



TestService

Certification Unit
Location: Frankfurt am Main

Test Regulations

8th edition

Certification Unit

The Quality Tests for foods are conducted by DLG TestService GmbH, Certification Unit, Frankfurt am Main (hereinafter called “DLG” or “Certification Unit”). DLG e.V. defines the Test Regulations for the Quality Tests by DLG Test Service GmbH. The Certification Unit must comply with these and conduct the Quality Tests in accordance with this standard.

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I. General Regulations

1. Participation

Participants

Manufacturers and trading companies who produce/market the products listed in Section 3 "Admission" can participate in the tests. Trading companies can participate in combination with the affiliated producer establishments.

2. Registration procedures

Registration forms/Contact address

Registration via the registration forms is possible in written or electronic form (via the DLG extranet or by e-mail, also as an Excel spreadsheet). In addition, the document "Participant Data" must be included, which confirms the registration on the basis of the DLG Test Regulations with a legally binding signature. In the case of registration via the DLG extranet, consent is given via the terms of use.

The registration documents are to be sent to:

DLG TestService GmbH
Certification Unit
Eschborner Landstr. 122
60489 Frankfurt am Main.

The following must be stated on the registration form:

1. The trade name
2. The list of ingredients with any special features, special ingredients or special seasonings
3. The product number for the product to be tested (see product classification with product numbers)
4. For packaged products (from all product categories) a label, a wrapper sleeve, or for cans and carton packaging copies of the clean artwork or folded packaging (soft packaging) for each product with the trade name and the statutory labelling.
5. If appropriate a product description (see specific product section)

(This also applies in the event of electronic data transfer; other conditions apply for wine – see specific product chapter. The conditions of use of the DLG-Extranet in their respective valid wording apply for registrations through DLG-Extranet.)

Trade brands are registered and tested separately like manufacturer's brands. The same product packaged in different types of container (e.g. wrappings, preserves, self-service packaging, glass bottle, PET bottle, carton packaging, can) is considered to be a different product in each case and must therefore always be registered separately. As a matter of principle the award can be transferred to different package sizes. This is not admissible for products for which different technologies are used in production and conservation. This must be coordinated with the Certification Unit from case to case. If a product is produced in more than one business establishment, it is to be registered for each business establishment. This ruling also applies for projects that originate from different countries.

The applicant must provide all information necessary for certification.

3. Admission

Only those products are approved which

1. Comply with the relevant statutory and national provisions, EU provisions, in particular EU Directive 852/2004 on the hygiene of foodstuffs, Article 5 (self-monitoring systems) as well as the DLG test regulations, and
2. Originate from current production. If this is to be deviated from, this must be expressly agreed in writing with the DLG (Deutsche Landwirtschafts-Gesellschaft - German Agricultural Society).

For organic products:

The basis for admission to the tests is observance of Regulation (E) 2018/848.

Product-specific conditions for admission as well as products that are not or only restrictedly admitted:

See the individual product sections for details of the individual products

4. Sending in of the products

The registered products are called up by the Certification Unit and must be dispatched to the address notified by the Certification Unit. The test applicant shall bear the costs of dispatch.

The the Certification Unit bears no liability for lost or damaged products. Products not made available properly or on time cannot be tested.

Extra costs may be charged from case to case for foreign establishments.

The following product quantities are to be sent in for each product registered.

Quantities broken down by product groups

Bread, Fine Bakery Products, Cereals and Confectionery	
At least 3 sales units per product	
Bread and Small Baked goods, Fine Bakery Products (fresh, unpackaged) > 250 g	a minimum of 2 pieces
Bread and Small Baked goods, Fine Bakery Products (fresh, unpackaged) < 250 g	a minimum of 5 pieces
Bread and Small Baked goods, Fine Bakery Products (pre-baked, frozen)	a minimum of 4 packages
Cereals, Confectionery	a minimum of 3 packages
Mixed Bread/Bakery Products/Chocolates	At least 5 packs (there must be 5 of each individual component/variety)

Delicatessen Products, Ready Dishes, Ready-to-cook Products (fresh meat, fish products)	
Refrigerated and Sterilised Ready Dishes (incl. Fish & Seafood)	
up to 200 g	6 packages
over 200 g	4 packages
over 2000 g	2 packages
Self-service Fresh Meat /Self-service Meat unseasoned/seasoned	per cut a minimum of 4 packages with a total weight of at least 500 g
Feinkost (inkl. Fisch & Seafood)	
up to 200 g	6 packages
over 200 g	4 packages
over 2000 g	2 packages
Other fish products in self-service-packages	3 packages
Smoked Fish	
up to 500 g	a minimum of 5 packages
up to 2 kg	a minimum of 3 packages
over 2 kg	a minimum of 2 packages
Frozen Food (incl. Fish & Seafood) and Unprocessed Raw Fish Products	
up to 200 g	6 packages
over 200 g	4 packages
over 2000 g	2 packages
Döner	1 skewer, 5-12 kg
Sushi (frozen/chilled)	
up to 5 individual components	5 packages
5-9 individual components	7 packages

Meat and Meat Products	
Raw Sausage, Raw Cured Pieces, Cooked Sausage, Sausage Made from Cooked Meats, Cooked Pieces and Cooked Mixtures	<ul style="list-style-type: none"> - as far as possible only whole (not cut) products - a minimum of 2 identical packages, minimum weight 1.5 kg - cut products: each minimum 1.5 kg or 30 cm long as end piece - for large products, from a minimum of 5 kg 1 product - for packages with packaging/labelling 1 additional package
Preserves and Preserves Requiring Refrigeration	4 products
Meat Products in Self-service Packaging	
up to 250 g/product	6 packages
over 250 g/product	4 packages
Lard	2 products per 250 g in neutral light-proof and oxygen-impermeable packages, for very large pieces 1 package, a minimum of 8 packages for products below 200 g

Milk and Dairy Products		
Milk and Mixed Milk Beverages		
	Sensory test	Laboratory test
Certified Milk		
≤ 0,5 l	4 packages	6 packages
> 0,5 l	3 packages	4 packages
Milk and Mixed Milk Beverages pasteurised and UHT		
≤ 0,5 l	10 packages	14 packages
> 0,5 l	6 packages	6 packages

Butter and Butter Preparations		
	Sensory test	Analytic test Oranienburg
Butter (original packaging)	1 x 1000 g	1 x 1000 g
Butter, Butter Preparations, Milk Fat Spreads and Mixed Fat Products (neutral wrapper, cardboard packaging)	8 x 250 g 8 x 200 g 8 x 125 g u.ä.	4 x 250 g 4 x 200 g 4 x 125 g u.ä.

Cream, Whipping Cream and Spraying Cream	
Cream and Whipping Cream	
≤ 0,5 l	3.0 l or at least 12 packages
> 0,5 l	12 packages
Spray Cream	15 gas-treated and 2 non-gas-treated cans

Fermented Milk Products and Desserts pasteurised and UHT		
	Sensory test	Laboratory test
≤ 1,0 l	10 packages	10 packages
up to 1,0 l	8 packages	8 packages
5 l / 10 l	2 buckets	4 buckets
To prepare 3 kg and more	1 package	2 packages

Cheese		
Produkte	Sensory test	Comment
≤ 250 g	11	
≤ 750 g	6	
≤ 1,500 g	3	
> 1,500 g	1	
< 100 g	15 original packagings	
> 100 g	12 original packagings	
Special features		
Sliced cheese with different varieties	12 original packagings	Send in an additional 2 single packs of each type of cheese.
Cheese in oil	see above	submit an additional 200 g raw matter
Soft cheese with red smear	see above	products may be in neutral packages, but at least 2 products must be submitted in the original packages

Fresh Cheese and Fresh Cheese Preparations		
	Sensory test	Laboratory test
Portion packages	20 packages	12 packages
Up to 500 g	10 packages	6 packages
From 500 g	5 packages	4 packages
5 l / 10 l	2 buckets	4 buckets

Preserved Milk Products	
Condensed Milk, Unsweetened and Condensed Cream, Coffee Cream, Sterilised Coffee Cream, UHT Coffee Cream	
500 g and above	12 original packages
170 g to 450 g	20 original packages
100 g to 150 g	30 original packages
25 g to 50 g	100 original packages
< 25 g	240 original packages

Condensed Milk, sweetened	
800 g and above	5 original packages
< 750 g	9 original packages

Sterilised Milk, Sterilised Mixed Milk Beverages	10 original packages
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Dried Milk Products and Whey Powder	
500 g	4 cans with press-in lid
400 g	5 cans with press-in lid

Casein and Other Milk Protein Products	
3 kg each in a minimum of 4 cans with press-in lid	

Cappuccino Products	
a minimum of 3 kg in a minimum of 3 packaging products	

Ice Cream	
Ice Cream	6 l net, in 2 units as a minimum
Small Ice Cream (e.g. cornets, wafers)	40 pieces per registered product or in multiple packages per component

Beer and Mixed-Beer Beverages	
Per product in each case 2 products of different age, 1 sample = 20 – 24 container units (bottles, cans), for 5-l cans: 5 container units	

Fruit Juices	
Per product a minimum of 6 bottles or other container units (0.7 or 1.0 l, for lower volumes a corresponding quantity)	

Soft beverages	
8 packing units	

Spirits	
4 bottles à 0.7 l	

Alcoholic Mixed Beverages	
8 bottles à 0.275 l and subsequently 4 bottles à 0.275 l	

Natural Mineral, Spring and Table Water	
0.2 – 0.3 l	24 containers
0.5 – 0.75 l	12 containers
1 l and more	12 containers

Flavoured Waters	
0.5 – 0.75 l	12 containers
1 l and more	6 containers

Tea	
at least 6 packaging units à 100 g, or if the content is less, correspondingly more units	

Edible Oil	
4 packaging units for package contents of 500 ml and more or 6 packaging units for package contents of < 500 ml	

Margarine and vegetable spreads	
10 packaging units	

Coffee and cappuccino products	
Roasted coffee	2000 g in min. 4 package units
Coffee pads	1000 g in min. 3 package units
Soluble coffee	700 g in min. 3 package units
Coffee capsules	700 g in min. 4 package units
Cappuccino products	2500 g in min. 3 package units

5. Product assessment / Test report

Food Law

The DLG Quality Test does not comprise an assessment under Food Law aspects of the products submitted. The same also applies for labelling.

Scope and contents of tests

The DLG Quality Tests are conducted by the Certification Unit.

The Quality Tests are designed on the basis of specific product groups. For all product groups the sensory analysis of the foods (colour, appearance, consistency, odour and taste) is at the core of the tests. Depending on the product group, these tests are supplemented by food preparation tests, inspections of the packaging and labelling, as well as chemical, microbiological and physical analyses in accredited or DLG-audited laboratories. The list of authorised and commissioned institutes/laboratories is obtainable on request from the Certification Unit.

The sensory analysis is conducted in accordance with the DLG 5-point schedule[®], which has been developed specifically for each product by the DLG Expert Committees from the fields of research and practice. The DLG 5-point schedule[®] is to be applied for all Quality Tests. In the tests attributes or defects are allocated to each test feature. These are assessed in accordance with the product-specific 5-point schedule.

Points	Quality description	General description of properties
5	Very good	quality expectations reached in full
4	Good	slight deviations ¹⁾
3	Satisfactory	perceptible deviations
2	Less satisfactory	clear deviations
1	Not satisfactory	strong deviations ²⁾
0	Inadequate	not evaluable

1) Milk and dairy products including ice cream: slight faults

2) Wine: wine faults ascertained

The DLG sensory analysis method is a “descriptive sensory test with integrated assessment” based partly on the DIN standard 10964, “Simple descriptive test”, DIN 10975 “Expert opinions” and DIN 10969 “Descriptive test with subsequent quality assessment”.

The DLG Quality Tests are generally conducted by trained panels of experts in the respective product sector. The Technical Directors of the Quality Tests are recognised scientists from the respective product segments appointed by the DLG Certification Unit as Authorised DLG Test Officers. All the products are presented to the testers in “neutralised” form, i.e. the names of the manufacturers are not disclosed.

The objective of the sensory analysis conducted through product-specific test schedules by trained experts is to achieve an objective assessment of the technical freedom from faults of a food on the basis of the technological options, the existing generally accepted standards and good manufacturing practice (careful selection of raw materials, optimal processing and preparation of the food).

Calculating the quality number

Each test feature result is multiplied by its weighting factor. The sum of all the weighted assessments of all the test features is divided by the sum of all the weighting factors. The result is the quality number.

Test report

Each participant is notified of the results of the assessments in a test report, irrespective of whether or not an award is achieved.

Additional analyses

If necessary, further analyses (chemical, physical, microbiological) can be performed. A necessity exists,

- if a product group may pose a risk, e.g. with regard to food adulteration – if a product group may pose a risk, e.g. with regard to food falsification
- if a microbiologically sensitive product may pose a risk with regard to food safety
- in cases of suspicion with regard to the safeguarding of the sensory judgement and with regard to the safeguarding of the truth of declaration

The analytical methods used are determined by the DLG certification office.

In the event of negative assessment of the inspection results, the costs are to be borne by the participant.

6. Fees

A test fee plus statutory VAT that varies depending on the product group must be paid by the participants for the quality tests. The test fees will be announced in the respective current tender documents.

If you wish to forego publication, you can also register a product as a “test sample”. The test report does not contain any award classification – only the quality number. You refrain from obtaining a certificate, publication of the results, counting of the results towards business awards and any promotional use.

Cancellation fees

The following action is taken if the Certification Body receives information about cancellation of registered products:

- no cancellation charge will apply up to the time the call for samples is sent
- from the time of notification of the call for samples, the cancellation charge is EUR 100.00
- from the time of testing, the full amount of the test fee will be charged

7. Data Protection

The personal and product-specific data collected on registration of the product are passed on to third parties (especially to testing laboratories) to carry out the Quality Test.

8. Issue of the DLG Awards

Certificate

The participants receive a test report for each product. A positive report on a test report indicating that an award has been won counts as a certificate.

Publication

The names of the award winners (participant/owner of brand/trademark) and the tested products are published by the Certification Unit. If trading partners wish this, the results for the trade names registered are entered in the list of award winners under the name of the trading partner.

Awards subject to reservations

The awards are issued subject to reservations:

- In the event of any contraventions of the test regulations that become known during the tests, e.g. labelling infringements, the Certification Unit reserves the right to impose a condition on the manufacturer. In this case the Certification Unit requires a suitably modified label from the manufacturer and examines this for compliance with the conditions. Promotional activities with DLG awards are only allowed after correction.
- Should contraventions of the test regulations subsequently become known, or in the event that a follow-up test produces negative results, the DLG can revoke the award, require that it be returned and exclude the company from taking part in further tests.

Surveillance of award-winning products

For the purpose of follow-up testing, the Certification Unit is entitled to draw or demand samples of award-winning products from the participating companies free of charge and without warning, or to purchase such samples from the trade. The follow-up test can consist of a sensory, chemical or labelling-specific test. If the follow-up test reveals contravention of the test conditions or a negative evaluation of the result, the entitlement to use the award label expires.

Objection procedure

An appeal against the decision of the certification body may be lodged in writing within 6 weeks of receipt of the audit report, stating the technical grounds for the appeal.

For this purpose, the appeals will be sent to the e-mail address: einspruch@dlg.org. These will be forwarded to the relevant offices and processed. The certification body shall notify the objector of the final decision in writing.

Complaints Procedure

A complaint is a critical remark regarding the services offered by the Certification Unit. A complaint can be filed in written form. The procedure corresponds to that of the above objections procedure.

Complaints addressed to Award Winners

Certification holders are obliged to document complaints by third parties regarding the conformity of award-winning products with the criteria of the respective DLG Certification. These records are to be made available to the Certification Unit on request.

9. Advertising with DLG Awards obtained

1.1 Advertising is admissible with

- the test report, the award certificate,
- the DLG award winner symbol: “certified quality” / “annually certified”
- the DLG award winner symbol for rapeseed oil and refined oils: see “Special conditions for rapeseed oils and refined oils”
- textual references to the award (e.g. in press releases or advertisements) in as far as these describe the scope of the award objectively and correctly.

1.2. Admissible ways of using the symbols

The award symbols and certificates may be pictured in any size, although the relationship between width and height must remain the same. The medal reproductions may be pictured in colour or in b/w. Any exceptions for technical reasons must be agreed with the DLG in advance. Alterations, especially to the text or the colour, are not permitted (see DLG style guide).

2. The following provisions apply for the advertising:

2.1 Clarity

The product being promoted must correspond in type, composition and quality with the award-winning sample.

2.2 Exclusivity

Advertising may only be for a product whose condition features are completely identical with the product for which the award was issued. This also applies for the type of packaging (bottle, can, carton package, etc.).

The participant must inform the DLG Certification Office immediately of any changes that could affect the certification requirements.

2.3 Duration of promotion

The DLG award “certified quality” may be used for a period of 24 months.

The DLG award “annually certified” may be used for a period of 12 months.

Expiry dates of packaging with DLG award mark

After expiry of the award (date on the test report), it is still possible to use up the remaining stocks of the packaging with the DLG award mark for 3 months. In the case of annual participation, it is also possible to use up the remaining stocks of the packaging with the previous DLG award mark for a further 3 months. The prerequisite for this is that the products are awarded prizes in the following year. All the above-mentioned consumption periods must be coordinated with the DLG in advance.

In the case of wine the award may be used without a time limit for the respective award-winning AP number as of the date of award. In the case of partial filling, the partial fillings are to be submitted to DLG for identity checks.

3. Producer awards

3.1 DLG award for constant product quality

The “DLG award for constant product quality” is an award for long-standing, tested product quality determined in DLG quality tests and is granted annually to producers by the DLG.

The granting of this award requires that the products have been submitted for testing for 5 consecutive years and that at least 3 awards have been granted per year. If this is the case, the company is awarded the “DLG award for constant product quality” for the first time as of the 5th year of successful test participation. If the conditions for the awarding continue to be fulfilled, the company receives the award continuously for the 2nd, 3rd time, etc. If a manufacturer does not participate or if the required number of awards is not reached, he is no longer entitled to this producer award. In the coming years, the manufacturer can acquire a new expectancy. However, earlier awards do not count. Companies with more than one business plant: In principle, every business plant is granted the award if it meets the requirements. Upon request, an award can also be granted to a group if all business plants are entitled to it.

3.2 Advertising with the “DLG award for constant product quality”

Advertising by the award-winning company is possible via

- Reproduction of the corresponding logo and/or
- Reproduction of the certificate and/or
- General references

Advertising is permitted for one year reckoned from the date of the award (see DLG style guide).

The use of this producer award for advertising is only permitted for the group/s of products of the company for which the award was granted and/or in close connection with the products for which the award was granted.

4. Miscellaneous

All advertising and publicity measures extending beyond these provisions must be coordinated with the Certification Unit.

5. Ban on misleading advertising

Care must be taken to ensure that the advertising does not contain anything which can give rise to misconceptions among the addressees. All data must comply with the law governing competition. The responsibility for this is borne solely by participants. In particular advertisers may not reproduce DLG awards in their own words.

Mixing DLG awards or textual references to these awards with the advertiser's own statements should be avoided as far as possible. Use of a symbol or reference to an award may not under any circumstances arouse the impression that the award relates to other products too that have not gained such an award. The development of advertisers' own award symbols by analogy with the DLG symbol or with reference to DLG awards is not permissible.

10. Penalty

Any infringement of the above regulations entitles DLG TestService GmbH to impose an appropriate penalty (contractual fine) on the sample submitter, the amount of which will be fixed in accordance with the circumstances from case to case and can be reviewed by the responsible court on application by the sample submitter. The amount of the penalty depends on the severity of the specific breach of contract and the degree of fault of the submitter. DLG TestService GmbH assumes that in consideration of possible damage to the reputation of DLG TestService GmbH that may occur in conjunction with an infringement by the submitter, the penalty will be at least € 10,000.

