



Location	Abbreviation/ location code
Keenstraat 46 3044 CD Rotterdam The Netherlands	RO

No.	Material or product	Type of activity	Internal reference number	Additional method information	Location
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Organic analyses

1.	Vegetable and animal oils and fats	Determination of the content of the total amount and individual sterols; GC-FID Cholesterol, Brassicasterol, Campesterol, Stigmasterol, β Sitosterol, Δ 5-Avenasterol, Δ 7-Stigmastenol, Δ 7-Avenasterol.	QTI-C-002 NEN-EN-ISO 12228-1	equivalent to NEN-EN-ISO 12228-1	RO
2.	Vegetable and animal oils, fats and fatty acids	Determination of the content of mineral oil (fraction C10-C56): GC-FID	QTI-C-006 NEN-ISO 17780	in accordance with NEN-ISO 17780	RO
3.	Vegetable and animal oils, fats and fatty acids	Determination of fatty-acid composition; GC-FID C6:0, C8:0, C10:0, C12:0, C14:0, C15:0, C16:0, C16:1 omega 7, C16:2 omega 7, C16:3 omega 3, C16:4 omega 3, C17:0, C18:0, C18:1 omega 9, C18:2 omega 6, C18:3 omega 3, C18:4 omega 3, C20:0, C20:1 omega 9, C20:2 omega 6, C20:4 omega 6, C20:4 omega 3, C20:5 omega 3, C22:0, C22:1 omega 9, C22:4 omega 6, C22:5 omega 3, C22:6 omega 3, C24:0, C24:1 omega 9	QTI-C-005 (preparation) NEN-EN ISO 12966-2 (analysis) NEN-EN ISO 12966-4	(sample preparation) in accordance with NEN-EN-ISO 12966-2 (analysis) in accordance with NEN-EN-ISO 12966-4	RO



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4.		Determination of the content of Polycyclic Aromatic Hydrocarbons (PAH's); DACC-HPLC-fluorescence and UV benz[a]anthracene, chrysene, benzo[a]pyrene, benzo[b]fluoranthene en de som van deze 4 PAK's, phenanthrene, anthracene, fluoranthene, pyrene, benzo[k]fluoranthene, dibenzo[a,h]anthracene, benzo[g,h,i]perylene, indeno[1,2,3-c,d]pyrene, benzo[c]fluorene, 5-methylchrysene, benzo[j]fluoranthene, dibenzo[a,e]pyrene, dibenzo[a,i]pyrene, dibenzo[a,h]pyrene	QTI-C-008 NEN-EN-ISO 22959	in accordance with NEN-EN-ISO 22959	RO
5.	Food and feed	Determination of the content of Polycyclic Aromatic Hydrocarbons (PAH's); DACCHPLC-fluorescence and UV benz[a]anthracene, chrysene, benzo[a]pyrene, benzo[b]fluoranthene and the sum of these 4 PAH's	QTI-C-008 in-house method (preparation: in-house method; performance analysis: NEN-EN-ISO 22959)	in-house method preparation: in-house method; performance analysis: in accordance with NEN-EN-ISO 22959	RO

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7.	Vegetable and animal oils, fats, fatty acids	Determination of the content of Volatile Organic Contaminants; Headspace GC-MS Methanol, Ethanol, Acetone, 2-Propanol, Pentane, 1,1-Dichloroethene, 2,2-Dimethylbutane, Dichloromethane, 1-Propanol, 2,3-Dimethylbutane, 2-Methylpentane, Methyl tert-butyl ether, 1,1-Dichloroethane, 3-Methylpentane, Methyl ethyl ketone, n-Hexane, Ethyl Acetate, Methyl Acrylate, Chloroform, Methylcyclopentane, 1,1,1-Trichloroethane, 1,2-Dichloroethane, 3,3-Dimethylpentane, Benzene, Carbontetrachloride, Cyclohexane, n-Butanol, 2-Methylhexane, Pentanal, Ethyl Acrylate, Trichloroethene, n-Heptane, Methylcyclohexane, Toluene, 1-Pentanol, 1,1,2-Trichloroethane, Hexanal, Octane, Tetrachloroethene, Butylacetate, Chlorobenzene, Ethylbenzene, sum m-Xylene & p-Xylene, Butyl Acrylate, Styrene, o-Xylene, Heptanal, Decane, Butylbenzene	QTI-C-001 NEN-EN-ISO 15303	equivalent to NEN-EN-ISO 15303	RO
8.	Food and feed and their raw materials	Determination of the content of Mycotoxins; LC-MS/MS Aflatoxin (B1, B2, G1, G2, total), Ochratoxin A, Aflatoxin M1, Deoxynivalenol, Diacetoxyscirpenol, Fumonisin (B1, B2, B3), Fusarenon X, HT2 toxin, T2 toxin, Zearalenon, α -Zearalenol, β -Zearalenol	QTI-003 in-house method	in-house method	RO
9.	Spices and oleoresins	Determination of the content of illegal dyes; LC-MS/MS 4-Nitroaniline, Auramine O, Basic Red 46, Bixin, Chrysoidine, Fast Garnet GBC, Methanil Yellow, Norbixin, Orange 2, Orange III, Orange SS, Para Red, Rhodamine B, Sudan I, Sudan II, Sudan III, Sudan IV, Sudan Black B, Sudan Orange G, Sudan Red B, Sudan Red 7B, Sudan Red G, Sudan Yellow, Sudan Blue 2, Toluidine Red	QTI-004 in-house method	in-house method	RO
10.	Food and Feed	Determination of the content of pesticides and additives; LC-MS/MS See website QTI Services for the current list	QTI-009 NEN-EN 15662	equivalent to NEN-EN 15662	RO

