

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, $\beta$ Sitosterol, $\Delta$ 5-Avenasterol, $\Delta$ 7-Stigmastenol, $\Delta$ 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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6.	Vegetable and animal oils, fats, fatty acids  Food and feed and their raw materials	Determination of the content of WHO dioxins, dibenzofurans and WHO dioxin-like PCB's and the following non dioxin-like PCBs; GC-HR/MS  <table><tr><td>Dioxinen:</td><td>Dioxin-like PCB's:</td></tr><tr><td>2,3,7,8-TCDD</td><td>PCB 81</td></tr><tr><td>1,2,3,7,8-PeCDD</td><td>PCB 77</td></tr><tr><td>1,2,3,4,7,8-HxCDD</td><td>PCB 126</td></tr><tr><td>1,2,3,6,7,8-HxCDD</td><td>PCB 169</td></tr><tr><td>1,2,3,7,8,9-HxCDD</td><td>PCB 123</td></tr><tr><td>1,2,3,4,6,7,8-HpCDD</td><td>PCB 118</td></tr><tr><td>OCDD</td><td>PCB 114</td></tr><tr><td></td><td>PCB 105</td></tr><tr><td>Dibenzofurans:</td><td>PCB 167</td></tr><tr><td>2,3,7,8-TCDF</td><td>PCB 156</td></tr><tr><td>1,2,3,7,8-PeCDF</td><td>PCB 157</td></tr><tr><td>2,3,4,7,8-PeCDF</td><td>PCB 189</td></tr><tr><td>1,2,3,4,7,8-HxCDF</td><td></td></tr><tr><td>1,2,3,6,7,8-HxCDF</td><td>Non-dioxin-like PCB's</td></tr><tr><td>2,3,4,6,7,8-HxCDF</td><td>PCB 28</td></tr><tr><td>1,2,3,7,8,9-HxCDF</td><td>PCB 52</td></tr><tr><td>1,2,3,4,6,7,8-HpCDF</td><td>PCB 101</td></tr><tr><td>1,2,3,4,7,8,9-HpCDF</td><td>PCB 138</td></tr><tr><td>OCDF</td><td>PCB 153</td></tr><tr><td></td><td>PCB 180</td></tr></table>	Dioxinen:	Dioxin-like PCB's:	2,3,7,8-TCDD	PCB 81	1,2,3,7,8-PeCDD	PCB 77	1,2,3,4,7,8-HxCDD	PCB 126	1,2,3,6,7,8-HxCDD	PCB 169	1,2,3,7,8,9-HxCDD	PCB 123	1,2,3,4,6,7,8-HpCDD	PCB 118	OCDD	PCB 114		PCB 105	Dibenzofurans:	PCB 167	2,3,7,8-TCDF	PCB 156	1,2,3,7,8-PeCDF	PCB 157	2,3,4,7,8-PeCDF	PCB 189	1,2,3,4,7,8-HxCDF		1,2,3,6,7,8-HxCDF	Non-dioxin-like PCB's	2,3,4,6,7,8-HxCDF	PCB 28	1,2,3,7,8,9-HxCDF	PCB 52	1,2,3,4,6,7,8-HpCDF	PCB 101	1,2,3,4,7,8,9-HpCDF	PCB 138	OCDF	PCB 153		PCB 180	QTI-C-007  feed and their raw materials:  pre-treatment NEN-EN 16215  analysis Regulation (EU) nr. 2017/771  food and their raw materials  pre-treatment in-house method  analysis Regulation (EU) 2017/644	<b>feed and their raw materials:</b> pre-treatment: equivalent to NEN-EN 16215  analysis: in accordance with Regulation (EU) nr. 2017/771  <b>food and their raw materials:</b> pre-treatment: in-house method  analysis: in accordance with Regulation (EU) nr. 2017/644	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, $\alpha$ -Zearalenol, $\beta$ -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 <a href="#">QTI Services</a> 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 <a href="#">QTI Services</a> 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 <a href="#">QTI Services</a> 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 <a href="#">QTI Services</a> for the current list	QTI-009 NEN-EN 15662*	equivalent to NEN-EN 15662	RO
14.	Vegetable oils and fats and fatty acids	Determination of the content of MOSH and MOAH; online HPLC-GC-FID  Total MOSH (C10-C50), total MOAH (C10-C50)	QTI-C-011 ISO 20122	equivalent to ISO 20122	RO
15.	Animal oils and fats and fatty acids	Determination of the content of MOSH and MOAH; online HPLC-GC-FID  Total MOSH (C10-C50), total MOAH (C10-C50)	QTI-C-011 in-house method	in-house method	RO
16.	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
17.	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

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18.	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	<b>vegetable and animal oils and fats:</b> in accordance with NEN-EN-ISO 18363-4  <b>fatty acids:</b> in-house method	RO
19.	Food, feed and animal and vegetable oils	Determination of the content of dithiocarbamates (as CS <sub>2</sub> ); Headspace GC-MS	QTI-C-017 in-house method	in-house method	RO
20.	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
21.		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
22.	Herbs and spices	Determination of the content of polar pesticides; LC-MSMS  Glyphosate, Chlorate	QTI-C-015 in-house method	in-house method	RO

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23.	Food of plant origin	<p>Determination of the content of Tropaan alkaloiden (TA's) and Pyrrolizidine alkaloiden (PA's); LC-MS/MS</p> <p>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/intermediate/indicine (sum), lycopsamine-N-oxide/intermediate-N-oxide (sum), retrorsine, retrorsine-N-oxide, rinderine, Rinderine-N-oxide, senecionine, senecionine-N-oxide, seneciphylline, seneciphylline-N-oxide, senkirkine, spartioidine-N-oxide</p>	QTI-C-020 in-house method	in-house method	RO

#### Inorganic analyses

24.	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
25.	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
26.	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
27.	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
28.	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

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29.	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**

30.	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
31.	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
32.	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
33.	Food and feed	Enumeration of $\beta$ -glucuronidase-positive <i>Escherichia coli</i> ; colony count technique, TBX, 44°C	QTI-M-004 NEN-EN-ISO 16649-2	in accordance with NEN-EN-ISO 16649-2	RO
34.	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
35.	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
36.	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
37.	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
38.	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
39.	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



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40.	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
41.	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
42.	Food	Determination of the content of gluten (gliadine times 2); ELISA	QTI-AL-001 in-house method	in-house method	RO

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