II. Product-specific Regulations

1. Bread, Fine Bakery Products, Cereals and Confectionery

1. Product systematics of the products admitted

a) Bread

Product Designations	Product No.			
	ready baked with packaging	ready baked without packaging	frozen / half-baked with packaging	frozen / half-baked without packaging
Wheat mixed grain bread, wheat-rye coarse meal bread / wholemeal bread with 50 % – 89 % wheat content				
wheat mixed grain bread	1212	1211	6212	6211
wheat mixed grain bread containing coarse meal	1232	1231	6232	6231
wheat-rye coarse meal bread	1252	1251	6252	6251
wheat-rye-wholemeal bread	1272	1271	6272	6271
spelt mixed grain bread	1202	1201	6202	6201
Wheat bread with at least 90 % wheat content				
wheat bread	1112	1111	6112	6111
wheat bread containing coarse meal	1142	1141	6142	6141
wheat coarse meal bread	1172	1171	6172	6171
wheat wholemeal bread	1192	1191	6192	6191
spelt bread	1012	1011	6012	6011
spelt coarse meal bread	1072	1071	6072	6071
spelt wholemeal bread	1092	1091	6092	6091
Rye mixed grain bread, rye and wheat coarse meal bread/wholemeal bread with 50 % – 89 % rye content				
rye mixed grain bread	1312	1311	6312	6311
rye mixed grain bread containing coarse meal	1332	1331	6332	6331
rye and wheat coarse meal bread	1352	1351	6352	6351
rye and wheat wholemeal bread	1372	1371	6372	6371
Rye bread with at least 90 % rye content				
rye bread	1412	1411	6412	6411
rye bread containing coarse meal	1432	1431	6432	6431
rye coarse meal bread	1452	1451	6452	6451
rye wholemeal bread	1472	1471	6472	6471
Multigrain bread				
with the addition of other grain types, at least 5 % of each grain type, please state the shares of other grain types (only grain shares count, not oilseed shares).				
three-grain bread	1732	1731	6732	6731
four-grain bread	1742	1741	6742	6741
five-grain bread	1752	1751	6752	6751
other multigrain bread	1792	1791	6792	6791
Special bread types				
Name-giving grain addition, at least 20 kg per 100 kg bread grain				
barley bread (not scorched bread)	1812	1811	6812	6811
oat bread	1822	1821	6822	6821
maize bread	1832	1831	6832	6831
rice bread	1842	1841	6842	6841
other special bread types	1892	1891	6892	6891
Dry flatbread (e.g. crispbread, waffle bread and extruded bread)				
dry wheat flatbread	2112	2111	-	-
dry wheat-wholemeal flatbread	2192	2191	-	-
dry wheat mixed grain flatbread	2212	2211	-	-
dry rye and wheat wholemeal flatbread	2312	2311	-	-
dry rye flatbread	2412	2411	-	-
dry rye wholemeal flatbread	2472	2471	-	-
extruded grain products (as dry flatbread)	2712	2711	-	-
other dry flatbread types	2662	2661	-	-
Toasting bread, sandwich bread, bread with fat and sugar (max 10%)				
wheat toasting bread	1132	1131	-	-
wheat bread with fat and sugar (max. 10 %)	1122	1121	-	-
wheat bread containing coarse meal with fat and sugar (max. 10 %)	1152	1151	-	-
wheat toasting bread containing coarse meal components	1162	1161	-	-
wheat coarse meal toasting bread/wheat wholemeal toasting bread	1182	1181	-	-
wheat wholemeal bread with fat and sugar, also sandwich bread	1052	1051	-	-
bread with fat and sugar/toasting bread with rye content	1322	1321	-	-
other bread types with fat and sugar	1912	1911	6912	6911

Product Designations	Product No.			
	ready baked with packaging	ready baked without packaging	frozen / half-baked with packaging	frozen / half-baked without packaging
Mixed bread packages (different bread types in one sales unit)				
bread mixtures, 3 or more different types per package	1802	1801	6802	6801
Nutritionally modified bread				
nutritionally modified bread	7112	7111	7192	7191
gluten-free bread	7312	7311	7322	7321
albumen bread	7212	7211	7512	7511

b) Rolls

Product Designations	Product No.			
	ready baked with packaging	ready baked without packaging	frozen / half-baked with packaging	frozen / half-baked without packaging
Wheat share 50 % – 89 %				
wheat mixed grain rolls	3212	3211	8212	8211
spelt mixed grain rolls	3202	3201	8202	8201
wheat mixed grain rolls containing coarse meal components	3232	3231	8232	8231
wheat-rye coarse meal rolls	3252	3251	8252	8251
wheat-rye wholemeal rolls	3272	3271	8272	8271
Wheat content at least 90 %				
wheat rolls	3112	3111	8112	8111
wheat rolls with fat and sugar	3122	3121	8122	8121
wheat rolls containing coarse meal components	3142	3141	8142	8141
wheat coarse meal rolls	3172	3171	8172	8171
wheat-wholemeal rolls	3192	3191	8192	8191
spelt rolls	3012	3011	8012	8011
spelt coarse meal rolls	3072	3071	8072	8071
spelt wholemeal rolls	3092	3091	8092	8091
Rye content 50 % – 89 %				
rye mixed grain rolls	3312	3311	8312	8311
rye mixed grain rolls containing coarse meal	3332	3331	8332	8331
rye and wheat coarse grain rolls	3352	3351	8352	8351
rye and wheat wholemeal rolls	3372	3371	8372	8371
Rye content at least 90 %				
rye rolls	3412	3411	8412	8411
rye rolls containing coarse meal	3432	3431	8432	8431
rye coarse meal rolls	3452	3451	8452	8451
rye wholemeal rolls	3472	3471	8472	8471
Multigrain rolls				
with the addition of other grain types, at least 5 % of each grain type, please state the shares of other grain types (only grain shares count, not oilseed shares).				
three-grain rolls	3532	3531	8532	8531
four-grain rolls	3542	3541	8542	8541
five-grain rolls	3552	3551	8552	8551
other multigrain rolls	3792	3791	8792	8791
Special rolls				
hamburger / hot dog rolls etc.	3562	3561	8562	8561
tortilla/wrap etc.	3572	3571	8572	8571
bagels	3582	3581	8582	8581
Name-giving grain addition, at least 20 kg per 100 kg bread grain				
barley rolls (not scorched rolls)	3812	3811	8812	8811
oat rolls	3822	3821	8822	8821
maize rolls	3832	3831	8832	8831
rice rolls	3842	3841	8842	8841
other special rolls	3892	3891	8892	8891
Lye rolls/mixed rolls				
lye rolls with a soft crust – pretzels	3872	3871	8872	8871
lye rolls with a soft crust – sticks etc.	3882	3881	8882	8881
lye roll mixtures, 3 or more types per package	3902	3901	8902	8901
Rolls – mixed packages (different roll types in a single sales unit)				
Mixed rolls, 3 or more types per package.	3802	3801	8802	8801
Nutritionally modified rolls				
nutritionally modified rolls	3912	3911	8912	8911
gluten-free rolls	3922	3921	8922	8921
albumen rolls	3932	3931	8932	8931

Additional designations for bread and rolls

Only supply the data that are absolutely necessary to characterise the product. If no additional designations apart from the form in which the product is offered are necessary, then leave the other fields empty.

In the field ground products	
* Other specially processed ground product, e.g. freshly ground	9
In the field vegetable-based ingredient (special ingredients of vegetable origin)	
other oilseeds or with the addition of other oilseeds	21
linseed (below 8 % linseed)	14
sesame (below 8 % sesame)	16
carrots	40
potatoes	42
bran	12
caraway	30
pumpkin	43
linseed (at least 8 % linseed)	13
malt, also called granary	11
poppyseed	20
nuts	19
plums	45
currant	25
sesame (at least 8 % sesame)	15
soya	17
sunflower	18
wheat germ	10
onions	31
* other spices/seasonings	39
* other ingredients of plant origin, including dry gluten	90
In the field ingredients of animal origin (special ingredients of animal origin)	
butter	03
yoghurt/kefir	06
cheese	08
milk	01
milk protein	02
whey	07
curd	04
acid milk/buttermilk	05
* other ingredients of animal origin, e.g. eggs	90
In the field dough (special dough processing, processing of dough pieces, raising methods)	
baguette	03
ciabatta	06
unleavened bread/pita pockets	01
flutes	05
steeped bread	08
sandwich bread	02
French bread	04
* other types of special dough processing/dough piece processing	90
- with fermenting agent	20
- without baking yeast ingredients	21
In the field baking process	
steam chamber bread	03
loaves touching in the oven	07
scorched bread	04
wood oven bread	01
box-mould baked	08
crusty bread (= thick crust), double-baked bread, rustic bread	06
pumpnickel	05
stone oven bread	02
* other special baking processes	09
In the field nutritional value (special nutritional value, if you make entries here the first digit of the Product No. is 4, 5 or 7)	
ballast material enriched bread	15
calorific value-reduced bread	13
protein-enriched bread	11
low-protein bread (starch bread)	21
gluten-free (gliadin-free) bread	24
carbohydrate-reduced bread	12
sodium-reduced bread	14
strictly low-sodium bread (low salt content)	23
vitamin-enriched bread	31
bread with nutritional alterations	32
fatty acids, like Omega 3	33
* other bread with altered nutrient value	19

In the field form offered	
whole loaf	10
whole loaf for baking (frozen)	12
sliced whole loaf	13
sliced bread/also dry flat bread	20
sliced bread for toasting	21
non-crispy rolls	30
crispy rolls (only submit frozen!)	31
pre-baked rolls (final consumer)	32
pre-baked rolls (frozen)	33
Pre-baked rolls (bake-off stations)	34
soft rolls	50
formed dough pieces (only as test samples)	60
pre-cooked dough pieces	61
In the field geographical designation (origin/species)	
Berliner	40
Franconian	18
French style	26
Italian style	21
Kasseler	47
Paderborner	55
Swabian	30
Black Forest	31
Swiss	54
Tirolean	35
* other geographical designation	90

* Please explain on the registration form.

c) Fine bakery products

Product Designations	Product No.			
	ready baked with packaging	ready baked without packaging	frozen / refrigerated / half-baked with packaging (end consumer)	frozen / refrigerated / half-baked without packaging (bulk consumer)
Fine bakery products made from doughs				
Fine bakery products made from fine doughs with yeast				
pancakes/doughnuts	111 071	111 072	511 071	511 072
croissant without/with sweet filling	111 081	111 082	511 081	511 082
puff pastry products in the form of strips, rings etc.	112 121	112 122	512 121	512 122
puff pastry products as cakes (not mixtures)	112 111	112 112	512 111	512 112
rusks	312 161	312 162	-	-
flat cake	111 031	111 032	511 031	511 032
currant cake	111 011	111 012	511 011	511 012
shaped bakery products	111 021	111 022	511 021	511 022
tray-baked cake	111 061	111 062	511 061	511 062
stollen cake with filling	111 051	111 052	-	-
stollen cake without filling	111 041	111 042	-	-
other light or ingredient-rich fine doughs with yeast such as ring-shaped cake, fruit cake, panettone sweet bread loaf, butter-croissant	111 091	111 092	511 091	511 092
fine bakery product mixtures made from fine doughs, up to 5 types per package	112 201	112 202	512 201	512 202
fine bakery product mixtures made from fine doughs, 6 or more types per package	112 211	112 212	512 211	512 212
Fine bakery products made from fine doughs without yeast				
hard biscuits	313 041	313 042	-	-
hard biscuit mixtures, up to 5 types per package	313 051	313 052	-	-
hard biscuit mixtures, 6 or more types per package	313 061	313 062	-	-
Short pastry products				
shortbread, almond biscuits, tea cakes	313 101	313 102	513 101	513 102
shortbread biscuit mixture, up to 5 types per package	313 111	313 112	-	-
shortbread biscuit mixture, 6 or more types per package	313 121	313 122	-	-
short pastry products with moist filling/topping	113 191	113 192	513 191	513 192
shortbread biscuits	313 131	313 132	-	-
shortcake biscuit mixture, up to 5 types per package	313 141	313 142	-	-
shortcake biscuit mixture, 6 or more types per package	313 161	313 162	-	-
Biskuit mixture up to 10 types per package	313 221			
Biskuit mixture over 10 types per package	313 231			

Product Designations	Product No.			
	ready baked with packaging	ready baked without packaging	frozen / refrigerated / half-baked with packaging (end consumer)	frozen / refrigerated / half-baked without packaging (bulk consumer)
tart bases/tartlets made from short pastry	313 171	313 172	-	-
other dry bakery products made from fine doughs without yeast	313 191	313 192	-	-
Gingerbread				
brown gingerbread	313 201	313 202	-	-
brown gingerbread mixtures, up to 5 types per package	313 211	313 212	-	-
wafer gingerbread	313 241	313 242	-	-
wafer gingerbread mixtures, up to 5 types per package	313 261	313 262	-	-
gingerbread mixtures, 6 or more types per package	313 271	313 272	-	-
Products made from puff pastry				
puff pastry strudel	113 321	113 322	513 321	513 322
fresh products made from puff pastry (pieces)	113 311	113 312	513 311	513 312
dry products made from puff pastry (preserved pastry products)	313 321	313 322	-	-
Fine bakery products made from drawn doughs				
strudel, e.g. apple strudel, cream strudel	113 071	113 072	513 071	513 072
Fine bakery products made from mixtures				
Fine bakery products made from mixtures that are stirred or beaten				
Fine bakery products made from sponge cake mixtures				
sponge biscuits	321 051	321 052	-	-
sponge biscuit mixture, up to 5 types per package	321 071	321 072	-	-
sponge biscuit mixture, 6 or more types per package	321 081	321 082	-	-
sponge fingers	321 041	321 042	-	-
cake bases made from sponge cake mixtures	121 011	121 012	-	-
tartlets made from sponge cake mixtures	121 031	121 032	-	-
other soft sponge pastry products	121 091	121 092	-	-
other dry sponge pastry products	321 091	321 092	-	-
Fine bakery products made from Vienna mixtures				
cake/tart bases	121 121	121 122	-	-
small fine bakery products with a dry crust (e.g. ice-cream wafers) made from Vienna mixtures	321 141	321 142	-	-
Fine bakery products made from stirred mixtures- (also as lemon, marble, or nut cakes etc.) [including Madeira mixtures]				
flat tart bases, tartlets	121 211	121 212	-	-
tin-baked cake	121 221	121 222	521 221	521 222
round cake	121 231	121 232	521 231	521 232
waffles made from stirred mixtures	121 241	121 242	-	-
flat cake made from stirred mixture with moist filling/topping	121 251	121 252	521 251	521 252
small fine bakery products with dry crust made from stirred mixture (e.g. ice-cream wafers)	321 231	321 232	-	-
other fine bakery products made from stirred mixtures(e. g. madeleines, brownies, muffins)	121 291	121 292	521 291	521 292
Fine bakery products made from pyramid (layer) cake mixtures				
pyramid (layer) cake	121 411	121 412	-	-
pyramid cake tips etc.	121 421	121 422	-	-
Fine bakery products made from egg-white mixtures				
meringues	321 511	321 512	-	-
alphabet bakery products	321 521	321 522	-	-
Fine bakery products made from mixtures without beating/whipping				
Fine bakery products made from mixtures with oilseeds (such as macaroons, florentines, ghiottini, not confectionery)	322 011	322 012	522 011	522 012
Fine bakery products made from wafer mixtures (such as wafers, wafer biscuits)	322 021	322 022	-	-
Fine bakery products made from choux pastry mixtures (such as oblate biscuits, eclairs, cream puffs)	322 031	322 032	522 031	522 032
Gateau-type fine bakery products (round tarts, also dessert strips, dessert slices, roulades, omelette, with cream, butter cream, fruit and other fillings and/or toppings/ coatings, but also sweet-tasting unfilled products)				
meringue tart	221 511	221 512	521 511	521 512
pyramid (layered) tart	221 431	221 432	521 431	521 432

Product Designations	Product No.			
	ready baked with packaging	ready baked without packaging	frozen / refrigerated / half-baked with packaging (end consumer)	frozen / refrigerated / half-baked without packaging (bulk consumer)
sponge tart	221 061	221 062	521 061	521 062
puff pastry tart	221 331	221 332	521 331	521 332
short dough tart	213 151	213 152	513 151	513 152
tarts made from Vienna and/or Madeira mixtures	221 711	221 712	521 711	521 712
tart mixtures, up to 5 types per package	221 731	221 732	521 731	521 732
tart mixtures, 6 or more types per package	221 741	221 742	521 741	521 742
Deep-frozen cake assortment up to 10 different cakes per package	521 751			
other tart-type bakery products	221 791	221 792	521 791	521 792
Combination bakery products				
combination bakery products		131 912		531 912
croissant with savoury filling		131 312		531 312
Snack-type bakery products				
crisps, extruded products	341 001	341 002	-	-
crackers with yeast	312 151	312 152	-	-
other bakery products with yeast that keep (e.g. breadsticks)	312 191	312 192	-	-
crackers without yeast	313 031	313 032	-	-
pretzel-type products with dry crust (pretzels, sticks,...)	313 011	313 012	-	-
snack-type product mixtures, 3 or more types per package	341 011	341 012	-	-
snack-type product mixtures, 6 or more types per package	341 021	341 022	-	-
Doughs				
dough without filling and without topping	-	-	113 181	113 182
Nutritionally modified fine bakery products				
nutritionally modified fine bakery products	151 001	151 002	551 001	551 002
gluten-free fine bakery products	152 001	152 002	552 001	552 002

* Product No. applies if sold as frozen goods

Additional designations for fine bakery products

In the field vegetable-based ingredient	
Fruit/products	
apple/pear	06
strawberry, raspberry, blueberry, (red) currant	07
cherry, plum	08
kiwi/gooseberry	05
preserve/jelly	12
currants	10
candied peel, orange candied peel	11
* other fruits/fruit products	15
Oilseeds	
hazelnut /walnut	22
almond	21
poppy	23
* other oilseed	25
* other vegetables	38
* other vegetable-based ingredient	39
In the field ingredients of animal origin	
Dairy products	
butter/pure fat	43
egg	49
yoghurt	46
cheese	48
milk	40
milk protein	41
curd	47
cream	42
fermented milk/buttermilk	45
* other animal fats	44
* other ingredients of animal origin	49
In the field "seasonings"/flavours	
aniseed	61
fruit flavours	65
vanilla	60
cinnamon	62

mocha/coffee	67
spirits/wine	66
* other seasonings	69
In the field other ingredients	
marzipan	70
nougat	72
persipan	71
pudding/cream	73
chocolate/granules, cocoa	75
honey	78
other sugar substitutes	79
grain products	80
* other ingredients	90
In the field form offered	
formed dough pieces (only as test sample)	60
pre-cooked dough pieces	61
In the field geographical designation (origin/species)	
Dresdner	53
Italian style	1
Saxon/Erzgebirge	48
Swabian	30
Black Forest	31
Swiss	54
Thuringian	34
Tirolean	35
* other geographical designation	90

* Please explain on the registration form.

d) Cereal foods, baking mixtures and baking ingredients

Product	Product number:
Food cereals and products	
wholemeal, also rice	610111
ground products (no wholemeal)	610101
sprouting grain	610121
wholemeal ground products (e.g. wholemeal flour, coarse meal)	610131
wholemeal semolina	610181
coarse food meal	610151
grits, wholemeal grits	610171
pearl barley	610161
pre-cooked cereals, also husked	610141
Grain germ, grain germ flakes, also with added ingredients	
wheat germ	621111
wheat germ flakes	621121
rye germ	622111
rye germ flakes	622121
maize germ	625111
maize germ flakes	625121
Cereal bran, also with added ingredients*	
wheat bran (spelt, durum)	631111
rye bran	632111
barley bran	633111
maize bran	635111
rice bran	636111
millet bran	636211
buckwheat bran	637111
oat bran	634111
Cereal husk bran, also with added ingredients*	
spelt husk bran	631121
barley husk bran	633121
oat husk bran	634121
rice husk bran	636121
Cereal flakes, also with added ingredients	
wheat flakes	641111
rye flakes	642111
barley flakes	643111
oat flakes	644111
maize flakes	645111
multi-grain flakes	648111
Cereals, crushed, also with added ingredients	
wheat	651111
rye	652111
barley	653111
oats	654111
maize	655111

Product	Product number:
Puffed cereal products, also with added ingredients	
puffed wheat	661111
puffed oats	664111
puffed maize (popcorn)	665111
puffed rice	666111
Cereal extrudates	
Cereal extrudates	670111
Special cereal products with added ingredients	
muesli	680111
cereal flakes, also wholemeal flakes	680211
cornflakes	680221
bars, hard	680311
bars, soft	680321
muesli, cereal, other bars, fruit bar/slices	680391
Special types of cereal foods	
cereal foods with modified nutritional values	690111
diet cereal foods	690211
vitamin-enriched cereal foods .	690311
Dried fruits and oilseeds	
dried fruits such as currants, apricots etc.	671001
oilseeds such as nuts, almonds etc., also mixtures	672001
Baking mix for final consumers	
bread mix	673001
mix for fine bakery	674001
Primary and raw materials for baking	
glaze	675001
coating	472001
grated chocolate, chocolate sprinkles	676001
decorative sprinklings	677001
raw marzipan and icing compounds	678001
products for gelling	679001
creams and fillings	691001
desserts (powder-based)	692001
other raw materials for baking	693001

* No semi-finished products intended for further processing

Additional designations for cereal foods

In the field cereal type	
wheat	10
unripe spelt grain	11
spelt	12
durum	13
rye	20
triticale	25
barley	30
oats	40
maize	50
millet	61
rice	62
buckwheat	70
* cereal mixture	80
In the field Special treatment	
thermally treated	09
roasted, toasted	10
malted	11
sweetened	12
filled	13
coated	14
spiced, incl. salts	19
wholemeal	30
nutty	31
tender	32
extra tender	33
In the field flake type/pearl barley type grits	
large-sized flakes	01
small-sized flakes	02
instant flakes	03
coarse	11
medium	12
pearl barley/fine	13
In the field ingredient 1 = oilseeds	
almond	11
nuts	12

coconut	13
soya	14
sesame	15
sunflower seeds	16
linseed	17
chocolate/cocoa	18
* more than one kind of oilseed	19
In the field ingredient 2 = dried fruits	
apple	21
banana	22
dried berries (sultanas, currants)	23
* other/more than one kind of dried fruits	29
In the field other ingredients	
honey	70
vegetable	80
* other ingredients	90

* Please explain on the registration form.

e) Confectionery

Product	Product number:
Chocolate products (in the form of blocks, hollow figures or bars)	
chocolate	412101
skimmed milk chocolate	413001
milk chocolate	414101
household milk chocolate	414201
Gianduja household milk chocolate	414301
cream chocolate	415001
filled chocolate	416001
white chocolate	417001
white chocolate filled	417501
other confectionery, individual	418001
other confectionery, mixture, up to 3 products	418201
other confectionery, mixture, up to 5 products	418501
other confectionery, mixture, 6 or more products	418601
other confectionery, mixture, 12 or more products	418801
Sugar-coated chocolate buttons	
sugar-coated chocolate buttons	441001
almonds or nuts coated with chocolate	442001
fruits coated with chocolate	443001
Cereal products with chocolate	
puffed rice with chocolate	-
Confectionery made with oil seeds	
marzipan products	421001
nougat products	423101
milk nougat products	423201
cream nougat products	423301
nougat cream (not spread)	424001
Sweet spreads	
nougat cream on chocolate basis as spread (with/without nuts)	495001
jams, preserves and other plant-based products	495001
honey	495501
Fancy chocolates	
fancy chocolates made of layered chocolate	431001
fancy chocolates made of chocolate mixtures	432001
fancy chocolates made of filled chocolate	433001
fancy chocolates, mixture, up to 3 products	438201
fancy chocolates, mixture, up to 5 products	438101
fancy chocolates, mixture, 6 or more products	438301
fancy chocolates, mixture, 12 or more products	438401
Aerated confectionery	451001
Sugar products	
sweets as hard caramel	461001
sweets as soft caramel	462001
hard/soft caramel as a mixture (up to 3 products)	468001
hard/soft caramel as a mixture (up to 5 products)	468501
hard/soft caramel as a mixture (6 products or more)	469001
hard/soft caramel as a mixture (12 products or more)	469002
jelly products	463001
liquorice products	464001
fruit gum products	463501
confectionery, individual, e.g. chewing gum	464501
confectionery, up to 3 products (fruit gum, liquorice, jelly)	465001
confectionery, up to 5 products (fruit gum, liquorice, jelly)	466001

