moisture content, protein, hectoliter weight, sieving test, thousand corn weight, germinative energy, germinative capacity, visual inspection | depending on parameter (2) | 500g | 84,00 |
| | | Adjuncts | | | |
| 7005 | | Protein and moisture content | depending on parameter (1) | 100g | 29,00 |
| 7008 | | Extract and moisture content | depending on parameter (1) | 200g | 62,00 |
| 7010 | | Lipids (raw fat) | MEBAK R-100.05.020 [2016-03] (1) | 100g | 62,00 |
| 7015 | | Moisture content | MEBAK R-110.40.020 [2016-03] (1) | 50g | 15,00 |
| 7020 | | Temperature of gelatinization | MEBAK R-100.07.283 [2016-03] (1) | 200g | 76,00 |
| | | Malt (barley and wheat) | | | |
| 9000 | * | Speed of filtration | PV 9000 (3) | 200g | 32,00 |
| 9005 | * | Alpha-amino nitrogen, EBC Ninhydrin-method | MEBAK R-205.14.111 [2016-03] (1) | 200g | 95,00 |
| 9005 | *Iso | Alpha-amino nitrogen, EBC Ninhydrin-method Isothermal mash | MEBAK R-205.14.111 [2016-03] (1) | 200g | 95,00 |
| 9007 | *** | Acrylamide | see original certificate (3) | 100g | 104,00 |
| 9008 | | Amino acids | depending on parameter (2) | 500g | 215,00 |
| 9012 | HPO4* | Hydrogen phosphate (congress mash) | WBBM 2.22.2 2012 (1) | 150g | 76,00 |
| 9012 | NO3* | Nitrate (congress mash) | WBBM 2.22.2 2012 (1) | 150g | 76,00 |
| 9012 | Package* | Anions complete (Cl, PO4, NO3, SO4) | WBBM 2.22.2 2012 (1) | 250g | 215,00 |
| 9012 | SO4* | Sulfate (congress mash) | WBBM 2.22.2 2012 (1) | 150g | 76,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|----------------------------------|-------------|-----------|
| | Malt (barley and wheat) | | | |
| 9020 | Amylase, alpha- | MEBAK R-200.24.731 [2016-03] (1) | 100g | 74,00 |
| 9021 | Split grains | MEBAK R-110.09.730 [2016-03] (1) | 100g | 22,00 |
| 9023 | Beta-Glucan enzymatic | PV 9023 (3) | 50g | 104,00 |
| 9025 * | Beta-glucans | MEBAK R-205.15.174 [2016-03] (1) | 200g | 93,00 |
| 9026 * | Beta-glucans and Beta-glucan gel | depending on parameter (2) | 200g | 165,00 |
| 9027 | Beta-glucans, Hartong 65 °C | MEBAK R-205.15.174 [2016-03] (1) | 200g | 93,00 |
| 9030 | Acrospire length | MEBAK R-200.15.733 [2016-03] (1) | 50g | 17,00 |
| 9045 | Diastatic power (Windisch-Kolbach) | MEBAK R-200.23.031 [2016-03] (1) | 200g | 62,00 |
| 9050 mM | Dimethyl sulfide (DMS), precursor | R-200.29.153 [2016-03] (1) | 150g | 176,00 |
| 9053 | Dimethylsulfoxide (DMSO) | PV GC052 (3) | 100ml | 204,00 |
| 9060 | Protein and Moisture content | depending on parameter (1) | 100g | 38,00 |
| 9070 * | Kolbach Index | MEBAK R-205.12.999 [2016-03] (1) | 200g | 38,00 |
| 9080 * | Final attenuation | MEBAK R-205.16.080 [2016-03] (1) | 200g | 27,00 |
| 9085 | Extract and moisture content | depending on parameter (1) | 200g | 31,00 |
| 9090 * | Color (EBC) | MEBAK R-205.07.731 [2016-03] (1) | 200g | 28,00 |
| 9091 * | Color (spectrophotometric) | MEBAK R-205.07.110 [2016-03] (1) | 200g | 28,00 |
| 9093 * | Ferulic- and Coumaric acid | WBBM 2.21.3.2 2012 (1) | 250g | 146,00 |
| 9105 | Friabilimeter - barley malt | MEBAK R-200.14.011 [2016-03] (1) | 200g | 27,00 |
| 9110 * | Sensory evaluation of malt (test mash) | MEBAK R-205.02.701 [2016-03] (1) | 200g | 17,00 |
| 9115 | Sensory evaluation of malt (hot water extract) | PV 9115 (3) | 200g | 17,00 |
| 9125 | Glucose spray test (Glucose value) | PV 9125 (3) | 100g | 65,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--------------------------------|--|-----------------------------------|-----------|--------|
| | Malt (barley and wheat) | | | | |
| 9126 | | Gushing (Carlsberg method, modified) | MEBAK R-200.31.020 [2016-03] (3) | 150g | 104,00 |
| 9126 | WT | Gushing potential (Weihenstephaner Test) | MEBAK R-200.31.100 [2016-03] (3) | 1000g | 104,00 |
| 9136 | * | Hartong Index VZ 45 °C | MEBAK Rohstoffe 3.1.4.11 2006 (1) | 300g | 30,00 |
| 9137 | * | Hartong Index VZ 65 °C | MEBAK Rohstoffe 3.1.4.11 2006 (1) | 300g | 30,00 |
| 9140 | | Homogeneity and modification (Calcofluor method) | MEBAK R-200.16.733 [2016-03] (1) | 100g | 65,00 |
| 9142 | | Homogeneity (Baxter), only in conjunction with friabilimeter | J.Inst.Brew.1983 Vol. 89 (3) | 200g | 19,00 |
| 9145 | | Hectoliter weight | MEBAK R-200.10.020 [2016-03] (1) | 200g | 15,00 |
| 9150 | * | Iodine test for saccharification time | MEBAK R-205.03.730 [2016-03] (1) | 200g | 16,00 |
| 9153 | * | Iodine value - laboratory mash with coarse grind | MEBAK R-203.01.111 [2016-03] (1) | 200g | 76,00 |
| 9155 | Al* | Aluminum | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | As* | Arsenic | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | B* | Boron | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Ba* | Barium | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Ca* | Calcium | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Cd** | Cadmium | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | Co* | Cobalt | DIN EN ISO 17294-2:2017-01 (3) | 100g | 41,00 |
| 9155 | Cr** | Chromium | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | Cu* | Copper | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Fe* | Iron | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Hg** | Mercury | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | K* | Potassium | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory

(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|-----------------------------------|----------------------------------|-------------|-----------|
| | | Malt (barley and wheat) | | | |
| 9155 | Mg* | Magnesium | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Mn* | Manganese | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Mo* | Molybdenum | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Na* | Sodium | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Ni* | Nickel | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | P* | Phosphorus | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Pb** | Lead | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | Sb** | Antimony | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | Se** | Selenium | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 9155 | Si* | Silicon | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | Sn* | Stannous | DIN EN ISO 17294-2:2017-01 (3) | 100g | 41,00 |
| 9155 | Sr** | Strontium | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9155 | T* | Thallium | DIN 38406 E26 (3) | 100g | 41,00 |
| 9155 | Zn* | Zinc | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 9160 | | Sample preparation | PV AAS030 (3) | | 50,00 |
| 9165 | | Germinative capacity | MEBAK R-200.17.611 [2016-03] (1) | 100g | 29,00 |
| 9170 | * | Boiled wort color, visual | MEBAK R-205.08.110 [2016-03] (1) | 200g | 36,00 |
| 9171 | * | Boiling color spectrophotometric | MEBAK R-205.08.110 [2016-03] (1) | 200g | 36,00 |
| 9175 | | sample preparation | MEBAK R-205.01.080 [2016-03] (1) | | 30,00 |
| 9180 | Package | Mechanical analysis (barley malt) | depending on parameter (1) | 500g | 63,00 |
| 9200 | | Nitrosamine (NDMA) | R-200.30.154 [2016-03] (1) | 100g | 136,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|-----|--|----------------------------------|-------------|-----------|
| | | Malt (barley and wheat) | | | |
| 9200 | PrV | Nitrosamine (NDMA) incl. sample preparation | R-200.30.154 [2016-03] (1) | 100g | 154,00 |
| 9201 | * | Oxalic acid | Rohstoffb. 3.1.4.19 (3) | 200g | 76,00 |
| 9202 | * | Calcium-oxalate | depending on parameter (2) | 200g | 110,00 |
| 9204 | *** | Pesticides | see original certificate (3) | | 234,00 |
| 9205 | | Phenols in malt | MEBAK R-200.27.111 [2016-03] (1) | 200g | 97,00 |
| 9210 | * | pH | MEBAK R-205.06.040 [2016-03] (1) | 200g | 14,00 |
| 9211 | | Radioactivity | SON029 2018-07 (3) | 500g | 47,00 |
| 9225 | | Mold growth, detection of (all red grains) | PV 9225 (3) | 300g | 31,00 |
| 9226 | | Mold growth, detection of (relevant red grains) | PV 9226 (3) | 300g | 17,00 |
| 9235 | | Sulfur treatment (SO ₂), quantitative | PV 9235 (3) | 100g | 61,00 |
| 9250 | *** | Test for the purity of one variety using electrophoresis (declaration of country of origin is necessary) | MEBAK (3) | 50g | 199,00 |
| 9250 | *** | Identification of varieties (PCR) | see original certificate (3) | 50g | 285,00 |
| 9255 | | Sieving test | MEBAK R-200.08.011 [2016-03] (1) | 300g | 20,00 |
| 9260 | * | Nitrogen - soluble | MEBAK R-205.11.030 [2016-03] (1) | 200g | 27,00 |
| 9261 | * | Nitrogen - coagulable | MEBAK Bd. WBBM 2.6.2 2012 (1) | 200g | 62,00 |
| 9263 | * | Nitrogen - MgSO ₄ -precipitable | MEBAK Bd. WBBM 2.6.3.1 2012 (1) | 200g | 62,00 |
| 9275 | | Thousand corn weight | MEBAK R-200.09.020 [2016-03] (1) | 200g | 18,00 |
| 9280 | * | Thiobarbituric acid number (TBZ) | MEBAK Bd. WBBM 2.4 2012 (1) | 200g | 54,00 |
| 9281 | * | Turbidity (EBC) | PV 9281 (3) | 200g | 19,00 |
| 9284 | | Temperature of gelatinization | MEBAK R-200.32.283 [2016-03] (1) | 100g | 76,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--------------------------------|---|----------------------------------|-----------|--------|
| | Malt (barley and wheat) | | | | |
| 9285 | * | Viscosity (calculated to 8.6 % extract) | MEBAK R-205.10.282 [2016-03] (1) | 200g | 37,00 |
| 9286 | * | Viscosity Hartong 65 °C (calculated to 8.6 %) | MEBAK R-205.10.282 [2016-03] (1) | 200g | 37,00 |
| 9295 | | Moisture content | MEBAK R-200.18.020 [2016-03] (1) | 100g | 17,00 |
| 9310 | Package | Moisture content, Color, Saccharification, Sensory evaluation of mash and wort, Extract, Extract difference, Kolbach index | depending on parameter (2) | 400g | 75,00 |
| 9310 | iso | Moisture content, Color, Saccharification, Sensory evaluation of mash and wort, Extract, Extract difference, Kolbach index (isothermal mash) | depending on parameter (2) | 500g | 75,00 |
| 9311 | Package | Moisture content, Color, Saccharification, Sensory evaluation of mash and wort, Extract, Extract difference, Kolbach index, Friabilimeter | depending on parameter (2) | 500g | 87,00 |
| 9311 | iso | Moisture content, Color, Saccharification, Sensory evaluation of mash and wort, Extract, Extract difference, Kolbach index, Friability (isothermal mash) | depending on parameter (2) | 500g | 87,00 |
| 9315 | iso | Isothermal 65 ° mash | depending on parameter (2) | 500g | 219,00 |
| 9320 | Package | Moisture content, Color, Saccharification, Sensory evaluation of mash and wort, Extract, Extract difference, Kolbach index, VZ-45 °C | depending on parameter (2) | 500g | 92,00 |
| 9321 | Package | Moisture content, Color, Saccharification, Sensory evaluation of mash and wort, Extract, Extract difference, Kolbach index, VZ45 °C, Friabilimeter | depending on parameter (2) | 600g | 108,00 |
| 9325 | Package | Moisture content, Color, Saccharification, Sensory evaluation of mash and wort, Extract, Extract difference, Kolbach index, Sieving test, Thousand corn weight, pH, VZ45 °C | depending on parameter (2) | 600g | 137,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------------------------------|---|-------------|-----------|
| | Malt (barley and wheat) | | | |
| 9335 | Package | Moisture, Color, Saccharification, Sensory evaluation, Extract, Extr. diff., Kolbach index, Sieving test, 1000-corn weight, pH, VZ45 °C, Boiled wort color, Friab., Visc. | 700g | 174,00 |
| 9380 | Package* | Trace elements ICP1 (Ca, Mg, K, Na, Fe, Zn, Mn, Cu, Al) from congress wort | 100g | 110,00 |
| 9390 | Package** | Heavy metals Package 1 (As, Sb, Se, Hg) | 100g | 110,00 |
| 9395 | Package** | Heavy metals Package 2 (Ni, Cr, Cd, Pb) | 100g | 110,00 |
| 9400 | Package* | Mycotoxins DON, NIV, ZEA, OTA | 100g | 281,00 |
| 9401 | Package* | Mycotoxins DON, NIV | 100g | 209,00 |
| 9402 | | Mycotoxin Deoxynivalenol (DON) | 100g | 116,00 |
| 9403 | | Mycotoxin NIV | 100g | 116,00 |
| 9404 | | Mycotoxin OTA | 100g | 116,00 |
| 9405 | | Mycotoxin ZEA | 100g | 116,00 |
| 9407 | *** | Mycological analysis of mold | 100g | 90,00 |
| 9413 | | Aflatoxins (B1, B2, G1, G2) | 100g | 132,00 |
| 9415 | | HT-2 and T-2 Toxine | 100g | 159,00 |
| 9417 | | Fumonisin | 100g | 132,00 |
| 9419 | | Mycotoxines (DON, NIV, ZEA, OTA, Aflatoxin B1, B2, G1, G2, HT-2, T-2 Toxin, Fumonisin B1, B2) | 100g | 402,00 |
| 9450 | *** | Monitoring System Malt Package I | 2kg | 750,00 |
| 9460 | *** | Monitoring System Malt Package II | 2kg | 1.190,00 |
| 9475 | *** | alpha-, beta-Amylase megazyme method | | 122,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/M Measurement | r. Quantity | Price EUR |
|-------------|---------|--|----------------------------------|-------------|-----------|
| | | Roasted and caramel malts | | | |
| 11000 | Package | Caramel Malt: Moisture, Extract, Color | depending on parameter (1) | 200g | 53,00 |
| 11002 | Package | Roasted Malt: Moisture, Extract, Color | depending on parameter (1) | 200g | 53,00 |
| 11005 | | Extract and moisture | depending on parameter (1) | 100g | 31,00 |
| 11006 | *a | Color EBC | MEBAK R-261.01.110 [2016-03] (1) | 200g | 28,00 |
| 11006 | *d | Color photometric | PV 11006 (3) | 200g | 28,00 |
| 11008 | | pH | MEBAK R-205.06.040 [2016-03] (1) | 200g | 14,00 |
| 11009 | * | Thiobarbituric acid number (TBZ) | MEBAK Bd. WBBM 2.4 2012 (1) | 200g | 54,00 |
| | | Malt extract | | | |
| 13005 | | Amylase, Alpha- | MEBAK R-200.24.731 [2016-03] (1) | 200g | 74,00 |
| 13010 | | Extract | P-Sch VII/4b (1) | 200g | 32,00 |
| 13015 | | Protein | MEBAK R-200.20.030 [2016-03] (1) | 100g | 24,00 |
| 13020 | | Diastetic power (Windisch-Kolbach) | MEBAK R-200.23.031 [2016-03] (1) | 200g | 62,00 |
| | | Grist | | | |
| 15005 | | Sieving test (MEBAK) | MEBAK Bd. WBBM 1.1.1 2012 (1) | 2 x 150g | 28,00 |
| 15010 | | Husk volume | MEBAK Bd. WBBM 1.1.2 2012 (1) | 2 x 150g | 20,00 |
| | | Spent grains (wet) | | | |
| 17000 | Package | Comprehensive analysis: soluble extract, available extract, moisture content | depending on parameter (1) | 1000g | 64,00 |
| 17005 | | Soluble extract, air-dried | MEBAK Bd. WBBM 1.4.3.2 2012 (1) | 500g | 27,00 |
| 17010 | | Available extract | MEBAK Bd. WBBM 1.4.4.1 2012 (1) | 1000g | 64,00 |
| 17013 | | Iodine value | MEBAK Bd. WBBM 1.4.5 2012 (1) | 300g | 73,00 |
| 17015 | | Water content (Spent grains wet) | MEBAK Bd. WBBM 1.4.2 2012 (1) | 200g | 17,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|---------------|---|----------------------------------|-------------|-----------|
| | Spent grains (wet) | | | |
| 17016 | Soluble Extract in spent grains squeezings | MEBAK II 1.4.3.1 (1) | 1000g | 27,00 |
| 17020 ** | Lead | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 17021 ** | Cadmium | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 17022 ** | Arsenicum | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 17023 ** | Mercury | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 17025 ** | Arsenicum, Cadmium, Mercury, Lead | DIN EN ISO 17294-2:2017-01 (3) | 100g | 110,00 |
| 17030 | Sample preparation | PV AAS030 (3) | | 50,00 |
| | Hops (Whole Hops, Pellets, Powder) | | | |
| 19000 | Complete analysis (see resin fractions) | depending on parameter (1) | 200g | 116,00 |
| 19001 Package | Hop oil compounds (Linalool, Myrcen and Humulen) incl. determination of hop oil | EBC 7.12 2006 (1) | 300g | 185,00 |
| 19002 Package | Hop oil components (Linalool, Myrcen, Humulene, β -Farnesen, β -Caryophyllen, Terpeneol, Limonen, Geraniol, Caryophylenoxid, β -Pinen) incl. determination of hop oil | EBC 7.12 2006 (1) | 300g | 215,00 |
| 19004 | Iso-alpha acids (HPLC) | EBC 7.11 2006 (1) | 200g | 139,00 |
| 19005 | Alpha and Beta acids (HPLC) | EBC 7.7 2006 (1) | 200g | 139,00 |
| 19007 | Alpha-, Beta- and Iso-alpha-acids in isomerised hop-pellets | depending on parameter (1) | 100g | 192,00 |
| 19010 | Alpha, Beta and Iso-alpha acids (HPLC) | EBC 7.7 2006 (1) | 200g | 192,00 |
| 19011 | Alpha and Beta acids (spectrophotometric) + HSI | depending on parameter (1) | 200g | 50,00 |
| 19015 | Fraction of debris (leaves, stems, stones and soil) | MEBAK R-310.02.732 [2016-03] (1) | 500g | 39,00 |
| 19020 | Bittering units (Universal bittering units) | MEBAK I 5.1.5.3 (1) | 200g | 72,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|---------|--|----------------------------------|-----------|--------|
| | | Hops (Whole Hops, Pellets, Powder) | | | |
| 19025 | | Visual inspection | MEBAK R-310.07.999 [2016-03] (1) | 500g | 26,00 |
| 19030 | | Inspection based on point system | depending on parameter (2) | 500g | 38,00 |
| 19040 | Package | Resin fractions (Total resin, Total soft resin, Lead conductance value, Beta fraction, Hard resin) | depending on parameter (1) | 200g | 116,00 |
| 19041 | | Hop oil volumetric | EBC 7.10 2006 (1) | 300g | 70,00 |
| 19050 | Ag** | Silver | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Al** | Aluminium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | As** | Arsenic | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | B** | Boron | DIN EN ISO 11885:2009-09 (3) | 10g | 41,00 |
| 19050 | Ba** | Barium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Ca** | Calcium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Cd** | Cadmium | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | Co** | Cobalt | DIN EN ISO 17294-2:2017-01 (3) | 10g | 41,00 |
| 19050 | Cr** | Chromium | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | Cu** | Copper | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Fe** | Iron | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Hg** | Mercury | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | K** | Potassium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Mg** | Magnesium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Mn** | Manganese | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Mo** | Molybdenum | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Na** | Sodium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|-----------|---|----------------------------------|-------------|-----------|
| | | Hops (Whole Hops, Pellets, Powder) | | | |
| 19050 | Ni** | Nickel | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | P** | Phosphorus | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Pb** | Lead | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | Sb** | Antimony | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | Se** | Selenium | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19050 | Si** | Silicon | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19050 | Sn** | Stannious | DIN EN ISO 17294-2:2017-01 (3) | 10g | 41,00 |
| 19050 | Zn** | Zinc | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19051 | Package** | Trace elements ICP1 (Al, Ca, Mg, Na, K, Fe, Cu, Mn, Zn) | DIN EN ISO 11885:2009-09 (1) | 100g | 110,00 |
| 19052 | Package** | Heavy metals package 1 (As, Sb, Se, Hg) | DIN EN ISO 17294-2:2017-01 (3) | 100g | 110,00 |
| 19053 | Package** | Heavy metals package 2 (Ni, Cr, Cd, Pb) | DIN EN ISO 17294-2:2017-01 (3) | 100g | 99,00 |
| 19055 | | Sample preparation | PV AAS030 (3) | | 50,00 |
| 19060 | | Lead conductance value (MEBAK) | MEBAK R-300.03.901 [2016-03] (1) | 200g | 60,00 |
| 19065 | | Lead conductance value and water content | depending on parameter (1) | 200g | 74,00 |
| 19070 | | Lead conductance value (EBC-Toluol) | EBC 7.4 2000 (1) | 200g | 63,00 |
| 19075 | | Lead conductance value (EBC-Toluol) and water content | depending on parameter (1) | 200g | 76,00 |
| 19085 | | Nitrate | WBBM 2.22.2 2012 (1) | 20g | 99,00 |
| 19095 | | Sample preparation / Partitioning of the sample | PV 19095 (3) | | 22,00 |
| 19096 | | Thiols measurment | 87,2,1226-1231 (3) | 200g | 336,00 |
| 19100 | | Sulfur dioxide | PV 19100 (3) | 200g | 57,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--|---|--------------------------------|-----------|-------|
| | | Hops (Whole Hops, Pellets, Powder) | | | |
| 19115 | Moisture content | MEBAK R-300.01.020 [2016-03] (1) | 100g | 17,00 | |
| | | Hop extract | | | |
| 19125 | Alpha-acids (co-n-ad-Humulone) and Beta-acids (co-n-ad-Lupulone) | EBC 7.7 2006 (1) | 50g | 139,00 | |
| 19130 | Alpha-acids (co-n-ad-Humulone) and Beta-acids (co-n-ad-Lupulone) and Iso-alpha-acids in hop and isomerised hopextracts | depending on parameter (1) | 50g | 193,00 | |
| 19131 | Alpha- and Beta acids (spectrophotometric) | ASBC HOP 8 1992 (3) | 50g | 51,00 | |
| 19133 | Reduced Iso-alpha-acids | EBC 7.9 2006 (1) | 100g | 162,00 | |
| 19135 | Bittering units (Universal bittering units) | MEBAK I 5.2.4.3 (3) | 50g | 72,00 | |
| 19140 | Resin fractions (Total resin, Total soft resin, Lead conductance value, Beta fraction, Hard resin) | depending on parameter (1) | 50g | 123,00 | |
| 19145 | Iso-alpha-acids (HPLC) | EBC 7.8 2006 (1) | 50g | 139,00 | |
| 19146 | Iso-alpha-acid reduced | EBC 7.9 2006 (1) | 10g | 173,00 | |
| 19150 | Ag** | Silver | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Al** | Aluminium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | As** | Arsenic | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | B** | Boron | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Ba** | Barium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Ca** | Calcium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Cd** | Cadmium | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | Cr** | Chromium | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | Cu** | Copper | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|-----------|---|----------------------------------|-------------|-----------|
| | | Hop extract | | | |
| 19150 | Fe** | Iron | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Hg** | Mercury | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | K** | Potassium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Mg** | Magnesium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Mn** | Manganese | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Na** | Sodium | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19150 | Ni** | Nickel | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | Pb** | Lead | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | Sb** | Antimony | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | Se** | Selenium | DIN EN ISO 17294-2:2017-01 (3) | 10g | 53,00 |
| 19150 | Sn** | Stannious | DIN EN ISO 17294-2:2017-01 (3) | 10g | 41,00 |
| 19150 | Zn** | Zinc | DIN EN ISO 11885:2009-09 (1) | 10g | 41,00 |
| 19151 | Package** | Trace elements ICP1 (Al, Ca, Mg, Na, K, Fe, Cu, Mn, Zn) | DIN EN ISO 11885:2009-09 (1) | 100g | 110,00 |
| 19155 | | Sample preparation | PV AAS030 (3) | | 50,00 |
| 19156 | | Hop oil volumetric | EBC 7.10 2006 (1) | 100g | 70,00 |
| 19160 | | Lead conductance value (MEBAK) | MEBAK R-320.03.901 [2016-03] (1) | 50g | 60,00 |
| 19165 | | Lead conductance value and Water content (MEBAK) | depending on parameter (1) | 50g | 76,00 |
| 19170 | | Lead conductance bitter value (Ethanol extract), Lead conductance value, air-dried, Iso-alpha acids | depending on parameter (2) | 50g | 202,00 |
| 19175 | Package | Hop oil compounds (Linalool, Myrcen and Humulen) incl. determination of hop oil | EBC 7.12 2006 (1) | 100g | 185,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|---|-------------|-----------|
| | | Hop extract | | |
| 19176 | Package | Hop oil components (Linalool, Myrcen, Humulene, β -Farnesen, β -Caryophyllen, Terpeneol, Limonen, Geraniol, Caryophylenoxid, β -Pinen) incl. determination of hop oil | 300g | 215,00 |
| 19180 | | Nitrate | 20g | 99,00 |
| 19195 | | Water content | 50g | 21,00 |
| | | Water | | |
| 21010 | | Evaporation residue (107 °C) | 500ml | 21,00 |
| 21015 | Br | Bromide | 100ml | 69,00 |
| 21015 | BrO3 | Bromate | 100ml | 76,00 |
| 21015 | Cl | Chloride | 100ml | 69,00 |
| 21015 | F | Fluoride | 100ml | 69,00 |
| 21015 | H2PO4 | Hydrogen phosphate | 100ml | 69,00 |
| 21015 | NO2 | Nitrite | 100ml | 69,00 |
| 21015 | NO3 | Nitrate | 100ml | 69,00 |
| 21015 | SO4 | Sulfate | 100ml | 69,00 |
| 21016 | Package | Anions package 1 (Cl, Br, NO2, NO3, PO4, SO4) | 100ml | 174,00 |
| 21017 | Package | Anions package 2 (Cl, Br, NO2, NO3, PO4, F, SO4, BrO3, J) | 100ml | 230,00 |
| 21018 | | Benzol | 250ml | 110,00 |
| 21024 | | Chlorate | 100ml | 76,00 |
| 21025 | | Bromide | 100ml | 64,00 |
| 21035 | | Carbonate hardness | 500ml | 11,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory

