



Research Center Weihenstephan
for Brewing and Food Quality
Technische Universität München



LIST OF SERVICES

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

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Analytische Qualitätssicherung Bayern (AQS)

Certificate-No. AQS 01/060/985

Certificates to TrinkwV 2001

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Table of Contents

Address	2
Contact	3
Table of Contents	4
I. Analyses and Tests	5
II. Services and Fees	5
III. Prices	6
a. Consulting Services	6
b. Analyses and Tests	6
c. Inspection and Testing Services	6
d. Technical Assessment/Reporting Services	6
Sampling Methods	7
Analyses	9
1. Chemical-technical Analyses	9
Basic materials	9
Barley and Wheat	9
Adjuncts	12
Malt	13
Roasted and Caramel Malts, Malt Extract	19
Grist, Spent Grains	20
Hops and Hops Products	21
Water	26
Water According to German TVO 2001	31
Inter- and Endproducts	32
Wort	32
Beer	37
High attenuated Beer, Beer Coloring Extract	49
Soft Drinks	49

By-Products, Supplies	50
Filter Aids an Stabilizing Agents	50
Disinfectants	52
Refrigerant (Cooling Brine).....	53
Special Analyses	53
Analyses Packages for Quality Improvement.....	54
Pilot Brewery.....	56
2. Microbiology	57
Microbiological Analyses	57
Wort, Yeast	57
Beer unfiltered, Beer filtered	58
Beer Coloring Extract	59
Water – Brewery Microbiology	59
Water According to the German TVO	60
Water According to the German MTVO	60
Soft Drinks	61
Swap Samples, Bottles-Empty	63
Air, Filter Aids, Stabilizing Agents	63
Disinfectants – Stock Solution	64
Microscopy, Membrane Filtration	64
Population Density / Cell Count	65
Differentiation of Yeast (Brewery-specific)	65
Special Analyses	65
Culture Media for Sale, other Services.....	67
Special Analyses PCR.....	67
Other Services	71
3. Yeast Center Weihenstephan	72
Yeast cultures, TUM yeast and Bacteria strains ...	72
4. Food Savety.....	86
5. Hygienic Design	95

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 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 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 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 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

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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)			
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*	Stannious	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

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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 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 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 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)	1 bottle(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	

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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 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 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 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

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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, spain 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 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 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 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 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 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 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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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

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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)	amplung set 22,00
57030		Escherichia coli, coliforms	DIN EN ISO 9308-2:2014-06, Coliler	amplung set 22,00
		Mineral water		
57030	Füll	Escherichia coli, coliforms	DIN 6650-8:2009-12 (3)	amplung set 22,00
		Water based on TrinkwVO		
57030		Escherichia coli, coliforms	DIN EN ISO 9308-1:2017-09 (1)	amplung set 22,00
57035		Pseudomonas aeruginosa	DIN EN ISO 16266:2008-05 (1)	amplung set 22,00
57040	UB	Enterococci	DIN EN ISO 7899-2:2000-11 (1)	amplung set 22,00
57045	Iso	Clostridium perfringens (Surface water, etc.)	Anl. 5 Nr. 1 TrinkwV 2001 (3)	amplung set 22,00
		Water		
57046	***	Legionella sp.	depending on parameter (3)	amplung set 50,00
		Water based on TrinkwVO		
57049		Measuring kit rental rate per week		55,00

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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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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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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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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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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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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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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

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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			
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

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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		
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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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

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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

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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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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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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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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 (3)	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, NO ₃ , NO ₂ , SO ₄)	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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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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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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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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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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