Product	Product number:
confectionery, 6 or more products (fruit gum, liquorice, jelly)	467001
confectionery, 12 or more products (fruit gum, liquorice, jelly)	467002
Modified-nutritional-value and diet confectionery (only from the groups listed below)	
chocolate products	481001
sugar-coated chocolate buttons	482001
confectionery made from oil seeds	491001
fancy chocolates	493001

Additional designations for confectionery

In the field 1. Fillings (one entry possible, only for filled products)	
Fruit fillings	
pineapple	01
apple	02
apricot	14
banana	03
blackberry	15
strawberry	04
raspberry	05
currant	13
cherry	06
maracuja	07
dried berries (sultanas, currants)	08
citrus fruits (oranges, mandarins, lemons)	09
* other fruit fillings	19
Spices	
aniseed	21
ginger	24
herbs	10
mint	11
mocha/coffee	25
vanilla	22
cinnamon	23
* other spices	29
Oilseed fillings	
almond	31
pistachio	32
nuts	33
cocoa	34
marzipan	35
nougat (almond, nut, milk, cream nougat)	37
nougat cream	38
truffle cream	39
Gianduja	40
* other oilseed fillings	49
Sugar products	
fudge	51
caramel	52
praline (hard, soft, flaky praline)	53
Dairy products	
milk	61
cream	62
butter	63
yoghurt	64
kefir	65
* other dairy products	69
Spirits etc.	
whisky	70
brandy	71
rum	72
arak	73
kirsch	74
raspberry spirit	75
pear spirit	76
egg liqueur	77
marc de champagne	78
* other fillings	90

Ingredient 1 and ingredient 2 (Name-giving ingredients)	
Fruit ingredients	
pineapple	01
apple	02
apricot	14
banana	03
blackberry	15
strawberry	04
raspberry	05
currant	13
cherry	06
maracuja	07
dried berries (sultanas, currants)	08
citrus fruits (oranges, mandarins, lemons)	09
* other fruit ingredients	19
Spices	
aniseed	21
ginger	24
herbs	10
mint	11
mocha/coffee	25
vanilla	22
cinnamon	23
* other spices	29
Oilseed ingredients	
almond	31
pistachio	32
nuts	33
cocoa	34
marzipan	35
nougat (almond, nut, milk, cream nougat)	37
nougat cream	38
truffle cream	39
gianduja	40
* other oilseed ingredients	49
Sugar products	
fudge	51
caramel	52
praline (hard, soft, flaky praline)	53
Dairy products	
milk	61
cream	62
butter	63
yoghurt	64
kefir	65
* other dairy products	69
Spirits etc.	
whisky	70
brandy	71
rum	72
arak	73
kirsch	74
raspberry spirit	75
pear spirit	76
egg liqueur	77
marc de champagne	78
* other spirits	79
Sugar substitutes and replacers	
sorbitol	81
fructose	82
cyclamate	85
saccharine	86
other sugar substitutes	95
* other ingredients	90
In the field 3. Shape (not for fancy chocolates)	
figure, hollow	01
figure, solid	02
figure, filled	03
block/bar, solid	11
block/bar, filled	12
* other shape	90

2. Product-specific conditions for admission

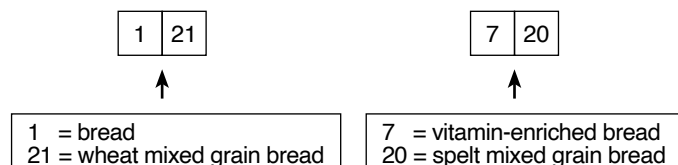
The guidelines laid down in the German Food Code and the DLG's own definitions apply.

The following products are admitted:

a) Bread, including rolls

See field "Product No." (1st line of registration form)

Precise designation of the bread in the DLG registration form with examples



Wheat rolls with at least 90 % wheat content

Wheat rolls are made from at least 90 % wheat flours. Any addition of other types of cereal products (e.g. coarse meal, rye flour) may not exceed a total of 10 %.

Spelt rolls

Spelt coarse meal rolls are made from spelt baking coarse meal and/or wholemeal spelt coarse meal. Any addition of other types of cereal products (e.g. other wheat or rye flour) may not exceed a total of 10 %. This does not include the special minimum amounts of cereal products which may not be baking or wholemeal coarse meal required for special bread and bread rolls.

Spelt wholemeal rolls are made from at least 90 % spelt wholemeal products. Any addition of other types of cereal products (e.g. other wheat or rye flour) may not exceed a total of 10 %. This does not include the special minimum amounts of cereal products which may not be baking or wholemeal coarse meal required for special bread and bread rolls.

Rye rolls with at least 50 % rye content

Rye rolls containing coarse meal are made from at least 50 % rye products. They contain above 10 % coarse meal.

Rye coarse meal rolls are made from at least 90 % baking coarse meal and/or wholemeal coarse meal, of which at least 50 % is rye baking meal and/or rye wholemeal (calculated from cereal products). Any addition of other types of cereal products (e.g. wheat or rye flour) may not exceed a total of 10 %. This does not include the special minimum amounts of cereal products which may not be baking or wholemeal coarse meal required for special bread and bread rolls.

Rye wholemeal rolls are made from at least 90 % wholemeal products, of which at least 50 % are rye wholemeal products (calculated from cereal products). Any addition of other types of cereal products (e.g. wheat or rye flour, also added in the form of e.g. sourdough and/or other ingredients), may not exceed a total of 10 %. This does not include the special minimum amounts of cereal products which may not be baking or wholemeal coarse meal required for special bread and bread rolls. Instead of using sourdough exclusively, a combined method can be used if at least two thirds of the sourness required to achieve sufficient baking quality of the rye product is provided by sourdough.

*Please enter precise details in the 2nd line under "Supplementary details".

Special rolls

The significant ingredients of special rolls correspond as a minimum to the requirements for special bread with the following exception.

The name under which rolls with oil seed that have a clearly visible sprinkling of seeds on the surface are sold may indicate the presence of poppy seeds, sesame seeds or sunflower seeds, e.g. poppy seed rolls, sesame seed rolls or sunflower seed rolls.

All other terms for rolls, especially those for wheat mixed grain rolls, must conform to the descriptions prescribed for bread.

b) Fine bakery products

Differentiation from bread

Fine bakery products differ from bread, including rolls, in that depending on their recipes they contain at least 10 parts of fat and/or sugar substances to 90 parts of ground cereal products and/or starch.

Instead of ground cereal products it is also possible to use other cereal products made from wheat or rye and/or products from other types of cereals. In such cases the following minimum amounts apply correspondingly. Unless otherwise stated in the following rules (e.g. in the case of traditional names), the term bread is not used for fine bakery products.

Exceptions

Certain products, e.g. crackers containing cereal products and/or starch, are included in the category fine bakery products even if their fat and/or sugar contents do not reach the above threshold.

Differentiation from confectionery

Fine bakery products differ from confectionery in that the baked portion essentially determines the character, appearance and taste. Products such as marshmallows or fancy chocolates are not classified as fine bakery products. The descriptions of the fine bakery products in the various groups do not include ingredients such as salt, yeast, raising agents, spices, aroma substances and baking agents.

c) Cereal foods including cereal extrudate in small pieces

Basic definition of cereal foods

Cereal foods are made from the raw materials suitable for this and are either raw and/or produced by roasting, toasting, drying, puffing, pelletising, hot-extruding, malting or other technological processes. The cereal content essentially determines the character, appearance and taste.

The types of cereal used include rye, wheat (also spelt, emmer, one-grained and durum wheat), triticale, barley, oats, rice and pseudo cereals (e.g. buckwheat, amaranth, quinoa).

Cereal foods with added ingredients

Cereal foods with added ingredients are made with at least one further component which contributes to the nutritional value and/or the sensory properties. These are often oil-rich seeds (almonds, hazelnuts or walnuts, coconut, soya, sesame, linseed, sunflower seeds), chocolate/cocoa and dried fruits (e.g. apple, banana, strawberries), grapes such as raisins/sultanas and currants, as well as citrus fruits such as lemons and oranges. Cereal foods with extra ingredients may also be made with drinking water, various types of sugar and sugar products (e.g. praline/brittle, honey), fats, potato products, spices, salt, starches and vegetable products.

Designation according to the type of cereal and other ingredients

The product designation is chosen according to the type of cereal accounting for a share of at least 90 % (of the total cereal content). In the case of product mixtures containing two types of cereal, the first-named cereal must make up at least 50 – 89 % of the total cereal content (e.g. wheat-rye-wholemeal). In the case of mixtures containing at least three types of cereal, the various types of cereal must each make up at least 5 % (of the total cereal content) or have perceptible sensory properties.

In as far as no minimum and/or maximum quantities are required for the various products, ingredients cited in the designation or on the package are used in such quantities that the typical sensory product characteristics they are intended to achieve are evident, or such that the desired nutritional properties are achieved.

Special definitions for cereal foods

Cereals and cereal products

Wholemeal is the whole, sound, well-cleaned cereal grain. It contains all the constituent parts of the cleaned grains including the germ. The grains can be freed from the outer husk (i.e. the cell layers of the husk) prior to processing. De-husked barley and oat grains (without the husks) also belong to the group of wholemeal products. The flakes made from them are wholemeal products.

Food cereals comprise specially cleaned grain intended directly for human consumption.

Sprouting grain fulfils the same requirements as wholemeal. The germinating capability should be at least 90 %.

Ground wholemeal products contain all the constituent parts of the whole grain, including the germ. However, the outer husks (i.e. the cell layers of the husks) can be removed from the grains prior to grinding. "Ground wholemeal products" is the general term applied to products that are made by breaking up the whole grains, i.e. wholemeal flour and coarse meal. The difference between wholemeal flour and coarse meal lies simply in the degree of fineness.

Semolina is a milling fraction of the cereal.

Wholemeal semolina is a semolina-type ground wholemeal product.

In contrast to wholemeal coarse meal, **edible coarse meal** need not contain all the elements of the whole grain. As a rule the germ is more or less lacking. These products include wheat baking meal type 1700 and rye baking meal type 1800.

Pre-cooked edible cereals, also de-husked edible cereals, are made from edible cereals which are subjected to special water and heat treatment after cleaning and, where applicable, before de-husking, cutting, coarse grinding or grinding into pearls, e.g. bulgur.

Pearl barley is made from barley, and more rarely from wheat or other types of cereal. The grains are de-husked and ground and polished to produce round pearls. Pearl barley is free of husks and largely free of fruit husks, seed husks, aleurone layer and germ. Depending on its size, pearl barley is designated as "fine", "medium" or "coarse".

Grits are made by coarse chopping of de-husked cereals, in particular oats and barley, but also buckwheat, unripe spelt, wheat or rye. Grits are available in the grades "fine", "medium" and "coarse".

Edible grain germ, edible grain germ flakes, also with added ingredients

Edible grain germ is available in the forms whole, crushed, also hydrothermally stabilised, as flakes or ground.

Wheat germ and wheat germ flakes generally have a fat content of around 8 % in dry matter.

Edible cereal bran, also with added ingredients

Cereal bran consists of the outer layers of the cereal kernel. In the case of husk cereals, the husks do not belong to the outer layers. For the production of edible bran the cereal must be particularly well cleaned. Cereal bran contains a minimum of 40 % total ballast substances in dry matter (AOAC method).

Oat bran contains at least 18 % total ballast substances in dry matter and at least 7 % beta glucan.

Cereal husk bran, also with added ingredients

Cereal husk bran is made from husks and also using the grain. It contains at least 80 % total ballast substances in dry matter (AOAC method). Grain varieties with husks include e.g. spelt, barley, oats and rice.

Cereal flakes, also with added ingredients

Cereal flakes are produced by crushing or rolling the whole or hulled (de-husked) grains. Production also includes steam and/or heat treatment (hydrothermal/thermal breakdown).

Flakes are made in various sizes; the name depends on what they are made of:

- large flakes from whole grains,
- small flakes from grits,
- instant flakes from wholemeal flour.

Porridge, also with added ingredients

The suffix porridge indicates that the cereal product (generally made from oats) is suitable for obtaining a creamy cereal dish with a thick consistency made from boiling in or adding liquid.

Cereals, crushed, also with added ingredients

Crushed cereals are made by crushing whole or de-husked cereal grains without hydrothermal treatment.

Puffed cereal products, also with added ingredients

These are made from cereals by inflating under pressure using hydrothermal treatment. To give them flavour, the puffed cereal products can be sprayed with edible oils and aroma substances or spices.

Sugar, honey, cocoa/fat glaze, chocolate or other coatings can also be used.

Popcorn also belongs to the puffed cereal products.

Cereal extrudates, also with added ingredients

Cereal extrudates are included in the cereal foods class when they differ from bread and fancy pastry/pastries through their small size (bite-sized pieces), shape or weight, rather than through their ingredients

Cereal extrudates are made mainly from cereal products using various processes, e.g. “cooking extrusion” or HTST (high temperature short time) extrusion methods. This group includes both extrudates and gelatinates; e.g. peanut flips, corn ringlets. To give them flavour, the extruded cereal products can be sprayed with edible oils and aroma substances or spices.

Sugar, honey, cocoa/fat glaze, chocolate or other coatings or fillings can also be used.

Special cereal products with added ingredients

Muesli consists typically of at least one whole grain cereal product (which can be e.g. crushed, coarse ground, and/or flaked), possibly further cereal products and at least one other non-cereal component. The whole grain share must be larger than that of the other cereal components.

In classic muesli these other components usually consist of dried fruits and/or various forms of oil seeds and/or other ingredients of sensory relevance such as e.g. cocoa products, honey.

Other significant ingredients mentioned in the name or in the list of ingredients of a muesli must be used as components.

The fruit content of the muesli includes dried fruits as well as fruit juices and the fruit portions of candied fruits and other fruit preparations.

Fruit muesli must have a dried fruit content that can be tasted clearly.

Muesli can consist of a large number of further ingredients, and savoury mixtures are also possible.

If the cereal content of a muesli consists of mainly one type of cereal, this may be indicated in the name (e.g. oat muesli).

Crunchy muesli/granola is a baked muesli and may contain other ingredients as well.

Whole grain muesli must have a whole grain cereal content making up at least 50% of the product.

Cornflakes are made from ground products from de-husked and degermed maize. Flavouring ingredients such as various types of sugar, salt and malt are added, so that after cooking or extrusion, drying and flaking the flakes achieve their light yellow to yellow-brown colour. A roasting process produces the typical aromatic flavour.

Two production methods can be distinguished:

Cooking/rolling methods: The source material is de-husked and degermed coarsely broken maize (known as corn or maize grits). Each grit results in a flake, so that different particle sizes and shapes can be expected. Flavouring ingredients such as different types of sugar, salt and malt may be added. The technology used comprises cooking, drying, rolling and roasting.

Extrusion methods: The source materials are ground products of the de-husked and degermed maize (maize middlings).

Flavouring ingredients such as different types of sugar, salt and malt may be added. The technology used comprises extrusion (gelatinising, pelletising), drying, rolling and roasting.

Cereal flakes are produced on the basis of edible cereals or mixtures of these. The production method is similar to that of cornflakes. They are available in sweet or savoury forms.

Whole grain flakes are made from ground whole grain cereal products.

Bars, hard or soft, consist of dry components and binding agents and are shaped into bars by thermal and mechanical processing (e.g. extrusion, rolling). They differ from confectionery in that the cereal content essentially determines their character, appearance and taste. The bars can also be made with coatings and/or fillings. The range of flavours is not just limited to “sweet” – savoury and spicy bars are also possible.

– **Muesli bars** consist mainly of at least one whole grain product (e.g. crushed, coarse ground and/or flaked), possibly further cereal products, and at least one other non-cereal component. For a muesli bar it is sufficient for the whole grain cereal product or products used to play a relevant role in the sensory properties.

– **Cereal bars** consist mainly of cereals and/or cereal products (e.g. crushed, coarse ground, flaked, puffed, extruded and/or cooked and rolled).

- **Baked bars** are muesli or cereal bars that have been shaped into bars by mechanical (rolling, cutting) and thermal (baking) processes.
- **Fruit bars/slices** consist mainly of fruit components such as e.g. dried fruits, fruit juices and/or fruit juice concentrates, possibly with cereal and/or cereal product components and perhaps oil seeds.

3. Assessment of the samples

Examination of packaging and labelling

Examination of the packaging and labelling is carried out by a separate group of testers. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

Laboratory analyses

In the case of a low quality number, the following laboratory analyses are carried out:

- Degree of acidity (in the case of 2 or fewer points)
- Salt content (in the case of 3 or fewer points)

Parameter	Method
Salinity	ASU L 17.00-6 2009-06
Acidity	ASU L 17.00-2* 1982-05

Calculating the quality number

Mixed packages

In the case of bread/pastry/confectionery mixtures each product is assessed individually; if all the test feature results display scores of at least 3 points, the mean value of the quality number applies for the mixture.

4. Product-specific conditions for awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.6 points.

2. Convenience-Food

1. Product systematics of the products admitted

Groups	Product Designations	Product No. food retail			
		chilled ***	frozen	sterilised/ pasteurised ***	dry
Self-service fresh meat unseasoned/natural					
Meat products without garnishing (unseasoned, raw) pieces for quick frying, unseasoned raw	Pork	561011	261011	-	-
	escalope, chop				
	neck steak, back steak				
	steaks from other meat pieces				
	Minced meat*				
	kebab (without seasoning, max. if applicable cured/ smoked bacon)				
	Beef	561021	261021	-	-
	rump steak, flank steak, fillet steak				
	steaks from other meat pieces				
	Minced meat*				
	Veal	561031	261031	-	-
	veal schnitzel, veal back steak, veal fillet				
	steaks from other meat pieces				
	Lamb	561071	261071	-	-
	lamb chop, lamb fillet				
Roasts unseasoned raw beef, pork, lamb, poultry	pork (unseasoned)	562101	262101	-	-
	beef (unseasoned)	562201	262201	-	-
	other roasts	562301	262301	-	-
	meat strips	562011	262011	-	-
Stewing meat, unseasoned raw beef, pork, lamb, poultry	rib (meat thickness approx. 1 cm)	562021	262021	-	-
	meat for rolls	562031	262031	-	-
	goulash	562041	262041	-	-
	thick rib (meat thickness approx. 3 cm)	562051	262051	-	-
Meat for boiling unseasoned					
from pork unseasoned raw	shoulder pieces	563011	263011	-	-
	knuckle	563021	263021	-	-
from beef unseasoned raw	slice of leg	564011	264011	-	-
	prime boiled beef	564021	264021	-	-
	oxtail	564031	264031	-	-
	boiling meat	564041	264041	-	-
Poultry meat products without garnishing (unseasoned, raw)	turkey breast, turkey leg, chicken breast, chicken drumstick, duck	561041	261041	-	-
Game products (unseasoned raw)	game products	561051	261051	-	-
Offal (unseasoned raw) without beef heart/tripe, poultry offal	Offal	565041	265041	-	-
Mixed packages meat products (unseasoned raw)	Mixed packages with 3 products or more	565601	265601	-	-

*Minced meat, may also be mixed, please state animal species and mixing ratio.