(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/M Measurement | r. Quantity | Price EUR |
|-------------|---|----------------------------------|-------------|-----------|
| | Water | | | |
| 21040 | Chlorine, free | PV SON022 (3) | 100ml | 24,00 |
| 21045 | Chlorine, total | PV SON022 (3) | 100ml | 24,00 |
| 21055 | Chlorinated hydrocarbons (Dichloromethane, 1,1,1-Trichloroethane, Trichloroethylene, Tetrachloroethylene, Tetrachloromethane) | DIN 38407-43:2014-10 (1) | 250ml | 137,00 |
| 21060 | Chlorophenols (Di-, Tri-, Tetra-, Penta-chlorophenols) | DIN EN 12673:1999-05 (1) | 1l | 162,00 |
| 21065 | Cyanide | DIN 38405-13:2011-04 (1) | 100ml | 64,00 |
| 21070 | pH difference (before and after lime saturation) | depending on parameter (1) | 500ml | 18,00 |
| 21080 | DOC (Dissolved organic carbon) | DIN EN 1484:2019-04 (1) | 250ml | 108,00 |
| 21095 | Coloration | DIN EN ISO 7887:2012-04 (1) | 500ml | 40,00 |
| 21105 | Odor threshold determination | DIN EN 1622 (B3) 2006-10 (Anhang | 500ml | 17,00 |
| 21110 | Total hardness (Titriplex) | Wasserbd. 1.1.10.2 2005 (1) | 500ml | 24,00 |
| 21111 | Total minerals | Wasserbd. 1.1.9.1 (1) | 500ml | 40,00 |
| 21111 | Ars Filterable minerals | DEV H10 (3) | 500ml | 40,00 |
| 21115 | Total hardness | depending on parameter (1) | 100ml | 99,00 |
| 21120 | Ash content (550 °C) | MEBAK I 1.1.9.3 (3) | 500ml | 30,00 |
| 21125 | Volatile halogenated hydrocarbons | DIN 38407-43:2014-10 (1) | 250ml | 173,00 |
| 21130 | Halofoms/Trihalomethanes | DIN 38407-43:2014-10 (1) | 250ml | 110,00 |
| 21131 | Hydrogencarbonate | MEBAK Bd. Wasser 1.1.11 2005 (1) | 250ml | 39,00 |
| 21150 | Lime assay | PV 21150 (3) | 100ml | 24,00 |
| 21155 | Lime water (CaOH ₂), test for degree of saturation | Wasserbd. 1.2.2.1 (1) | 500ml | 16,00 |
| 21157 | Carbonate hardness, softening effect | depending on parameter (1) | 500ml | 41,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|----|--------------|--------------------------------|-------------|-----------|
| | | Water | | | |
| 21160 | Ag | Silver | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Al | Aluminium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | As | Arsenic | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |
| 21160 | B | Boron | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Ba | Barium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Ca | Calcium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Cd | Cadmium | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |
| 21160 | Co | Cobalt | DIN EN ISO 17294-2:2017-01 (3) | 100ml | 41,00 |
| 21160 | Cr | Chromium | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |
| 21160 | Cu | Copper | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Fe | Iron | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Hg | Mercury | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |
| 21160 | K | Potassium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Li | Lithium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Mg | Magnesium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Mn | Manganese | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Mo | Molybdenum | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Na | Sodium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Ni | Nickel | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |
| 21160 | P | Phosphorus | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Pb | Lead | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|----|--------------------------------|---------------------------------|-------------|-----------|
| | | Water | | | |
| 21160 | Sb | Antimony | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |
| 21160 | Se | Selenium | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 53,00 |
| 21160 | Si | Silicium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | Sn | Stannious | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 41,00 |
| 21160 | Sr | Strontium | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21160 | V | Vanadium | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 41,00 |
| 21160 | Zn | Zinc | DIN EN ISO 11885:2009-09 (1) | 100ml | 41,00 |
| 21161 | | Sample preparation | PV AAS030 (3) | | 50,00 |
| 21165 | | Silicid acid | Wasserbd. 1.1.24 (3) | 500ml | 27,00 |
| 21167 | | Kjeldahl-Nitrogen | DIN EN 25663:1993-11 (1) | 500ml | 18,00 |
| 21170 | | KMnO4 test, organic matter | depending on parameter (2) | 500ml | 27,00 |
| 21175 | | Carbon dioxide, aggressive | MEBAK Bd. Wasser 1.1.12.3.2 200 | 1l | 38,00 |
| 21185 | | Carbon dioxide, free | MEBAK Bd. Wasser 1.1.12.2 2005 | 500ml | 19,00 |
| 21190 | | Conductivity | DIN EN 27888 (C8) 1993-11 (1) | 100ml | 14,00 |
| 21222 | | Surface tension | PV SON021 (3) | 1bottle(s) | 47,00 |
| 21235 | | Chlorinated organic pesticides | DIN 38407-F2 (3) | 1l | 226,00 |
| 21250 | | pH | DIN EN ISO 10523:2012-04 (1) | 500ml | 14,00 |
| 21275 | | Phenol index | DIN 38409 H16 (3) | 1l | 85,00 |
| 21280 | | Chlorophenols | DIN EN 12673:1999-05 (1) | 1l | 204,00 |
| 21300 | | m-value | DIN 38409-7:2005-12 (1) | 500ml | 18,00 |
| 21305 | | p-value | DIN 38409-7:2005-12 (1) | 500ml | 18,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--|---|--------------------------------|-----------|--------|
| | Water | | | | |
| 21310 | Polycyclic aromatic hydrocarbons (PAH) | DIN 38407-8:1995-10 (1) | 1l | 134,00 | |
| 21313 | Salicylic acid | WBBM 3.2.14.1 2012 (1) | 1bottle(s) | 107,00 | |
| 21315 | Oxygen, dissolved (potentiometric) | DIN EN ISO 5814:2013-02 (1) | 1l | 31,00 | |
| 21345 | TOC (Total organic carbon) | DIN EN 1484:2019-04 (1) | 250ml | 97,00 | |
| 21350 | s-Triazin derivatives | DIN EN ISO 11369 F12 (1) | 1l | 180,00 | |
| 21385 | Turbidity | DIN EN ISO 7027-1:2016-11 (1) | 500ml | 40,00 | |
| 21390 | Package | Basic Chemical Water Analyses | depending on parameter (2) | 500ml | 93,00 |
| 21395 | Package | Chemical Water Analyses | depending on parameter (2) | 2l | 261,00 |
| 21400 | Package | Trace Elements ICP1 (Al, Ca, Fe, K, Cu, Mn, Mg, Na, Zn) | DIN EN ISO 11885:2009-09 (1) | 100ml | 110,00 |
| 21401 | Package | Trace elements ICP2 (Cu, Zn, Al, Si, B) | DIN EN ISO 11885:2009-09 (1) | 100ml | 87,00 |
| 21402 | Package | Trace elements ICP3 (Al, B, Cu, Mn, P, Si, Zn) | DIN EN ISO 11885:2009-09 (1) | 100ml | 99,00 |
| 21405 | Package | Heavy metals AAS1 (Ni, Cr, Cd, Pb) | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 99,00 |
| 21406 | Package | Heavy metals AAS2 (As, Sb, Se, Hg) | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 110,00 |
| 21407 | Package | Heavy metals complete (Sb, As, Pb, Ni, Cd, Cr, Hg, Se) | DIN EN ISO 17294-2:2017-01 (1) | 100ml | 174,00 |
| 21500 | Package | Water TrinkwVO 2001 Section 2 part I (§ 6 paragraph 2) | depending on parameter (1) | 3l | 446,00 |
| 21505 | | Water TrinkwVO 2001 Section 2 part II (§6 paragraph 2) | depending on parameter (1) | 3l | 231,00 |
| 21510 | | Water TrinkwVO 2001 Section 3 indicator test §7) | depending on parameter (2) | 3l | 244,00 |
| 21515 | Package | TrinkwVO Routine analysis | depending on parameter (1) | 2l | 128,00 |
| 21525 | | Calcite dissolving capacity | depending on parameter (2) | 1l | 220,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--|---|----------------------|-----------|--------|
| | Water | | | | |
| 21530 | Measuring kit rental rate per week | | | 30,00 | |
| | Wort | | | | |
| 23000 | Alpha-amino nitrogen, free (FAN) | MEBAK Bd. WBBM 2.6.4.1.1 2012 (1) | 100ml | 87,00 | |
| 23005 | Amino acids | depending on parameter (2) | 100ml | 215,00 | |
| 23010 | Cl | WBBM 2.22.2 2012 (1) | 100ml | 76,00 | |
| 23010 | NO ₃ | WBBM 2.22.2 2012 (1) | 100ml | 76,00 | |
| 23010 | PO ₄ | WBBM 2.22.2 2012 (1) | 100ml | 76,00 | |
| 23010 | SO ₄ | WBBM 2.22.2 2012 (1) | 100ml | 76,00 | |
| 23012 | Package | Anions package 1 (Cl, NO ₃ , SO ₄ , PO ₄) | WBBM 2.22.2 2012 (1) | 100ml | 215,00 |
| 23015 | Anthocyanogens | MEBAK Bd. WBBM 2.16.2 2012 (1) | 300ml | 76,00 | |
| 23020 | Beta-glucans | MEBAK Bd. WBBM 2.5.2 2012 (1) | 300ml | 93,00 | |
| 23021 | Beta-glucans and Beta-glucan-gel | depending on parameter (2) | 300ml | 165,00 | |
| 23025 | Bittering units | MEBAK Bd. WBBM 2.17.1 2012 (1) | 300ml | 51,00 | |
| 23030 | Bittering compounds, total (Rigby-Bars) | MEBAK Bd. WBBM 2.17.2 2012 (1) | 300ml | 82,00 | |
| 23031 | Butyric acid | WBBM 2.21.4 2012 (1) | 500ml | 170,00 | |
| 23032 | Calcium-oxalate (haze potential) | depending on parameter (1) | 200ml | 110,00 | |
| 23033 | Surface tension | PV SON021 (3) | 500ml | 47,00 | |
| 23040 | Dimethyl sulfide (DMS), free | WBBM 2.23.1.1 2012 (1) | 100ml | 87,00 | |
| 23041 | Dimethyl sulfide (DMS), precursor | WBBM 2.23.1.2 2012 (1) | 100ml | 149,00 | |
| 23045 | Dimethyl sulfide (DMS), free and precursor | depending on parameter (1) | 100ml | 169,00 | |
| 23046 | Dimethylsulfoxide (DMSO) | PV GC052 (3) | 100ml | 204,00 | |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|----------------------------------|-------------|-----------|
| | Wort | | | |
| 23050 | Final attenuation | MEBAK Bd. WBBM 2.8.1 2012 (1) | 500ml | 32,00 |
| 23055 | Extract | depending on parameter (1) | 300ml | 20,00 |
| 23065 | Fatty acids, free (C6-C12) | WBBM 2.21.4 2012 (1) | 1bottle(s) | 154,00 |
| 23069 | Flavonoid | EBC 9.12 1997 (3) | 1bottle(s) | 65,00 |
| 23070 | Color visual | MEBAK Bd. WBBM 2.12.1 2012 (1) | 300ml | 16,00 |
| 23071 | Color spectrophotometric | MEBAK R-205.07.110 [2016-03] (1) | 300ml | 21,00 |
| 23072 | Ferulic- and coumaric acid | WBBM 2.21.3.2 2012 (1) | | 146,00 |
| 23073 | Suspended solids | MEBAK Bd. WBBM 1.6.2 2012 (1) | 1000ml | 65,00 |
| 23076 | Package Hop oil components (Linalool, Myrcen, Humulene, β -Farnesen, β -Caryophyllen, Terpeneol, Damascenon, Limonen, Geraniol, β -Pinen) | depending on parameter (2) | 1l | 208,00 |
| 23090 | Iodine test spectrophotometric | MEBAK II 7.3.2 1978 (1) | 300ml | 43,00 |
| 23091 | Iodine test photometric (buffer-method) | MEBAK Bd. WBBM 2.3 2012 (1) | 300ml | 43,00 |
| 23095 | Ag Silver | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Al Aluminium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | As** Arsenic | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | B Boron | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Ba Barium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Ca Calcium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Cd** Cadmium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | Cr** Chromium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | Cu Copper | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|------|--|--------------------------------|-------------|-----------|
| | | Wort | | | |
| 23095 | Fe | Iron | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Hg** | Mercury | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | K | Potassium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Mg | Magnesium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Mn | Manganese | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Na | Sodium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Ni** | Nickel | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | Pb | Lead | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | Sb** | Antimony | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | Se** | Selenium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 23095 | Si | Silicon | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23095 | Sn | Stannious | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 23095 | Zn | Zinc | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 23100 | | Sample preparation | PV AAS030 (3) | | 50,00 |
| 23105 | | Cold break material | MEBAK Bd. WBBM 1.6.3 2012 (1) | 500ml | 75,00 |
| 23111 | | Charge titration method (incl. conducting ability) | PV 23111 (3) | 2bottle(s) | 190,00 |
| 23115 | | Mashing intensity (only incl. malt analysis) | MEBAK Bd. WBBM 1.2.1 2012 (1) | 500ml | 83,00 |
| 23120 | | Lactic acid, D- + L-Lactic acid (enzymatic) | WBBM 2.21.7.1.7 2012 (3) | 200ml | 147,00 |
| 23121 | | Lactic acid | B-590.36.137 2020-10 (1) | 200ml | 76,00 |
| 23125 | | Lactic acid concentration - biological acidification | PV 23120 (3) | 200ml | 24,00 |
| 23130 | | Nitrate | WBBM 2.22.2 2012 (1) | 100ml | 76,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|-----------------------------------|-------------|-----------|
| | | Wort | | | |
| 23131 | | Oxalic acid | B-590.36.137 2020-10 (1) | 200ml | 76,00 |
| 23135 | | pH | MEBAK Bd. WBBM 2.13 2012 (1) | 200ml | 14,00 |
| 23140 | | Polyphenols | MEBAK Bd. WBBM 2.16.1 2012 (1) | 200ml | 65,00 |
| 23145 | | Reduction (spectrophotometric) | MEBAK Bd. WBBM 2.15.1 2012 (1) | 200ml | 33,00 |
| 23160 | | Nitrogen, soluble N | MEBAK Bd. WBBM 2.6.1.1 2012 (1) | 200ml | 26,00 |
| 23165 | | Nitrogen (FAN), Ninhydrin-method | MEBAK Bd. WBBM 2.6.4.1.1 2012 (1) | 50ml | 87,00 |
| 23170 | | Nitrogen, coagulable | MEBAK Bd. WBBM 2.6.2 2012 (1) | 500ml | 63,00 |
| 23175 | | Nitrogen, Lundin fractions | depending on parameter (2) | 500ml | 108,00 |
| 23180 | | Nitrogen, MgSO4-precipitable | MEBAK Bd. WBBM 2.6.3.1 2012 (1) | 200ml | 64,00 |
| 23181 | | Nitrogen, low molecular weight (P-Mo-precipitable) | MEBAK Bd. WBBM 2.6.3.2 2012 (1) | 400ml | 64,00 |
| 23190 | | Nitrogen, precipitable with tannins | P-Sch III/B/14/b (3) | 400ml | 63,00 |
| 23205 | | Thiobarbituric acid number (TBZ) | MEBAK Bd. WBBM 2.4 2012 (1) | 200ml | 50,00 |
| 23210 | | Titration, acidity | PV 23210 (3) | 200ml | 31,00 |
| 23215 | | Titration, alkalinity | PV 23215 (3) | 200ml | 31,00 |
| 23220 | | Viscosity, calculated to 12 % | MEBAK R-205.10.282 [2016-03] (1) | 500ml | 46,00 |
| 23230 | | Sugar composition | LS-HPLC 002_2 2018-07 (1) | 200ml | 137,00 |
| 23235 | Package | Extract, pH, final attenuation, total soluble N, coagulable N | depending on parameter (1) | 1l | 147,00 |
| 23240 | Package | Extract, pH, Final attenuation, Total soluble N, Coagulable N, Alpha-amino nitrogen, free (FAN) | depending on parameter (1) | 1l | 153,00 |
| 23250 | Package | Extract, pH, Final attenuation, Total soluble N, Coagulable N, Alpha-amino nitrogen, free (FAN), Photometric iodine test | depending on parameter (1) | 1l | 186,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|-------------|---|-------------|-----------|
| | Wort | | | |
| 23260 | Package | Extract, pH, Color, coagulable N, TBZ, DMS, free and DMS-P | 1l | 240,00 |
| 23262 | Package | Extract, pH, color, coagulable N, TBZ, DMS-free | 1l | 178,00 |
| 23265 | | Evaluation of wort boiling system | 0,5ltr. | 913,00 |
| 23270 | Package | Trace elements (ICP1) (Ca, Mg, K, Na, Fe, Zn, Cu, Mn, Al) | 100ml | 110,00 |
| 23280 | Package | Trace elements ICP2 (Si, P, B, Ba, Co, Mo, Sr) | 100ml | 110,00 |
| 23300 | | Alpha-, Beta- and iso-Alpha-acids | 100ml | 192,00 |
| 23350 | | Wort aroma compounds (2-Methylbutanal, 3-Methylbutanal, Benzaldehyd, 2-Furfural, Hexanal, 2-Phenylethanal, 2-Phenylethanol, gamma-Nonalacton) | 1000ml | 215,00 |
| 23352 | | trans-2-Nonenal | 1bottle(s) | 215,00 |
| | Beer | | | |
| 25000 | | Acetoin | 100ml | 93,00 |
| 25003 | | Evaporation residue (107 °C) | 500ml | 21,00 |
| 25005 | *** | Acrylamide | 1bottle(s) | 117,00 |
| 25006 | | Aflatoxins (B1, B2, G1, G2) | 500ml | 132,00 |
| 25010 | Paar | Alcohol (Alcolyzer) | 300ml | 21,00 |
| 25015 | | Alcohol (Destillation) | 500ml | 76,00 |
| 25025 | | Alcohol (GC) | 300ml | 73,00 |
| 25029 | | Alpha-amino nitrogen free (FAN), Ninhydrin method | 100ml | 95,00 |
| 25030 | | Alpha-amino nitrogen free (FAN), HPLC method | 100ml | 215,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--|--|----------------------|------------|--------|
| | Beer | | | | |
| 25031 | Amino acids | depending on parameter (2) | 100ml | 215,00 | |
| 25032 | Amines, biogenic | depending on parameter (3) | 500ml | 171,00 | |
| 25040 | Ammonia sulfate precipitation limit | MEBAK Bd. WBBM 2.14.2.4 2012 (1) | 300ml | 30,00 | |
| 25045 | Cl | WBBM 2.22.2 2012 (1) | 1bottle(s) | 76,00 | |
| 25045 | H ₂ PO ₄ | WBBM 2.22.2 2012 (1) | 1bottle(s) | 76,00 | |
| 25045 | NO ₃ | WBBM 2.22.2 2012 (1) | 1bottle(s) | 76,00 | |
| 25045 | SO ₄ | WBBM 2.22.2 2012 (1) | 1bottle(s) | 76,00 | |
| 25046 | Package | Anions (Cl, PO ₄ , NO ₃ , SO ₄ -) | WBBM 2.22.2 2012 (1) | 1bottle(s) | 215,00 |
| 25050 | Anthocyanogens | MEBAK Bd. WBBM 2.16.2 2012 (1) | 300ml | 76,00 | |
| 25054 | Benzol | GC011 3-4 (3) | 250ml | 110,00 | |
| 25055 | Beta-glucans | MEBAK Bd. WBBM 2.5.2 2012 (1) | 200ml | 93,00 | |
| 25056 | Beta-glucans and beta-glucan-gel | depending on parameter (2) | 400ml | 165,00 | |
| 25060 | Bittering units | MEBAK Bd. WBBM 2.17.1 2012 (1) | 300ml | 48,00 | |
| 25065 | Bitter compounds, total (Rigby-Bars) | MEBAK Bd. WBBM 2.17.2 2012 (1) | 300ml | 82,00 | |
| 25081 | Volatile halogenated hydrocarbons | GC011 3-4 (3) | 250ml | 139,00 | |
| 25085 | Glycerin | GC034 2016-08 (3) | 100ml | 126,00 | |
| 25086 | Cyanide | MEBAK III 1996 5.11 (1) | 500ml | 87,00 | |
| 25087 | Chlorophenols | PV GC023 2013-07 (1) | 1bottle(s) | 204,00 | |
| 25095 | Diacetyl total and 2,3-pentanedione, total | WBBM 2.21.5.1 2012 (1) | 1bottle(s) | 81,00 | |
| 25096 | Diacetyl, free and 2,3-pentanedione, free | EBC (3) | 1bottle(s) | 77,00 | |
| 25104 | trans-2-Nonenal | PV SON032 (3) | 1bottle(s) | 215,00 | |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory