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11.	Food and Feed	Determination of the content of pesticides and additives; GC-MS/MS See website QTI Services for the current list	QTI-009 NEN-EN 15662	equivalent to NEN-EN 15662	RO
12.	Vegetable and animal oils and fats and fatty acids	Determination of the content of pesticides and additives; LC-MS/MS See website QTI Services for the current list	QTI-009 NEN-EN 15662	equivalent to NEN-EN 15662	RO
13.		Determination of the content of pesticides and additives; GC-MS/MS See website QTI Services for the current list	QTI-009 NEN-EN 15662	equivalent to NEN-EN 15662	RO
14.	Vegetable and animal oils and fats and fatty acids	Determination of the content of MOSH and MOAH; saponification, and online HPLC-GC-FID Total MOSH (C10-C50), total MOAH (C10-C50)	QTI-C-011 in-house methode (saponification: in-house method; sample pre-treatment and analysis: NEN-EN 16995**)	in-house methode (saponification: in-house method; sample pre-treatment and analysis: equalivent to NEN-EN 16995**)	RO
15.	Food and feed and packaging materials	Determination of the content of MOSH and MOAH; saponification and extraction and online HPLC-GC-FID Total MOSH (C10-C50), total MOAH (C10-C50)	QTI-C-011 in-house method	in-house method	RO
16.	Oil containing seeds, herbs and spices	Determination of the content of ethylene oxide, 2-chloro ethanol and the sum of ethylene oxide and 2-chloro ethanol expressed as ethylene oxide; HS-GC-MS	QTI-C-012 in-house method	in-house method	RO
17.	Vegetable and animal oils and fats and fatty acids	Determination of the content of free and fatty acid-bound 2-MCPD, 3-MCPD and glycidol; GC-MS/MS	QTI-C-013 vegetable and animal oils and fats NEN-EN-ISO 18363-4 fatty acids in-house method	vegetable and animal oils and fats: in accordance with NEN-EN-ISO 18363-4 fatty acids: in-house method	RO

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18.	Food, feed and animal and vegetable oils	Determination of the content of dithiocarbamates (as CS ₂); Headspace GC-MS	QTI-C-017 in-house method	in-house method	RO
19.	Food and feed (with the exception of herbs and spices)	Determination of the content of quats; LC-MSMS Paraquat, Diquat, Mepiquat, Chlormequat	QTI-C-014 in-house method	in-house method	RO
20.		Determination of the content of polar pesticides; LC-MSMS Ethephon, Glyphosate, Glufosinate, AMPA, MPPA, N-Acetyl-Glufosinate, Phosphonic acid, Fosetyl, Perchlorate, Chlorate	QTI-C-015 in-house method	in-house method	RO
21.	Herbs and spices	Determination of the content of polar pesticides; LC-MSMS Glyphosate, Chlorate	QTI-C-015 in-house method	in-house method	RO
22.	Food of plant origin	Determination of the content of Tropaan alkaloiden (TA's) and Pyrrolizidine alkaloiden (PA's); LC-MS/MS TA's: atropine en scopolamine PA's: echimidine, echimidine-N-oxide, echinatine, echinatine-N-oxide, europine, europine-N-oxide, heliosupine, heliosupine-N-oxide, heliotrine, heliotrine-N-oxide, indicine-N-oxide, integerrimine/senecivernine (sum), integerrimine-N-oxide/senecivernine-N-oxide (sum), jacobine-N-oxide, lasiocarpine, lasiocarpine-N-oxide, lycopsamine/intermedine/indicine (sum), lycopsamine-N-oxide/intermedine-N-oxide (sum), retrorsine, retrorsine-N-oxide, rinderine, Rinderine-N-oxide, senecionine, senecionine-N-oxide, seneciphylline, seneciphylline-N-oxide, senkirkine, spartioidine-N-oxide	QTI-C-020 in-house method	in-house method	RO