Groups	Product Designations	Product No. food retail			
		chilled ***	frozen	sterilised/ pasteurised ***	dry
Self-service meat, marinated/seasoned/raw					
Meat products / dishes without garnishing (raw, seasoned)	goulash	161111	271111	-	-
	rolls	161131	271131	-	-
	oven-pot roasted beef, marinated	161141	271141	-	-
Meat slices/ pieces raw, seasoned beef, pork, lamb	roast/pot roast	161161	271161	-	-
	escalope/chop	161171	271171	-	-
	steak/spare ribs	161121	271121	-	-
	kebab	161181	271181	-	-
	gyros	161191	271191	-	-
	meat strips	161211	271211	-	-
	* other meat slices/ pieces, incl. raw seasoned minced meat and raw uncooked frying sausage	161251	271251	-	-
	uncooked frying sausage	161291	271291		
Meat slices/ pieces raw, seasoned, dressed with breadcrumbs, - beef, pork, lamb, poultry	Schnitzel / Chop / Cordon Bleu	161261	271561	-	-
Poultry meat products/ dishes without garnishing (raw, seasoned)	poultry drumsticks/wings	161421	271421	-	-
	poultry breast/schnitzel/ escalope	161431	271431	-	-
	Poultry skewers	161471	271471	-	-
	Poultrymeat products whole/half	161371	271371	-	-
	* other poultrymeat products/dishes	161491	271491	-	-
Game products/ dishes without garnishing (raw, seasoned)	Game products/dishes, e.g. game ragout	161691	271691	-	-
Offal dishes (raw, seasoned)	Offal-dishes	161591	271631	-	-
Mixed packages meat products (raw, seasoned)	Mixed packages with 3 products or more	361401	271401	-	-
Doner/rotary spits marinated/seasoned/raw					
(for details of definitions see Page 20, Point 2.)					
Chicken or turkey doner	chicken doner	-	271221	-	-
	turkey doner	-	271231	-	-
red meat doner	doner kebab (according to DLMB Guidelines)	-	271241	-	-
	sliced meat doner/Yaprak Doner/Doner "Classic"	-	271261	-	-
	minced meat rotary spit doner style	-	271271	-	-
	rotary spit (with explanation)	-	271281	-	-

Groups	Product Designations	Product No. food retail			
		chilled ***	frozen	sterilised/ pasteurised ***	dry
Meat ready dishes cooked/with and without sauce without garnishing					
Meat products/ dishes without garnishing (cooked, seasoned)	goulash	161701	271701	361111	-
	rolls	161711	271711	361131	-
	oven-pot roasted beef, marinated	161721	271721	361141	-
	Kasseler/ham in Burgundy/meat cooked with onions/cooked cured products	161151	271151	361151	-
Meat slices/ pieces (cooked, seasoned)	roast/pot roast	161731	271731	361161	-
	escalope/chop/cordon bleu	161741	271741	361171	-
	steak/spare ribs	161751	271751	361121	-
	kebab	161761	271761	361181	-
	gyros slices	161771	271771	361191	-
	ragout/ragout fin	161201	271201	361201	-
	Meat ready dishes with low meat content	161811	271811	-	-
	meat strips	161781	271781	361211	-
	* other meat slices/ pieces	161791	271791	361251	-
Cooked sausages (cooked, seasoned)	white sausage/small cooked sausage in sauce	161301	271301	361301	-
	fryer sausage/curry sausage (fryer sausage with curry sauce) and other sausage products in sauce	161311	271311	361311	-
Products/ dishes from minced meat (cooked, seasoned)	meat loaf/meat balls/ minced beef steak/minced meat steak	161321	271321	361321	-
	stuffed cabbage/stuffed product	161331	271331	361331	-
	meat balls	161341	271341	361341	-
	meat dumplings/marrow dumplings	161351	271351	361351	-
	liver dumplings/liver noodles	161361	271361	361361	-
	* other products/dishes from finely chopped meat	161391	271391	361391	-
Poultry meat products/ dishes without garnishing (cooked, seasoned)	poultry stew	161411	271411	-	-
	poultry nuggets/titbits	161441	271441	-	-
	poultry fricassee/ragout	161451	271451	361451	-
	poultry meat ball	161461	271461	361461	-
	* other poultry meat products/dishes	161481	271481	-	-
Offal dishes (cooked, seasoned)	offal-dishes	161931	-	361591	-
Game products/ dishes without garnishing (cooked, seasoned)	game products/ dishes	161961	271991	361691	-
Meat ready dishes cooked/with and without sauce with garnishing					
Meat products/ dishes with garnishing (menus on meat basis) meat slices/ pieces with garnishing pork, beef, veal, lamb	goulash with garnishing	162111	272111	362111	-
	rolls with garnishing	162131	272131	362131	-
	oven-pot roasted beef, marinated with garnishing	162141	272141	362141	-
	Kasseler with garnishing	162151	272151	362151	-
	roast with garnishing	162161	272161	362161	-
	escalope/chop/steak with garnishing	162171	272171	362171	-
	kebab with garnishing	162181	272181	362181	-
	* other meat slices/ pieces with garnishing	162251	272251	362251	-

Groups	Product Designations	Product No. food retail			
		chilled ***	frozen	sterilised/ pasteurised ***	dry
Cooked sausage dishes with garnishing	small cooked sausage/ fryer sausage with garnishing	162211	272211	362211	-
Products/ dishes from minced meat with garnishing	minced meat products with garnishing	162221	272221	362221	-
	stuffed cabbage/filled vegetables with garnishing	162231	272231	362231	-
	* other products/dishes from finely chopped meat with garnishing	162261	272261	362291	-
Poultry meat products/ dishes with garnishing	poultry meat products/ dishes with garnishing	162311	272311	362311	-
Game products/ dishes with garnishing	game products/dishes with garnishing	162411	272411	-	-
Soups on meat basis	clear meat soups, also with garnishings	164111	274111	364111	464111
	thickened meat soups, incl. cream soups	164121	274121	364121	464121
Soups on poultry meat basis	clear poultry meat soups, also with garnishings	164211	274211	364211	464211
	thickened poultry meat soups, incl. cream soups	164221	274221	364221	464221
Stews on a meat basis	Stews on a meat basis	164511	274511	364511	-
Ready dishes egg basis					
Egg products	egg products	160151	270151	-	-
Pizza, Pasta & Snacks					
Pasta dishes boiled or fried	cooked pasta	160301	230301	-	-
	pasta bake	160351	230351	-	430351
	ravioli	160401	230401	-	-
	lasagne/cannelloni	160451	230451	-	-
	omelette	160501	230501	-	430501
	omelette with sweet filling	160551	230551	-	430551
	pancakes	160601	230601	-	430601
	pancakes with sweet filling	160651	230651	-	430651
	yeast dumplings	160701	230701	-	430701
	yeast dumplings with sweet filling	160751	230751	-	430751
	Pasta dishes, savoury	160801	230801	365801	430801
	Pasta dishes, sweet	160901	230901	365901	430901
	pasta	-	-	-	460201
	noodles for use in soups	-	-	-	460211
Pasta, uncooked (pasta with different formulations/ cooking times must be registered separately)	spaetzle-type noodles	-	-	-	460221
	filled pasta	-	-	-	460231
	pasta with separate garnishings/sauce	-	-	-	460241
	* other pasta	-	-	-	460291

Groups	Product Designations	Product No. food retail			
		chilled ***	frozen	sterilised/ pasteurised ***	dry
Combination bakery products/ snacks/finger food	vegetable tarts (also to be eaten cold)	163001	233001	-	-
	pies with filling and/or garnishing	163101	233101	-	-
	pizza	163151	233151	-	-
	pizza-baguette, e.g. bruschetta, piadina	163201	233201	-	-
	baguette filled (cheese, herbs, garlic)	163251	233251	-	-
	Quiche Lorraine	163301	233301	-	-
	bacon quiche	163351	233351	-	-
	doughs with filling and/or garnishing, e.g. spring rolls	163401	233401	-	-
	onion tart and other	163451	233451	-	-
	sandwich (filled)	163501	233501	-	-
	finger food	163551	233551	-	-
	* other combination bakery products	163601	233601	-	-
	Mixed packages with 3 products or more	-	233851	-	-
Ready dishes on potato, vegetable & fruit basis and mushroom and rice dishes					
Rice dishes	rice dishes	162591	272591	-	472591
Potato products	potato puree	168001	238001	-	468001
	potato dumplings	168501	238501	-	468501
	gnocchi	168551	238551	-	468551
	French fries	168101	238101	-	-
	French fries for oven baking	168151	238151	-	-
	croquettes	168201	238201	-	438201
	potato cakes	168251	238251	-	-
	fried potato products, e.g. roesti, fried potatoes	168301	238301	-	-
	potato bake/gratin	168401	238401	-	-
	* other potato products	168451	238451	-	438451
Other veg. convenience foods	with garnishings	162291	272291	-	472291
	without garnishings	161521	271521	371521	471521
Vegetable dishes	individual vegetables	168601	238601	368601	438601
	vegetable mixture	168701	238701	368701	-
	vegetable preparation	168801	238801	338801	-
	* other vegetable products e.g. tomato puree	168901	238901	338901	-
Fruit	fruit (berries, mango etc.)	-	236101	336101	-
	fruit mixtures	-	236151	336151	-
	fruit preparations	-	236201	336201	-
	* other fruit	-	236251	336251	-
Mushrooms	champignons	-	236001	336001	-
	* other mushrooms	-	236301	336301	436301
	mushroom mixtures	-	236501	336501	436501
Soups on plant basis	clear vegetable soups, also with garnishings	164411	274411	364411	464411
	thickened vegetable soups, incl. cream soups	164421	274421	364421	464421
Stew on a vegetable basis	Stew on a vegetable basis	164431	274431	364431	-

Groups	Product Designations	Product No. food retail			
		chilled ***	frozen	sterilised/ pasteurised ***	dry
Sauces					
Sauces on meat basis	clear meat sauces	166111	276111	366111	466111
	thickened meat sauces, incl. cream sauces	166121	276121	366121	466121
Sauces on poultry meat basis	thickened poultry meat sauces, incl. cream sauces	166221	276221	366221	466221
Sauces on other extract bases	* other clear sauces	166311	276311	366311	466311
	* other thickened sauces	166321	276321	366321	466321
Stock cube products (according to REG on stock cube)	pasty stock cube products	166501	-	-	-
	dry stock cube products	-	-	-	466601

Groups	Product Designations	Product No. food retail			
		chilled as loose product, service counter	chilled and self-service packaged	sterilised/ pasteurised stable at room temperature	dry
Delicatessen products					
Delicatessen salads (always state type of salad sauce under Seasoning state use of sweetener)	Salads on meat basis				
	meat salad (also Italian salad, ham salad)	181111	381111	-	-
	beef salad	181121	381121	-	-
	sausage salad	181141	381141	-	-
	poultry salad	181151	381151	-	-
	* other salads with the addition of meat (min. 10 % meat – or stuffing)	181191	381191	-	-
	Salads on vegetable basis				
	vegetable salads (incl. mushroom salads)	181311	381311	481311	-
	potato salads	181321	381321	-	-
	shepherd's salad/Greek salad	181351	381351	-	-
	antipasti on vegetable basis	181361	381361	481361	581361
	Mixed package with 3 or more products: antipasti on a vegetable basis	181961	381961	481961	-
	Salads on fruit basis				
	fruit salads	181411	381411	481411	-
	fruit compote	181421	381421	481421	-
	other salads, also with cheese (no cheese preparation)	181911	381911	481911	-
	pasta salad	181921	381921	-	-
	egg salad	181941	381941	-	-
	Sandwich spreads	181951	381951	-	-
Mayonnaises and remoulades	mayonnaise	182111	382111	482111	-
	salad mayonnaise	182121	382121	482121	-
	remoulade	182131	382131	482131	-
Spiced sauces and dressings	salad cremes	182141	382141	482141	-
	salad dressing	182161	382161	482161	582161
	spiced sauces **	182151	382151	482151	-
	spiced dips **	182201	382201	482201	-
	ketchup	182251	382251	482251	-
Other spices/ dips	mustard	182301	382301	482301	-
	horseradish	182171	382171	-	-

Vinegars	vinegary spices	-	-	399401	
	wine vinegar	-	-	399501	
	fruit vinegar	-	-	399601	
	vegetable vinegar	-	-	399651	
	herb vinegar	-	-	399701	
	spirit vinegar	-	-	399751	
	balsamic vinegar on wine vinegar basis (e.g. Aceto Balsamico de Modena)	-	-	399851	
	balsamic vinegar with fruit vinegar or other vinegars (e.g. honey, beer, spirit) as base	-	-	399901	
Other delicatessen products	* other delicatessen products (e.g. vegetable in aspic, cheese meat products in aspic)	189001	389001	-	
Spices, dry					581462

Groups	Product Designations	Product No. food retail
		sterilised/pasteurised***
Pickled vegetables		
Pickled vegetables	beetroot	388101
	onions	388201
	sauerkraut	388301
	gherkins	388411
	peppers	388431
	mixed pickles	388911
	* other pickled vegetables	388901

Groups	Product Designations	Product No. food retail	
		chilled as loose product, service counter	chilled and self-service packaged
Fresh Cut			
Fresh Cut ready-to-eat, in packaging, also with dressing	fruit	-	381511
	salad	-	381531
	vegetable	-	381551
	* other Fresh Cut products	-	381591

* Under "other" or "others" only classify products that cannot be included in the designations preceding them.

** Please state **purpose of use**.

*** Please state **best-by date**.

Additional designations

Additional designations supplement the characterisation of the products and facilitate the technical grouping for the tests. If no additional designations are necessary, leave these fields free. The use of protected designations must conform to the statutory provisions (e.g. designations of origin). The Certification Unit does not check or assess the correctness of these.

Raw material				
asparagus	67	game	16	pork and beef
beans	51	goose	115	potatoes
beef	12	horse	18	poultry
beef and pork	10	leek	66	salami
broccoli	62	lentils	53	sauerkraut
carrots	63	meat	23	semolina
cauliflower	64	mushrooms	55	spinach
cereals	48	mutton/lamb	17	tofu
chicken	117	olive	150	tomatoes
chilli	153	ostrich	19	turkey
cucumbers	57	paprika	58	veal
duck	81	pasta	49	vegetable / mixture
egg	47	peas	52	white cabbage
fruit	60	pork	11	Herbs
Vegan	123	Plant-based protein	124	Wheat-soy protein
Soy-wheat protein	126	Soy protein	127	Wheat protein
Technical production				
back	215	ground	104	rump steak
back steak	72	halved	51	salmon
Neck	216	Flank steak	217	False fillet

Entrecôte	219	Roast beef	220	Minute steak	221
bacon	36	ham	167	salt-reduced	75
belly/ dewlap	31	heads (mushrooms)	64	schnitzel	154
breast	7	heart (pork)	25	shoulder	214
caramel	97	hock	210	shoulder	168
cevapcici	209	kidney	211	shredded	58
chop	155	knuckle	35	slices	53
chump	6	lactose-free	82	spare ribs	160
clear	102	leaf vegetable	65	strips	57
coarse	16	liquid seasoning	8	sulfurated	93
coated	69	liver	26	thick flank	27
cordon bleu	162	mayonnaise	207	thick flank steak	157
cut	56	meat skewer/shashlik	165	tongue	30
cutlet	28	minced	61	topside	212
diced	59	minced meat	163	unbaked meat loaf	208
emuls. salad sauce	33	modified nutritional value	80	vinegar + oil	205
fat-reduced	74	mushy with pieces	62	whole	50
filled	164	naturally cloudy	95	wing	161
fillet	22	neck	32	with stone	66
finely minced	13	neck	169	without flavour enhancer	91
for baking	49	neck steak	156	without pickling salt/ with common salt	68
force rib	70	nut	166	without stone	67
formed/sectioned meat	29	pasteurised	94	wood tone, barrique	96
fully mashed (mash)	63	pre-fried	48	yoghurt	200
gluten-free	83	quartered	52		
grated	60	rib	37		

Geographic designation / Origin

Alsatian	38	Italian style	21	Swabian	30
Bavarian, also Allgäu	12	Nuremberg	25	Swiss	54
Black Forest	31	Palatine	27	Thuringian	34
Frankfurter	17	Rhine, Saar	46		
Hungarian style	36	Saxon	48		

Ingredients / Seasoning

anchovies	19	honey	39	parsley	24
apple	9	horseradish	37	pepper	25
bacon	97	hot/spicy	99	pickles	33
barbecue	94	in alcohol	75	quark	84
beer	42	in brine	76	red pepper	43
beetroot	17	in vinegar	60	smoked	95
bilberry	82	lemon	44	sour cream/ crème fraîche	35
champignon	14	lightly sugared	52	sugared	53
cheese	18	lime	92	truffle	15
chilli	85	liquid seasonings	91	vegetable	8
cream	20	mayonnaise	93	wild garlic	34
cream cheese	96	mixed herbs	28	with breadcrumb coating / batter	66
curry	21	mushrooms	13	with cheese	68
dill	36	mustard / grains	27	with fruit	65
egg	10	nuts	11	with sauce	67
garlic	30	olives	32	with sweetener	58
gyros	86	onion	16	without sweetener	81
heavily sugared	54	paprika	23	yoghurt	98
Wine	41	Tomato	102		

Other

Protected geographic data	50	Protected designation of origin	51	Halal	53
Product for GM	20				

Stability

Dry / pasty	9
Fresh goods (minimum stability 10 days at +7 degrees Centigrade)	1
Frozen food	91
Full preserve (without cooling, stability 4 years)	6
Refrigerated products / delicatessen salads > than 10 days, less than 4 months refrigerated	12
Semi-preserves/ three-quarter preserves minimum stability 6 / 6-12 months, possibly refrigerated)	4
Sterilised ready meal	5

2. Product-specific registration provisions

Meat

Products are only admitted if

- a) their producers have an EU Admission Number
- b) they are produced in accordance with QS or comparable quality programmes and process control systems or standards.
- c) Kidneys and liver are only admitted if they are prepared ready for cooking, i.e. the renal pelvis and the biliary ducts have been removed, the kidneys have been cleaned by watering, and the liver has been packed in slices or portions.

DLG requirements, DLG Codex for award-winning meat products

The following DLG Codex for award-winning products is to be observed.

- DLG award-winning meat products are made from **high-quality raw materials** such as muscle, fatty tissue or vegetable oil, technologically essential additives, as well as seasoning and where appropriate ingredients enhancing the sensory and physiology-of-nutrition quality.
- The following are **excluded from use**:
 - risk materials (from any animal species)
 - spinal cord from pigs
 - separated meat (from any animal species)
- The producers must inform the the Certification Unit of the **list of ingredients** of reported products.

The Certification Unit checks observance of the Codex. If the checks reveal any deviations, this represents contravention of the DLG Test Regulations leading to revocation of the award, and if appropriate exclusion of the business establishment from further participation in the DLG Quality Tests.

Doner and rotary spits

All the product forms of Doner and rotary spits set out below are allowed for the DLG Quality Test in as far as they satisfy the following requirements.

General requirements made of Doner:

The fat content may not exceed 20 % for lamb/mutton or 25 % for mixed forms. Doner meat may be marinated with various seasonings, onions, oil, milk and yoghurt. However, no binding and conservation agents may be added. (Exception here for product forms under 2d (here only with declaration of the additives)).

A distinction is made as follows between the Doner products allowed:

1. Chicken and/or turkey Doner

consisting of pure sliced meat from chicken, turkey etc. The maximum skin component may not exceed 18 %.

2. Red meat Doner

- a) Doner Kebab (Guidelines for meat and products of the DLMB)
 - consisting of sliced meat (min. 40 %) + minced meat (max. 60 %).
 - from beef, veal or lamb/mutton or mixed forms
- b) Sliced meat Doner/ Yaprak Doner / Dner "Classic"
 - consisting of 100 % pure sliced meat
 - from beef, veal or lamb/mutton or mixed forms
- c) Minced meat rotary spit, Doner type
 - consisting of more than 60 % minced meat, rest sliced meat
 - from beef, veal or lamb/mutton or mixed forms

- d) Rotary spit with further explanation in the commercial designations (may not be called Doner or Doner Kebab or Doner Kebab type)

- consisting of sliced meat and minced meat
- from beef, veal or lamb/mutton or mixed forms and from anchovies or the like

These include Doner-like products that do not belong to a) – c) as they contain ultra-fine reduced meat, non-meat ingredients (starch etc.).

Groups b) – d) are not described in the German Food Book. However, they represent a system of classification and quality testing of Doner in the DLG Quality Test.

Soups, sauces, broths and other convenience products

Only convenience products that simply have to be heated – where appropriate after diluting – are admitted. Preparation with ingredients not included in the convenience package, with butter and milk, is only carried out if precise quantities are specified in the instructions for preparation.

Fresh Cut

Products that can only be kept in a chiller cabinet and which have a "use by" date. The production processes (e.g. fumigation) are to be stated in the application procedure.

Fruit

All fruit sorts are tested. The origin of the products is not restricted.

Salads / Vegetables

Not only products that bear the name salads in farming language, but also vegetables prepared as salads, incl. toppings and dressings, are evaluated. The origin of the products is not restricted.

Toppings / Dressing

Toppings and dressings are evaluated separately and integrated into the Quality Number.

Products that are not admitted

- "Simple qualities", i.e. products that may only be brought into circulation with the additional designation "simple" (cf. Guidelines for Meat and Meat Products, Section 2.14)
- Pork back bacon, marrow bones/meat bones, trotters, pig's heads, paws and tails, pig small meat (bones), tripe, cattle heart, brain, sweetbreads, poultry offal
- Cheese preparations
- it must be ensured that easily spoiling products/fresh produce arrive at the test location well chilled at 0 °C to +4 °C.
- it must be ensured that frozen products arrive at the destination as undamaged goods at a maximum temperature of –18 °C.

3. Assessment of the samples

The DLG Quality Test is product-group-specific and comprises the following sub-tests:

Sub-tests/scope of testing

Groups of refrigerated and sterilised ready dishes, frozen food, Self-service meat:

- testing of the preparations according to the first-mentioned preparation method
- sensory analysis
- examination of the packaging and labelling
- laboratory analyses (spot checks to back up the sensory testing)

Groups of delicatessen products:

- sensory analysis
- checking of the packaging and labelling
- laboratory analysis

Fresh Cut Group:

- Sensory analysis
- Checking of packaging and labelling
- Laboratory analysis: microbiology
 - Total aerobic bacteria count
 - E. coli
 - Yeasts
 - Moulds
 - B. cereus presumptive
 - Listeria
 - Salmonellae

Calculation of the quality numberMixed packages

In the case of self-service packages with different products (e.g. barbecue meat) each product is assessed individually. If all test feature results score at least 3 points and are thus eligible for an award, the mean value of the quality number shall apply for the mixture.

Amount of fluid emerging

The amount of fluid emerging in self-service packs or the jelly pockets in post-pasteurised packs will be measured. The following limit values apply:

at > 1 – 2 % liquid discharge	assessment	4 points
at > 2 % liquid discharge	assessment	3 points

Preparation testingReady dishes, frozen food, self-service meat marinated

The preparation tests of the ready dishes and frozen food and of the marinated/seasoned Self-service meat comprises preparation of the products in the kitchen in accordance with the manufacturer's instructions. If the label is not submitted when the product is registered, the foods will be prepared in accordance with "good housekeeping practice". Errors in product assessment resulting from this shall be to the detriment of the product assessment for the manufacturer.

As a matter of principle the preparation of the products for the food retail trade is carried out using standard kitchen equipment. The products characterised for canteen and catering use are prepared with corresponding large-kitchen equipment. As a consequence of the differences and variabilities in kitchen equipment, in the event of faulty instructions for preparation from the manufacturer the DLG kitchen management in consultation with the DLG experts from the respective tester group will grant tolerances. However, extreme deviations in the instructions for preparation shall be included in the product assessment. The manufacturer will be notified of the faulty instructions for preparation.

Meat unseasoned

The preparation of the unseasoned fresh meat will be carried out in accordance with specific preparation standards developed by DLG committees and regularly updated.

Testing of packaging and labelling

The testing of packaging and labelling shall be carried out by a separate group of testers. The objective of the labelling test is to ensure that DLG award-winning products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

Laboratory analyses

The following risk-based analyses are conducted amongst others as required:

Parameter	Method
ELISA	ASU L 01.00-67 1998-09
BEFFE	ASU L 08.00-61 2016-03
Calcium	ASU L 00.00-144 2019-07
Salinity	ASU L 07.00-5/1 2010-01
Total fat content	ASU L 07.00-6 2014-08
Nitrites/nitrate content	ASU L 07.00-12 1990-12
Phosphate	ASU L 08.00-11 1992-12
Starch content	ASU L 07.00-25 1983-05
Hydroxyproline content	ASU L 08.00-8 2017-10

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards "DLG certified quality" and "annually certified" are awarded for a quality score of at least 4.6 points.

