

Form/12.16

# Verwijzing referentiemethode T001 RVA

HANDELSREGISTER 33115.446 AMSTERDAM

CHEMICAL ANALYSES,  
SURVEY AND SAMPLING  
FOR TRADE AND INDUSTRY

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Referring T001 document with respect to accredited methods.

| Scope no. | Analysis  | Matrix                             | Ref. no.                            |  |
|-----------|---|------------------------------------|-------------------------------------|--|
| 1         | Dry matter  | Molasses                           | Equivalent to UM-section H1         | Validated:<br>No lids are used, only dishes with glass rods. Abt. 2 grammes of material is used.               |
| 2         | Total sugars as inverts/sucrose according Luff-Schoorl          | Molasses                           | In accordance with UM-section F2    | Alternative Luff-Schoorl reagens is used (refer to §2.6 of the method)   |
| 3         | Reducing sugars before and after inversion according Lane-Eynon | Molasses                           | Own method                          |  |
| 4         | Apparent sucrose by double polarisation                         | Molasses                           | In accordance with ICUMSA GS4/7-1   |  |
| 5         | Sucrose by direct polarisation                                  | Molasses                           | Own method                          |  |
| 6         | Refractometric dry substance                                    | Molasses                           | In accordance with ICUMSA GS4-13    |  |
| 7         | Free fatty acids (FFA)  | Cocoa products except cocoa butter | Equivalent to ISO 729               | Validated:<br>A thimble is filled with material which is extracted instead of quantitative fat analysis.       |
| 8         | Fat content   | Cocoa beans, liquor, residue, nibs | Equivalent to ISO 659               | Validated:<br>Sample material is milled prior to extraction (1-4 mm followed by planetary mill)                |
| 9         | Moisture 4 hours drying   | Cocoa liquor, powder               | Equivalent to ICA/AM-1              | Validated:<br>A dish with sand is used for hygrosopic influences. No lids are used. No re-drying is performed. |
| 10        | Moisture 16 hours drying  | Cocoa beans, nibs                  | Equivalent to ISO 2451, annex F     | Validated:<br>2x 500 grammes of beans are crushed using a mechanical mill                                      |
| 11        | Cruse ash   | Feeding stuff                      | In accordance with EG/152-2009-IIIM |  |
| 12        | Moisture 4 hours drying   | Feeding stuff                      | In accordance with EG/152-2009-IIIA |  |
| 13        | Crude protein according Kjeldahl                                | Feeding stuff                      | In accordance with EG/152-2009-IIIC |  |
| 14        | Crude protein according Kjeldahl                                | Meatbone meal                      | Own method                          |  |
| 15        | Free fatty acids (FFA)  | Vegetable and animal oils and fats | In accordance with ISO 660:1996     |  |

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