

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.	Comments
1	Dry matter	Molasses	Equivalent to UM-section H1	Validated: 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: 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: 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: 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: 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	Performance characteristics deviate from EG/152-2009-IIIC
15	Free fatty acids (FFA)	Vegetable and animal oils and fats	In accordance with ISO 660:1996	

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