3. Fish & seafood products

1. Product systematics of the products admitted

Groups	Product Designations	Product No.			
		chilled ***	frozen	sterilised/ pasteurised ***	dried
Fish & seafood products					
Ready dishes on fish & seafood basis					
Natural fillets/ fish products without garnishing (raw, unseasoned)	fish products <u>raw, unseasoned</u>	167011	267011	-	-
Frozen crusta- cean & mollusc products	unseasoned	-	267021	-	-
	seasoned	-	267031	-	-
Partly ready dishes on fish, mollusc and crustacean basis (components without garnishing) (seasoned)	fish fingers breaded	-	275111	-	-
	fish portions breaded, also in batter	165121	275121	-	-
	fish balls including products from chopped fish flesh	165131	275131	-	-
	fish portions with filling, also in batter	165141	275141	-	-
	other fish dishes without garnishing	165171	275171	-	-
Menus on fish, mollusc and crustacean basis (fish dishes with garnishing)	fish products/dishes with garnishing	165161	275161	-	-
	component fish products/ dishes	165181	275181	-	-
	* other products from or with fish, molluscs and crustaceans with garnishing	165201	275201	-	-
Soups on fish, mollusc or crustacean basis	clear seafood soups, also with garnishings	164311	274311	364311	464311
	thickened seafood soups, incl. cream soups	164321	274321	364321	464321
Sushi	Sushi chilled	165172	-	-	-
	Sushi frozen	-	265172	-	-

Groups	Product Designations	Product No.		
		sterilised/ pasteurised ***	chilled and self-service packaged	chilled and smoked
Delicatessen products on fish & seafood basis				
Salads on fish, mollusc (including snail, mussel) or crustacean basis	shrimp salad	181201	381201	-
	tuna salad	181211	381211	-
	herring salad	181221	381221	-
	Matjes salad	181231	381231	-
	other salads on mollusc or crustacean basis	181241	381241	-
Frozen crusta- cean & mollusc products	unseasoned	-	167031	-
	seasoned	-	167021	-
Bread spreads		-	381952	-
Smoked fish				
Hot-smoked products – whole/parts – slices	smoked herrings	-	391111	191111
	smoked sprats	-	391211	191211
	smoked mackerel (whole/ half)	-	391311	191311
	smoked mackerel (slices)	-	391321	191321
	smoked eel	-	391411	191411
	smoked salmon	-	391581	191581
	smoked trout	-	393111	193111
	smoked dogfish	-	391611	191611
	smoked roe	-	392111	192111
	smoked carp	-	393211	193211
	*Other hot-smoked fish (whole/half)	-	391711	191711
	*Other hot-smoked fish (slices)	-	391811	191811
Cold-smoked fish – whole/parts – slices	smoked salmon (whole/half)	-	391511	191511
	smoked salmon (slices)	-	391521	191521
	* other cold-smoked fish (whole/half)	-	393001	193301
	* other cold-smoked fish (slices)	-	394001	193401
Graved salmon (whole/half)		-	391531	191531
Graved salmon (slices)		-	391551	191551

Groups	Product Designations	Product No.	
		sterilised/ pasteurised ***	chilled and self-service packaged
Other fish products			
Salt fish	Matjes fillet	393101	-
	salmon substitute	393201	-
	salted anchovy products	393301	-
	caviar	399101	-
	fish paté/terrines	390501	-
	Other	393901	-
Anchovy types	anchovies	394101	-
	appetitsild	394201	-
	pieces of pickles herring	394301	-
	Matjes fillet of defined type	394401	-
	herbal herring/fillet	394501	-
	* other anchovy types	394901	-
Fine marinades as preparation in salad sauces	fish fillets, fish bites (not in liquid), herring dip	391271	381271
Cold marinades in liquid	herring marinated	395101	-
	Kronsild/crown sardines	395201	-
	* other marinades in liquid	395901	-
Fried fish products	fried herring	396101	-
	fried fish products in jelly	396301	-
	* other fried fish products	396901	-
Boiled fish products	herring in jelly	397101	-
	sea eel in jelly	397201	-
	eel in jelly	397301	-
	* other boiled fish products	397901	-
Fish long-life preserves (in oil, in dip/ creme or in own juice)	herring	398101	-
	mackerel	398201	-
	sardine	398301	-
	sprat	398401	-
	tuna	398501	-
	* other fish long-life preserves	398901	-
Other fisheries products	shrimps in aspic	398601	-
	Surimi shrimps	398801	-
	Other	398701	-

* Under "other" or "others" only classify products that cannot be included in the designations preceding them.

*** Please state best-by date.

All the products stated can also be registered as products for communal catering (cc). Please state this accordingly on the registration form under the Additional Designations.

Additional designations

Additional designations supplement the characterisation of the products and facilitate the technical grouping for the tests. If no additional designations are necessary, leave these fields free. The use of protected designations must conform to the statutory provisions (e.g. designations of origin). The Certification Unit does not check or assess the correctness of these.

Durability					
Fresh products (minimum durability 10 days at + 2 to +7° C)				01	
Semi/three quarter preserves (minimum durability 6 or 6-12 months, where applicable with refrigeration)*				04	
Long-life preserves (without refrigeration durability 4 years)				06	
Chilled products (more than 10 days, at +2 to +7°C less than 4 months)				12	
Frozen food				91	
Raw material					
mackerel	99	zander	107	rainbow trout	120
salmon	100	pollack	108	catfish	121
wild salmon	101	gilt-head bream	109	shrimps	42
Alaska pollack	102	haddock	110	mussels	43
pangasius	103	tuna	111	prawns	45
plaice	104	sea bass	112	other seafood	46
trout	105	redfish	113		
cod	106	herring	114		

Special technical production					
finely chopped	13	sodium-reduced	75	cold smoked	45
fat-reduced	74	inert gas	41	cut from blocks	47
formed/re-formed flesh	29	vinegar and oil	32	other nutritionally	80
gluten-free	83	emuls. salad sauce	33	modified products	
lactose-free	82	hot smoked	44		
Ingredients/seasoning					
apples	9	lemon	44	yogurt	98
beer	42	mushrooms	13	sugared	53
beetroot	17	mustard/ seeds	27	in alcohol	75
blueberry	82	nuts/oilseed	11	in vinegar	60
caraway	22	olives	32	in brine	76
champignon	14	onion (also roasted)	16	lightly sugared	52
cheese	18	paprika	23	lactofermented	59
chilli/red pepper	43	parsley	24	with cheese	68
cream	20	pepper	25	with batter	66
curd / quark	84	pickled vegetables	33	with sauce	67
curry	21	pistachios	12	with sweetener	81
dill	36	plum puree	83	with fruits	65
egg	10	sour cream / crème fraîche	35	strongly sugared	54
garlic	30	spirits	42	spicy	99
green pepper	26	truffle	15		
herbs / mixture	28	vegetable	8		
honey	39	wild garlic	34		
horseradish	37	wine	41		
Other					
product for bulk users	20	PDO	51	halal	53
PGI	50	MSC	52	ASC	54

2. Assessment of the samples

Die DLG Quality Test is a product-group-specific test and covers the following sub-tests:

Groups: Ready dishes, Frozen food, Unprocessed raw fish products:

- Preparation test
- Sensory analysis
- Packaging and labelling test
- Laboratory analyses

Groups: Fish delicatessen products (incl. Sushi products) and Smoked fish:

- Sensory analysis
- Packaging and labelling test
- Laboratory analyses

Group: Unpacked goods for the service counter:

- Sensory analysis
- Laboratory analyses

Calculating the Quality Number Mixed packages

In the case of self-service packages containing different products (e.g. Sushi), each product is assessed separately. Provided that all the test feature results amount to at least 3 points, the mean value of the quality figures counts for the mixtures.

Preparation test

Fish ready dishes, Frozen food, Unprocessed raw fish products

The products will be prepared in accordance with the first type of preparation stated on the packaging.

If the label is not submitted, the foods will be prepared in accordance with “good housekeeping practice”. Any errors in product assessment resulting from this shall be to the detriment of the product assessment for the manufacturer.

As a matter of principle the preparation of the products for the food retail trade is carried out using standard kitchen equipment. The products characterised for canteen and catering use are prepared with corresponding large-kitchen equipment. As a consequence of the differences and variabilities in kitchen equipment, in the event of faulty instructions for preparation from the manufacturer the DLG kitchen management in consultation with the DLG experts from the respective tester group will grant tolerances. However, extreme deviations in the instructions for preparation will be included in the product assessment. The manufacturer will be notified of the faulty instructions for preparation.

Unprocessed raw fish products

The preparation of the unprocessed raw fish products will be carried out in accordance with specific preparation standards developed by DLG committees and regularly updated.

Fish delicatessen products, Smoked fish, Sushi

Preparation is largely unnecessary for ready-to-eat products. When tasting Sushi products the seasonings supplied with the products (ginger, wasabi) are assessed once for the complete package.

Testing of packaging and labelling

The testing of packaging and labelling is carried out by a separate group of testers. The objective of the labelling test is to ensure that DLG award-winning products satisfy the legal regulations on food labelling in essential elements. This does not represent an assessment pursuant to food law.

Laboratory analyses

The following risk-based analyses are conducted amongst others as required:

Parameter	Method
Detection Enterobacteriaceae	ISO 21528-1
Listeria monocytogenes	ISO 1129+0-2
Salmonella	ISO 6579-1
Escherichia coli	ASU L 00.00-21

3. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.6 points.

4. Meat products (Ham and Sausage)

1. Product systematics of the products admitted

Groups	Product Designations	Enter the resulting product number/s correctly in the registration form			
		Unla- belled service counter goods	Self-ser- vice package with label slices/ cut piece, fresh package	Whole product with label without cooling	Whole product self-ser- vice with label with cool- ing***
1. Raw sausage					
Sliceable raw sausage	Cervelat sausage – smoked	11121	31121	51121	51123
	Cervelat sausage – air-cured	11122	31122	51122	51124
	Salami – smoked	11131	31131	51131	51133
	Salami – air-cured (unsmoked)	11132	31132	51132	51134
	Plockwurst	11141	31141	51141	51143
	Ham plockwurst	11142	31142	51142	51144
	Ham sausage – raw	11151	31151	51151	51152
	cottage-smoked sausage	11161	31161	51161	51163
	Katenwurst	11162	31162	51162	51164
	Mettwurst – sliceable, smoked	11171	31171	51171	51176
	Mettwurst – sliceable, air- cured, unsmoked	11172	31172	51172	51177
	Salametti/Mini-salami smoked	11194	31194	51194	51184
	Krakauer – raw	11195	31195	51195	51185
	Polish/Raw Polish	11196	31196	51196	51186
	Landjäger	11197	-	51197	51187
	Other raw sausage – sliceable, smoked* incl. diced product	11191	31191	51191	51181
Other raw sausage – air- cured*	11198	31198	51198	51188	
Spreadable raw sausage	Teewurst – finely ground	11211	31211	51211	51213
	Teewurst coarse	11212	31212	51212	51214
	Mettwurst – spreadable, finely ground	11223	31223	51223	51227
	Mettwurst – spreadable, coarse	11224	31224	51224	51228
	Mettwurst – fresh; also onion sausage	11222	31222	-	51226
	Pfeffersäckchen – spreadable	11293	31293	51293	51283
	Other raw sausage – spreadable*	11291	31291	51291	51281
Nutritionally altered/dietetic raw sausage, also probiotic	Nutritionally altered raw sausage – sliceable, air- cured (unsmoked)	61101	81101	82101	82102
	Nutritionally altered raw sausage – sliceable, smoked	61105	81105	82105	82106
	Nutritionally altered raw sausage – spreadable, fine	61200	81200	82200	82202
	Nutritionally altered raw sausage – spreadable coarse	61201	81201	82201	82203
Mixed packages	Mixed packages with 2 products	-	31200	51200	-
	Mixed packages with 3 products or more	-	31210	51210	-
	Mixed packages with 6 products or more	-	31220	51220	-

Groups	Product Designations	Enter the resulting product number/s correctly in the registration form			
		Unla- belled service counter goods	Self-ser- vice package with label slices/ cut piece, fresh package	Whole product with label without cooling	Whole product self-ser- vice with label with cool- ing***
2. Raw cured products					
Raw ham	Ham – air-cured (unsmoked), all cuts	12100	32100	52100	52101
	Bone Ham – smoked	12111	32111	52111	52112
	Split/flat ham – smoked	12123	32123	52123	52153
	Centre/bladder ham – smoked	12124	32124	52124	52154
	Rolled ham – smoked	12125	32125	52125	52155
	raw ham from rump	12126	32126	52126	52157
	Bacon – smoked (flank ham)	12131	32131	52131	52132
	loin ham raw	12141	32141	52141	52143
	raw ham from loin with tenderloin	12142	32142	52142	52144
	loin ham raw marinated, (e.g. lean pork gravé type)	12148	32148	52148	52149
	Other ham – boneless, smoked*	12191	32191	52191	52192
	Ham diced	-	32193	-	-
Pork, beef, smoked (also poultry, game)	Pork – smoked	12211	32211	52211	52216
	Cured and smoked middle (no semi-finished products)	12212	32212	52212	52217
	Whole sides/pork belly smoked	12214	32214	52214	52218
	Bacon for eating hot	12215	32215	52215	52219
	Bacon diced/ strips	-	32216	-	-
	Beef – smoked	12221	32221	52221	52221
	Beef – air-cured (unsmoked), e.g. Bündner Meat	12150	32150	52250	52251
	Pastirma	12180	32180	52180	-
	Other raw pieces (also poultry, game)*	12291	32291	52291	52292

Field “Stability” (1st Line) Raw sausage and raw cured pieces 03
 *** Refrigerating instructions: 4 – 7 °C 14
 15 – 18 °C 15
 ** for eating warm 13
 (report semi-finished products in ready dishes)

Groups	Product Designations	Counter service goods	Pre-serves	Self-service-slices/sliced pieces, fresh package	Whole product Self-service
3. Cooked sausages					
Small cooked sausages	Small cooked sausages – finely ground (also beef)	13111	23111	-	53111
	Bockwurst – finely ground	13112	23112	-	53112
	Knacker/Knackwurst (also Schüblinge, Rote, Dicke)	13113	23113	-	53113
	Frankfurter	13114	23114	-	53114
	Wieners	13115	23115	-	53115
	Delicatessen small cooked sausages	13116	23116	-	53116
	Small cooked sausages – coarse (also Bouillon, Regensburger, Debrecziner, Krakauer small cooked sausages)	13121	23121	-	53121
	Fryer sausage – finely ground (also Wollwurst, Currywurst, Bockwurst)	13132	23132	-	53132
	Fryer sausage finely ground with coarse filling pieces	13134	23134	-	53134
	Bratwurst – coarse	13133	23133	-	53133
	Berner small cooked sausages (wrapped in bacon for frying)	13135	23135	-	53135
	Weisswurst (white sausage)	13141	23141	-	53141
	Other types of small cooked sausages*	13191	23191	-	53191

Groups	Product Designations	Counter service goods	Pre-serves	Self-service-slices/sliced pieces, fresh package	Whole product Self-service
Cooked sausage – finely ground	Finely ground (basic emulsion), also Austrian pork sausage	13211	23211	33211	53211
	Stadturst – finely ground	13212	23212	33212	53212
	Ham sausage – finely ground	13221	23221	33221	53221
	Lyoner – finely ground	13231	23231	33231	53231
	Mortadella – North-German style	13241	23241	33241	53241
	Austrian Pikante (with vegetables/pickled vegetables)	13242	23242	33242	53242
	Meat loaf – finely ground	13251	23251	33251	53251
	Meat loaf (with liver) – finely ground	13252	23252	33252	53252
	Meat loaf (also with liver) in natural casing, fine and coarse	13254	-	33254	53254
	White cooked sausage (also veal loaf or meat loaf with veal and white meat loaf)	13261	23261	33261	53261
	Gelbwurst	13262	23262	33262	53262
	Other cooked sausage – finely ground*	13291	23291	33291	53291
	Cooked sausage in strips (for salads)	-	-	33292	-
Cooked sausage – coarse	Basic emulsion – coarse	13311	23311	33311	53311
	Stadturst – coarse	13312	23312	33312	53312
	Ham sausage – coarse	13321	23321	33321	53321
	Bierwurst – coarse	13331	23331	33331	53331
	Göttinger	13341	23341	33341	53341
	Lyoner – coarse	13342	23342	33342	53342
	Jagdwurst – South German (also Tyrolean)	13351	23351	33351	53351
	Jagdwurst – North German (also Tyrolean)	13352	23352	33352	53352
	Krakauer (also Ham Krakauer)	13361	23361	3361	53361
	Cooked salami	13362	23362	33362	53362
	Austrian sliceable dry sausages /fried sausages	13363	23363	33363	53363
	Meat loaf – coarse	13371	23371	33371	53371
	Pizza meat loaf	13373	23373	33373	53373
	Meat loaf (with liver) – coarse	13372	23372	33372	53372
	Kabanossi	13392	23392	33392	53392
	Stuffed pig's stomach	13393	23393	33393	53393
	Roemer/meat loaf	13394	23394	33394	53394
	Other cooked sausage – coarse*	13391	23391	33391	53391
Cooked sausage with meat inlays	Ham sausage with meat inlay	13411	23411	33411	53411
	Bierschinken, also baked, also turkey Bierschinken	13421	23421	33421	53421
	Beef bierschinken, also veal bierschinken	13422	23422	33422	53422
	Mortadella with meat inlay	13431	23431	33431	53431
	Headcheese	13441	23441	33441	53441
	Other cooked sausages with meat inlay*	13491	23491	33491	53491
Patés, rolls, filled products	Patés – without dough crust	13511	23511	33511	53511
	Patés – with bacon/mosaic edging	13513	-	33513	53513
	Patés – with dough crust/galantines	13512	-	33512	53512
	Rolls	13521	23521	33521	53521
	Breast of veal – stuffed	13531	23431	33531	53531
	Breast of pork – stuffed	13532	23532	33532	53532
	Pork belly – stuffed	13533	23533	33533	53533
	Pork foot/head – stuffed	13534	23434	33534	53534
	Other stuffed products*	13591	23591	33591	53591

Groups	Product Designations	Counter service goods	Pre-serves	Self-service-slices/sliced pieces, fresh package	Whole product Self-service
Nutritionally altered/dietetic cooked sausage	Nutritionally altered small cooked sausages	63100	63101	-	83101
	Nutritionally altered cooked sausage – finely ground	63200	63201	83200	83201
	Nutritionally altered cooked sausage – coarse	63300	63301	83300	83301
	Nutritionally altered cooked sausage with meat inlay	63400	63401	83400	83401
Mixed packages	Mixed packages with 2 products	-	-	33595	53595
	Mixed packages with 3 products or more	-	-	33596	53596
	Mixed packages with 6 products or more	-	-	33597	53597
4. Sausages from cooked meat					
Liver sausage, Liver paté	Liver sausage – finely ground	14111	24111	34111	54111
	Delicatessen liver sausage	14113	24113	34113	54113
	Calves liver sausage or liver sausage with calves liver	14112	24112	34112	54112
	Truffle liver sausage	14114	24114	34114	54114
	Liver sausage with veal	14115	24115	34115	54115
	Liver sausage – coarse	14121	24121	34121	54121
	Homemade -liver sausage – coarse	14122	24122	34122	54122
	Liver sausage – sliceable	14123	24123	34123	54123
	Liver paté without dough crust	14131	24131	34131	54131
	Liver paté with dough crust	14132	-	34132	54132
Black pudding, Blood sausage, tongue sausage	Black pudding	14211	24211	34211	54211
	Blood sausage	14221	24221	34221	54221
	Red Meat Stomach	14231	24231	34231	54231
	Blood stomach/Red stomach/Rotgelegter	14232	24232	34232	54232
	Red headcheese/blood headcheese	14235	24235	34235	54235
	Red headcheese	14237	24237	34237	54237
	Tongue sausage/patés	14241	24241	34241	54241
	Fillet sausage/patés	14242	24242	34242	54242
	Jellied brawn	14311	24311	34344	54311
	White headcheese (also Liver headcheese)	14321	24321	34321	54321
	Headcheese (also with inlays)	14331	24331	34331	54331
	Brawn (with min. 50 % meat component)	14341	24341	34341	54341
	Corned Beef	14342	24342	34342	54342
Jellied brawn, white headcheese, headcheese, brawns, corned beef	Corned Beef with jelly / German Corned Beef	14343	24343	34343	54343
	Aspic products under 50 % meat component (e.g pork fillet in fresh cheese jacket)	14351	-	34351	54351
Other Sausages from cooked meat	Hamburger cooked/onion sausage	14912	24912	64912	54912
	Harzer Schmorwurst	14913	24913	34913	54913
	Knappwurst/Knackwurst	14914	24914	34914	54914
	Other sausages from cooked meat (e.g. spreadable, pork mettwurst)*	14911	24911	34911	54911
Nutritionally altered/dietetic sausages from cooked meat	Nutritionally altered liver sausage	64100	64101	84100	84101
	Nutritionally altered blood sausage and similar	64200	64201	84200	84201
Mixed packages	Mixed packages with 2 products	-	-	34920	54920
	Mixed packages with 3 products or more	-	-	34921	54921
	Mixed packages with 6 products or more	-	-	34922	54922

Groups	Product Designations	Counter service goods	Pre-serves	Self-service-slices/sliced pieces, fresh package	Whole product Self-service
5. Cooked pieces and cooked mixture (scalded, hot smoked or boiled)					
Cooked pieces	Formed meat ham (joined together from pieces)	15111	25111	35111	55111
	Shoulder ham (not formed meat)	15113	25113	35113	55113
	Hind ham (not formed meat)	15114	25114	35114	55114
	Prosciutto-type ham, (cooked)	15115	25115	35115	55115
	Beef ham	15112	25112	35112	55112
	Tongue	15121	25121	35121	55121
	Cured middle, also hot smoked (cooked)****	15131	25131	35131	55131
	Knuckle	15132	25132	35132	55132
	Other Salted/cured/pickled meat (e.g. ribs, pork back, boiled ham slices and the like)*	15139	25139	35139	55139
	Black smoked pieces, cooked	15141	25141	35141	55141
	Roast (not colour-cured)	15151	25151	35151	55151
	Other cooked pieces (poultry)* also broiler/turkey breast slices	15191	25191	35191	55191
	Nutritionally altered cooked pieces, e.g. with ballast substances	65100	65101	85100	85101
Cooked mixture	Pork in own juices	-	25211	-	-
	Beef in own juices	-	25221	-	-
	Potted meat	-	25292	-	-
	Other cooked mixture	-	25291	-	-
6. Lard – as Fresh goods and as Preserves					
Pork lard	Pork lard, also with additive ingredients	41111	45111	-	-
	Leaf-fat lard, also with additive ingredients	41121	45121	-	-
	Greaves lard, also with additive ingredients	41131	45131	-	-
	Roast lard – from frying fatty tissue, also with additive ingredients	41151	45151	-	-
	Ham lard – from the fatty tissue of the ham, also with additive ingredients	41141	45141	-	-
Goose / duck lard	Goose lard, also with additive ingredients	41211	45111	-	-
	Duck lard, also with additive ingredients	41221	45221	-	-

Groups	Product Designations	Product No.
7. Vegan/Vegetarian products		
	Raw sausage	31100
	Boiled sausage	33200
	Cooked sausage	34100

Field "Stability" (1st Line)	Fresh goods	01
	Semi-preserves	02
	Raw products	03
	Semi-preserves, three-quarter preserves, in jar/tin, minimum stability 4 months refrigerated as soft package**	04
	(Full) Preserve without cooling, stability 2 years	06
	Slices (self-service package)	07
	Cut pieces up to 1500 g (self-service package)	08
	Lard preserve	05
	For eating warm (small liver and blood sausages smoked dry sausage etc.)	13
	Fresh package (cup-shaped containers with liver sausage, spreadable raw cured sausage etc.)	16

- * under "Other..." only enter products that cannot be classified elsewhere.
 ** Please state any additives.
 *** Unlabelled service counter goods; for "Whole product self-service" labelling and packaging will be assessed.
 **** Please register semi-finished products for cooking for Convenience-Tests (Ready Dishes)

Additional designations)

Only state the data absolutely necessary to characterise the product! If no special additional designations are necessary leave the fields empty! The use of protected designations must agree with the respective laws and regulations; e.g. in the case of protected

geographic designations (= Designations of origin) the products must have been produced in the respective regions. As a matter of principle the Certification Unit does not check and assess the accuracy of protected designations!