(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|-------------|---|----------------------------------|--------------------|
| | Beer | | | |
| 25105 | | Dimethyl sulfide (DMS), free | WBBM 2.23.1.1 2012 (1) | 1bottle(s) 87,00 |
| 25107 | | Dimethylsulfoxide (DMSO) | PV GC005-2 (3) | 100ml 204,00 |
| 25110 | | Dimethyl sulfide (DMS), free and precursor | depending on parameter (1) | 1bottle(s) 169,00 |
| 25111 | Package | DLG analysis (2 samples) (Extract, Foam, Chemical and microbiological shelf life, pH, Color, Flavor evaluation) | depending on parameter (2) | 20bottle(s) 286,00 |
| 25111 | Package | DLG analysis (hazy beer) | depending on parameter (2) | 20bottle(s) 255,00 |
| 25120 | | Final attenuation | MEBAK Bd. WBBM 2.8.1 2012 (1) | 500ml 32,00 |
| 25130 | | Gas bubble release (Gushing) | in-house method (3) | 66,00 |
| 25150 | Paar | Extract | depending on parameter (1) | 300ml 21,00 |
| 25152 | | Extract (Distillation) | depending on parameter (1) | 500ml 76,00 |
| 25155 | | Flavonoid | EBC 9.12 1997 (3) | 1bottle(s) 65,00 |
| 25160 | | Color | MEBAK Bd. WBBM 2.12.1 2012 (1) | 300ml 16,00 |
| 25161 | | Color spectrophotometric | MEBAK Bd. WBBM 2.12.2 2012 (1) | 300ml 21,00 |
| 25163 | Package | Coumaric acid and ferulic acid | WBBM 2.21.3.2 2012 (1) | 1bottle(s) 146,00 |
| 25164 | | Low Fatty acids (C4-C5) | WBBM 2.21.4 2012 (1) | 1bottle(s) 173,00 |
| 25165 | | Fatty acids spectrum (C8-C18) | DGF,C-VI 11e (3) | 1bottle(s) 187,00 |
| 25170 | | Fatty acids and fatty acid esters (C6-C12) | depending on parameter (1) | 1bottle(s) 165,00 |
| 25175 | | Filterability (Esser test) | MEBAK Bd. WBBM 2.20.1 2012 (1) | 500ml 71,00 |
| 25183 | | Filling quantity testing | in-house method (3) | 10bottle(s) 83,00 |
| 25185 | | Forced aging test (0/40 °C) | MEBAK Bd. WBBM 2.14.2.1 2012 (1) | 3bottle(s) 46,00 |
| 25185 | | Forced aging test (0/60 °C) | MEBAK Bd. WBBM 2.14.2.1 2012 (1) | 3bottle(s) 46,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|-----------------------------------|-------------|-----------|
| | Beer | | | |
| 25186 | Formaldehyde | MEBAK III 3.5 1996 (1) | 1bottle(s) | 162,00 |
| 25189 | Fermentation by-products (Acetaldehyde, Ethylacetate, n-Propanol, i-Butanol, i-Amylacetate, Amylalcohols, C1-, C3-, C4-, C6- Ethylesters) | MEBAK Bd. WBBM 2.21.1 2012 (1) | 1bottle(s) | 154,00 |
| 25190 | Fermentation by-products (Acetaldehyde, Ethylacetate, n-Propanol, i-Butanol, i-Amylacetate, Amylalcohols, Diacetyl total, 2,3-Pentandion total) | depending on parameter (1) | 1bottle(s) | 157,00 |
| 25191 | Fermentation by-products (Acetaldehyde, Ethylacetate, n-Propanol, i-Butanol, i-Amylacetate, Amylalcohols) | MEBAK Bd. WBBM 2.21.1 2012 (1) | 1bottle(s) | 105,00 |
| 25192 | Gluten | PV 25192 (3) | 1bottle(s) | 151,00 |
| 25193 | Total acids (acidity) | K-B 11.3 1976 (1) | 200ml | 32,00 |
| 25197 | Reduced iso-alpha-acids (rho, hexa, tetra) | EBC 9.47 2010 (1) | 1bottle(s) | 115,00 |
| 25199 | Alpha-, Beta- and Iso-alpha-acids in beer | HPLC001/2 2009-2 (1) | 1bottle(s) | 192,00 |
| 25200 | Flavor evaluation | MEBAK Bd. Sensorik 3.2.1 [2013] (| 2bottle(s) | 31,00 |
| 25205 | Flavor evaluation (based on DLG) | MEBAK II 2.34.3 [2002] (1) | 3bottle(s) | 64,00 |
| 25207 | Flavor evaluation (based on DLG), blended drinks | depending on parameter (2) | 3bottle(s) | 64,00 |
| 25210 | Flavor evaluation (triangle test) | MEBAK Bd. Sensorik 3.1.3 [2013] (| 4Fl./Probe | 94,00 |
| 25220 | Glucose | MEBAK Bd. WBBM 2.10.3.2.2 2012 | 200ml | 58,00 |
| 25221 | Halogenated carboxylic acids (Monobromo acetic acid, Monochloro acetic acid, Monoiodine acetic acid) | L 36.00-10:1989-12 (1) | 1bottle(s) | 222,00 |
| 25227 | iso-alpha-acid | HPLC001/2 2009-2 (1) | 1bottle(s) | 82,00 |
| 25231 | Xanthohumol | HPLC001/2 2009-2 (1) | 1bottle(s) | 162,00 |
| 25235 | Iodine test photom. (unbuffered method) | MEBAK II 7.3.2 1978 (1) | 200ml | 43,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|-------------|---|--------------------------------|------------|-------|
| | Beer | | | | |
| 25236 | | Iodine test photometric (buffer-method) | | | |
| 25245 | Ag | Silver | MEBAK Bd. WBBM 2.3 2012 (1) | 200ml | 43,00 |
| 25245 | Ag | Silver | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Al | Aluminium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | As** | Arsenic | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | B | Boron | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Ba | Barium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Be** | Beryllium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | Ca | Calcium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Cd** | Cadmium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | Co | Cobalt | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 25245 | Cr** | Chromium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | Cu | Copper | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Fe | Iron | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Hg** | Mercury | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | K | Potassium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Mg | Magnesium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Mn | Manganese | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Mo | Molybdenum | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 25245 | Na | Sodium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Ni** | Nickel | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | P | Phosphorus | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|------|--|-----------------------------------|-------------|-----------|
| | | Beer | | | |
| 25245 | Pb** | Lead | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | Sb** | Antimony | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | Se** | Selenium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | Si | Silicon | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | Sn | Tin | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 25245 | Sr | Strontium | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25245 | V** | Vanadium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 25245 | Zn | Zinc | DIN EN ISO 11885:2009-09 (1) | 1bottle(s) | 41,00 |
| 25250 | | Sample preparation | PV AAS030 (3) | | 50,00 |
| 25255 | | Carbon dioxide (Blom and Lund) | MEBAK Bd. WBBM 2.26.2 2012 (1) | 2bottle(s) | 72,00 |
| 25260 | | Carbon dioxide (Haffmans c-TPO) | MEBAK Bd. WBBM 2.28.2.4.1 2012 | 2bottle(s) | 39,00 |
| 25263 | | Carbon dioxide (Paar) | MEBAK Bd. WBBM 2.26.1.5 2012 (1) | 2bottle(s) | 39,00 |
| 25265 | | Carbon dioxide (Zahm and Nagel) | MEBAK Bd. WBBM 2.26.1.4 2012 (1) | 2bottle(s) | 39,00 |
| 25266 | | Carbon dioxide (Stadler und Zeller) | MEBAK Bd. WBBM 2.26.1.2 2012 (1) | 2bottle(s) | 39,00 |
| 25270 | | Conductivity | MEBAK Bd. Wasser 1.1.8.1 2005 (1) | 50ml | 19,00 |
| 25276 | | Charge titration method (incl. conducting ability) | depending on parameter (2) | 2bottle(s) | 190,00 |
| 25280 | | Air in headspace (Underwater funnel) | MEBAK Bd. WBBM 2.28.2.1 2012 (1) | 2bottle(s) | 31,00 |
| 25285 | | Air in headspace (Zahm and Nagel) | MEBAK Bd. WBBM 2.28.2.3 2012 (1) | 2bottle(s) | 31,00 |
| 25290 | DON | Mykotoxin DON | LS-HPLC 004-1 2018-08 (1) | 2bottle(s) | 105,00 |
| 25290 | NIV | Mykotoxin NIV | LS-HPLC 004-1 2018-08 (1) | 2bottle(s) | 105,00 |
| 25290 | OTA | Mykotoxin OTA | LS-HPLC 004-1 2018-08 (1) | 2bottle(s) | 116,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|----------------------------------|-------------|-----------|
| | | Beer | | | |
| 25290 | Package | Mykotoxins (DON, NIV, ZEA, OTA) | LS-HPLC 004-1 2018-08 (1) | 2bottle(s) | 380,00 |
| 25290 | ZEA | Mykotoxin ZEA | LS-HPLC 004-1 2018-08 (1) | 2bottle(s) | 116,00 |
| 25291 | | Fumonisin (B1, B2) | house method LC-MS (1) | 2bottle(s) | 132,00 |
| 25294 | | Fibers | ASU L00.00-18 (3) | 1bottle(s) | 80,00 |
| 25296 | | Physiological caloric value (calculated) | depending on parameter (1) | 500ml | 32,00 |
| 25306 | | Nitrosamine | LCMS (3) | 1bottle(s) | 157,00 |
| 25306 | | Nitrosamine | WBBM 2.6.4.2 2012 (3) | 1bottle(s) | 157,00 |
| 25307 | | Surface tension | PV SON021 (3) | 1bottle(s) | 47,00 |
| 25310 | | Oxalic acid | WBBM 2.21.7.2 2012 (3) | 10ml | 70,00 |
| 25315 | | Oxalate-, Calcium ratio | depending on parameter (3) | 200ml | 110,00 |
| 25316 | | Polycyclic aromatic hydrocarbons (PAK) | DIN 38407-8:1995-10 (3) | 1bottle(s) | 146,00 |
| 25318 | | Particle size distribution | dynamische Lichtstreuung (3) | 1bottle(s) | 248,00 |
| 25320 | | Pasteurization, determination of | MEBAK Bd. WBBM 2.19 2012 (1) | 2bottle(s) | 57,00 |
| 25325 | | Phenoles (Volatile in water vapor) | MEBAK II 2.26 (3) | 2bottle(s) | 91,00 |
| 25330 | | pH | MEBAK Bd. WBBM 2.13 2012 (1) | 200ml | 14,00 |
| 25335 | | Polyphenols | MEBAK Bd. WBBM 2.16.1 2012 (1) | 200ml | 65,00 |
| 25336 | | Radioactivity | SON029 2018-07 (3) | 2bottle(s) | 47,00 |
| 25338 | | Reduction potential (spectrophotometric) | MEBAK Bd. WBBM 2.15.1 2012 (1) | 200ml | 47,00 |
| 25345 | | Oxygen in Headspace (Underwaterfunnel-method) | MEBAK Bd. WBBM 2.28.2.1 2012 (1) | 5bottle(s) | 42,00 |
| 25350 | | Oxygen in headspace (Headspace method) | MEBAK Bd. WBBM 2.28.2.4.1 2012 | 2bottle(s) | 38,00 |
| 25351 | | Gases in packages (TPO, headspace- and dissolved oxygen) | MEBAK Bd. WBBM 2.28.2.4.1 2012 | 2bottle(s) | 52,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|-----------------------------------|-------------|-----------|
| | Beer | | | |
| 25352 | Gases in packages (TPO, headspace- and dissolved oxygen), CO ₂ | MEBAK Bd. WBBM 2.28.2.4.1 2012 | 2bottle(s) | 63,00 |
| 25355 | Oxygen, dissolved (in bottle) | MEBAK Bd. WBBM 2.28.1.1.1 2012 | 5bottle(s) | 40,00 |
| 25356 | Oxygen, total | MEBAK Bd. WBBM 2.28.3 2012 (1) | 5bottle(s) | 52,00 |
| 25357 | Gases in packages (TPO) | MEBAK Bd. WBBM 2.28.2.4.1 2012 | 5bottle(s) | 52,00 |
| 25360 | Foam (Ross and Clark) | MEBAK Bd. WBBM 2.18.1 2012 (3) | 3bottle(s) | 42,00 |
| 25365 | Foam (NIBEM) | MEBAK Bd. WBBM 2.18.2 2012 (1) | 3bottle(s) | 42,00 |
| 25366 | Foam (SFT-Foamtester) | MEBAK Bd. WBBM 2.18.4 2012 (1) | 3bottle(s) | 42,00 |
| 25370 | Sulfur dioxide (Distillation method) | MEBAK Bd. WBBM 2.21.8.2 2012 (1) | 1bottle(s) | 54,00 |
| 25371 | Sulfur dioxide (enzymatic method) | MEBAK Bd. WBBM 2.21.8.1 2012 (1) | 1bottle(s) | 54,00 |
| 25374 | Osmolality | MEBAK Bd. WBBM 2.10.2 (1) | 1bottle(s) | 39,00 |
| 25385 | Nitrogen, total soluble | MEBAK Bd. WBBM 2.6.1.1 2012 (1) | 200ml | 28,00 |
| 25390 | Alpha-amino nitrogen, free (FAN) | MEBAK Bd. WBBM 2.6.4.1.1 2012 (1) | 50ml | 86,00 |
| 25395 | Nitrogen, coagulable | MEBAK Bd. WBBM 2.6.2 2012 (1) | 500ml | 63,00 |
| 25400 | Nitrogen, Lundin fractions | depending on parameter (2) | 500ml | 108,00 |
| 25405 | Nitrogen, MgSO ₄ - precipitable | MEBAK Bd. WBBM 2.6.3.1 2012 (1) | 200ml | 64,00 |
| 25415 | Nitrogen, precipitable with tannins | P-Sch III/B/14/b (3) | 400ml | 64,00 |
| 25430 | Thiobarbituric acid number (TBZ) | MEBAK Bd. WBBM 2.4 2012 (1) | 200ml | 50,00 |
| 25431 | Thiols measurement | 87,2,1226-1231 (3) | 500ml | 336,00 |
| 25432 | Triazine derivatives | DIN 38407-36:2014-09 (1) | 2bottle(s) | 197,00 |
| 25435 | Turbidity | MEBAK Bd. WBBM 2.14.1.2 2012 (1) | 2bottle(s) | 19,00 |
| 25437 | Valeric acid | WBBM 2.21.4 2012 (1) | 1bottle(s) | 162,00 |