Inorganic analyses

No.	Material or product	Type of activity	Internal reference number	Additional method information	Location
23.	Vegetable and animal oils and fats	Determination of the content of moisture and volatile matter; gravimetric	QTI-A-001 NEN-EN-ISO 662	in accordance with NEN-EN-ISO 662	RO
24.	Vegetable and animal oils and fats and fatty acids	Determination of the content of moisture (Karl Fisher); titrimetric	QTI-A-002 NEN-EN-ISO 8534	in accordance with NEN-EN-ISO 8534	RO
25.	Vegetable and animal oils and fats and fatty acids	Determination of the content of free fatty acid (FFA) and acid value (AV); titrimetric	QTI-A-003 NEN-EN-ISO 660	in accordance with NEN-EN-ISO 660	RO
26.	Vegetable and animal oils and fats	Determination of the content of nitrogen; elemental combustion analyser	QTI-A-006 in-house method	in-house method	RO
27.	Vegetable and animal oils and fats	Determination of the content of sulfur; elemental combustion analyser	QTI-A-007 in-house method	in-house method	RO
28.	Food and Feed	Determination of the content of elements; ICP-MS Arsenic, Cadmium, Copper, Mercury, Lead and Nickel	QTI-A-010 in-house method digestion: in-house method analysis: in-house method	in-house method digestion: in-house method analysis: in-house method	RO

Microbiological analyses

29.	Food, feed and environmental samples	Enumeration of total aerobic mesophyllic plate count; colony count technique, PCA, 30°C	QTI-M-001 NEN-EN-ISO 4833-1	in accordance with NEN-EN-ISO 4833-1	RO
30.	Food, feed and environmental samples	Enumeration of Enterobacteriaceae; colony count technique, VRBGA, 37°C	QTI-M-002 NEN-EN-ISO 21528-2	in accordance with NEN-EN-ISO 21528-2	RO
31.	Food and feed	Enumeration of Coliforms; colony count technique, VRBLA, 37°C	QTI-M-003 NEN-EN-ISO 4832	in accordance with NEN-EN-ISO 4832	RO
32.	Food and feed	Enumeration of β -glucuronidase-positive Escherichia coli; colony count technique, TBX, 44°C	QTI-M-004 NEN-EN-ISO 16649-2	in accordance with NEN-EN-ISO 16649-2	RO
33.	Food and feed	Enumeration of yeasts and/or moulds; colony count technique, Symphony, 25°C	QTI-M-005 NEN-EN-ISO 21527-1+2; (BKR 23-11 - 12/18)	equivalent to NEN-EN-ISO 21527-1+2; (BKR 23-11 - 12/18)	RO

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34.	Food and feed	Enumeration of <i>Bacillus cereus</i> , colony count technique, 30°C	QTI-M-006 NEN-EN-ISO 7932, (BKR 23-06-10)	equivalent to NEN-EN-ISO 7932, (BKR 23-06-10)	RO
35.	Food, feed and environmental samples	Enumeration of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species), colony count technique, 37°C	QTI-M-007 NEN-EN-ISO-6888-2, (BKR 23-10-12-15)	equivalent to NEN-EN-ISO-6888-2, (BKR 23-10-12-15)	RO
36.	Food and feed	Enumeration of sulphite reducing bacteria; colony count technique, ISA; 37°C	QTI-M-008 NEN-EN-ISO 15213	in accordance with NEN-EN-ISO 15213	RO
37.	Food and feed	Enumeration of <i>Clostridium perfringens</i> ; colony count technique, TSC; 37°C	QTI-M-009 NEN-EN-ISO 7937	in accordance with NEN-EN-ISO 7937	RO
38.	Food, feed and environmental samples	Detection of <i>Salmonella spp.</i> ; qualitative analysis, PCR, 37°C	QTI-D-004 NEN-EN-ISO 6579-1, PCR, (Microval 2014LR43)	equivalent to NEN-EN-ISO 6579-1, PCR, (Microval 2014LR43)	RO
39.	Food, feed and environmental samples	Detection of <i>Listeria monocytogenes</i> ; qualitative analysis half-fraser, PCR, 30°C	QTI-D-005 NEN-EN-ISO 11290-1, (NMKL 054)	equivalent to NEN-EN-ISO 11290-1, (NMKL 054)	RO
40.	Food, feed and environmental samples	Detection of <i>Listeria spp.</i> ; qualitative analysis half-fraser, PCR, 30°C	QTI-D-005 in-house method (NMKL 054)	in-house method (NMKL 054)	RO

* The activity uses guidelines for performance characteristics as established in SANTE/11312/2021.

** The activity uses guidelines for performance characteristics as established in JRC/115694/2017.