Raw material → “Raw mat.”					
Pork	11	Beef	12	Veal	13
Poultry****	14	Turkey****	15	Game	16
Mutton/Lamb	17	Horse	18	Ostrich	19
Meat	23	Greaves	24	Heart (Pork)	25
Liver	26	Pig’s head	34	Bacon	29
Tongue	30	Cut: Belly	31	Knuckle	35
Fillet	22	Neck piece	32	Neck	27
Ham	28	Shoulder	33	Salami	36
Rib	37	Sweet pepper	58	Sauerkraut	61
Broccoli	62	Carrots	63	Cauliflower	64
Spinach	65	Leek	66	Breast	70
Flank	71	Grilled cutlet	72	Centre (bladder)	73
Haunch	74	Prosciutto type	75	Roll	76
Split (flat)	77	vegetarian	200	vegan	201
				*Other Raw mat. ****	90
Special technical production → “T.Prod.”					
Without nitrite + common salt/with common salt (also for organic products)	68	Unseasoned (for lard)	01	Greaves pressed (for lard)	02
Unsmoked (for liver sausage)	09	From meat warm from slaughtering	05	Eel smoke	11
Bouillon	12	Finely ground	13	Baked	14
Formed meat	29	Grill	15	Coarse	16
In ring	17	Cottage smoked	18	Air-cured	21
Medium grain	22	Grilled	25	Protective gas	41
Brine bag	42	In own casing	43	Vitamin-enriched	73
Fat-reduced	74	Sodium-reduced	75	With ballast substances/inulin	77
Collageneous intestines	93	With probiotic cultures	78	In strips	57
Diced	59	Mould-ripened	10	Only vegetable fats used	81
pre-fried frying sausage	24	* Other technical production	90	* Other nutritionally altered products	80
Seasoning → “Seasoning”					
Only salt (f. lard)	01	Vegetable	08	Apple	09
Egg	10	Nuts/oilseeds	11	Pistachio	12
With fruit	65	Chilli	45	Hot	46
Mushrooms	13	Champignon	14	Truffles	15
Onions (also toasted)	16	Cheese	18	Anchovies	19
Cream	20	Curry	21	Caraway	22
Paprika	23	Mustard/-seeds	27	Parsley	24
Pepper	25	Marjoram	29	Herbs/mixture	28
Wild garlic	34	Olives	32	Garlic	30
Juniper	31	Dill	36	Pickled vegetables	33
Sour cream /Crème fraîche	35	Honey	39	Yoghurt	84
Horseradish	37	Spirits	42	Nutmeg	40
Wine	41	Processed cheese	92	Lemon	44
With colouring	79			* Other seasoning	90
Geographic designation → “Geo. Des.”					
Ammerländer****	11	Bavarian, also Allgäu, Ansbach, Oberpfalz	12	Berliner	40
Braunschweiger	13	Bremer, Lower Saxonian, Hanover, Calenberger	14	Bündner	15
Debrecziner	16	Frankfurter	17	Franconian	18
Hessean, also Fuldaer	19	Holsteiner/Hamburger	20	Italian style	21
Kasseler	47	Cologne	22	Munich	24
Nuremberg****	25	Oberkrainer	42	Parisian	26
Pfälzer	27	Polish, Pommeranian	43	Silesian	44
Prague style	45	Regensburger	28	Rhine, Saar-	
länder, Eifler	46	Rügenwalder	29	Saxon, Saxonian	48
Swabian	30	Black Forest****	31	Stuttgarter	32
South German, Baden	33	Thuringian****	34	Tirolean	35
Hungarian style	36	Westphalian, also Münsterland, Lipperland, Grafschaft, Sauerland	37	Mecklenburger	50
Brandenburger	51	Harzer	52	Dresdner	53
Italy	56	Spain	57	Swiss	54
				* Other geograph. designation	90
Voluntary fat declaration → “Pers. Des.”					
below 3 % fat (low-fat)	21	11 – 15 % fat	23	21 – 25 % fat	25
3 – 10 % fat	22	16 – 20 % fat	24	over 25 % fat	26

Other special additional designations → "Other"				
I A	01	Deli	02	Refined
Plock/Block	04	White	05	
Iodine salt**	09	*** also with beef/veal	40	*** also with pork
*** also with bacon	42	***** protected geographic data	50	***** protected designation of origin
Halal	52	Product for children	55	
Turkey fat	43	with gelatine	44	* other. spec. add. des.
Organic product				
Bioland	01	Naturland	03	Other organic
Demeter	02	meeting EU Eco-Reg.	04	

* Enter precise data in 2nd line under "Supplementary data".

** If a mixture of meat varieties is used please enter "40" or "41" under "Other".

*** For poultry products please state whether vegetable fat, bacon fat or poultry fat is used.

2. Product-specific conditions for admission

a) DLG Codex for award-winning sausage and meat products

The following DLG Codex is to be observed for award-winning products.

- DLG award-winning meat products are made from **high-quality raw materials** such as muscle, fatty tissue or vegetable oil, technologically essential additives, as well as seasoning and where appropriate ingredients enhancing the sensory and physiology-of-nutrition quality.
- The following are excluded from use:
 - risk materials (from any animal species)
 - separated meat (from any animal species)
 - all offal not stated in Para. 3.
- The producers must inform the Certification Unit of the **list of ingredients** of reported products.

The Certification Unit checks observance of the Codex. If the checks reveal any deviations, this represents contravention of the DLG Test Regulations leading to revocation of the award, and if appropriate exclusion of the business establishment from further participation in the DLG Quality Tests.

b) Products labelled in accordance with the Food Information Regulation must be registered in such a way that the labelling and packaging are inspected. It is not possible to transfer results for products from the service counter to products in self-service packaging.

c) The following are not admitted:

- raw fryer sausage, raw meat loaf (with liver) and the like;
- "simple qualities", i.e. products that may only be brought into circulation with the additional designation "simple" (cf. Guidelines for Meat and Meat Products, Section 1.4.9);
- fresh fat bacon, sausage fat/boiler fat, suet.

3. Product-specific sample drawing and call-up provisions

In the case of lard it must be ensured that the samples arrive at the test location well cooled at a temperature of max. +7 °C (goose lard) or max. +16 °C (all other lard products).

4. Assessment of the samples

Examination of packaging and labelling

Examination of the packaging and labelling is carried out by a separate group of testers. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

Laboratory analyses

The following risk-based analyses are conducted amongst others as required:

Parameter	Method
ELISA ASU L 01.00-67 1998-09	ASU L 01.00-67 1998-09
BEFFE	ASU L 08.00-61 2016-03
Calcium	ASU L 00.00-144 2019-07
Salinity	ASU L 07.00-5/1 2010-01
Total fat content	ASU L 07.00-6 2014-08
Nitrites/nitrate content	ASU L 07.00-12 1990-12
Phosphate	ASU L08.00-11 1992-12

5. Product-specific conditions for issuing of awards

Meat products in self-service packages

The liquid emerging in self-service packages or the jelly layer in post-pasteurised packages is measured. The following boundary values apply:

- finely chopped cooked sausage and raw cured pieces (e.g. lean pork ham)
 - at > 1 – 2 % liquid discharge assessment 4 points
 - at > 2 % liquid discharge assessment 3 points
- coarse cooked sausage and cooked cured products and jelly layer
 - at > 2 – 3 % liquid discharge assessment 4 points
 - at > 3 % liquid discharge assessment 3 points

Calculating the Quality Number

Mixed packages

In the case of self-service packages containing different products, each product is assessed separately. Provided that all the test feature results amount to at least 3 points, the mean value of the quality figures counts for the mixture.

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards "DLG certified quality" and "annually certified" are awarded for a quality score of at least 4.6 points.

5. Dairy products including ice cream

1. Product systematics of the products admitted

Product	Product number
1. Milk and mixed milk beverages	
Whole milk	
loose	001 111 000
packaged	001 112 000
Whole milk with natural fat content	
short-time pasteurised homogenised loose	012 121 000
short-time pasteurised homogenised packaged	012 122 000
short-time pasteurised non-homogenised loose	012 111 000
short-time pasteurised non-homogenised packaged	012 112 000
ESL-milk filtration method	032 123 000
ESL-milk short-time pasteurised homogenised	032 121 000
ESL-milk HT homogenised	032 122 000
HT homogenised packaged	022 122 000
HT non-homogenised packaged	022 112 000
UHT	042 122 000
Whole milk 3.5 % fat	
short-time pasteurised homogenised loose	013 121 000
short-time pasteurised homogenised packaged	013 122 000
short-time pasteurised non-homogenised loose	013 111 000
short-time pasteurised non-homogenised packaged	013 112 000
ESL-milk filtration method	033 123 000
ESL-milk short-time pasteurised homogenised	033 121 000
ESL-milk HT homogenised	033 122 000
HT homogenised packaged	023 122 000
HT non-homogenised packaged	023 112 000
UHT	043 122 000
Low-fat milk	
protein-enriched short-time pasteurised hom. packaged	014 222 000
protein-enriched HT hom. packaged	024 222 000
protein-enriched UHT	044 222 000
short-time pasteurised homogenised packaged	014 122 000
short-time pasteurised non-homogenised packaged	014 112 000
ESL-milk filtration method	034 123 000
ESL-milk short-time pasteurised homogenised	034 121 000
ESL-milk HT homogenised	034 122 000
HT homogenised packaged	024 122 000
HT non-homogenised packaged	024 112 000
UHT	044 122 000
Skim milk	
short-time pasteurised packaged	015 112 000
ESL-milk filtration method	035 123 000
ESL-milk short-time pasteurised homogenised	035 121 000
ESL-milk HT homogenised	035 122 000
HT packaged	025 112 000
protein-enriched UHT	045 222 000
UHT	045 122 000
Mixed milk beverage cocoa	
pasteurised < 1.0 % fat	101 113 103
pasteurised 1.0 – 3.0 % fat	101 113 105
pasteurised > 3.0 % fat	101 113 110
UHT < 1.0 % fat	111 113 103
UHT 1.0 – 3.0 % fat	111 113 105
UHT > 3.0 % fat	111 113 110
Mixed milk beverages	
pasteurised < 1.0 % fat	101 413 103
pasteurised 1.0 – 3.0 % fat	101 413 105
pasteurised > 3.0 % fat	101 413 110
UHT < 1.0 % fat	111 413 103
UHT 1.0 – 3.0 % fat	111 413 105
UHT > 3.0 % fat	111 413 110
Other milk	
goat milk	003 111 000
sheep milk	004 111 000
mare milk	002 111 000
Products lying outside the fat content limits of the product number are also admitted to the test.	

2. Fermented dairy products and desserts	
Whey drink	
without additive pasteurised	105 010 000
without additive UHT	115 010 000
without additive heat-treated	125 010 000
with additive pasteurised	105 113 300
with additive UHT	115 113 300
with additive heat-treated	125 113 300
Buttermilk	
pure buttermilk max. 1.0 % fat	102 120 003
buttermilk max. 1.0 % fat	102 210 003
Fruit buttermilk	
(buttermilk with additive) under 1.0 % fat ¹⁾	102 323 201
Fermented milk	
liquid fermented milk skimmed max. 0.3 % fat	102 820 001
liquid fermented milk low-fat 1.5 bis 1.8 % fat	102 820 006
liquid fermented milk min. 3.5 % fat	102 820 013
Fruit fermented milk	
stirred under 1.0 % fat ¹⁾	102 923 203
stirred 1.0 bis 3.0 % fat ¹⁾	102 923 205
stirred over 3.0 % fat ¹⁾	102 923 210
stirred min. 10.0 % fat ¹⁾	102 923 220
Set milk	
skimmed max. 0.3 % fat	102 830 001
low-fat 1.5 to 1.8 % fat	102 830 006
min. 3.5 % fat	102 830 013
min. 10.0 % fat	102 830 020
Fruit Set milk	
under 1.0 % fat ¹⁾	102 932 203
1.0 to 3.0 % fat ¹⁾	102 932 205
over 3.0 % fat ¹⁾	102 932 210
min. 10.0 % fat ¹⁾	102 932 220
Cultured cream	
thick min. 10.0 % fat	104 120 020
thick min. 20.0 % fat	104 120 030
thick min. 30.0 % fat	104 120 040
thick min. 40.0 % fat	104 120 050
heat-treated after fermentation, thick min. 10.0 % fat	114 120 020
heat-treated after fermentation, thick min. 20.0 % fat	114 120 030
heat-treated after fermentation, thick min. 30.0 % fat	114 120 040
heat-treated after fermentation, thick min. 40.0 % fat	114 120 050
set min. 10.0 % fat	104 130 020
set min. 20.0 % fat	104 130 030
set min. 30.0 % fat	104 130 040
set min. 40.0 % fat	104 130 050
Crème fraîche	
natural min. 30.0 % fat	104 320 030
with spices, herbs heat-treated ¹⁾	104 320 100
Cream spreadable	
natural	104 530 030
with spices, herbs, fruits heat-treated ¹⁾	104 633 100
Yoghurt	
thick max. 0.3 % fat	103 120 001
thick 1.5 to 1.8 % fat	103 120 006
thick min. 3.5 % fat	103 120 013
thick min. 10.0 % fat	103 120 020
set max. 0.3 % fat	103 130 001
set 1.5 to 1.8 % fat	103 130 006
set min. 3.5 % fat	103 130 013
set min. 10.0 % fat	103 130 020
ready to drink max. 0.3 % fat	103 140 001
ready to drink 1.5 to 1.8 % fat	103 140 006
ready to drink min. 3.5 % fat	103 140 013
Yoghurt mild	
thick max. 0.3 % fat	103 520 003
thick 1.5 to 1.8 % fat	103 520 005
thick min. 3.5 % fat	103 520 010
thick min. 10.0 % fat	103 520 020
set max. 0.3 % fat	103 530 003
set 1.5 to 1.8 % fat	103 530 005
set min. 3.5 % fat	103 530 010
set min. 10.0 % fat	103 530 020
ready to drink max. 0.3 % fat	103 540 003
ready to drink 1.5 to 1.8 % fat	103 540 005
ready to drink min. 3.5 % fat	103 540 010

Fruit yoghurt	
ready to drink under 1.0 % fat ¹⁾	103 221 203
ready to drink 1.0 to 3.0 % fat ¹⁾	103 221 205
ready to drink over 3.0 % fat ¹⁾	103 221 210
under 1.0 % fat ¹⁾	103 223 203
1.0 to 3.0 % fat ¹⁾	103 223 205
over 3.0 % fat ¹⁾	103 223 210
min. 10.0 % fat ¹⁾	103 223 220
Fruit yoghurt mild	
ready to drink under 1.0 % fat ¹⁾	103 621 203
ready to drink 1.0 to 3.0 % fat ¹⁾	103 621 205
ready to drink over 3.0 % fat ¹⁾	103 621 210
under 1.0 % fat ¹⁾	103 623 203
1.0 to 3.0 % fat ¹⁾	103 623 205
over 3.0 % fat ¹⁾	103 623 210
min. 10.0 % fat ¹⁾	103 623 220
Kefir	
thick max. 0.3 % fat	103 820 001
thick 1.5 to 1.8 % fat	103 820 006
thick min. 3.5 % fat	103 820 013
thick min. 10.0 % fat	103 820 020
set max. 0.3 % fat	103 830 001
set 1.5 to 1.8 % fat	103 830 006
set min. 3.5 % fat	103 830 013
set min. 10.0 % fat	103 830 020
ready to drink max. 0.3 % fat	103 840 001
ready to drink 1.5 to 1.8 % fat	103 840 006
ready to drink min. 3.5 % fat	103 840 013
Kefir mild	
ready to drink max. 0.3 % fat	106 840 001
ready to drink 1.5 to 1.8 % fat	106 840 006
ready to drink min. 3.5 % fat	106 840 013
thick max. 0.3 % fat	106 820 001
thick 1.5 to 1.8 % fat	106 820 006
thick min. 3.5 % fat	106 820 013
thick min. 10.0 % fat	106 820 020
set max. 0.3 % fat	106 830 001
set 1.5 to 1.8 % fat	106 830 006
set min. 3.5 % fat	106 830 013
set min. 10.0 % fat	106 830 020
Fruit kefir	
ready to drink under 1.0 % fat ¹⁾	103 921 203
ready to drink 1.0 to 3.0 % fat ¹⁾	103 921 205
ready to drink over 3.0 % fat ¹⁾	103 921 210
under 1.0 % fat ¹⁾	103 923 203
1.0 to 3.0 % fat ¹⁾	103 923 205
over 3.0 % fat ¹⁾	103 923 210
min. 10.0 % fat ¹⁾	103 923 220
Fruit kefir mild	
ready to drink under 1.0 % fat ¹⁾	104 921 203
ready to drink 1.0 to 3.0 % fat ¹⁾	104 921 205
ready to drink over 3.0 % fat ¹⁾	104 921 210
under 1.0 % Fett ¹⁾	104 923 203
1.0 to 3.0 % fat ¹⁾	104 923 205
over 3.0 % fat ¹⁾	104 923 210
min. 10.0 % fat ¹⁾	104 923 220
Other fermented dairy products	
heat-treated under 1.0 % fat	113 723 103
heat-treated 1.0 – 3.0 % fat	113 723 105
heat-treated over 3.0 % fat	113 723 110
heat-treated min. 10 % Fett	113 723 120
heat-treated min. 20 % Fett	113 723 130
Other fermented mixed milk products with fruit	
pasteurised under 1.0 % fat ¹⁾	104 024 203
pasteurised 1.0 to 3.0 % fat ¹⁾	104 024 205
pasteurised over 3.0 % fat ¹⁾	104 024 210
pasteurised min. 10.0 % fat ¹⁾	104 024 220
heat-treated under 1.0 % fat ¹⁾	124 024 203
heat-treated 1.0-3.0 % fat ¹⁾	124 024 205
heat-treated over 3.0 % fat ¹⁾	124 024 210
heat-treated min. 10 % Fett ¹⁾	124 024 220
UHT under 1.0 % fat ¹⁾	114 024 203
UHT 1.0 to 3.0 % fat ¹⁾	114 024 205
UHT over 3.0 % fat ¹⁾	114 024 210
UHT min. 10.0 % fat ¹⁾	114 024 220
Other fermented mixed milk products with seasonings/foods	
pasteurised under 1.0 % fat	104 320 203
pasteurised 1.0 to 3.0 % fat	104 320 205
pasteurised over 3.0 % fat	104 024 211

pasteurised at least 10.0 % fat	104 024 221
heat-treated over 3.0 % fat	124 024 211
heat-treated at least 10 % fat	124 024 221
Custard	
creamy pasteurised under 1.0 % fat	101 623 103
creamy pasteurised 1.0 to 3.0 % fat	101 623 105
creamy pasteurised over 3.0 % fat	101 623 110
creamy heat-treated under 1.0 % fat	121 623 103
creamy heat-treated 1.0-3.0 % fat	121 623 105
creamy heat-treated over 3.0 % fat	121 623 110
creamy UHT under 1.0 % fat	111 623 103
creamy UHT 1.0 to 3.0 % fat	111 623 105
creamy UHT over 3.0 % fat	111 623 110
solid pasteurised under 1.0 % fat	101 633 103
solid pasteurised 1.0 to 3.0 % fat	101 633 105
solid pasteurised over 3.0 % fat	101 633 110
solid heat-treated under 1.0 % fat	121 633 103
solid heat-treated 1.0 to 3.0 % fat	121 633 105
solid heat-treated over 3.0 % fat	121 633 110
solid UHT under 1.0 % fat	111 633 103
solid UHT 1.0 to 3.0 % fat	111 633 105
solid UHT over 3.0 % fat	111 633 110
Dessert (must contain min. 50 % milk component)	
creamy pasteurised under 1.0 % fat	101 723 103
creamy pasteurised 1.0 to 3.0 % fat	101 723 105
creamy pasteurised over 3.0 % fat	101 723 110
creamy pasteurised min. 10.0 % fat	101 723 120
creamy heat-treated under 1.0 % fat	121 723 103
creamy heat-treated 1.0 to 3.0 % fat	121 723 105
creamy heat-treated over 3.0 % fat	121 723 110
creamy heat-treated min. 10 % Fett	121 723 120
creamy UHT under 1.0 % fat	111 723 103
creamy UHT 1.0 to 3.0 % fat	111 723 105
creamy UHT over 3.0 % fat	111 723 110
creamy UHT min. 10.0 % fat	111 723 120
solid pasteurised under 1.0 % fat	101 733 103
solid pasteurised 1.0 to 3.0 % fat	101 733 105
solid pasteurised over 3.0 % fat	101 733 110
solid pasteurised min. 10.0 % fat	101 733 120
solid heat-treated under 1.0 % fat	121 733 103
solid heat-treated 1.0 – 3.0 % fat	121 733 105
solid heat-treated over 3.0 % fat	121 733 110
solid heat-treated min. 10 % Fett	121 733 120
solid UHT under 1.0 % fat	111 733 103
solid UHT 1.0 to 3.0 % fat	111 733 105
solid UHT over 3.0 % fat	111 733 110
solid UHT min. 10.0 % fat	111 733 120
Milk food	
pasteurised e.g. semolina, rice pudding ¹⁾	101 823 000
heat-treated e.g. semolina, rice pudding ¹⁾	121 823 000
UHT e.g. semolina, rice pudding ¹⁾	111 823 100
Other non-fermented mixed milk products	
pasteurised under 1.0 % fat ¹⁾	101 900 003
pasteurised 1.0 to 3.0 % fat ¹⁾	101 900 005
pasteurised over 3.0 % fat ¹⁾	101 900 010
pasteurised min. 10.0 % fat ¹⁾	101 900 020
heat-treated under 1.0 % fat ¹⁾	121 900 003
heat-treated 1.0 – 3.0 % fat ¹⁾	121 900 005
heat-treated over 3.0 % fat ¹⁾	121 900 010
heat-treated min. 10 % Fett ¹⁾	121 900 020
UHT under 1.0 % fat ¹⁾	111 900 003
UHT 1.0 to 3.0 % fat ¹⁾	111 900 005
UHT over 3.0 % fat ¹⁾	111 900 010
UHT min. 10.0 % fat ¹⁾	111 900 020
Products lying outside the fat content limits of the product number are also admitted to the test.	
Mixed packages	
Mixed package, fermented milk products	103 000 000
Mixed package dessert products	104 000 000

¹⁾ The fat content relates to the initial milk.