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1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|----------------------------------|-------------|-----------|
| | Beer | | | |
| 25439 | Turbidity identification | Hausmethode GPC (3) | 1bottle(s) | 220,00 |
| 25440 | Degree of attenuation | MEBAK Bd. WBBM 2.9.6.3 2012 (1) | 300ml | 20,00 |
| 25445 | Vinyl guaiacol, 4- | WBBM 2.21.3.3 2012 (1) | 1bottle(s) | 139,00 |
| 25446 | Vinyl guaiacol, 4- (incl. vinyl phenols) | WBBM 2.21.3.3 2012 (1) | 1bottle(s) | 162,00 |
| 25450 | Viscosity (calculated to 12 %) | MEBAK R-205.10.282 [2016-03] (1) | 500ml | 50,00 |
| 25455 | Sugar composition (fructose, glucose, maltose, maltotriose, saccharose) | LS-HPLC 002_2 2018-07 (1) | 200ml | 137,00 |
| 25456 | Certificate for Export (double) | Country specific (3) | 4bottle(s) | 11,00 |
| 25456 | κ Certificate for Export (each further copy) | Country specific (3) | 4bottle(s) | 4,00 |
| 25460 | Package Density, SL 20/20°C, Alcohol, Extract, Real and apparent extract, Degree of attenuation, pH | depending on parameter (1) | 1bottle(s) | 28,00 |
| 25470 | Package Density SL 27/20°C, Alcohol, Extract, Degree of attenuation, Final attenuation, pH, Color, Real and apparent extract | depending on parameter (1) | 2bottle(s) | 61,00 |
| 25475 | Package Density SL 27/20°C, Alcohol, Extract, Degree of attenuation, Final attenuation, pH, Color, Real and apparent extract, Microbiological shelf life, Flavor evaluation, General evaluation | depending on parameter (1) | 5bottle(s) | 87,00 |
| 25476 | Package Code 25475 additional iodine value photometric, Bittering units, CO2, forced aging test 0/40 °C, Foam SFT, Membrane filtration yeast and bacteria | depending on parameter (1) | 16bottle(s) | 319,00 |
| 25480 | Package Gas chromatography, total analysis (Fermentation by-products, Fatty acids C6-C12 and fatty acid esters, DMS (free), Acetoin | depending on parameter (1) | 2bottle(s) | 359,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|------------------------------|-------------|-----------|
| | | Beer | | | |
| 25490 | Package | Density, alcohol, extract, degree of attenuation, final attenuation, pH, color, real and apparent extract, flavor, general evaluation, SFT-Foamtester, TBZ, coagulable N, DMS free, BU | depending on parameter (1) | 8bottle(s) | 249,00 |
| 25500 | Package | Calcium-Oxalate ratio and Iron | depending on parameter (1) | 100ml | 134,00 |
| 25510 | Package | Calcium-Oxalate ration and Mg, Zn, Fe, K, Na, Mn, Cu, Al | depending on parameter (1) | 100ml | 215,00 |
| 25515 | Package | Trace elements ICP1 (Ca, Mg, K, Na, Fe, Cu, Mn, Zn, Al) | DIN EN ISO 11885:2009-09 (1) | 100ml | 110,00 |
| 25520 | Package | Trace elements ICP2 (Si, P, B, Ba, Co, Mo, Sr) | depending on parameter (2) | 100ml | 110,00 |
| 25526 | Package | Hopflavourings substances (alpha-Humulen, Myrcen, Linalool, Limonene, alpha-Terpineol, beta-Caryophyllen, Geraniol) | WBBM 2.23.6 2012 (1) | 1l | 208,00 |
| 25530 | | Indicator compounds for aging in fresh beer | WBBM 2.23.4 2012 (1) | 2bottle(s) | 215,00 |
| 25530 | aged | Indicator compounds for aging in aged beer | WBBM 2.23.4 2012 (1) | 2bottle(s) | 226,00 |
| 25531 | Package | Forced aging with flavor evaluation | MEBAK II 2.34.3 [2002] (1) | 6bottle(s) | 107,00 |
| 25535 | A | Organic acids (formic acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 76,00 |
| 25535 | B | Organic acids (pyruvic acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 76,00 |
| 25535 | C | Organic acids (citric acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 76,00 |
| 25535 | E | Organic acids (acetic acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 76,00 |
| 25535 | F | Organic acids (fumaric acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 76,00 |
| 25535 | M | Organic acids (lactic acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 76,00 |
| 25535 | O | Organic acids (oxalic acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 76,00 |
| 25535 | Package | Organic acids (Formic-, Acetic-, Pyruvic-, Lactic-, Oxalic-, Fumaric- and Citric-Acid) | B-590.36.137 2020-10 (1) | 1bottle(s) | 252,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|----------------------------|-------------|----------------|
| | | Beer | | | |
| 26000 | Package | Taste stability test (incl. forwarding costs within Germany) | depending on parameter (1) | 10bottle(s) | 208,00 |
| 26010 | Package | Taste stability excludes forwardes cost (self delivery) | depending on parameter (1) | 10bottle(s) | 169,00 |
| 26100 | | Big 7 analysis | depending on parameter (2) | 12bottle(s) | 380,00 |
| 26100 | B | Big 8 analysis | depending on parameter (2) | 12bottle(s) | 578,00 |
| 26105 | | Big 4 analysis | depending on parameter (2) | 12bottle(s) | 214,00 |
| 26200 | TF | Aromaprofile of top fermented beer | depending on parameter (1) | 10bottle(s) | 424,00 |
| 26200 | BF | Aromaprofile of bottom-fermented beer | depending on parameter (1) | 10bottle(s) | 370,00 |
| 26205 | | Aging behaviour | depending on parameter (1) | 15bottle(s) | 434,00 |
| 26210 | TF | Aroma profile and aging behaviour (top fermented beer) | depending on parameter (1) | 20bottle(s) | 798,00 |
| 26215 | BF | Aroma profile and aging behaviour (bottom fermented beer) | depending on parameter (1) | 20bottle(s) | 732,00 |
| 26360 | | Verification of food information and report | | | effort related |
| 26500 | | Turbidity stability of wheat beers | depending on parameter (2) | 10bottle(s) | 752,00 |
| 26700 | | Turbidity identification - microscopy test | SAA 73005, 2021-04 (3) | 5bottle(s) | 105,00 |
| 26705 | | Turbidity identification enzymatic | in-house method (3) | 5bottle(s) | 242,00 |
| 26710 | | Turbidity identification glycogen and starch differentiation | in-house method (3) | 5bottle(s) | 165,00 |
| 26715 | | Turbidity identification Raman | in-house method (3) | 5bottle(s) | 275,00 |
| 26720 | GA | Consulting report Turbidity identification | | | 154,00 |
| 27000 | Package | High attenuated beer - analyse (form. Dietetic beer) | depending on parameter (1) | 3bottle(s) | 175,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|---|----------------------------|-------------|----------------|
| | | Beer | | | |
| 27005 | Package | Nutrition Analysis (Alcohol, utilizable carbohydrates, protein content, physiological caloric value, bread units) | depending on parameter (1) | 3bottle(s) | 153,00 |
| 27006 | | Nutrition analysis incl. sugar composition (for beer mixes without sweetener the sugar composition is necessary for the calculation of the nutritional value) | depending on parameter (1) | 3bottle(s) | 290,00 |
| | | Certificates/labeling testing | | | |
| 27100 | | Export certificate with the addition health certificate for filtered beer (english or spain or german) | depending on parameter (2) | 12bottle(s) | 273,00 |
| 27101 | | Export certificate with the addition health certificate for unfiltered beer (english or spain or german) | depending on parameter (2) | 12bottle(s) | 273,00 |
| 27105 | | Marketability analysis for filtrated beer | depending on parameter (2) | 12bottle(s) | 338,00 |
| 27106 | | Marketability analysis for Pilsener beer | depending on parameter (2) | 12bottle(s) | 380,00 |
| 27107 | | Marketability analysis for unfiltrated beer | depending on parameter (2) | 12bottle(s) | 338,00 |
| 27120 | | Export certificate with the addition health certificate for soft drinks (clear), (english or german) | depending on parameter (2) | 12bottle(s) | effort related |
| 27121 | | Export certificate with the addition health certificate for caffeine containing soft drinks (clear), (english or german) | depending on parameter (2) | 12bottle(s) | effort related |
| 27122 | | Export certificate with the addition health certificate for quinine containing soft drinks (clear), (english or german) | depending on parameter (2) | 12bottle(s) | effort related |
| 27123 | | Export certificate with the addition health certificate for caffeine containing soft drinks (unfiltrated), (english or german) | depending on parameter (2) | 12bottle(s) | effort related |
| 27123 | | Export certificate with the addition health certificate for soft drinks (unfiltrated), (english or german) | depending on parameter (3) | 12bottle(s) | effort related |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory

(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--|--------------------------------------|--------------------------------|----------------|-------|
| | | Certificates/labeling testing | | | |
| 27124 | Export certificate with the addition health certificate for quinine containing soft drinks (unfiltered), (english or german) | depending on parameter (2) | 12bottle(s) | effort related | |
| 27125 | Vegetable juice/nectar or fruit juice/nectar on Marketability (english or german) | depending on parameter (2) | 2bottle(s) | effort related | |
| 27126 | Vegetable juice, fermented on Marketability (english or german) | depending on parameter (1) | 2bottle(s) | effort related | |
| 27132 | Label inspection, additional | | 1bottle(s) | effort related | |
| 27135 | Certificate per additional language (english, spanish or german) | | | 17,00 | |
| | | Roasted malt beer | | | |
| 28000 | Extract | MEBAK Bd. WBBM 2.9.6.3 2012 (1) | 200ml | 33,00 | |
| 28005 | Color | MEBAK R-267.01.731 [2016-03] (1) | 200ml | 21,00 | |
| 28007 | Color spectrophotometric | MEBAK R-267.01.110 [2016-03] (1) | 200ml | 21,00 | |
| 28010 | pH | MEBAK Bd. WBBM 2.13 2012 (1) | 200ml | 14,00 | |
| | | Beer-based mixed drinks | | | |
| 28025 | Total acids | SAA 28025 [2020] (3) | 200ml | 31,00 | |
| 29000 | Al | Aluminium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 29000 | As** | Arsenic | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 29000 | B | Boron | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 29000 | Be** | Beryllium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |
| 29000 | Cu | Copper | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 29000 | Mn | Manganese | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 41,00 |
| 29000 | V** | Vanadium | DIN EN ISO 17294-2:2017-01 (3) | 1bottle(s) | 53,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|--------------------------|-----------|
| | | Soft Drinks | | |
| 31000 | | Acesulfame potassium | 1bottle(s) | 105,00 |
| 31001 | | Ascorbic acid | 1bottle(s) | 105,00 |
| 31002 | | Aspartam | 1bottle(s) | 105,00 |
| 31003 | | Benzoic acid | 1bottle(s) | 105,00 |
| 31004 | | Quinine | 1bottle(s) | 105,00 |
| 31005 | | Caffeine | B-590.56.131 2020-10 (1) | 105,00 |
| 31006 | | Cyclamate | 1bottle(s) | 105,00 |
| 31007 | | Saccharin | 1bottle(s) | 105,00 |
| 31008 | | Sorbic acid | 1bottle(s) | 105,00 |
| 31009 | | Vanillin | HPLC (3) | 105,00 |
| 31010 | Package | Benzoic acid and sorbic acid | 1bottle(s) | 162,00 |
| 31012 | | Density | 300ml | 21,00 |
| 31015 | | Total acids | 200ml | 31,00 |
| 31020 | | Flavor evaluation | 2bottle(s) | 31,00 |
| 31025 | | Carbon dioxide (Blom and Lund) | 2bottle(s) | 72,00 |
| 31030 | | Carbon dioxide (Haffmans) | 2bottle(s) | 39,00 |
| 31035 | | Carbon dioxide (Zahm and Nagel) | 2bottle(s) | 39,00 |
| 31050 | Package | Organic acids (Formic-, acetic-, pyruvic-, lactic-, oxalic-, fumaric- and citric acid) | 1bottle(s) | 252,00 |
| 31054 | | Phosphoric acid | 1bottle(s) | 62,00 |
| 31055 | | pH | 200ml | 14,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|-----------|--|--------------------------------|-------------|-----------|
| | | Soft Drinks | | | |
| 31065 | Package | Sweeteners (Acesulfame potassium, Aspartam, Cyclamate, Saccharin) | WBBM 3.2.12.1 2012 (1) | | 251,00 |
| 31070 | | Sugar content | depending on parameter (2) | 200ml | 21,00 |
| | | Filter aids and stabilizing agents | | | |
| 33005 | | PVP-Monomer | WBBM 2.22.2 2012 (3) | 100g | 105,00 |
| 33010 | | Flavors imparted to beer | PV 33010 (3) | 100g | 61,00 |
| 33015 | | Flavor and odor Filter aids | depending on parameter (1) | 100g | 61,00 |
| 33015 | | Flavor and odor of filter aids | depending on parameter (3) | 100g | 61,00 |
| 33020 | | Mass difference before and after combustion of Filter aids | MEBAK IV 1.1.2.2 (3) | 100g | 32,00 |
| 33020 | | Mass difference before and after combustion of Stabilizing agents | MEBAK IV 1.1.2.2 (3) | 100g | 32,00 |
| 33024 | M | Sample preparation | MEBAK IV 1.1.2.6 (1) | | 53,00 |
| 33026 | Package** | Trace elements ICP1 (Al, Ca, Mg, Na, Fe, Cu, Mn, Zn) phthalate soluble | DIN EN ISO 11885:2009-09 (1) | 100g | 110,00 |
| 33028 | Package** | Trace elements ICP2 (B, Ba, Co, Mo, P, Si, Sr) phthalate soluble | depending on parameter (2) | 100g | 110,00 |
| 33036 | Ag** | Silver soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g | 41,00 |
| 33036 | Al | Aluminium soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 33036 | As** | Arsenic soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 33036 | Ba | Barium soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 33036 | Ca | Calcium soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g | 41,00 |
| 33036 | Cd** | Cadmium soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g | 53,00 |
| 33036 | Co** | Cobalt soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g | 41,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|--------------------------------|----------------|
| | | Filter aids and stabilizing agents | | |
| 33036 | Cr** | Chromium soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g 53,00 |
| 33036 | Cu | Copper soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | Fe | Iron soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | Hg** | Mercury soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g 53,00 |
| 33036 | Mg | Magnesium soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | Mn | Manganese soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | Na | Sodium soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | Ni** | Nickel soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g 53,00 |
| 33036 | Pb** | Lead soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g 53,00 |
| 33036 | Sb** | Antimony soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g 53,00 |
| 33036 | Se** | Selenium soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g 53,00 |
| 33036 | Si | Silicium soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | Sn | Tin soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | Sr | Strontium soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33036 | V** | Vanadium soluble in phthalic acid | DIN EN ISO 17294-2:2017-01 (3) | 100g 41,00 |
| 33036 | Zn | Zinc soluble in phthalic acid | DIN EN ISO 11885:2009-09 (1) | 100g 41,00 |
| 33037 | Paket1 | Heavy metals (As, Sb, Se, Hg) phtalate soluble incl. digestion | depending on parameter (3) | 300g 163,00 |
| 33037 | Paket2 | Heavy metals (Ni, Cr, Cd, Pb) phtalate soluble incl. digestion | depending on parameter (3) | 300g 163,00 |
| 33038 | | Sample treatment per gur | PV AAS030 (3) | 53,00 |
| 33039 | | Particle size distribution | see original certificate (3) | 100g 244,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|---|-------------|-----------|
| | | Filter aids and stabilizing agents | | |
| 33040 | Permeability | A-EBC IV 10.9 (3) | 300g | 171,00 |
| 33045 | pH (Filter aids) | MEBAK IV 1.1.2.3 (1) | 100g | 18,00 |
| 33045 | pH (Stabilizing agents) | MEBAK IV 1.1.2.3 (1) | 100g | 18,00 |
| 33050 | Sedimentation density (Filter aids) | MEBAK Bd. III 10.1.5 1982 (1) | 100g | 21,00 |
| 33050 | Sedimentation density (Stabilizing agents) | MEBAK III 10.2.12 1982 (1) | 100g | 21,00 |
| 33055 | Water content (Filter aids) | MEBAK IV 1.1.2.1 (1) | 100g | 17,00 |
| 33055 | Water content (Stabilizing agents) | MEBAK IV 1.1.2.1 (1) | 100g | 17,00 |
| 33060 | Water value (Schenk) | MEBAK III 10.1.6.2 1982 (1) | 300g | 101,00 |
| | | Disinfectants | | |
| 35000 | Disinfectant residue, detection of (see Special Analyses) | depending on parameter (1) | 200ml | 222,00 |
| 35005 | Surface tension | PV SON021 (3) | 200ml | 47,00 |
| | | Refrigerant (cooling brine) | | |
| 37000 | Alkalinity (p-value) | MEBAK III 14.1 1982 (1) | 500ml | 11,00 |
| 37005 | Ammonia, qualitative | MEBAK III 14.5 1982 (1) | 200ml | 28,00 |
| 37010 | Density according to Baumé (concentration) | P-Sch Dichte m. Pyknom. (1) | 200ml | 18,00 |
| 37015 | pH | MEBAK III 14.3 1982 (1) | 200ml | 14,00 |
| 37020 | Buffer capacity | MEBAK III 14.4 1982 (1) | 500ml | 41,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|------------------------------|-------------|----------------|
| | | Special analysis | | |
| 43000 | Ascorbic acid | PV HPLC002 (3) | 1bottle(s) | 105,00 |
| 43000 | Salicylic acid | WBBM 3.2.14.1 2012 (1) | 1bottle(s) | 105,00 |
| 43005 | Formaldehyde | MEBAK III 3.5 1996 (1) | 2bottle(s) | 153,00 |
| 43006 | Glycol | PV GC040 (3) | 100ml | 151,00 |
| 43010 | Package Halogenated carboxylic acids (Mono-brominated, acetic acid, Mono-chlorinated acetic acid, Moni-iodinated acetic acids) | L 36.00-10:1989-12 (1) | 2bottle(s) | 222,00 |
| 43025 | Gas chromatography testing | | | effort related |
| 43035 | HPLC testing | | | effort related |
| 43040 | Identification using a mass spectrometer | | | effort related |
| 43045 | *** Pesticide residues | see original certificate (3) | 500g | effort related |
| 43050 | Evaluation of the impact of materials and processing aids on foam and sensory perception | | | effort related |
| 43065 | Detergents and disinfectants, detection of | | | effort related |
| 43070 | Examination of saccharometer | | | effort related |
| 43075 | Concentration of base | MEBAK IV 1.6.1 (1) | 200ml | 21,00 |
| 43080 | Concentration of acid | MEBAK IV 1.6.1.5 (1) | 200ml | 21,00 |
| 43085 | Lactic acid | B-590.36.137 2020-10 (1) | 20ml | 76,00 |
| 43090 | Density (Pycnometer) | P-Sch. Dichte m. Pyknom. (1) | 200ml | 18,00 |
| 43100 | Dry basis | Rohstoffb. 3.1.4.1 (1) | 100g | 15,00 |
| 43105 | Mass difference before and after combustion of sugar | SZ 3.2.1.4.1 (3) | 200g | 31,00 |
| 43534 | Osmolality | WBBM 2.10.2 2012 (3) | 1bottle(s) | 39,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|------------------------------|-------------|-----------|
| | | Special analysis | | | |
| 43540 | *** | Vitamin B2 (Riboflavin) | see original certificate (3) | 1 bottle(s) | 120,00 |
| 43545 | *** | Vitamin B3 (Niacin) | see original certificate (3) | 1 bottle(s) | 120,00 |
| 43551 | *** | Vitamin B5 | see original certificate (3) | 1 bottle(s) | 130,00 |
| 43553 | *** | Vitamin B7 | see original certificate (3) | 1 bottle(s) | 120,00 |
| 43555 | *** | Vitamin B9 | see original certificate (3) | 1 bottle(s) | 120,00 |
| | | Beer | | | |
| 43592 | | Particle identification | in-house method (3) | | 105,00 |
| | | Brewhouse analysis packages | | | |
| 44000 | Package | Brewhouse Quality Control - lauter tun consisting of: Malt Code 9321, 9050, 9153, 9170, 9210, 9255, 9285, 9137, 9025, 9026, 9286, 9140 Grist Code 15005, 15010 Spent grains Code 17000, 17013 | depending on parameter (2) | on request | 1.044,00 |
| 44100 | Package | Brewhouse quality control - wort boiling (foam and fermentation) chilled wort, sampled at the middle of cooling extract, DMS free, coag.N, total soluble N, MgSO4-precipitale N, FAN, Zinc) | depending on parameter (1) | 1,5l | 468,00 |
| 44100 | Package | Brewhouse quality control - wort boiling (foam) chilled wort, sampled at the middle of cooling extract, DMS free, coag. N., total soluble N, MgSO4-precipitable N, TBZ | depending on parameter (3) | 1,5l | 308,00 |
| 44100 | Package | Brewhouse quality control - wort boiling (foam) wort, pre-boil extract, DMS total, coag. N., total soluble N, MgSO4-precipitable N, TBZ | depending on parameter (3) | 1,5l | 390,00 |