3. Cream, whipping and spraying cream	
Whipping cream	
pasteurised loose	201 100 000
pasteurised packaged	201 200 000
heat-treated packaged	201 300 000
UHT packaged	202 200 000
Cream	
pasteurised loose	211 100 000
pasteurised packaged	211 200 000

heat-treated packaged	211 300 000
UHT packaged	212 200 000
Special cream	
pasteurised packaged (with product description)	221 200 000
heat-treated packaged (with product description)	221 300 000
UHT packaged (with product description)	222 200 000
Sprayable cream	
UHT	230 000 000
diatery UHT	231 000 000
with flavour ingredients UHT	232 000 000
4. Preserved dairy products, casein and other milk protein products	
Evaporated milk	
min. 4.0 % fat content	311 030 000
min. 7.5 % fat content	311 100 000
min. 8.0 % fat content	311 118 000
min. 9.0 % fat content	311 119 000
min. 10.0 % fatgehalt	311 120 000
min. 15.0 % fat content	312 150 000
UHT min. 4.0 % fat content	361 030 000
UHT min. 7.5 % fat content	361 100 000
UHT min. 8.0 % fat content	361 118 000
UHT min. 9.0 % fat content	361 119 000
UHT min. 10.0 % fatgehalt	361 120 000
Evaporated milk product	313 000 000
Evaporated milk product UHT	363 000 000
Sweetened evaporated milk	
max. 1.0 % fat content	311 021 000
1.0 % to 8.0 % fat content	311 041 000
min. 8.0 % fat content	311 111 000
Coffee cream	
sterilised 10 % fat content	322 120 000
sterilised 12 % fat content	322 121 000
sterilised 15 % fat content	322 122 000
utraHT 10 % fat content	362 120 000
utraHT 12 % fat content	362 121 000
utraHT 15 % fat content	362 122 000
Sterilised milk	
1.5 to 1.8 % fat content	321 060 000
3.5 % fat content	321 080 000
Sterilised mixed milk beverage cocoa	
from skimmed milk	321 011 100
from partly skimmed milk	321 061 100
from whole milk	321 081 100
Other sterilised mixed milk beverages	
from skimmed milk	321 011 400
from partly skimmed milk	321 061 400
from whole milk	321 081 400
Powdered milk	
skim milk powder for spraying	331 050 000
skim milk powder for spraying instantised	331 053 000
skim milk powder roller-dried product	341 050 000
partly skimmed powdered milk for spraying	331 070 000
partly skimmed powdered milk roller-dried product	341 070 000
powdered whole milk for spraying	331 300 000
powdered whole milk for spraying instantised	331 303 000
powdered whole milk roller-dried product	341 300 000
powdered cream for spraying	332 400 000
powdered cream roller-dried product	342 400 000
Buttermilk powder	
sweet buttermilk powder for spraying	337 000 000
sweet buttermilk powder roller-dried product	347 100 020
fermented buttermilk powder for spraying	337 100 000
Powdered yoghurt	
for spraying	338 000 000
Whey powder	
sweet whey powder for spraying	333 000 000
sweet whey powder for spraying instantised	333 003 000
acid whey powder for spraying	334 000 000
desalinated whey powder	333 002 000
other whey powder products (with product description)	335 000 000
acid casein	
coarse	305 000 000
fine	305 100 000
Ammonium, potassium and sodium caseinat and mixtures of these	
for spraying	306 000 000
roller-dried product	307000 000

Other caseinate, e.g. calcium and magnesium caseinate and mixtures of these with other caseinates	
for spraying	306 100 000
roller-dried product	307 100 000
5. Butter	
Butter	
ripened cream butter unsalted	511 000 000
ripened cream butter salted	512 000 000
mildly acid butter unsalted	521 000 000
mildly acid butter salted	522 000 000
sweet cream butter unsalted	531 000 000
sweet cream butter salted	532 000 000
Butter in consumer package	
ripened cream butter unsalted	811 000 000
ripened cream butter salted	812 000 000
mildly acid butter unsalted	821 000 000
mildly acid butter salted	822 000 000
sweet cream butter unsalted	831 000 000
sweet cream butter salted	832 000 000
half-fat and three-quarter fat butter	891 000 000
Butter preparation in consumer package	
with herbs and/or spices	871 000 000
with fruits and/or sweeten ingredients	872 000 000
three-quarter fat and half-fat butter	891 000 000
dairy spread	892 000 000
mixed fat products	895 000 000
mixed fat preparations with add-ons	896 000 000
rendered butter	890 000 000
6. Ice cream	
Ice cream with and without liquid/pasty and/or solid additives	
cream from cream	400 000 000
ice cream	401 000 000
ice cream acc. to Euroglace-Codex	401 100 000
fruit ice cream	402 000 000
simple ice cream	403 000 000
milk ice	404 000 000
Ice cream made from milk products	404 500 000
fruit ice without air	405 000 000
(fruit)sorbet	444 000 000
sorbet from citrus fruits	444 000 001
fruit ice with air	406 000 000
fruit ice with milk constituents	407 000 000
Neapolitan ice cream	408 121 000
combination ice	408 000 400
combination ice with fruit ice	408 000 405
combination ice with fruit ice with milk constituents	408 000 407
cream ice	409 000 000
ice with vegetable fat	420 000 000
Multi-pack consisting of at least 3 kinds of ice cream	470 000 000
Multi-pack consisting of at least 6 kinds of ice cream	470 500 000
water ice	440 000 000
ice cream powder/ice cream mix (semi-finished products)	490 000 001
Soft ice is allocated using the product numbers listed here	

Combination products in the meaning of this test procedure are all ice-cream products from:

- various varieties of ice cream
- the same varieties of ice cream with different flavours.

7. Cheese	
If cheese was made from milk with natural fat content, please state this in the registration form under "Other supplementary information".	
Other open class varieties of grated/shredded cheese	
20 % fat in dry matter	919 312 000
30 % fat in dry matter	919 313 000
minimum 32 % fat in dry matter	919 313 200
40 % fat in dry matter	919 314 000
45 % fat in dry matter	919 314 500
48 % fat in dry matter	919 314 800
50 % fat in dry matter	919 315 000
55 % fat in dry matter	919 315 500
60 % fat in dry matter	919 316 000
Slices of various types of cheese	
with more than one variety in package ²⁾	919 000 000
Emmentaler	
45 % fat in dry matter from raw milk	611 114 501
45 % fat in dry matter	611 114 500

²⁾ A packaging and labelling inspection is carried out for these products.

45 % fat from raw milk in package ²⁾	911 114 501
45 % fat in dry matter in package*	911 114 500
Alpine cheese	
min. 45 % fat in dry matter from raw milk	611 124 501
min. 45 % fat in dry matter	611 124 500
min. 45 % fat in dry matter from raw milk in package ²⁾	911 124 501
min. 45 % fat in dry matter in package ²⁾	911 124 500
Chester (cheddar)	
45 % fat in dry matter	611 134 500
50 % fat in dry matter	611 135 000
45 % fat in dry matter in package ²⁾	911 134 500
50 % fat in dry matter in package ²⁾	911 135 000
Lowland cheese	
45 % fat in dry matter	611 144 500
50 % fat in dry matter	611 145 000
45 % fat in dry matter in package ²⁾	911 144 500
50 % fat in dry matter in package ²⁾	911 145 000
Open class variety hard cheese-square	
45 % fat in dry matter	611 214 500
50 % fat in dry matter	611 215 000
45 % fat in dry matter in package ²⁾	911 214 500
50 % fat in dry matter in package ²⁾	911 215 000
Open class variety hard cheese	
30 % fat in dry matter	611 313 000
minimum 32 % fat in dry matter	611 313 200
40 % fat in dry matter	611 314 000
45 % fat in dry matter	611 314 500
with natural fat content	611 314 501
50 % fat in dry matter	611 315 000
30 % fat in dry matter in package ²⁾	911 313 000
minimum 32 % fat in dry matter in package ²⁾	911 313 200
40 % fat in dry matter in package ²⁾	911 314 000
45 % fat in dry matter in package ²⁾	911 314 500
50 % fat in dry matter in package ²⁾	911 315 000
with natural fat content/in package ²⁾	911 314 501
Gouda	
30 % fat in dry matter	612 113 000
40 % fat in dry matter	612 114 000
45 % fat in dry matter	612 114 500
48 % fat in dry matter	612 114 800
50 % fat in dry matter	612 115 000
30 % fat in dry matter in package ²⁾	912 113 000
40 % fat in dry matter in package ²⁾	912 114 000
45 % fat in dry matter in package ²⁾	912 114 500
48 % fat in dry matter in package ²⁾	912 114 800
50 % fat in dry matter in package ²⁾	912 115 000
Edam	
30 % fat in dry matter	612 123 000
40 % fat in dry matter	612 124 000
45 % fat in dry matter	612 124 500
50 % fat in dry matter	612 125 000
30 % fat in dry matter in package ²⁾	912 123 000
40 % fat in dry matter in package ²⁾	912 124 000
45 % fat in dry matter in package ²⁾	912 124 500
50 % fat in dry matter in package ²⁾	912 125 000
Tilsiter	
30 % fat in dry matter	612 133 000
40 % fat in dry matter	612 134 000
45 % fat in dry matter	612 134 500
50 % fat in dry matter	612 135 000
60 % fat in dry matter	612 136 000
30 % fat in dry matter in package ²⁾	912 133 000
40 % fat in dry matter in package ²⁾	912 134 000
45 % fat in dry matter in package ²⁾	912 134 500
50 % fat in dry matter in package ²⁾	912 135 000
60 % fat in dry matter in package ²⁾	912 136 000
Wilstermarsch cheese	
45 % fat in dry matter	612 144 500
50 % fat in dry matter	612 145 000
45 % fat in dry matter in package ²⁾	912 144 500
50 % fat in dry matter in package ²⁾	912 145 000
Tollenser	
40 % fat in dry matter	612 154 000
45 % fat in dry matter	612 154 500

50 % fat in dry matter	612 155 000
40 % fat in dry matter in package ²⁾	912 154 000
45 % fat in dry matter in package ²⁾	912 154 500
50 % fat in dry matter in package ²⁾	912 155 000
Open class variety semi-hard cheese	
low fat	612 310 000
10 % fat in dry matter	612 311 000
20 % fat in dry matter	612 312 000
30 % fat in dry matter	612 313 000
40 % fat in dry matter	612 314 000
45 % fat in dry matter	612 314 500
with natural fat content	612 314 501
50 % fat in dry matter	612 315 000
55 % fat in dry matter	612 315 500
60 % fat in dry matter	612 316 000
low fat in package ²⁾	912 310 000
10 % fat in dry matter in package ²⁾	912 311 000
20 % fat in dry matter in package ²⁾	912 312 000
30 % fat in dry matter in package ²⁾	912 313 000
40 % fat in dry matter in package ²⁾	912 314 000
45 % fat in dry matter in package ²⁾	912 314 500
with natural fat content/in package ²⁾	912 314 501
50 % fat in dry matter in package ²⁾	912 315 000
55 % fat in dry matter in package ²⁾	912 315 500
60 % fat in dry matter in package ²⁾	912 316 000
Steinbuscher	
30 % fat in dry matter	613 113 000
45 % fat in dry matter	613 114 500
50 % fat in dry matter	613 115 000
30 % fat in dry matter in package ²⁾	913 113 000
45 % fat in dry matter in package ²⁾	913 114 500
50 % fat in dry matter in package ²⁾	913 115 000
Blue cheese	
45 % fat in dry matter	613 124 500
50 % fat in dry matter	613 125 000
60 % fat in dry matter	613 126 000
45 % fat in dry matter in package ²⁾	913 124 500
50 % fat in dry matter in package ²⁾	913 125 000
60 % fat in dry matter in package ²⁾	913 126 000
Butter cheese	
45 % fat in dry matter	613 134 500
50 % fat in dry matter	613 135 000
60 % fat in dry matter	613 136 000
45 % fat in dry matter in package ²⁾	913 134 500
50 % fat in dry matter in package ²⁾	913 135 000
60 % fat in dry matter in package ²⁾	913 136 000
Weisslacker	
40 % fat in dry matter	613 144 000
45 % fat in dry matter	613 144 500
50 % fat in dry matter	613 145 000
40 % fat in dry matter in package ²⁾	913 144 000
45 % fat in dry matter in package ²⁾	913 144 500
50 % fat in dry matter in package ²⁾	913 145 000
Open class variety semi-solid semi-hard cheese	
20 % fat in dry matter	613 312 000
30 % fat in dry matter	613 313 000
40 % fat in dry matter	613 314 000
45 % fat in dry matter	613 314 500
with natural fat content	613 314 501
50 % fat in dry matter	613 315 000
55 % fat in dry matter	613 315 500
60 % fat in dry matter	613 316 000
65 % fat in dry matter	613 316 500
20 % fat in dry matter in package ²⁾	913 312 000
30 % fat in dry matter in package ²⁾	913 313 000
40 % fat in dry matter in package ²⁾	913 314 000
45 % fat in dry matter in package ²⁾	913 314 500
with natural fat content/in package ²⁾	913 314 501
50 % fat in dry matter in package ²⁾	913 315 000
55 % fat in dry matter in package ²⁾	913 315 500
60 % fat in dry matter in package ²⁾	913 316 000
65 % fat in dry matter in package ²⁾	913 316 500
Provolone	
30 % fat in dry matter	613 323 000
40 % fat in dry matter	613 324 000

²⁾ A packaging and labelling inspection is carried out for these products.

45 % fat in dry matter	613 224 500
50 % fat in dry matter	613 325 000
30 % fat in dry matter in package ²⁾	913 323 000
40 % fat in dry matter in package ²⁾	913 324 000
45 % fat in dry matter in package ²⁾	913 224 500
50 % fat in dry matter in package ²⁾	913 325 000
Mozzarella	
20 % fat in dry matter	913 332 000
30 % fat in dry matter	913 333 000
40 % fat in dry matter	913 334 000
45 % fat in dry matter	913 334 500
50 % fat in dry matter	913 335 000
60 % fat in dry matter and above	913 336 000
Firm Mozzarella	
20 % fat in dry matter	613 342 000
30 % fat in dry matter	613 343 000
40 % fat in dry matter	613 344 000
45 % fat in dry matter	613 344 500
50 % fat in dry matter	613 345 000
60 % fat in dry matter and above	613 346 000
20 % fat in dry matter in package ²⁾	913 342 000
30 % fat in dry matter in package ²⁾	913 343 000
40 % fat in dry matter in package ²⁾	913 344 000
45 % fat in dry matter in package ²⁾	913 344 500
50 % fat in dry matter in package ²⁾	913 345 000
60 % fat in dry matter and above in package ²⁾	913 346 000
Camembert	
30 % fat in dry matter in package ²⁾	914 113 000
40 % fat in dry matter in package ²⁾	914 114 000
45 % fat in dry matter in package ²⁾	914 114 500
50 % fat in dry matter in package ²⁾	914 115 000
55 % fat in dry matter in package ²⁾	914 115 500
60 % fat in dry matter in package ²⁾	914 116 000
65 % fat in dry matter in package ²⁾	914 116 500
70 % fat in dry matter in package ²⁾	914 117 000
Brie	
45 % fat in dry matter in package ²⁾	914 124 500
50 % fat in dry matter in package ²⁾	914 125 000
55 % fat in dry matter in package ²⁾	914 125 500
60 % fat in dry matter in package ²⁾	914 126 000
65 % fat in dry matter in package ²⁾	914 126 500
70 % fat in dry matter in package ²⁾	914 127 000
Romadur	
20 % fat in dry matter in package ²⁾	914 132 000
30 % fat in dry matter in package ²⁾	914 133 000
40 % fat in dry matter in package ²⁾	914 134 000
45 % fat in dry matter in package ²⁾	914 134 500
50 % fat in dry matter in package ²⁾	914 135 000
60 % fat in dry matter in package ²⁾	914 136 000
Limburger	
20 % fat in dry matter in package ²⁾	914 142 000
30 % fat in dry matter in package ²⁾	914 143 000
40 % fat in dry matter in package ²⁾	914 144 000
45 % fat in dry matter in package ²⁾	914 144 500
50 % fat in dry matter in package ²⁾	914 145 000
60 % fat in dry matter in package ²⁾	914 146 000
Muenster cheese	
45 % fat in dry matter in package ²⁾	914 154 000
50 % fat in dry matter in package ²⁾	914 155 000
Altenburger goat milk cheese	
30 % fat in dry matter in package ²⁾	914 163 000
45 % fat in dry matter in package ²⁾	914 164 500
Odenwälder breakfast cheese	
10 % fat in dry matter in package ²⁾	914 171 000
20 % fat in dry matter in package ²⁾	914 172 000
45 % fat in dry matter in package ²⁾	914 174 500
Sonneborner soft cheese	
45 % fat in dry matter in package ²⁾	914 184 500
Open class variety soft cheese	
low fat in package ²⁾	914 310 000
10 % fat in dry matter in package ²⁾	914 311 000
20 % fat in dry matter in package ²⁾	914 312 000
30 % fat in dry matter in package ²⁾	914 313 000
40 % fat in dry matter in package ²⁾	914 314 000
45 % fat in dry matter in package ²⁾	914 314 500
50 % fat in dry matter in package ²⁾	914 315 000
55 % fat in dry matter in package ²⁾	914 315 500
60 % fat in dry matter in package ²⁾	914 316 000
65 % fat in dry matter in package ²⁾	914 316 500

70 % fat in dry matter in package ²⁾	914 317 000
Open class variety cheese in liquid	
10 % fat in dry matter in package ²⁾	920 001 000
20 % fat in dry matter in package ²⁾	920 002 000
30 % fat in dry matter in package ²⁾	920 003 000
40 % fat in dry matter in package ²⁾	920 004 000
45 % fat in dry matter in package ²⁾	920 004 500
50 % fat in dry matter in package ²⁾	920 005 000
60 % fat in dry matter and above in package ²⁾	920 006 000
Brine ripened cheese	
Brine ripened cheese 45 % fat in dry matter in package ²⁾	920 004 503
Brine ripened cheese with natural fat content	620 004 502
Brine ripened cheese with natural fat content in package ²⁾	920 004 502
Feta	
Feta at least 45 % fat in dry matter in package ²⁾	920 004 501
Blue cheese	
low fat in package ²⁾	915 110 000
Yellow cheese	
low fat in package ²⁾	915 115 000
Harzer Cheese, Mainzer Cheese	
low fat in package ²⁾	915 120 000
Olmuetzer Quargel	
low fat in package ²⁾	915 130 000
Open class variety fermented milk cheese	
low fat	615 310 000
10 % fat in dry matter	615 311 000
low fat in package ²⁾	915 310 000
10 % fat in dry matter in package ²⁾	915 311 000
Cooked cheese	
low fat in package ²⁾	916 110 000
10 % fat in dry matter in package ²⁾	916 111 000
20 % fat in dry matter in package ²⁾	916 112 000
30 % fat in dry matter in package ²⁾	916 113 000
40 % fat in dry matter in package ²⁾	916 114 000
45 % fat in dry matter in package ²⁾	916 114 500
50 % fat in dry matter in package ²⁾	916 115 000
60 % fat in dry matter in package ²⁾	916 116 000
Open class variety cooked cheese	
low fat in package ²⁾	916 210 000
10 % fat in dry matter in package ²⁾	916 211 000
20 % fat in dry matter in package ²⁾	916 212 000
30 % fat in dry matter in package ²⁾	916 213 000
40 % fat in dry matter in package ²⁾	916 214 000
45 % fat in dry matter in package ²⁾	916 214 500
50 % fat in dry matter in package ²⁾	916 215 000
60 % fat in dry matter in package ²⁾	916 216 000
Fermented milk curd for making ...	
fermented milk cheese low fat	617 110 000
cooked cheese low fat	617 120 000
Cheese preparations	
low fat	619 110 000
10 % fat in dry matter	619 111 000
20 % fat in dry matter	619 112 000
30 % fat in dry matter	619 113 000
40 % fat in dry matter	619 114 000
45 % fat in dry matter	619 114 500
50 % fat in dry matter	619 115 000
60 % fat in dry matter	619 116 000
70 % fat in dry matter	619 117 000
low fat in package ²⁾	919 110 000
10 % fat in dry matter in package ²⁾	919 111 000
20 % fat in dry matter in package ²⁾	919 112 000
30 % fat in dry matter in package ²⁾	919 113 000
40 % fat in dry matter in package ²⁾	919 114 000
45 % fat in dry matter in package ²⁾	919 114 500
50 % fat in dry matter in package ²⁾	919 115 000
60 % fat in dry matter in package ²⁾	919 116 000
70 % fat in dry matter in package ²⁾	919 117 000
Processed cheese from hard cheese	
40 % fat in dry matter in package ²⁾	921 114 000
45 % fat in dry matter in package ²⁾	921 114 500
50 % fat in dry matter in package ²⁾	921 115 000
Processed cheese firm or in slices	
20 % fat in dry matter in package ²⁾	921 132 000
30 % fat in dry matter in package ²⁾	921 133 000

²⁾ A packaging and labelling inspection is carried out for these products.