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1 Chemical-technical Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|---|----------------------------|-------------|-----------|
| | | Brewhouse analysis packages | | | |
| 44200 | Package | Complete Brewhouse Analysis | depending on parameter (2) | on request | 917,00 |
| 44210 | Package | Pre-boil wort Extract, Color, TBZ, Iodine value (photometric), coag. N | depending on parameter (1) | 1l | 191,00 |
| 44220 | Package | Boild wort Extract, color, pH, TBZ, coag. N, DMS, DMS-P, Iodine value photometric | depending on parameter (1) | 1,5l | 372,00 |
| 44230 | Package | Whirlpool wort (sampled at the middle of cooling) Extract, Color, TBZ, DMS free | depending on parameter (1) | 1l | 172,00 |
| | | Pilot brewery | | | |
| 44500 | | Pilot brew | depending on parameter (3) | | 1.320,00 |
| 44505 | | Fermentation with daily analysis (extract, pH, alcohol) incl. once Diacetyl | depending on parameter (3) | | 550,00 |
| 44505 | H | Fermentation with daily analysis (extract, pH, alcohol) incl. once Diacetyl and yeast culture from the yeast center | depending on parameter (3) | | 644,00 |
| | | Wort | | | |
| 44507 | | Wort procurement max. 100 l | in-house method (3) | | 55,00 |
| | | Pilot brewery | | | |
| 44510 | | Filtration | depending on parameter (3) | | 495,00 |
| 44515 | 10 | Filling from 10 l KEG (without returned empties) | depending on parameter (3) | | 385,00 |
| 44515 | 20 | Filling from 20 l KEG (without returned empties) | depending on parameter (3) | | 495,00 |
| 44515 | 30 | Filling from 30 l KEG (without returned empties) | depending on parameter (3) | | 605,00 |
| 44515 | 40 | Filling from 40 l KEG (without returned empties) | depending on parameter (3) | | 715,00 |
| 44515 | 50 | Filling from 50 l KEG (without returned empties) | depending on parameter (3) | | 825,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

1 Chemical-technical Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|----------------------------|----------------|
| | | Pilot brewery | | |
| 44520 | | Filling Keg (without returned empties) | depending on parameter (3) | 55,00 |
| 44525 | | Brew report | depending on parameter (3) | effort related |

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2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|----------------------------------|-------------|-----------|
| | Wort | | | |
| 45000 | Microscopy - initial examination | MEBAK Bd. III 10.3.2.1 1996 (1) | 100ml | 18,00 |
| 45001 | Analysis for wort bacteria (aerobic without additional preparation) | MEBAK Bd. III 10.3.2.2 1996 (1) | 100ml | 22,00 |
| 45004 | Analysis for beer spoiling-bacteria incl. microscopy (anaerobic with sterile beer and enrichment culture) | depending on parameter (1) | 100ml | 33,00 |
| 45005 | Analysis for beer-spoiling bacteria incl. microscopy (anaerobic with pure yeast culture and enrichment culture) | depending on parameter (1) | 100ml | 39,00 |
| 45006 | Second enrichment culture | depending on parameter (1) | 100ml | 18,00 |
| 45010 | Microbiological status of sour wort samples | depending on parameter (2) | 200ml | 275,00 |
| | Yeast | | | |
| 47000 | Microscopy - initial examination | MEBAK Bd. III 10.4.1.1 1996 (1) | >3g or ml | 18,00 |
| 47005 | Microscopy - initial examination and enrichment culture for beer-spoiling bacteria | depending on parameter (1) | >3g or ml | 29,00 |
| 47010 | Second enrichment culture | depending on parameter (2) | >3g or ml | 18,00 |
| 47015 | Test for percentage of dead cells | MEBAK Bd. III 10.11.3.3 1996 (1) | >3g or ml | 20,00 |
| 47016 | Test for percentage of dead cells using Propidiumjodid in the cellcounter | SAA 47016, 2021-02 (1) | >3g or ml | 25,00 |
| 47020 | Additional culture media for the analysis of pure yeast cultures | MEBAK Bd. III 10.11.1 1996 (1) | >3g or ml | 25,00 |
| 47025 | 37 °C-method (top-fermenting yeasts in bottom-fermenting yeasts) | SAA 47025, 2021-02 (1) | 3g or ml | 25,00 |
| 47030 | Enrichment in YM-broth + CuSO4 (enrichment of wild yeasts) | SAA 47030, 2021-02 (1) | 3g or ml | 25,00 |
| 47035 | Enrichment of bacteria in culture yeast - yeast broth | SAA 47035, 2021-02 (1) | 3g or ml | 25,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--------------|--|----------------------------------|--------------|--------|
| | Yeast | | | | |
| 47039 | | Vitality test by pressure measurement (propagation yeast with ca. 80 Mio cells/ml) Send in plastic bottle (no glass) chilled at max. 4 °C (max 50 % filled)!! Prior announcement mandatory!! | SAA 47039, 2020-09 (3) | 2ltr | 193,00 |
| 47039 | EH | Vitality test by pressure measurement yeast crop (thick mushy) Send in plastic bottle (no glass) chilled at max. 4 °C (max 50 % filled)!! Prior announcement mandatory!! | SAA 47039, 2020-09 (3) | 250ml | 193,00 |
| 47040 | | Acidification power test | SAA 47040, 2015-05 (1) | 200ml | 165,00 |
| 47060 | | Phenolic off flavour test (Precursor ferulic acid) | SAA 47060, 2021-02 (3) | | 36,00 |
| 47061 | | Phenolic off flavour test (Precursor coumaric acid) | SAA 47061, 2021-02 (3) | | 36,00 |
| 47062 | | Phenolic off flavour test (Precursor cinnamic acid) | SAA 47062, 2021-02 (3) | | 36,00 |
| 47070 | TF | Microbiological status of pure culture samples from yeast propagators - top fermenting yeast | depending on parameter (2) | 200ml | 341,00 |
| 47070 | BF | Microbiological status of pure culture samples from yeast propagators - bottom fermenting yeast | depending on parameter (2) | 200ml | 341,00 |
| | Beer | | | | |
| 48000 | | Shelf life - (sample reserved for quality control) | MEBAK Bd. III 10.11.1.5 1996 (1) | 1-2bottle(s) | 25,00 |
| 48005 | | Young beer with enrichment culture | MEBAK Bd. III 10.5 1996 (1) | >50ml | 25,00 |
| 48010 | | Lager beer (unfiltered) with enrichment culture | MEBAK Bd. III 10.5 1996 (1) | >50ml | 25,00 |
| 48015 | | Microscopy - initial examination (sediment) | SAA 48015 2021-02 (3) | >1ml | 18,00 |
| 48020 | Package | Microscopy - initial examination and enrichment culture of the sediment | depending on parameter (2) | 1bottle(s) | 25,00 |
| 48025 | | Enrichment culture of the entire contents | MEBAK Bd. III 10.5 1996 (1) | 1bottle(s) | 25,00 |
| 48030 | Package | Microscopy - initial examination and enrichment culture of the entire sample volume | depending on parameter (2) | 1bottle(s) | 29,00 |

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2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR | |
|-------------|--------------------------|---|----------------------------------|--------------|-------|
| | Beer | | | | |
| 49000 | | Shelf life - (sample reserved for quality control) including frequent evaluation over several weeks | MEBAK Bd. III 10.11.1.5 1996 (1) | 1-2bottle(s) | 25,00 |
| 49001 | | Shelf life (single end-point evaluation) | MEBAK Bd. III 10.11.1.5 1996 (1) | >50ml | 22,00 |
| 49005 | | Membrane filtration - test for the presence of yeast | MEBAK Bd. III 10.11.1.1 1996 (1) | >100ml | 36,00 |
| 49010 | | Membrane filtration - test for the presence of beer-spoiling bacteria | MEBAK Bd. III 10.11.1.1 1996 (1) | >100ml | 36,00 |
| 49015 | Package | Membrane filtration - test for the presence of yeast and beer-spoiling bacteria | MEBAK Bd. III 10.11.1.1 1996 (1) | >100ml | 59,00 |
| | Roasted malt beer | | | | |
| 50000 | | Microscopy initial examination | SAA 50000, 2021-01 (3) | 100ml | 18,00 |
| 50005 | | Membrane filtration - test for the presence of yeast | SAA 50005, 2021-01 (3) | 100ml | 36,00 |
| 50010 | | Membrane filtration - test for the presence of bacteria | SAA 50010, 2021-01 (3) | 100ml | 36,00 |
| 50015 | Package | Membrane filtration - test for the presence of yeast and bacteria | depending on parameter (3) | 100ml | 59,00 |
| 50020 | | Each culture medium | SAA 50020, 2021-01 (3) | | 25,00 |
| 50025 | | Second enrichment medium | SAA 50025, 2021-01 (3) | 100ml | 18,00 |
| 50030 | | Test for E. coli and coliforms, without differentiation | SAA 50030, 2021-01 (3) | 100ml | 22,00 |
| | Water | | | | |
| 57000 | | Colony count per ml (2 culture media) | MEBAK Bd. III 10.2.2 1996 (1) | >2ml | 33,00 |
| 57005 | | Membrane filtration - test for the presence of beer-spoiling bacteria | MEBAK Bd. III 10.2.2 1996 (1) | 500ml | 36,00 |
| 57006 | | Membrane filtration - test for the presence of yeast | MEBAK Bd. III 10.2.2 1996 (1) | 500ml | 36,00 |
| 57010 | Package | Membrane filtration - test for the presence of beer-spoiling bacteria and yeast | MEBAK Bd. III 10.2.2 1996 (1) | 2 x 500ml | 59,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory
 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|---|------------------------------------|----------------------|
| | | Water | | |
| 57015 | Package | Colony count per ml and test for the presence of beer-spoiling bacteria | MEBAK Bd. III 10.2.2 1996 (1) | 500ml 47,00 |
| 57016 | Package | Colony count per ml and test for the presence of yeast | MEBAK Bd. III 10.2.2 1996 (1) | 500ml 47,00 |
| 57020 | Package | Colony count per ml and test for the presence of beer-spoiling yeast and beer-spoiling bacteria | MEBAK Bd. III 10.2.2 1996 (1) | 2 x 500ml 76,00 |
| | | Water based on TrinkwVO | | |
| 57025 | | Colony count at 20 °C and 36 °C | TrinkwV §15 (1c) (1) | ampling set 22,00 |
| 57030 | | Escherichia coli, coliforms | DIN EN ISO 9308-2:2014-06, Coliler | ampling set 22,00 |
| | | Mineral water | | |
| 57030 | Füll | Escherichia coli, coliforms | DIN 6650-8:2009-12 (3) | ampling set 22,00 |
| | | Water based on TrinkwVO | | |
| 57030 | | Escherichia coli, coliforms | DIN EN ISO 9308-1:2017-09 (1) | ampling set 22,00 |
| 57035 | | Pseudomonas aeruginosa | DIN EN ISO 16266:2008-05 (1) | ampling set 22,00 |
| 57040 | UB | Enterococci | DIN EN ISO 7899-2:2000-11 (1) | ampling set 22,00 |
| 57045 | Iso | Clostridium perfringens (Surface water, etc.) | Anl. 5 Nr. 1 TrinkwV 2001 (3) | ampling set 22,00 |
| | | Water | | |
| 57046 | *** | Legionella sp. | depending on parameter (3) | ampling set 50,00 |
| | | Water based on TrinkwVO | | |
| 57049 | | Measuring kit rental rate per week | | 55,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|-------------------------------|-------------|-----------|
| | Mineral water | | | |
| 57050 | Colony count per ml at two temperatures | § 35 LMBG.59.00-5 1988-05 (1) | 1bottle(s) | 22,00 |
| 57051 | E. coli and coliforms in 250 ml | § 35 LMBG.59.00-1 1988-05 (1) | 1bottle(s) | 22,00 |
| 57056 | E. coli, coliforms - in case of a positive result differentiation necessary | § 35 LMBG.59.00-1 1988-05 (1) | 1bottle(s) | 22,00 |
| 57060 | Pseudomonas aeruginosa in 250 ml | § 35 LMBG.59.00-3 1988-05 (1) | 1bottle(s) | 22,00 |
| 57061 | Pseudomonas aeruginosa - in case of a positive result differentiation necessary | § 35 LMBG.59.00-3 1988-05 (1) | 1bottle(s) | 22,00 |
| 57065 | Fecal streptococci in 250 ml | § 35 LMBG.59.00-2 1988-05 (1) | 1bottle(s) | 22,00 |
| 57066 | Fecal streptococci - in case of a positive result differentiation necessary | § 35 LMBG.59.00-2 1988-05 (1) | 1bottle(s) | 22,00 |
| 57070 | Sulfite-reducing, spore-forming anaerobes in 50 ml | § 35 LMBG.59.00-4 1988-05 (1) | 1bottle(s) | 22,00 |
| 57071 | Sulfite-reducing, spore-forming anaerobes - in case of a positive result differentiation necessary | § 35 LMBG.59.00-4 1988-05 (1) | 1bottle(s) | 22,00 |
| 57075 | Total analysis MTVO (according to mineral-table water regulation) | depending on parameter (1) | 10bottle(s) | 110,00 |
| | Soft Drinks | | | |
| 59000 | clear Finished product - test for the presence of yeast | SAA 59000, 2021-02 (1) | 1bottle(s) | 31,00 |
| 59001 | clear Finished product - test for the presence of bacteria | SAA 59001, 2021-02 (1) | 1bottle(s) | 42,00 |
| 59005 | clear Finished product - test for the presence of yeast and bacteria | SAA 59005, 2021-02 (1) | 1bottle(s) | 71,00 |
| 59010 | Beverage base - test for the presence of yeast | SAA 59010, 2021-02 (1) | 100ml | 31,00 |
| 59011 | Beverage base - test for the presence of bacteria | SAA 59011, 2021-02 (1) | 100ml | 31,00 |
| 59015 | Beverage base - test for the presence of yeast and bacteria | SAA 59015, 2021-02 (1) | 100ml | 60,00 |
| 59020 | Soft drink syrup - test for the presence of yeast | SAA 59020, 2021-02 (1) | 100ml | 31,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|----------------------------|-------------|-----------|
| | Soft Drinks | | | |
| 59021 | Soft drink syrup - test for the presence of bacteria | SAA 59021, 2021-02 (1) | 100ml | 31,00 |
| 59025 | Soft drink syrup - test for the presence of yeast and bacteria | SAA 59025, 2021-02 (1) | 100ml | 60,00 |
| 59030 | Water used in soft drink production - test for the presence of yeast | SAA 59030, 2021-02 (1) | 500ml | 31,00 |
| 59031 | Water used in soft drink production - test for the presence of bacteria | depending on parameter (1) | 500ml | 42,00 |
| 59035 | Water used in soft drink production - test for the presence of yeast and bacteria | SAA 59035, 2021-02 (1) | 500ml | 71,00 |
| 59040 | Sugar syrup - test for the presence of yeast | SAA 59040, 2021-02 (1) | 100ml | 31,00 |
| 59041 | Sugar syrup - test for the presence of bacteria | SAA 59041, 2021-02 (1) | 100ml | 31,00 |
| 59045 | Sugar syrup - test for the presence of yeast and bacteria | SAA 59045, 2021-02 (1) | 100ml | 60,00 |
| 59050 | clear Blended beverages and intermediate products - test for the presence of yeast | SAA 59050, 2021-02 (1) | 500ml | 31,00 |
| 59051 | clear Blended beverages and intermediate products - test for the presence of bacteria | SAA 59051, 2021-02 (1) | 500ml | 42,00 |
| 59055 | clear Blended beverages and intermediate products - test for the presence of yeast and bacteria | SAA 59055, 2021-02 (1) | 500ml | 71,00 |
| 59060 | Test for the presence of E. coli and coliforms | SAA 59060, 2022-02 (1) | 500ml | 22,00 |
| 59065 | Test for the presence of E.coli and coliforms - in case of a positive result differentiation necessary | SAA 59065, 2018-08 (1) | 1 bottle(s) | 22,00 |
| 59070 | Test for the presence of molds (1 culture medium) | SAA 59070, 2021-02 (3) | 500ml | 25,00 |
| 59090 | Shelf life - (sample reserved for quality control) including frequent evaluation over several weeks | SAA 59090, 2015-05 (1) | 1 bottle(s) | 25,00 |
| 59100 | Detection of Alicyclobacillus for cold-bottled/filled beverages and beverage bases | SAA 59100, 2021-02 (1) | 500ml | 36,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|-------------------------------|-------------|-----------|
| | Soft Drinks | | | |
| 59101 | Detection of Alicyclobacillus for hot bottled/filled beverages | SAA 59101, 2021-02 (1) | 500ml | 25,00 |
| 59102 | Detection of Alicyclobacillus - differentiation necessary | SAA 59102, 2021-02 (1) | | 47,00 |
| 59103 | Detection of Alicyclobacillus - detection of Guaiacol necessary | SAA 59103, 2021-02 (1) | | 31,00 |
| | Swab samples | | | |
| 61000 | Swab samples - analysis with enrichment media | MEBAK Bd. III 10.8 1996 (1) | 1 swab | 25,00 |
| | Bottles - empty | | | |
| 63000 | Rolled bottle culture | MEBAK Bd. III 10.7 1996 (1) | 1 bottle(s) | 25,00 |
| 63005 | Test for the presence of beer-spoiling microorganisms | MEBAK Bd. III 10.7 1996 (1) | 1 bottle(s) | 25,00 |
| | General Analysis | | | |
| 63010 | Bottles with defined dried yeast solution (1 crate with 20 bottles) | SAA 63010, 2021-07 (3) | 1 Kiste | 66,00 |
| | Air | | | |
| 65000 | Compressed air (beer-spoiling microorganisms) | MEBAK Bd. III 10.9.1 1996 (1) | | 24,00 |
| 65001 | Compressed air - test for the presence of yeast and molds | MEBAK Bd. III 10.9.1 1996 (1) | | 24,00 |
| 65002 | Compressed air analysis for microbial contamination | MEBAK Bd. III 10.9.1 1996 (1) | | 24,00 |
| 65005 | Ambient air (beer-spoiling microorganisms) | depending on parameter (1) | | 25,00 |
| 65006 | Ambient air - test for the presence of yeast and molds | MEBAK Bd. III 10.9.2 1996 (1) | | 25,00 |
| 65007 | Ambient air analysis for microbial contamination | depending on parameter (1) | | 25,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|---|-------------|-----------|
| | | Filter aids and stabilizing agents | | |
| 67000 | | Test for the presence of yeast and bacteria, qualitative | | 24,00 |
| | | Disinfectants | | |
| 69000 | | Colony count | >2ml | 33,00 |
| 69005 | K | Effectiveness against brewing culture yeast | 250ml | 127,00 |
| 69005 | L | Effectiveness against strains of Lactobacillus | 250ml | 127,00 |
| 69005 | P | Effectiveness against Pediococcus | 250ml | 127,00 |
| | | Microscopy | | |
| 73000 | | Microscopy standard analysis | | 18,00 |
| 73001 | | Microscopy - intermediate analysis | | 18,00 |
| 73005 | | Microscopy - additional analysis (dark-field microscope, light/bright-field microscope, polarisation) - Particle microscopy | | 105,00 |
| | | General Analysis | | |
| 73010 | | Membrane filtration - test for the presence of yeast | >100ml | 36,00 |
| 73015 | | Membrane filtration - test for the presence of bacteria | >100ml | 36,00 |
| 73018 | | Membrane filtration - test for the presence of molds | >100ml | 36,00 |
| 73020 | Package | Membrane filtration - test for the presence of yeast and bacteria | >500ml | 59,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|------------------------------------|-------------|-----------|
| | | Membrane filtration | | | |
| 73025 | Package | Membrane filtration - test for the presence of yeast, bacteria and molds | MEBAK Bd. III 10.11.4.3 1996 (1) | >500ml | 88,00 |
| 73026 | Package | Membrane filtration (3 culture media) | MEBAK Bd. III 10.11.4.3 1996 (1) | >500ml | 88,00 |
| 73027 | Package | Membrane filtration (2 culture media) | MEBAK Bd. III 10.11.4.3 1996 (1) | >500ml | 59,00 |
| | | Population density / cell count | | | |
| 73030 | | Cell count | MEBAK Bd. III 10.11.4.4 1996 (1) | 1bottle(s) | 47,00 |
| 73031 | | Microbial dilution series | SAA 73031, 2015-05 (3) | | 25,00 |
| 73032 | | Cell count (cellcounter) | SAA 73032, 2020-09 (1) | | 47,00 |
| | | Differentiation of yeast (brewing/wild yeast) | | | |
| 73035 | | Differentiation of yeast, using crystal violet and lysine agar | depending on parameter (1) | | 88,00 |
| 73045 | | Differentiation of yeast, using dextrin fermentation | SAA 73045, 2021-02 (1) | | 25,00 |
| 73051 | | Top/bottom fermenting characteristics (melibiose and raffinose tests) | depending on parameter (1) | | 47,00 |
| | | Special analysis | | | |
| 73055 | | Detection using special culture media | SAA 73055, 2021-02 (1) | | 47,00 |
| 73060 | | Isolation of cells for further differentiation | SAA 73060, 2021-01 (1) | | 25,00 |
| 73065 | | Cytochrome oxidase test | MEBAK Bd. III 10.11.2.8 1996 (1) | | 15,00 |
| 73070 | | Catalase test | MEBAK Bd. III 10.11.2.7 1996 (1) | | 14,00 |
| 73074 | | Gram analysis (rapid method) | MEBAK Bd. III 10.11.3.2 1996 (1) | 1CFU | 14,00 |
| 73075 | | Gram staining | MEBAK Bd. III 10.11.3.1 1996 (1) | | 31,00 |
| 73080 | | Rapid test for the general differentiation of lactic acid bacteria | MEBAK Bd. III 10.11.2.1/2 1996 (1) | | 36,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|----------------|
| | | Special analysis | | |
| 73085 | | Test with api CH (Sugar spectrum of lactic acid bacteria) | | 59,00 |
| 73090 | | Test with api 20 E (Enterobacteria) | | 59,00 |
| 73095 | | Test for the beer-spoiling potential of gram-negative anaerobic bacteria | | 27,00 |
| 73100 | | Test for the viability of beer-spoiling microorganisms | | 25,00 |
| 73115 | | Enrichment of yeast in fermented acidified wort | 3g or ml | 25,00 |
| 73120 | | Detection of Enterobacteriaceae (quantitative) | 500ml | 36,00 |
| 73125 | | Detection of E.coli and coliforms (Chromocult-agar, quantitative) | 100ml | 36,00 |
| 73200 | | Enrichment culture | | 25,00 |
| 73300 | | Microbial dilution series | | effort related |
| 73400 | | Digital photo macroscopical (for example bottles, kegs, culture media, etc.) | | 25,00 |
| 73410 | | Digital photo microscopic (for example microorganism, particles, etc.) | | 47,00 |
| 73500 | KK | Product/beverage spoilage test - Cold sterilization/preservative 1 microbial strain per 1 product/beverage | | 319,00 |
| 73500 | PS | Product/beverage spoilage test - 1 microbial strain per 1 product/beverage | | 204,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|---|-------------|----------------|
| | | Culture media - available for sale | | |
| 75000 | Pure yeast culture for wort testing | | | effort related |
| 75005 | Beer - slightly hopped (S-Bier) | | | effort related |
| 75010 | Wort gelatine 50 ml | | | effort related |
| 75015 | NH3 fermentation test medium | | | effort related |
| 75020 | Other culture media | MEBAK u. SAA (3) | | effort related |
| | | PCR Analysis | | |
| 90000 | PCR Screening of beer-spoiling and potential beer-spoiling bacteria | Biotecon foodproof® Beer Screenin | 5ml | 55,00 |
| 90001 | PCR Identification of beer-spoiling and potential beer-spoiling bacteria after screening | Biotecon foodproof® Beer Screenin | 5ml | 66,00 |
| 90005 | PCR Identification of beer-spoiling and potential beer-spoiling bacteria | Biotecon foodproof® Beer Screenin | 5ml | 110,00 |
| 90006 | PCR Hop resistance genes of lactic acid bacteria | SAA 90006, 2021-02 (3) | 5ml | 88,00 |
| 90009 | PCR Identification Lactobacillus acetotolerans | Biotecon foodproof® Beer Screenin | 5ml | 88,00 |
| 90010 | PCR Identification Lactobacillus brevis | RT-PCR, qualitativ, 90010, 2021-01 | 5ml | 88,00 |
| 90011 | PCR Identification Lactobacillus buchneri/parabuchneri | RT-PCR, qualitativ, 90011, 2021-01 | 5ml | 88,00 |
| 90012 | PCR Identification Lactobacillus casei/paracasei | RT-PCR, qualitativ, 90012, 2021-01 | 5ml | 88,00 |
| 90013 | PCR Identification Lactobacillus collinoides/paracollinoides | RT-PCR, qualitativ, 90013, 2021-01 | 5ml | 88,00 |
| 90014 | PCR Identification Lactobacillus coryniformis | RT-PCR, qualitativ, 90014, 2021-01 | 5ml | 88,00 |
| 90015 | PCR Identification Lactobacillus lindneri | RT-PCR, qualitativ, 90015, 2021-01 | 5ml | 88,00 |
| 90016 | PCR Identification Lactobacillus perolens | RT-PCR, qualitativ, 90016, 2021-01 | 5ml | 88,00 |

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2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|---|-------------|-----------|
| | | PCR Analysis | | |
| 90017 | | PCR Identification Lactobacillus plantarum/paraplantarum/pentosus | 5ml | 88,00 |
| 90018 | | PCR Identification Lactobacillus rossiae | 5ml | 88,00 |
| 90020 | | PCR Identification Pediococcus damnosus | 5ml | 88,00 |
| 90025 | | PCR Screening Pectinatus spp./Megasphaera spp./Selenomonas spp. | 5ml | 88,00 |
| 90030 | | PCR Identification Lactococcus lactis | 5ml | 88,00 |
| 90040 | | PCR Identification Leuconostoc mesenteroides | 5ml | 88,00 |
| 90050 | | PCR Identification acetic acid bacteria | 5ml | 88,00 |
| 90051 | | PCR Identification Enterobacteriaceae | 5ml | 88,00 |
| 90060 | | PCR Identification Alicyclobacillus | 5ml | 132,00 |
| 91000 | | PCR Screening beverage relevant yeasts | 5ml | 88,00 |
| 91001 | | PCR Screening Saccharomyces cerevisiae/pastorianus/paradoxus/cariocanus | 5ml | 88,00 |
| 91002 | | PCR Screening Saccharomyces cerevisiae/pastorianus | 5ml | 88,00 |
| 91003 | | PCR Screening Saccharomyces bayanus/pastorianus | 5ml | 88,00 |
| 91010 | | PCR Identification Saccharomyces cerevisiae | 5ml | 88,00 |
| 91011 | | PCR Identification Saccharomyces pastorianus | 5ml | 88,00 |
| 91012 | | PCR Identification Saccharomyces cerevisiae var. diastaticus | 5ml | 88,00 |
| 91013 | | PCR Identification Saccharomyces kudriavzevii | 5ml | 88,00 |
| 91014 | | PCR Identification Saccharomyces mikatae | 5ml | 88,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|------------------------------------|-------------|-----------|
| | PCR Analysis | | | |
| 91015 | PCR Identification <i>Saccharomyces paradoxus</i> | RT-PCR, qualitativ, 91015, 2021-01 | 5ml | 88,00 |
| 91020 | PCR Identification <i>Saccharomyces ludwigii</i> | RT-PCR, qualitativ, 91020, 2021-01 | 5ml | 88,00 |
| 91030 | PCR Identification <i>Brettanomyces custersianus</i> | RT-PCR, qualitativ, 91030, 2021-01 | 5ml | 88,00 |
| 91031 | PCR Identification <i>Brettanomyces naardenensis</i> | RT-PCR, qualitativ, 91031, 2021-01 | 5ml | 88,00 |
| 91032 | PCR Identification <i>Candida intermedia</i> | RT-PCR, qualitativ, 91032, 2021-01 | 5ml | 88,00 |
| 91033 | PCR Identification <i>Candida parapsilosis</i> | RT-PCR, qualitativ, 91033, 2021-01 | 5ml | 88,00 |
| 91034 | PCR Identification <i>Candida sake</i> | RT-PCR, qualitativ, 91034, 2021-01 | 5ml | 88,00 |
| 91035 | PCR Identification <i>Candida tropicalis</i> | RT-PCR, qualitativ, 91035, 2021-01 | 5ml | 88,00 |
| 91036 | PCR Identification <i>Debaryomyces hansenii</i> | RT-PCR, qualitativ, 91036, 2021-01 | 5ml | 88,00 |
| 91037 | PCR Identification <i>Dekkera anomala</i> | RT-PCR, qualitativ, 91037, 2021-01 | 5ml | 88,00 |
| 91038 | PCR Identification <i>Dekkera bruxellensis</i> | RT-PCR, qualitativ, 91038, 2021-01 | 5ml | 88,00 |
| 91039 | PCR Identification <i>Hanseniaspora uvarum</i> | RT-PCR, qualitativ, 91039, 2021-01 | 5ml | 88,00 |
| 91040 | PCR Identification <i>Issatchenkia orientalis</i> | RT-PCR, qualitativ, 91040, 2021-01 | 5ml | 88,00 |
| 91041 | PCR Identification <i>Kazachstania exigua</i> | RT-PCR, qualitativ, 91041, 2021-01 | 5ml | 88,00 |
| 91042 | PCR Identification <i>Kazachstania servazzii</i> | RT-PCR, qualitativ, 91042, 2021-01 | 5ml | 88,00 |
| 91043 | PCR Identification <i>Kazachstania unispora</i> | RT-PCR, qualitativ, 91043, 2021-01 | 5ml | 88,00 |
| 91044 | PCR Identification <i>Kregervanrija delftensis</i> | RT-PCR, qualitativ, 91044, 2021-01 | 5ml | 88,00 |
| 91045 | PCR Identification <i>Lachancea kluyveri</i> | RT-PCR, qualitativ, 91045, 2021-01 | 5ml | 88,00 |
| 91046 | PCR Identification <i>Naumovia dairenensis</i> | RT-PCR, qualitativ, 91046, 2021-01 | 5ml | 88,00 |
| 91047 | PCR Identification <i>Pichia membranifaciens</i> | RT-PCR, qualitativ, 91047, 2021-01 | 5ml | 88,00 |
| 91048 | PCR Identification <i>Pichia fermentans</i> | RT-PCR, qualitativ, 91048, 2021-01 | 5ml | 88,00 |

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2 Microbiological Analyses

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|-------------|----------------|
| | | PCR Analysis | | |
| 91049 | | PCR Identification <i>Pichia guilliermondii</i> | 5ml | 88,00 |
| 91050 | | PCR Identification <i>Torulaspora delbrueckii</i> | 5ml | 88,00 |
| 91051 | | PCR Identification <i>Wickerhamomyces anomalus</i> | 5ml | 88,00 |
| 91052 | | PCR Identification <i>Zygosaccharomyces bailii</i> | 5ml | 88,00 |
| 91053 | | PCR Identification <i>Zygosaccharomyces rouxii</i> | 5ml | 88,00 |
| 91100 | Package | PCR Identification <i>Saccharomyces</i> yeasts | 5ml | 330,00 |
| 91200 | Package | PCR Identification wild yeasts | 5ml | effort related |
| 92000 | | Membrane filtration before PCR | >100ml | 31,00 |
| 92001 | | Enrichment before PCR | 10ml | 18,00 |
| | | Other services | | |
| 92511 | | Spores of <i>Saccharomyces cerevisiae</i> var. diastaticus | | 374,00 |
| 92515 | | Identification of microorganisms | 5ml | effort related |
| 92520 | | Identification of micro-organism using FT-IR-Spectroscopy | 5ml | effort related |
| 92525 | | Identification of bacterias or yeasts using PCR-sequencing | 5ml | 110,00 |
| 92525 | SP | Identification of moulds using PCR-sequencing | 5ml | 165,00 |
| 92530 | | Differentiation of microorganisms on basis of strain | 5ml | 165,00 |
| 92540 | | Identification of microorganisms Maldi-TOF | 5ml | 66,00 |
| 92541 | | Identification of microorganisms Maldi-TOF after cultivation | 5ml | 88,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory

(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|---|--------------------|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | | |
| 95000 | a | Pure culture yeast (agar slant) Frisinga - TUM 34/70® | | | 140,00 |
| 95000 | f | Pure culture yeast (500 ml) Frisinga - TUM 34/70® | | | 165,00 |
| 95000 | w | Pure culture yeast (50 ml) Frisinga - TUM 34/70® | | | 140,00 |
| 95002 | a | Pure culture yeast (agar slant) Proles - TUM 34/78® | | | 140,00 |
| 95002 | f | Pure culture yeast (500 ml) Proles - TUM 34/78® | | | 165,00 |
| 95002 | w | Pure culture yeast (50 ml) Proles - TUM 34/78® | | | 140,00 |
| 95003 | a | Pure culture yeast (agar slant), Robusta - TUM 44 | | | 140,00 |
| 95003 | f | Pure culture yeast (500 ml), Robusta - TUM 44 | | | 165,00 |
| 95003 | w | Pure culture yeast (50 ml), Robusta - TUM 44 | | | 140,00 |
| 95005 | a | Pure culture yeast (agar slant), PaterNorimberga - TUM 59 | | | 140,00 |
| 95005 | f | Pure culture yeast (500 ml), PaterNorimberga - TUM 59 | | | 165,00 |
| 95005 | w | Pure culture yeast (50 ml), PaterNorimberga - TUM 59 | | | 140,00 |
| 95006 | a | Pure culture yeast (agar slant), Norimberga - TUM 69 | | | 140,00 |
| 95006 | f | Pure culture yeast (500 ml), Norimberga - TUM 69 | | | 165,00 |
| 95006 | w | Pure culture yeast (50 ml), Norimberga - TUM 69 | | | 140,00 |
| 95007 | a | Pure culture yeast (agar slant), BavariaPlana - TUM 84 | | | 140,00 |
| 95007 | f | Pure culture yeast (500 ml), BavariaPlana - TUM 84 | | | 165,00 |
| 95007 | w | Pure culture yeast (50 ml), BavariaPlana - TUM 84 | | | 140,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory

(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95008 | a | Pure culture yeast (agar slant), TUM 105 | | 140,00 |
| 95008 | f | Pure culture yeast (500 ml), TUM 105 | | 165,00 |
| 95008 | w | Pure culture yeast (50 ml), TUM 105 | | 140,00 |
| 95009 | a | Pure culture yeast (agar slant), Obscurus - TUM 120 | | 140,00 |
| 95009 | f | Pure culture yeast (500 ml), Obscurus - TUM 120 | | 165,00 |
| 95009 | w | Pure culture yeast (50 ml), Obscurus - TUM 120 | | 140,00 |
| 95010 | a | Pure culture yeast (agar slant), Austria - TUM 128 | | 140,00 |
| 95010 | f | Pure culture yeast (500 ml), Austria - TUM 128 | | 165,00 |
| 95010 | w | Pure culture yeast (50 ml), Austria - TUM 128 | | 140,00 |
| 95015 | a | Pure culture yeast (agar slant), Centrum - TUM 168 | | 140,00 |
| 95015 | f | Pure culture yeast (500 ml), Centrum - TUM 168 | | 165,00 |
| 95015 | w | Pure culture yeast (50 ml), Centrum - TUM 168 | | 140,00 |
| 95018 | a | Pure culture yeast (agar slant) Securitas - TUM 193® | | 140,00 |
| 95018 | f | Pure culture yeast (500 ml) Securitas - TUM 193® | | 165,00 |
| 95018 | w | Pure culture yeast (50 ml) Securitas - TUM 193® | | 140,00 |
| 95019 | a | Pure culture yeast (agar slant) Pressus - TUM 194® | | 140,00 |
| 95019 | f | Pure culture yeast (500 ml) Pressus - TUM 194® | | 165,00 |
| 95019 | w | Pure culture yeast (50 ml) Pressus - TUM 194® | | 140,00 |
| 95020 | a | Pure culture yeast (agar slant) Accretio - TUM 195® | | 140,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|---|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95020 | f | Pure culture yeast (500 ml) Accretio - TUM 195® | | 165,00 |
| 95020 | w | Pure culture yeast (50 ml) Accretio - TUM 195® | | 140,00 |
| 95021 | a | Pure culture yeast (agar slant), TUM 199 | | 140,00 |
| 95021 | f | Pure culture yeast (500 ml), TUM 199 | | 165,00 |
| 95021 | w | Pure culture yeast (50 ml), TUM 199 | | 140,00 |
| 95022 | a | Pure culture yeast (agar slant), TUM 202 | | 140,00 |
| 95022 | f | Pure culture yeast (500 ml), TUM 202 | | 165,00 |
| 95022 | w | Pure culture yeast (50 ml), TUM 202 | | 140,00 |
| 95023 | a | Pure culture yeast (agar slant), TUM 206 | | 140,00 |
| 95023 | f | Pure culture yeast (500 ml), TUM 206 | | 165,00 |
| 95023 | w | Pure culture yeast (50 ml), TUM 206 | | 140,00 |
| 95025 | a | Pure culture yeast (agar slant) Nebulosa - TUM 66/70® | | 140,00 |
| 95025 | f | Pure culture yeast (500 ml) Nebulosa - TUM 66/70® | | 165,00 |
| 95025 | w | Pure culture yeast (50 ml) Nebulosa - TUM 66/70® | | 140,00 |
| 95027 | a | Pure culture yeast (agar slant), TUM 92 | | 140,00 |
| 95027 | f | Pure culture yeast (500 ml), TUM 92 | | 165,00 |
| 95027 | w | Pure culture yeast (50 ml), TUM 92 | | 140,00 |
| 95031 | a | Pure culture yeast (agar slant), TerraNova - TUM 145 | | 140,00 |
| 95031 | f | Pure culture yeast (500 ml), TerraNova - TUM 145 | | 165,00 |
| 95031 | w | Pure culture yeast (50 ml), TerraNova - TUM 145 | | 140,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory
 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95034 | a | Pure culture yeast (agar slant), TUM 170 | | 140,00 |
| 95034 | f | Pure culture yeast (500 ml), TUM 170 | | 165,00 |
| 95034 | w | Pure culture yeast (50 ml), TUM 170 | | 140,00 |
| 95035 | a | Pure culture yeast (agar slant), TUM 182 | | 140,00 |
| 95035 | f | Pure culture yeast (500 ml), TUM 182 | | 165,00 |
| 95035 | w | Pure culture yeast (50 ml), TUM 182 | | 140,00 |
| 95037 | a | Pure culture yeast (agar slant), TUM 204 | | 140,00 |
| 95037 | f | Pure culture yeast (500 ml), TUM 204 | | 165,00 |
| 95037 | w | Pure culture yeast (50 ml), TUM 204 | | 140,00 |
| 95038 | a | Pure culture yeast (agar slant), TUM 224 | | 140,00 |
| 95038 | f | Pure culture yeast (500 ml), TUM 224 | | 165,00 |
| 95038 | w | Pure culture yeast (50 ml), TUM 224 | | 140,00 |
| 95039 | a | Pure culture yeast (agar slant), TUM 234 | | 140,00 |
| 95039 | f | Pure culture yeast (500 ml), TUM 234 | | 165,00 |
| 95039 | w | Pure culture yeast (50 ml), TUM 234 | | 140,00 |
| 95040 | a | Pure culture yeast (agar slant), Lipsia - TUM 26 | | 140,00 |
| 95040 | f | Pure culture yeast (500 ml), Lipsia - TUM 26 | | 165,00 |
| 95040 | w | Pure culture yeast (50 ml), Lipsia - TUM 26 | | 140,00 |
| 95042 | a | Pure culture yeast (agar slant) FM 1 | | 140,00 |
| 95042 | f | Pure culture yeast (liquid, 500 ml) FM1 | | 165,00 |
| 95042 | w | Pure culture yeast (50 ml), FM1 | | 140,00 |

* unless performed in conjunction with a test mash, an additional charge of 30,00 EUR will be added | ** Sample preparation necessary | *** Outsourcing to a partner laboratory
 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|---|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95043 | a | Pure culture yeast (agar slant) Franconia - TUM 35 | | 140,00 |
| 95043 | f | Pure culture yeast (liquid, 500 ml) Franconia - TUM 35 | | 165,00 |
| 95043 | w | Pure culture yeast (50 ml), Franconia - TUM 35 | | 140,00 |
| 95048 | a | Pure culture yeast (agar slant) Cella - TUM 594 | | 140,00 |
| 95048 | f | Pure culture yeast (500 ml) Cella - TUM 594 | | 165,00 |
| 95048 | w | Pure culture yeast (50 ml) Cella - TUM 594 | | 140,00 |
| 95050 | a | Pure culture yeast (agar slant) Quercus - TUM 628 | | 140,00 |
| 95050 | f | Pure culture yeast (500 ml) Quercus - TUM 628 | | 165,00 |
| 95050 | w | Pure culture yeast (50 ml) Quercus - TUM 628 | | 140,00 |
| 95051 | a | Pure culture yeast (agar slant) TUM 635 | | 140,00 |
| 95051 | f | Pure culture yeast (500 ml) TUM 635 | | 165,00 |
| 95051 | w | Pure culture yeast (50 ml) TUM 635 | | 140,00 |
| 95052 | a | Pure culture yeast (agar slant) TUM 636 | | 140,00 |
| 95052 | f | Pure culture yeast (500 ml) TUM 636 | | 165,00 |
| 95052 | w | Pure culture yeast (50 ml) TUM 636 | | 140,00 |
| 95053 | a | Pure culture yeast (agar slant), LatinumAmerica - TUM 541 | | 140,00 |
| 95053 | f | Pure culture yeast (500 ml), LatinumAmerica - TUM 541 | | 165,00 |
| 95053 | w | Pure culture yeast (50 ml), LatinumAmerica - TUM 541 | | 140,00 |
| 95061 | a | Pure culture yeast (agar slant), Sicera - TUM 481 | | 140,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95061 | f | Pure culture yeast (500 ml), Sicera - TUM 481 | | 165,00 |
| 95061 | w | Pure culture yeast (50 ml), Sicera - TUM 481 | | 140,00 |
| 95062 | a | Pure culture yeast (agar slant), Ceret - TUM 547 | | 140,00 |
| 95062 | f | Pure culture yeast (500 ml), Ceret - TUM 547 | | 165,00 |
| 95062 | w | Pure culture yeast (50 ml), Ceret - TUM 547 | | 140,00 |
| 95063 | a | Pure culture yeast (agar slant), DestilloHordeum - TUM 627 | | 140,00 |
| 95063 | f | Pure culture yeast (500 ml), DestilloHordeum - TUM 627 | | 165,00 |
| 95063 | w | Pure culture yeast (50 ml), DestilloHordeum - TUM 627 | | 140,00 |
| 95064 | a | Pure culture yeast (agar slant), Primo - TUM 610 | | 140,00 |
| 95064 | f | Pure culture yeast (500 ml), Primo - TUM 610 | | 165,00 |
| 95064 | w | Pure culture yeast (50 ml), Primo - TUM 610 | | 140,00 |
| 95065 | a | Pure culture yeast (agar slant), TUM 238 | | 140,00 |
| 95065 | f | Pure culture yeast (500 ml), TUM 238 | | 165,00 |
| 95065 | w | Pure culture yeast (50 ml), TUM 238 | | 140,00 |
| 95066 | a | Pure culture yeast (agar slant), TUM 239 | | 140,00 |
| 95066 | f | Pure culture yeast (500 ml), TUM 239 | | 165,00 |
| 95066 | w | Pure culture yeast (50 ml), TUM 239 | | 140,00 |
| 95067 | a | Pure culture yeast (agar slant), GlaciesPirum - TUM 247 | | 140,00 |
| 95067 | f | Pure culture yeast (500 ml), GlaciesPirum - TUM 247 | | 165,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|--------------------|-------------|-----------|
| | Yeast Center Weihenstephan of the TUM | | | |
| 95067 | w Pure culture yeast (50 ml), GlaciesPirum - TUM 247 | | | 140,00 |
| 95071 | a Pure culture yeast (agar slant), TUM 652 | | | 140,00 |
| 95071 | f Pure culture yeast (500 ml), TUM 652 | | | 165,00 |
| 95071 | w Pure culture yeast (50 ml), TUM 652 | | | 140,00 |
| 95072 | a Pure culture yeast (agar slant), TUM 490 | | | 140,00 |
| 95072 | f Pure culture yeast (500 ml), TUM 490 | | | 165,00 |
| 95072 | w Pure culture yeast (50 ml), TUM 490 | | | 140,00 |
| | | | | |
| 95202 | a Pure culture yeast (agar slant) LeoBavaricus - TUM 68® | | | 140,00 |
| 95202 | f Pure culture yeast (500 ml) LeoBavaricus - TUM 68® | | | 165,00 |
| 95202 | w Pure culture yeast (50 ml) LeoBavaricus - TUM 68® | | | 140,00 |
| 95203 | a Pure culture yeast (agar slant) LunaBavaria - TUM 127® | | | 140,00 |
| 95203 | f Pure culture yeast (500 ml), LunaBavaria - TUM 127® | | | 165,00 |
| 95203 | w Pure culture yeast (50 ml) LunaBavaria - TUM 127® | | | 140,00 |
| 95204 | a Pure culture yeast (agar slant) VirgoBavaria - TUM 149® | | | 140,00 |
| 95204 | f Pure culture yeast (500 ml) VirgoBavaria - TUM 149® | | | 165,00 |
| 95204 | w Pure culture yeast (liquid 50 ml) VirgoBavaria - TUM 149® | | | 140,00 |
| 95205 | a Pure culture yeast (agar slant) SolBavaricus - TUM 175® | | | 140,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|---|--------------------|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | | |
| 95205 | f | Pure culture yeast (500 ml) SolBavaricus - TUM 175® | | | 165,00 |
| 95205 | w | Pure culture yeast (50 ml) SolBavaricus - TUM 175® | | | 140,00 |
| 95206 | a | Pure culture yeast (agar slant), Alba - TUM 205 | | | 140,00 |
| 95206 | f | Pure culture yeast (500 ml), Alba - TUM 205 | | | 165,00 |
| 95206 | w | Pure culture yeast (50 ml), Alba - TUM 205 | | | 140,00 |
| 95207 | a | Pure culture yeast (agar slant), FaexBavaria - TUM 214 | | | 140,00 |
| 95207 | f | Pure culture yeast (500 ml), FaexBavaria - TUM 214 | | | 165,00 |
| 95207 | w | Pure culture yeast (50 ml), FaexBavaria - TUM 214 | | | 140,00 |
| 95210 | a | Pure culture yeast (agar slant), TUM 220 | | | 140,00 |
| 95210 | f | Pure culture yeast (500 ml), TUM 220 | | | 165,00 |
| 95210 | w | Pure culture yeast (50 ml), TUM 220 | | | 140,00 |
| 95211 | a | Pure culture yeast (agar slant), ColoniaVetus - TUM 165 | | | 140,00 |
| 95211 | f | Pure culture yeast (500 ml), ColoniaVetus - TUM 165 | | | 165,00 |
| 95211 | w | Pure culture yeast (50 ml), ColoniaVetus - TUM 165 | | | 140,00 |
| 95212 | a | Pure culture yeast (agar slant) Colonia - TUM 177® | | | 140,00 |
| 95212 | f | Pure culture yeast (500 ml) Colonia - TUM 177® | | | 165,00 |
| 95212 | w | Pure culture yeast (50 ml) Colonia - TUM 177® | | | 140,00 |
| 95213 | a | Pure culture yeast (agar slant), TUM 148 | | | 140,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|---|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95213 | f | Pure culture yeast (500 ml), TUM 148 | | 165,00 |
| 95213 | w | Pure culture yeast (50 ml), TUM 148 | | 140,00 |
| 95214 | a | Pure culture yeast (agar slant), TUM 174 | | 140,00 |
| 95214 | f | Pure culture yeast (500 ml), TUM 174 | | 165,00 |
| 95214 | w | Pure culture yeast (50 ml), TUM 174 | | 140,00 |
| 95215 | a | Pure culture yeast (agar slant) Vetus - TUM 184® | | 140,00 |
| 95215 | f | Pure culture yeast (500 ml) Vetus - TUM 184® | | 165,00 |
| 95215 | w | Pure culture yeast (50 ml) Vetus - TUM 184® | | 140,00 |
| 95216 | a | Pure culture yeast (agar slant), TUM 192 | | 140,00 |
| 95216 | f | Pure culture yeast (500 ml), TUM 192 | | 165,00 |
| 95216 | w | Pure culture yeast (50 ml), TUM 192 | | 140,00 |
| 95218 | a | Pure culture yeast (agar slant), TUM 338 | | 140,00 |
| 95218 | f | Pure culture yeast (500 ml), TUM 338 | | 165,00 |
| 95218 | w | Pure culture yeast (50 ml), TUM 338 | | 140,00 |
| 95219 | a | Pure culture yeast (agar slant), Rhenus - TUM 308 | | 140,00 |
| 95219 | f | Pure culture yeast (500 ml), Rhenus - TUM 308 | | 165,00 |
| 95219 | w | Pure culture yeast (50 ml), Rhenus - TUM 308 | | 140,00 |
| 95220 | a | Pure culture yeast (agar slant) Pensum - TUM 210® | | 140,00 |
| 95220 | f | Pure culture yeast (500 ml) Pensum - TUM 210® | | 165,00 |
| 95220 | w | Pure culture yeast (50 ml) Pensum - TUM 210® | | 140,00 |
| 95221 | a | Pure culture yeast (agar slant) Mel - TUM 211® | | 140,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95221 | f | Pure culture yeast (500 ml) Mel - TUM 211® | | 165,00 |
| 95221 | w | Pure culture yeast (50 ml) Mel - TUM 211® | | 140,00 |
| 95225 | a | Pure culture yeast (agar slant) Adjunctio - TUM 378® | | 140,00 |
| 95225 | f | Pure culture yeast (500 ml) Adjunctio - TUM 378® | | 165,00 |
| 95225 | w | Pure culture yeast (50 ml) Adjunctio - TUM 378® | | 140,00 |
| 95227 | a | Pure culture yeast (agar slant) Cupa - TUM 380® | | 140,00 |
| 95227 | f | Pure culture yeast (500 ml) Cupa - TUM 380® | | 165,00 |
| 95227 | w | Pure culture yeast (50 ml) Cupa - TUM 380® | | 140,00 |
| 95228 | a | Pure culture yeast (agar slant), TUM V 1 | | 140,00 |
| 95228 | f | Pure culture yeast (500 ml), TUM V 1 | | 165,00 |
| 95228 | w | Pure culture yeast (50 ml), TUM V 1 | | 140,00 |
| 95229 | a | Pure culture yeast (agar slant), TUM V 2 | | 140,00 |
| 95229 | f | Pure culture yeast (500 ml), TUM V 2 | | 165,00 |
| 95229 | w | Pure culture yeast (50 ml), TUM V 2 | | 140,00 |
| 95230 | a | Pure culture yeast (agar slant), TUM V 8 | | 140,00 |
| 95230 | f | Pure culture yeast (500 ml), TUM V 8 | | 165,00 |
| 95230 | w | Pure culture yeast (50 ml), TUM V 8 | | 140,00 |
| 95231 | a | Pure culture yeast (agar slant), TUM V 9 | | 140,00 |
| 95231 | f | Pure culture yeast (500 ml), TUM V 9 | | 165,00 |
| 95231 | w | Pure culture yeast (50 ml), TUM V 9 | | 140,00 |
| 95232 | a | Pure culture yeast (agar slant), TUM V 12 | | 140,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95232 | f | Pure culture yeast (500 ml), TUM V 12 | | 165,00 |
| 95232 | w | Pure culture yeast (50 ml), TUM V 12 | | 140,00 |
| 95233 | a | Pure culture yeast (agar slant), TUM V 15 | | 140,00 |
| 95233 | f | Pure culture yeast (500 ml), TUM V 15 | | 165,00 |
| 95233 | w | Pure culture yeast (50 ml), TUM V 15 | | 140,00 |
| 95234 | a | Pure culture yeast (agar slant), TUM D 2 | | 140,00 |
| 95234 | f | Pure culture yeast (500 ml), WB 2 | | 165,00 |
| 95234 | w | Pure culture yeast (50 ml), TUM D 2 | | 140,00 |
| 95235 | a | Pure culture yeast (agar slant), TUM D 4 | | 140,00 |
| 95235 | f | Pure culture yeast (500 ml), TUM D 4 | | 165,00 |
| 95235 | w | Pure culture yeast (50 ml), TUM D 4 | | 140,00 |
| 95236 | a | Pure culture yeast (agar slant), TUM S 1 | | 140,00 |
| 95236 | f | Pure culture yeast (500 ml), TUM S 1 | | 165,00 |
| 95236 | w | Pure culture yeast (50 ml), TUM S 1 | | 140,00 |
| 95237 | a | Pure culture yeast (agar slant), TUM S 2 | | 140,00 |
| 95237 | f | Pure culture yeast (500 ml), TUM S 2 | | 165,00 |
| 95237 | w | Pure culture yeast (50 ml), TUM S 2 | | 140,00 |
| 95238 | a | Pure culture yeast (agar slant), TUM S 3 | | 140,00 |
| 95238 | f | Pure culture yeast (500 ml), TUM S 3 | | 165,00 |
| 95238 | w | Pure culture yeast (50 ml), TUM S 3 | | 140,00 |
| 95240 | a | Pure culture yeast (agar slant), TUM 505 | | 140,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|---|--------------------|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | | |
| 95240 | f | Pure culture yeast (500 ml), TUM 505 | | | 165,00 |
| 95240 | w | Pure culture yeast (50 ml), TUM 505 | | | 140,00 |
| 95241 | a | Pure culture yeast (agar slant), Baca - TUM 503 | | | 140,00 |
| 95241 | f | Pure culture yeast (500 ml), Baca - TUM 503 | | | 165,00 |
| 95241 | w | Pure culture yeast (50 ml), Baca - TUM 503 | | | 140,00 |
| 95242 | a | Pure culture yeast (agar slant) Tropicus - TUM 506® | | | 140,00 |
| 95242 | f | Pure culture yeast (500 ml) Tropicus - TUM 506® | | | 165,00 |
| 95242 | w | Pure culture yeast (50 ml) Tropicus - TUM 506® | | | 140,00 |
| 95244 | a | Pure culture yeast (agar slant) Hibernia - TUM 508® | | | 140,00 |
| 95244 | f | Pure culture yeast (500 ml) Hibernia - TUM 508® | | | 165,00 |
| 95244 | w | Pure culture yeast (50 ml) Hibernia - TUM 508® | | | 140,00 |
| 95245 | a | Pure culture yeast (agar slant), TUM 510 | | | 140,00 |
| 95245 | f | Pure culture yeast (500 ml), TUM 510 | | | 165,00 |
| 95245 | w | Pure culture yeast (50 ml), TUM 510 | | | 140,00 |
| 95246 | a | Pure culture yeast (agar slant) Harmonia - TUM 511® | | | 140,00 |
| 95246 | f | Pure culture yeast (500 ml) Harmonia - TUM 511® | | | 165,00 |
| 95246 | w | Pure culture yeast (50 ml) Harmonia - TUM 511® | | | 140,00 |
| 95247 | a | Pure culture yeast (agar slant), TUM 513 | | | 140,00 |
| 95247 | f | Pure culture yeast (500 ml), TUM 513 | | | 165,00 |
| 95247 | w | Pure culture yeast (50 ml), TUM 513 | | | 140,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95249 | a | Pure culture yeast (agar slant), TUM V 6 | | 140,00 |
| 95249 | f | Pure culture yeast (500 ml), TUM V 6 | | 165,00 |
| 95249 | w | Pure culture yeast (50 ml), TUM V 6 | | 140,00 |
| 95250 | a | Pure culture yeast (agar slant), TUM 516 | | 140,00 |
| 95250 | f | Pure culture yeast (500 ml), TUM 516 | | 165,00 |
| 95250 | w | Pure culture yeast (50 ml), TUM 516 | | 140,00 |
| 95252 | a | Pure culture yeast (agar slant), TUM 518 | | 140,00 |
| 95252 | f | Pure culture yeast (500 ml), TUM 518 | | 165,00 |
| 95252 | w | Pure culture yeast (50 ml), TUM 518 | | 140,00 |
| 95254 | a | Pure culture yeast (agar slant), TUM 520 | | 140,00 |
| 95254 | f | Pure culture yeast (500 ml), TUM 520 | | 165,00 |
| 95254 | w | Pure culture yeast (50 ml), TUM 520 | | 140,00 |
| 95256 | a | Pure culture yeast (agar slant) Monacus - TUM 381® | | 140,00 |
| 95256 | f | Pure culture yeast (500 ml) Monacus - TUM 381® | | 165,00 |
| 95256 | w | Pure culture yeast (50 ml) Monacus - TUM 381® | | 140,00 |
| 95266 | a | Pure culture yeast (on agar slant) - TUM 242 | | 140,00 |
| 95266 | f | Pure culture yeast (500 ml) TUM 242 | | 165,00 |
| 95266 | w | Pure culture yeast (50 ml) TUM 242 | | 140,00 |
| 95267 | a | Pure culture yeast (on agar slant) TUM 242 | | 140,00 |
| 95267 | f | Pure culture yeast (500 ml) TUM 245 | | 165,00 |
| 95267 | w | Pure culture yeast (50 ml) TUM 245 | | 140,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|--|-------------|-----------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95302 | fl | Lactic acid bacteria (500 ml), TUM L1 | | 165,00 |
| 95302 | wl | Lactic acid bacteria (50 ml), TUM L1 | | 140,00 |
| 95303 | fl | Lactic acid bacteria (500 ml), TUM L2 | | 165,00 |
| 95303 | wl | Lactic acid bacteria (50 ml), TUM L2 | | 140,00 |
| 95304 | fl | Lactic acid bacteria (500 ml), TUM L 3 | | 165,00 |
| 95304 | wl | Lactic acid bacteria (50 ml), TUM L 3 | | 140,00 |
| 95305 | fl | Lactic acid bacteria (500 ml), TUM L 4 | | 165,00 |
| 95305 | wl | Lactic acid bacteria (500 ml), TUM L 4 | | 165,00 |
| 95800 | a | Pure culture yeast (agar slant) TUM SL 17 | | 140,00 |
| 95800 | f | Pure culture yeast (500 ml) TUM SL 17 | | 165,00 |
| 95800 | w | Pure culture yeast (500 ml) TUM SL 17 | | 140,00 |
| 95802 | a | Pure culture yeast (agar slant) TUM 523 | | 140,00 |
| 95802 | f | Pure culture yeast (500 ml) TUM 523 | | 165,00 |
| 95802 | w | Pure culture yeast (50 ml) TUM 523 | | 140,00 |
| 95803 | a | Pure culture yeast (agar slant) TUM 524 | | 140,00 |
| 95803 | f | Pure culture yeast (500 ml) TUM 524 | | 165,00 |
| 95803 | w | Pure culture yeast (50 ml) TUM 524 | | 140,00 |
| 95804 | a | Pure culture yeast (agar slant) TUM 525 | | 140,00 |
| 95804 | f | Pure culture yeast (500 ml) TUM 525 | | 165,00 |
| 95804 | w | Pure cultur yeast (50 ml) TUM 525 | | 140,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|---|-------------|----------------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95805 | a | Pure culture yeast (agar slant) TUM 535 | | 140,00 |
| 95805 | f | Pure culture yeast (500 ml) TUM 535 | | 165,00 |
| 95805 | w | Pure culture yeast (50 ml) TUM 535 | | 140,00 |
| 95806 | a | Pure culture yeast (agar slant) TUM 536 | | 140,00 |
| 95806 | f | Pure culture yeast (500 ml) TUM 536 | | 165,00 |
| 95806 | w | Pure culture yeast (50 ml) TUM 536 | | 140,00 |
| 95807 | a | Pure culture yeast (agar slant) TUM Bretta 1 | | 140,00 |
| 95807 | f | Pure culture yeast (500 ml) TUM Bretta 1 | | 165,00 |
| 95807 | w | Pure culture yeast (50 ml) TUM Bretta 1 | | 140,00 |
| 95808 | a | Pure culture yeast (agar slant) TUM Bretta 3 | | 140,00 |
| 95808 | f | Pure culture yeast (500 ml) TUM Bretta 3 | | 165,00 |
| 95808 | w | Pure culture yeast (50 ml) TUM Bretta 3 | | 140,00 |
| 95810 | a | Pure culture yeast (Agar slant) TUM T 90 | | 140,00 |
| 95810 | f | Pure culture yeast (500 ml) TUM T 90 | | 165,00 |
| 95810 | w | Pure culture yeast (50 ml) TUM T 90 | | 140,00 |
| 95812 | a | Pure culture yeast (Agar slant) TUM T1 | | 140,00 |
| 95812 | f | Pure culture yeast (500 ml) TUM T1 | | 165,00 |
| 95812 | w | Pure culture yeast (50 ml) TUM T1 | | 140,00 |
| 95850 | | Special yeasts on request | | effort related |
| 95851 | a | Special bacterias on request (stitch culture/on agar slant) | | 154,00 |
| 95851 | f | Special bacterias on request (500 ml) | | 182,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

3 Yeast Center Weihenstephan

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|---|-------------|----------------|
| | | Yeast Center Weihenstephan of the TUM | | |
| 95851 | w | Special bacterias on request (50 ml) | | 154,00 |
| 95855 | | Strain maintenance and storage (per year) | | 198,00 |
| 95856 | | Identification of newly deposited cultures at the species level (per strain) | | 110,00 |
| 95857 | | Generation of a strain-specific banding pattern using PCR (per strain) (basis for strain, differentiation) | | 165,00 |
| 95858 | | Preparation of a pure culture / other culture (incl. purity control and preparation of permanent cultures) | | 319,00 |
| | | expenses flat | | |
| 95925 | | Application of phytosanitary certificate | | 28,00 |
| 95930 | | Application of certificate of origin | | 28,00 |
| 95940 | | Contract review (once) | | effort related |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|-------------------------------------|-------------|----------------|
| | | General Analysis | | |
| 80005 | Sample preparation | DIN EN ISO 6498:2009 (3) | | 16,00 |
| 80100 | Sample preparation extra charge | DIN EN ISO 6498:2009 (3) | | 16,00 |
| 80200 | Additional labour costs | | | 16,00 |
| 80205 | Production of measuring solution | | | 31,00 |
| 80301 | Phenacron_2016 | depending on parameter (2) | | 69,00 |
| 80307 ** | glycosidic nitriles | EBC 4.21 (3) | | 87,00 |
| 80400 | Pre-drying substance | VO (EG) 152/2009, Anhang III, A (3) | | 16,00 |
| 80407 | Dry substance | VO (EG) 152/2009, Anhang III, A (1) | | 16,00 |
| 80408 | Moisture | VO (EG) 152/2009, Anhang III, A (1) | | 16,00 |
| 80420 | Moisture (vaccum) | VO (EG) 152/2009, Anhang III, A (1) | | 22,00 |
| 80430 | Protein Weender method (incl. sample preparation) | depending on parameter (2) | 200g | 131,00 |
| 80440 | raw fibre/ash/lipid | depending on parameter (1) | | 82,00 |
| 80600 | Protein content in soja / dry mass | depending on parameter (2) | | 53,00 |
| 80605 | Crude protein (N x 6,25) | VDLUFA, MB III, 4.1.2 2004 (1) | | 22,00 |
| 80610 | Crude protein (N x 6,38) | VDLUFA, MB VI, C 30.2 (3) | | 22,00 |
| 80612 | Crude protein and moisture in TM | depending on parameter (1) | | 38,00 |
| 80620 | Protein solubility in H2O | VDLUFA, MB III, 20.2 (3) | | 66,00 |
| 80630 | Protein solubility in KOH | in-house method (3) | | 70,00 |
| 80650 | Kjeldahl nitrogen | VO (EG) 152/2009, Anhang III, C (1) | | 26,00 |
| 80670 | Nitrogen-free extract (NfE) | VDLUFA, MB III, 7 (3) | | effort related |
| 80802 | Alanine | VO (EG) 152/2009, Anhang III, F (1) | | effort related |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--------|------------------------------|-------------------------------------|----------------|
| | | General Analysis | | |
| 80805 | | Glycine | VO (EG) 152/2009, Anhang III, F (1) | effort related |
| 80806 | *** | Betaine | see original certificate (3) | effort related |
| 80810 | | Threonine | VO (EG) 152/2009, Anhang III, F (1) | 87,00 |
| 80820 | | Methionine | VO (EG) 152/2009, Anhang III, F (1) | 105,00 |
| 80825 | | Cystine, added | VO (EG) 152/2009, Anhang III, F (1) | 70,00 |
| 80826 | | Cysteine and Proline, free | VO (EG) 152/2009, Anhang III, F (1) | 105,00 |
| 80835 | | Methionine, added | VO (EG) 152/2009, Anhang III, F (1) | 70,00 |
| 80840 | | Lysine, added | VO (EG) 152/2009, Anhang III, F (1) | 70,00 |
| 80845 | | Lysine | VO (EG) 152/2009, Anhang III, F (1) | 87,00 |
| 80850 | | Cystine | VO (EG) 152/2009, Anhang III, F (1) | 105,00 |
| 80855 | | Glutamic acid | VO (EG) 152/2009, Anhang III, F (1) | effort related |
| 80858 | | | in-house method (3) | % 220,00 |
| 80860 | | Leucine | VO (EG) 152/2009, Anhang III, F (1) | effort related |
| 80885 | | Taurin | VO (EG) 152/2009, Anhang III, F (1) | 87,00 |
| 80900 | | Tryptophan | VO (EG) 152/2009, Anhang III, G (1) | 87,00 |
| 80905 | | Threonin, added | VO (EG) 152/2009, Anhang III, F (1) | 70,00 |
| 80910 | | Tryptophan, added | VO (EG) 152/2009, Anhang III, G (1) | 70,00 |
| 80930 | | MHA (total acidity) | VDLUFA, MB III, 4.11.4 1993 (1) | 104,00 |
| 80940 | | Monomeric acid (MHA) | VDLUFA, MB III, 4.11.3 (3) | 104,00 |
| 80990 | | Amino acids | VO (EG) 152/2009, Anhang III, F (1) | 215,00 |
| 80990 | Try | Amino acids incl. Tryptophan | VO (EG) 152/2009, Anhang III, F (1) | 284,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---|-------------------------------------|-------------|-----------|
| | General Analysis | | | |
| 81010 | Amino acids Lysine, Methionine | VO (EG) 152/2009, Anhang III, F (1) | | 132,00 |
| 81015 | Amino acids Lysine, Methionine, Cystine | VO (EG) 152/2009, Anhang III, F (1) | | 149,00 |
| 81020 | Amino acids Lysine, Methionine, Cystine, Threonine | VO (EG) 152/2009, Anhang III, F (1) | | 160,00 |
| 81025 | Amino acids Aminosäuren Lysine, Methionine, Cystine, Threonine, Tryptophane | depending on parameter (1) | | 171,00 |
| 81205 | Urea | VO (EG) 152/2009, Anhang III, D (1) | | 55,00 |
| 81206 | Urea enzymatic | Harnstoff enzymatisch (3) | % | 88,00 |
| 81207 | Urea | VO (EG) 152/2009, Anhang III, D (1) | | 55,00 |
| 81401 | Fat extraction | | | 22,00 |
| 81402 | Fat | VO (EG) 152/2009, Anhang III, H (1) | | 33,00 |
| 81406 | Crude fat | VO (EG) 152/2009, Anhang III, H (1) | | 33,00 |
| 81407 | Propylene glycol | | | 110,00 |
| 81420 | Fat, saturated fatty acids | DGF,C-VI 11e (3) | | 175,00 |
| 81425 | Free fatty acids (ffa) | VDLUFA, MB III, 5.2.1 (3) | | 33,00 |
| 81500 | Fatty acids C14-C24 | DGF,C-VI 11e (3) | 1bottle(s) | 187,00 |
| 81505 | Fatty acids C8-C18 | DGF,C-VI 11e (3) | 1bottle(s) | 198,00 |
| 81730 | Anisidine value | VDLUFA, MB III, 5.4.1 (3) | | 50,00 |
| 81731 | Acid value | DIN EN 14104:2003 (3) | | 33,00 |
| 81735 | Peroxide value | VDLUFA, MB III, 5.4.4 (3) | | 50,00 |
| 81740 | Petroleum ether unsolvable contamination | VDLUFA, MB III, 5.5.1 (3) | | 33,00 |
| 82820 | Crude fibre | VO (EG) 152/2009, Anhang III, I (1) | | 33,00 |
| 82823 | Crude fibre incl. blank value correction | VO (EG) 152/2009, Anhang III, I (1) | | 33,00 |

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4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|--|-------------------------------------|-----------|
| | | General Analysis | | |
| 82830 | | Lignin | VDLUFA, MB III, 6.5.3 2012 (1) | 47,00 |
| 83002 | | ADF | VDLUFA, MB III, 6.5.2 2012 (1) | 47,00 |
| 83090 | | NDF | VDLUFA, MB III, 6.5.1 2012 (1) | 47,00 |
| 83095 | Package | Crude fibre fractionation (ADF, NDF, Lignin) | depending on parameter (1) | 116,00 |
| 83205 | | Sugar | VO (EG) 152/2009, Anhang III, J (1) | 35,00 |
| 83220 | | Starch | VO (EG) 152/2009, Anhang III, L (1) | 35,00 |
| 83261 | | Starch break down degree | VDLUFA, III, 7.2.6 (3) | 73,00 |
| 83265 | | Lactose | VO (EG) 152/2009, Anhang III, K (3) | 35,00 |
| 83270 | | Residual sugar (saccharose) | VO (EG) 152/2009, Anhang III, K + J | 35,00 |
| 83525 | | Phosphate | VDLUFA, MB VII, 2.2.2 (3) | 72,00 |
| 83600 | | Crude ash | VO (EG) 152/2009, Anhang III, M (1) | 16,00 |
| 83610 | | HCl-insoluble ash | VO (EG) 152/2009, Anhang III, N (1) | 29,00 |
| 83740 | | Acid digestion | VDLUFA, MB VII, 2.1.2 (3) | 31,00 |
| 83750 | | Microwave pressure digestion | VDLUFA, MB VII, 2.1.3 2011 (1) | 31,00 |
| 83994 | Hg | Mercury | DIN EN 17053:2018-03 (1) | 30,00 |
| 83997 | As | Arsenic | DIN EN 17053:2018-03 (1) | 30,00 |
| 84000 | Ca | Calcium | DIN EN 15510:2007 (1) | 17,00 |
| 84000 | K | Potassium | DIN EN 15510:2007 (1) | 17,00 |
| 84000 | Mg | Magnesium | DIN EN 15510:2007 (1) | 17,00 |
| 84000 | Na | Sodium | DIN EN 15510:2007 (1) | 17,00 |
| 84000 | P | Phosphorus | DIN EN 15510:2007 (1) | 17,00 |

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4 Food and Feed Safety

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|---|----------------------------|-------------|-----------|
| | | General Analysis | | | |
| 84000 | O | Sulphure | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84100 | | Minerals Ca, P, Mg, Na, K | DIN EN 15510:2007 (1) | | 72,00 |
| 84200 | | Minerals (Ca, Mg, P, Na, K, Cu, Fe, Zn, Mn) | DIN EN 15510:2007 (1) | | 110,00 |
| 84400 | B | Boron | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84400 | Co | Cobalt | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84400 | Cr | Chromium | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84400 | Cu | Copper | DIN EN 15510:2007 (1) | | 17,00 |
| 84400 | Fe | Iron | DIN EN 15510:2007 (1) | | 17,00 |
| 84400 | Mn | Manganese | DIN EN 15510:2007 (1) | | 17,00 |
| 84400 | Mo | Molybdenum | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84400 | Ni | Nickel | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84400 | Se | Selenium | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84400 | Sn | Tin | DIN EN 15510:2007 (1) | | 30,00 |
| 84400 | Zn | Zinc | DIN EN 15510:2007 (1) | | 17,00 |
| 84401 | Package | IPC-Package (Ca,P,Na,Mg,K,Fe,Cu,Mn,Zn) incl. sample destigation | depending on parameter (1) | | 138,00 |
| 84402 | | Heavy metals (As,Pb,Cd,Hg) incl. digestion | depending on parameter (2) | | 132,00 |
| 84410 | Na | Natrium calculated as NaCl | DIN EN 15510:2007 (1) | | 17,00 |
| 84800 | Cd | Cadmium | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84800 | Pb | Lead | DIN EN 17053:2018-03 (1) | | 30,00 |
| 84800 | Sb | Antimony | | | 30,00 |
| 84900 | | Lead and Cadmium | DIN EN 17053:2018-03 (1) | | 55,00 |

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4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|------------------------------|----------------------------------|-----------|
| | | General Analysis | | |
| 84905 | | Iron (dust) | in-house method (3) | 88,00 |
| 85600 | | Chloride | VDLUFA, MB VII, 2.2.2.2 (IC) (3) | 76,00 |
| 85605 | | Sulfate | Hausmethode IC # (3) | 76,00 |
| 85610 | | Chloride, water soluble | Hausmethode IC # (3) | 76,00 |
| 85615 | | Nitrite | VDLUFA, MB III, 4.10.1 (3) | 76,00 |
| 85620 | | Nitrate | VDLUFA, MB VII, 2.2.2.2 2011 (1) | 76,00 |
| 85626 | Package | Anions (Cl, NO3, NO2, SO4) | depending on parameter (3) | 193,00 |
| 85710 | | pH value | VDLUFA, MB III, 18.1 1976 (1) | 17,00 |
| 85715 | | Acid binding capacity | VDLUFA, Prohaszka u. Baron (3) | 50,00 |
| 85720 | | Sieving test | in-house method (3) | 38,00 |
| 85755 | | Sieving test 0,5 till 1mm | in-house method (3) | 38,00 |
| 85756 | | Sieving test less then 0,5mm | in-house method (3) | 38,00 |
| 85765 | | Sieving test above 1mm | in-house method (3) | 38,00 |
| 85770 | | Particel size (sieving) | in-house method (3) | 38,00 |
| 85800 | *** | Gas formation | see original certificate (3) | 105,00 |
| 86005 | | Aflatoxin G2 | house method LC-MS (1) | 132,00 |
| 86015 | | Aflatoxin B1 | house method LC-MS (3) | 132,00 |
| 86030 | | Aflatoxin B2 | house method LC-MS (1) | 132,00 |
| 86035 | | Aflatoxin G1 | house method LC-MS (1) | 132,00 |
| 86055 | | Deoxynivalenol (DON) | house method LC-MS (3) | 116,00 |
| 86060 | | Zearalenon (ZEA) | house method LC-MS (3) | 116,00 |

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4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------------------------------|------------------------------|-------------|----------------|
| | General Analysis | | | |
| 86080 | Ochratoxin A (OTA) | house method LC-MS (1) | | 116,00 |
| 86085 | Fumonisine (B1, B2) | house method LC-MS (1) | | effort related |
| 86095 | Nivalenol (NIV) | house method LC-MS (1) | | 116,00 |
| 86135 | mykotoxine | DIN EN 17194 2017-12 (1) | | 215,00 |
| 86136 | mykotoxine | DIN EN 17194 2017-12 (1) | | 259,00 |
| 86150 | Cyanide | in-house method (3) | | 142,00 |
| | Hops and hops products | | | |
| 86159 | Hop, pesticides | LS-HPLC 005 2018-07 (1) | | 242,00 |
| 86159 | *** Anthrachinone | see original certificate (3) | | 90,00 |
| | General Analysis | | | |
| 86160 | Pesticides on request | in-house method (3) | | effort related |
| 86161 | Azamethiphos (single substance) | LS-HPLC 006 2018-08 (1) | | 99,00 |
| 86162 | Cyphenothrin (single substance) | LS-HPLC 006 2018-08 (1) | | 107,00 |
| 86163 | Cyphenothrin (single substance) | LS-HPLC 006 2018-08 (1) | | 107,00 |
| 86164 | Imidacloprid (single substance) | LS-HPLC 006 2018-08 (1) | | 105,00 |
| 86165 | Prallethrin (single substance) | LS-HPLC 006 2018-08 (1) | | 107,00 |
| 86166 | Spinosad | LS-HPLC 006 2018-08 (1) | % | 107,00 |
| 86167 | Dimethoat | LS-HPLC 006 2018-08 (1) | | 99,00 |
| 86169 | Mandipropamid | LS-HPLC 006 2018-08 (1) | | 99,00 |
| 86170 | 2,4-D | LS-HPLC 006 2018-08 (1) | | 99,00 |
| 86171 | MCPA | LS-HPLC 006 2018-08 (1) | | 99,00 |

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4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|------------------|-------------------------------|-------------|-----------|
| | | General Analysis | | |
| 86172 | Mecoprop-P | LS-HPLC 006 2018-08 (1) | | 99,00 |
| 86173 | Dicamba | LS-HPLC 006 2018-08 (1) | | 99,00 |
| 86174 | Pelargic acid | in-house method (3) | | 105,00 |
| 86175 | Abamectin | LS-HPLC 006 2018-08 (1) | | 105,00 |
| 86176 | Pyrethrine | LS-HPLC 006 2018-08 (1) | | 105,00 |
| 86177 | alpha-Chloralose | LS-HPLC 006 2018-08 (1) | | 99,00 |
| 86178 | Difenoconazole | LS-HPLC 006 2018-08 (1) | | 105,00 |
| | | Beer | | |
| 86179 | Glyphosat | DIN ISO 16308:2017-09 (1) | | 99,00 |
| | | General Analysis | | |
| 86187 | Permethrine | VDLUFA, MB VII, 3.3.7.1 (3) | | 105,00 |
| 86189 | Azoxystrobine | LS-HPLC 005 2018-07 (1) | | 105,00 |
| 86190 | | GC-FID (3) | | 99,00 |
| | | Hops and hops products | | |
| 86191 | Prometryn | LS-HPLC 005 2018-07 (1) | | 132,00 |
| | | General Analysis | | |
| 86192 | Brodifacoume | LS-HPLC 006 2018-08 (1) | | 105,00 |
| 86194 | Pelargic acid | in-house method (3) | | 105,00 |
| 86195 | emulsifiability | in-house method (3) | | 32,00 |
| 86196 | Dodine | in-house method (3) | | 121,00 |
| 87200 | Vitamin A | LS-HPLC 003 2018-07 (1) | | 132,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------------------------------|---------------------------------|-------------|-----------|
| | | General Analysis | | |
| 87205 | Vitamin B1 | house method LC-MS (3) | 50ml | 99,00 |
| 87205 | *** Vitamin B1 | see original certificate (3) | | 78,00 |
| 87210 | Vitamin B2 | house method LC-MS (3) | 50ml | 99,00 |
| 87215 | *** Vitamin B3 (Niacin) | see original certificate (3) | 100g | 84,00 |
| 87220 | *** Vitamin B5 (Pantothen acid) | see original certificate (3) | 100g | 96,00 |
| 87225 | *** Vitamin B6 | see original certificate (3) | | 78,00 |
| 87240 | Carotin | VDLUFA, MB III, 12.1.2 1976 (1) | | 73,00 |
| 87245 | Vitamin D2 | LS-HPLC 003 2018-07 (1) | | 132,00 |
| 87250 | Vitamin D3 | LS-HPLC 003 2018-07 (1) | | 132,00 |
| 87255 | Vitamin E | LS-HPLC 003 2018-07 (1) | | 132,00 |
| 87260 | DL-alpha-Tocopherolacetat | VDLUFA, MB III, 13.5.4 (3) | | 132,00 |
| 87265 | DL-alpha-Tocopherol | VDLUFA, MB III, 13.5.4 (3) | | 132,00 |
| 87270 | *** Canthaxanthin | see original certificate (3) | | 270,00 |
| 87280 | Package Vitamin A and E | LS-HPLC 003 2018-07 (1) | | 189,00 |
| 87285 | Vitamins A, D, E | LS-HPLC 003 2018-07 (1) | | 220,00 |
| 87423 | *** Biotin | see original certificate (3) | | 108,00 |
| 87481 | carnitine | | | 198,00 |
| 87482 | BHT | | | 119,00 |
| 87483 | Luteine | | | 357,00 |
| 87825 | Phytase activity | VDLUFA, MB III, 27.1.2 2007 (1) | | 105,00 |
| 87830 | Urease activity (30°C) | VDLUFA, MB III, 20.1 (3) | | 73,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

4 Food and Feed Safety

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|---------|-----------------------------------|------------------------------|---------------|
| | | General Analysis | | |
| 88022 | | Energy | | 0,00 |
| 88025 | | Energy DLG table | | 0,00 |
| 88040 | | Energy cattle | depending on parameter (2) | 238,00 |
| 88045 | | Energy ME horse | depending on parameter (2) | 116,00 |
| 88050 | Package | Energy poultry | depending on parameter (2) | 116,00 |
| 88055 | Package | Energy ME pork | depending on parameter (2) | 139,00 |
| 88060 | Package | Energy NEL dairy cattle | depending on parameter (2) | 238,00 |
| 88065 | Package | Energy NEL cattle individual feed | depending on parameter (2) | 116,00 |
| 89220 | *** | Salmonella | see original certificate (3) | 64,00 |
| 89407 | | Lambda-Cyhalothrine | LS-HPLC 006 2018-08 (1) | g/kg 99,00 |
| 89408 | | Eucalyptus citridora | | 132,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

5 Hygienic Design

| Code Number | | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|-----|--|--------------------|-------------|-----------|
| | | General Analysis | | | |
| 99000 | DSV | Valves, Double seat valve - EHEDG cleanability test | EHEDG (3) | | 2.684,00 |
| 99000 | FB | Valves, DN 15-80, Bellows seat valve - EHEDG cleanability test | EHEDG (3) | | 2.184,00 |
| 99000 | MV | Valves, Membranventil, DN 25 - EHEDG cleanability test | EHEDG (3) | | 1.342,00 |
| 99000 | SV1 | Valves, DN 15-80, Butterfly valve - EHEDG cleanability test | EHEDG (3) | | 1.903,00 |
| 99000 | SV2 | Valves, DN 15-80, Butterfly valve - EHEDG cleanability test | EHEDG (3) | | 2.068,00 |
| 99005 | | Measuring sensor, elastomer seal - EHEDG cleanability test | EHEDG (3) | | 1.711,00 |
| 99005 | | Measurement sensor, many evaluation points - EHEDG cleanability test | EHEDG (3) | | 2.041,00 |
| 99005 | | Changeover fitting for sensors - EHEDG cleanability test | EHEDG (3) | | 2.442,00 |
| 99010 | | Pumps, DN 15-80 - EHEDG cleanability test | EHEDG (3) | | 2.684,00 |
| 99010 | KKP | Pumps, DN 15-80, Rotary piston pump - EHEDG cleanability test | EHEDG (3) | | 2.563,00 |
| 99010 | MS | Pumps, DN 15-80, Pigging station - EHEDG cleanability test | EHEDG (3) | | 2.382,00 |
| 99010 | SSP | Pumps, DN 15-80, Screw pump - EHEDG cleanability test | EHEDG (3) | | 2.794,00 |
| 99015 | | Other components, EHEDG cleanability test | EHEDG (3) | | 1.045,00 |
| 99020 | | Valves, EHEDG sterilisability test | EHEDG (3) | | 1.936,00 |
| 99025 | | Sensors, EHEDG sterilisability test | EHEDG (3) | | 1.331,00 |
| 99030 | | Pumps, EHEDG sterilisability test | EHEDG (3) | | 1.694,00 |
| 99035 | | Other components, EHEDG sterilisability test | EHEDG (3) | | 495,00 |

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(1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method

5 Hygienic Design

| Code Number | Matrix | Method/Measurement | r. Quantity | Price EUR |
|-------------|--|-------------------------|-------------|----------------|
| | | General Analysis | | |
| 99040 | Valves, EHEDG bacteria thightness test | EHEDG (3) | | 1.936,00 |
| 99045 | Sensors, EHEDG bacteria thightness test | EHEDG (3) | | 1.331,00 |
| 99050 | Pumps, EHEDG bacteria thightness test | EHEDG (3) | | 1.694,00 |
| 99055 | Other components, EHEDG bacteria thightness test | EHEDG (3) | | 495,00 |
| 99200 | Material costs | | | effort related |
| 99400 | Microbicidal test | | | 165,00 |
| 99900 | Test report | | | 770,00 |
| 99905 | Test preparation | | | 1.815,00 |

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 (1) accredited method, (2) mixture of accredited and non-accredited methods, (3) non-accredited method