40 % fat in dry matter in package ²⁾	921 134 000
45 % fat in dry matter in package ²⁾	921 134 500
50 % fat in dry matter in package ²⁾	921 135 000
Processed cheese spreadable	
20 % fat in dry matter in package ²⁾	921 152 000
30 % fat in dry matter in package ²⁾	921 153 000
40 % fat in dry matter in package ²⁾	921 154 000
45 % fat in dry matter in package ²⁾	921 154 500
50 % fat in dry matter in package ²⁾	921 155 000
60 % fat in dry matter in package ²⁾	921 156 000
70 % fat in dry matter in package ²⁾	921 157 000
Processed cheese preparations portion/round	
20 % fat in dry matter in package ²⁾	921 172 000
30 % fat in dry matter in package ²⁾	921 173 000
40 % fat in dry matter in package ²⁾	921 174 000
45 % fat in dry matter in package ²⁾	921 174 500
50 % fat in dry matter in package ²⁾	921 175 000
55 % fat in dry matter in package ²⁾	921 175 500
60 % fat in dry matter in package ²⁾	921 176 000
65 % fat in dry matter in package ²⁾	921 176 500
70 % fat in dry matter in package ²⁾	921 177 000
Processed cheese preparations block/slices	
20 % fat in dry matter in package ²⁾	921 182 000
30 % fat in dry matter in package ²⁾	921 183 000
40 % fat in dry matter in package ²⁾	921 184 000
45 % fat in dry matter in package ²⁾	921 184 500
50 % fat in dry matter in package ²⁾	921 185 000
55 % fat in dry matter in package ²⁾	921 185 500
60 % fat in dry matter in package ²⁾	921 186 000
65 % fat in dry matter in package ²⁾	921 186 500
70 % fat in dry matter in package ²⁾	921 187 000
Mixed packages	
Mixed package processed cheese preparations	919 100 000
8. Convenience cheese	
Convenience cheese cooled with dip	900 160 102
Convenience cheese cooled without dip	900 160 103
Convenience cheese frozen with dip	900 270 102
Convenience cheese frozen without dip	900 270 103
Mixed packages	
Mixed package convenience cheese with dip	900 200 103
Mixed package convenience cheese without dip	900 200 102
9. Fresh cheese and fresh cheese preparations	
Curd	
low fat	700 000 000
10 % fat in dry matter	700 100 000
20 % fat in dry matter	700 200 000
30 % fat in dry matter	700 300 000
40 % fat in dry matter	700 400 000
45 % fat in dry matter and above	700 450 000
Layered white cheese	
10 % fat in dry matter	710 100 000
20 % fat in dry matter	710 200 000
30 % fat in dry matter	710 300 000
40 % fat in dry matter	710 400 000
Cream cheese	
50 % fat in dry matter	720 500 000
60 % fat in dry matter and above	730 600 000
Open class variety fresh cheese	
low fat	790 000 000
10 % fat in dry matter	790 100 000
20 % fat in dry matter	790 200 000
30 % fat in dry matter	790 300 000
40 % fat in dry matter	790 400 000
45 % fat in dry matter	790 450 000
50 % fat in dry matter	790 500 000
60 % fat in dry matter and above	790 600 000
Open class variety cottage-cheese	
low fat	740 000 000
10 % fat in dry matter	740 100 000
20 % fat in dry matter	740 200 000
with fruits	761 000 000
with herbs	762 000 000
with foods	763 000 000
Fresh cheese preparation³⁾ with fruits	
low fat	751 000 000
10 % fat in dry matter	751 100 000

20 % fat in dry matter	751 200 000
30 % fat in dry matter	751 300 000
40 % fat in dry matter	751 400 000
45 % fat in dry matter	751 450 000
50 % fat in dry matter	751 500 000
60 % fat in dry matter and above	751 600 000
Fresh cheese preparations³⁾ with herbs and/or spices	
low fat	752 000 000
10 % fat in dry matter	752 100 000
20 % fat in dry matter	752 200 000
30 % fat in dry matter	752 300 000
40 % fat in dry matter	752 400 000
45 % fat in dry matter	752 450 000
50 % fat in dry matter	752 500 000
60 % fat in dry matter and above	752 600 000
Fresh cheese preparations³⁾ with added foods	
low fat	773 000 000
10 % fat in dry matter	773 100 000
20 % fat in dry matter	773 200 000
30 % fat in dry matter	773 300 000
40 % fat in dry matter	773 400 000
45 % fat in dry matter	773 450 000
50 % fat in dry matter	773 500 000
60 % fat in dry matter and above	773 600 000
Mixed packages	
Mixed package fresh cheese preparations	770 000 000
10. Vegan products	
Soy beverage	190 000 000
Alternative beverages (almond, coconut, rice, oat)	191 000 000
Vegan fermented product	192 000 000
Vegan fermented product with fruit	193 000 000
Vegan cooking cream	194 000 000
Vegan bread topping	950 000 000
Vegan protein powder product	391 000 000
Vegan powdered product	392 000 000

²⁾ A packaging and labelling inspection is carried out for these products.

³⁾ including curd preparations

Supplementary information

Additives in the form of fruits, fruit mixtures and flavours

A	Grapes white	257	Pineapple and mango	133
Almond	Guava	141	Pineapple	125
Apple – orange			Pistachio	237
Apple - pear – corn	H		Plum - walnut	091
Apple - pear	Hazelnut	225	Plum	089
Apple – prune			Praline	253
Apple – vanilla	K			
Apple	Kiwi	147	Q	
Apricot and mango	Kiwi and gooseberry	149	Quinces	061
Apricot and passion fruit				
Apricots	L		R	
	Latte Macchiato	244	Raspberry – blackberry	025
	Lemon and mandarin	163	Raspberry – boysenberry	017
	Lemon w.		Raspberry – vanilla	023
	lemon pieces	163	Raspberry sauce	021
B	Lemon	165	Raspberry	019
Banana - muesli			Red fruit jelly	057
Banana	M		Redcurrants	041
Bilberry	Malaga	283	Rhubarb – vanilla	035
Bircher - muesli	Mandarin - orange	161	Rhubarb	033
Biscuit	Mandarins	159	Rosehip	069
Black cherries	Mango - apricot - vanilla	121	Rum	275
Blackberries	Mango - orange	123	Rum-currants	279
Blackcurrants	Mango - papaya	119	Rum-praline	277
Blood oranges	Mango	117		
Boysenberries	Maraschino	285	S	
	Caramel	251	Sea buckthorn	063
	Cassis	047	Sloes	065
	Cherries	051	Sour cherries	049
	Cherry with vanilla-flavour	053	Stracciatella	223
	Chocolate	211	Strawberry – currant	009
	Chocolate chips	221	Strawberry - raspberry	007
	Chocolate sauce	219	Strawberry – rhubarb	011
	Chocolate with chocolate chips	215	Strawberry -	
	Chocolate with cream	213	Strawberry-cocktail	005
	Chocolate-strawberry-vanilla flavour	217	Strawberry - vanilla	003
	Chocolate-vanilla	216	Strawberry	001
	Cinnamon	267	V	
	Cocoa	249	Vanilla	191
	Coconut	139	Vanilla Bourbon	187
	Coffee	243	Vanilla flavoured	
	Cranberries	059	Stracciatella w. choco sprinkle	197
	Currants	271	Vanilla praline	193
			Vanilla sauce	201
			Vanilla w. cream and bourbon vanilla	189
D			Vanilla-chocolate-strawberry	199
Dried fruit			Vanilla-flavour	195
	O			
	Oranges	155	W	
			Walnut	239
E			White currants	045
Egg liqueur			Wild garlic	032
Elderberries	P		Wine	287
Exotic cocktail	Passion fruit	109	Woodruff	269
Forest berries	Passion fruit and banana	113		
Forest fruits	Passion fruit and orange	115	Z	
Fruits in rum	Passion fruit	143	Zabaione	203
	Peach - mango	105	Zabaione-almond	209
	Peach - passion fruit	107	Zabaione-pineapple	205
	Peach	101	Zabaione-pineapple-vanilla	207
	Peach-Melba	103		
	Pear - elderberry	087		
	Pear - vanilla	085		
	Pear	083		
	Pinacolada	137		
	Pineapple – blood orange – corn	129		
G	Pineapple and blood orange	127		
Garden fruit	Pineapple and coconut	135		
Gooseberries	Pineapple and mandarin	131		
Gooseberry - vanilla				
Grape/Fig/Date				
Grapefruit				
Grapes red				

Additives in the form of spices and foods

B	D	H
Basil	Dill tips	Ham smoked
Brie	Dutch cheese	Ham
Buttermilk	E	Herbs of Provence
	Emmentaler	Herbs
		Honey
C	F	Horseradish
Caraway	Fenugreek	
Carrot		L
Champignon		Liver
Chester	G	
Chilli	Garden herbs	
Chives	Garlic and herbs	M
Cream	Garlic	Maasdam
Curry	Gherkins and peppers	Mortadella
	Gherkins	Mould and
	Gorgonzola	blue mould inside
	Gouda	Mustard seeds

N	Pepper, green	067	Spring herbs and spices	035
Nettle	Pepperoni	061		
	Pesto	044	T	
	Pumpkin seeds	026	Tomato	079
O			Truffel	084
Olive			Tzaziki	049
Onions toasted	R			
Onions	Relish gherkins	075	V	
	Rocket	034	Vegetable cocktail	081
P				
Paprika	S		W	
Paprika, hot	Salami	087	Wild garlic	032
Paprika, sweet	Salmon substitute	097		
Pepper and	Salmon	095	Y	
paprika pods	Spices	039	Yoghurt	005
Pepper	Sponge cake	002		
Pepper, black	Spring herbs	033		

Packaging, wrapping, packaging and wrapping forms

A	H	Roll	074
Aluminium bag	Household pack	Roll form	075
Aluminium roll		Round can 8/8	025
Aluminium wrapper	I	Round form	038
	Ice cream lollipop		
B		S	
Bar	L	Sack	087
Block	Loaf form	Sack with PE inlet	088
Block pack	Loaf	Sausage form	108
Bottle pack	Loose	Seal-Brik	083
Bowl		Sealking	084
Brik pack	M	Set-Pack	112
	Makrolan bottle	Slices	077
C		Soft pack	106
Can – Minican 8/8	P	Square	070
Can	Pails	Squeeze bag	096
Carton pack	Perga	Stick	085
Cellophane paper	Pie		
Combibloc	Pieces pre-packed	T	
Combibloc aseptic	Plastic bag	Tetra-Brik	089
Cup pack	Plastic bottle	Tetra-Brik aseptic	097
Cup	Plastic-coated wrapper	Tetraeder	098
	Portion pack	Tetraeder aseptic	099
D	Pot	Tetraking	091
Drums	Pot, goods in	Tetrarex flattop	092
Dual-chamber cup	Pre-packed	Tetrarex gable	076
	Prism pack	Tetrasquare	105
E	Pure-Pak - sloping gables	Tube	095
Elopak	Pure-Pak flat top	Tube bag	081
Euroblock	Pure-Pak gables	V	
		Variopak	100
F		W	
Folding box	Q	Waffle cone	107
Formed	Quadrobloc	WalkiCan	110
		Wedges pre-packed	031
G		Wedges	030
Glass bottle	R		
Glass container	Rectangular		
Greaseproof paper	Regenerated cellulose film		

Others (additive designations)

Biogarde	01	Slightly salted	49	Without bonding agent	75
Bulgara	03	Salted	51	With bonding agent	77
Yoghurt Swiss style	05	Grated	53	With ballast materials	79
Sour cream	07	Shredded	55	With vegetable fat < 6 %	81
Liquid fermented milk		Seasoned	57	With vegetable fat > 6 %	83
–“Schwedenmilch”	09	Smoked	59	With sweetener	12
Dietary product	11	Stirred	61	With goat milk	84
Ecological products	13	On top	62	With sheep milk	85
Natural fat content	15	Underneath	63	With cereals	80
Euroglaces-Codex	19	In whey	65	With sugar/dextrose	90
Sandwich wafer	21	In brine	67		
Naturally ripened	41	In edible oil	69		
Film ripened	43	Without preservation agents	73		
Mould formation	45				
Heat-treated	47				

2. Product-specific conditions for registration and submission

When registering cheese and fresh cheese as well as convenience cheese, the product description must always be enclosed and contain detailed information on

Cheese

- Appearance – exterior
- Appearance – interior (holes, colour and the like)
- Odour
- Taste
- Consistency (dough or fine structure)
- Fat content (fat in dry matter)
- Cheese types used (for grated/shredded cheese)

Fresh cheese and unripened cheese

- Appearance
- Structure
- Odour
- Taste
- Fat content (fat in dry matter)
- Enclosed additives

Convenience cheese

- Appearance before preparation
- Appearance in prepared condition
- Consistency (in ready-to-eat condition)
- Odour
- Taste
- Overall impression with dip/sauce

International participants must attach a product description for all cheese varieties.

In the event of deviations in individual properties, the accompanying product description from the company submitting the sample shall apply. Submission of a product description together with the cheese sample is not permitted.

Conditions for submitting cheese

The cheeses loaves are to be submitted in a condition ready for consumption (quarter to half ripe) in neutral packaging (with the exception of Gouda, Edam, Tilsiter, processed cheese and processed cheese preparations).

Cooked cheese is always to be submitted in neutral 200 g transparent pots, fermented milk samples in neutral transparent bags; pots and bags are to be provided by the participants submitting the samples. Hard cheese may not have more than one hole on each flat side. Each loaf of Emmental cheese must be at least 40 kg and each loaf of alpine cheese at least 15 kg. Emmental, mountain cheese and Chester cheese must be at least 3 months old.

Semi-hard and semi-hard slicing cheese may not show any bore holes.

Gouda, Edam and Tilsiter cheese may not be younger than 5 weeks. Fermented milk cheese should be about a quarter ripe on dispatch so that it is about three quarters ripe at the time of the test. It should be submitted packed in rolls or in twin packs in neutral film sheeting.

Conditions for submitting cheese in consumer and commercial packages

Consumer packages are ready packages that are sold to consumers by the trade without any changes.

Commercial packages are packages with larger pieces of cheese (cheese fillet pieces) that are generally not passed on to consumers.

Each package submitted for this test must show the **statutory code labelling**. Only cheese ready for packing as well as pro-

cessed cheese and processed cheese preparations in packaged portions are intended for this test. These also include cheese fillet pieces (pieces of large loaves of cheese) and pre-packaged whole hard and slicing cheeses.

Conditions for submitting fermented milk products and desserts, and milk and mixed milk beverages

The following information about the products must be provided on registration:

- without increase in dry matter
- no added colorant
- without aromas
- with sweetener
- other specific features

Conditions for submitting ice cream

Combination ice in the meaning of this test procedure is an ice cream product made of

- various ice cream varieties
- the same ice cream varieties with different flavours

Multiple packs with small ice cream portions

Multiple packs can only be registered as a sample if the ice cream varieties contained are only offered in this packaging unit and not as individual products. In the latter case only the individual products can be registered separately.

- In the case of multiple packs with small ice cream portions made of different basic ice cream compounds, each variety is examined individually.
- In the case of multiple packages containing small ice cream portions with the same basic ice cream compound but with different coatings, one individual piece will be examined in the laboratory and all individual pieces with different coatings will be subjected to sensory testing.

When **combination ice cream and multiple packs with small ice cream portions** are registered, a detailed descriptive commercial designation must be supplied.

For products that conform to the Euroglaces Code (code for ice cream) the fat content must be declared and reported to DLG.

3. Assessment of the samples and test storage conditions

A repeat test must be carried out if the range is $\geq R 2$. The range R is the difference between the highest and lowest score in a measuring series. In the event of a repeat test all the judgements from the first and second test will be included in the final assessment.

Calculating the quality number

When 4 and fewer points are awarded, the faults are to be described for all test features.

The maximum score for a property in the assessment tables states the upper limit of the assessment. Stronger downgrading can be carried out in accordance with the 5-point schedule.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out by a separate group of testers. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

The **laboratory analyses** are conducted in accordance with recognised investigation methods in the respective valid versions (see following table). The analyses listed in the following tables can be expanded if necessary.

Mixed or multiple packs

In the case of mixed or multiple packs with at least three different products, all the products are assessed individually. If all sensory test features score at least 3.8 points, the mean value of the quality numbers of the mixture applies.

Milk and mixed milk beverages		
Certified milk, sheep, mare and goat milk		
Coliform evidence	§ 64 LFGB L 01.00-3	2 days +6 °C to +8 °C mare milk: -18 °C
Germ count 30 °C	§ 64 LFGB L 01.00-5	
Fat	butyrometrically, VDLUFA, Vol. VI, C 15.3.2	
Degree of homogenisation (for non-homog. products)		
Milk, pasteurised, ESL milk		
Enterobacteriaceae	ISO 21528-2	4 days (bacteriological investigation is conducted on day 5) ESL milk: 14 days +6 °C to +8 °C
Germ count 30 °C	§ 64 LFGB L 01.00-5	
Fat	butyrometrically, VDLUFA, Vol. VI, C 15.3.2	
Phosphate sample (short heating evidence)	qualitative with test strips, VDLUFA, Vol. VI, C.13.3.2	
Degree of homogenisation (for non-homog. Products)		
Mixed milk beverage, pasteurised		
Enterobacteriaceae	ISO 21528-2	4 days (bacteriological investigation is conducted on day 5) +6 °C to +8 °C
Germ count 30 °C	§ 64 LFGB L 01.00-5	
Fat	gravimetric, VDLUFA, Vol. VI, C.15.2.3	
Milk, ultra-high heat treatment		
Fat	butyrometrically, VDLUFA, Vol. VI, C 15.3.2	minimum 14 days room temperature
Sediments/deposition		
Microbiological stability test	VO (EC) 853/2004	
Mixed milk beverage, ultra-high heat treatment		
Fat	gravimetrisch, VDLUFA, Bd. VI, C.15.2.3	minimum 14 days room temperature
Microbiological stability test	VO (EC) 853/2004	

Certified milk, sheep, mare and goat milk

Assessment:

The product will not be eligible for an award

1. if the samples are sour or starting to become sour,
2. the fat content does not reach 3.5 %.
3. if the germ count 30 °C exceeds 50,000 CFU/ml and
4. if the limit of 100 CFU/ml for coliform germs is exceeded

Pasteurised and ultra-high temperature milk and mixed milk beverages

Assessment:

The product is not eligible for an award if

1. the declared fat content is not reached,
2. the minimum fat content is exceeded by more than 0.3 %, with the exception of milk with a natural fat content,
3. the samples are sour or starting to become sour,
4. in the case of UHT products the microbiological stability test of < 100 CFU/ml is not passed,
5. pasteurised products the boundary value of enterobacteriaceae of 10 CFU/ml is exceeded.
6. if the germ count 30 °C exceeds 30,000 CFU/ml.

DLG test methods

Sediments/deposits in UHT milk

In UHT milk, the sediments must additionally be examined in an empty package which has been cut open. The package must have been stored before during at least one day at room temperature and may not be mixed. Unusual samples are submitted to the testers for evaluation.

Degree of homogenisation

The degree of homogenisation in non-homogenised milk is ascertained in a storage test. In this test, at least one package of the sample to be tested stored in accordance with the regulations of the Certification Unit. The required storage period is 4 days. Afterwards, an optical test is carried out in order to ascertain whether creaming or fat flakes are visible.

Butter and Butter preparations		
Butter/butter in consumer package ³		
Consistency (6)	DIN 10331	18–20 days +10 °C up to +12 °C, 85 % rel. atmospheric humidity Consistency test: 8–10 days after samples called up
Enterobacteriaceae	ISO 21528-2	
Yeasts	§ 64 LFGB L 01.00-37	
Mould fungi	§ 64 LFGB L 01.00-37	
Sweet butter preparation, milk fat spread and mixed fat products in consumer packing / savoury butter preparation in consumer packing ¹		
Coliformen detection	§ 64 LFGB L 01.00-3	18–20 days +10 °C up to +12 °C, 85 % rel. atmospheric humidity
Enterobacteriaceae	§ 64 LFGB L 01.00-37	
Mould fungi	§ 64 LFGB L 01.00-37	

3) A packaging test and a labelling test are carried out for each product in this group.

Assessment:

Consistency

(The analysis tolerances are taken into account in the boundary values stated.)

Points	Cutting resistance in Newton (N)	Consistency
5	< 0,81	Very soft to medium firm
4	0,81 – 1,10	medium firm
3	1,11 – 1,30	medium firm to hard
2	1,31 – 1,50	hard
1	> 1,50	very hard

The product will not receive an award if

1. the boundary value of enterobacteriaceae of 10 CFU/g is reached and exceeded,
2. 100 CFU/g or more yeasts are detectable in 1 g and
3. 100 CFU/g or more mould fungi are detectable in 1 g.

Cream, whipping and spraying cream		
Microbiological stability test (for UHT products)		VO (EC) 853/2004
Whipping cream		
Settling	VDLUFA, Vol. VI, C 26.7	pasteurised and heat – treated: 6 days, +4 °C ultra-high temperature treatment: at least 28 days room temperature; for physical examinations cool beforehand for 24 h to +4 °C
Firmness	VDLUFA, Vol. VI, C 26.7	
Enterobacteriaceae (not for UHT whipping cream)	ISO 21528-2	
Fat	DIN 10329 butyrometrically (VDLUFA, Vol. VI, C 15.3.3.)	
Beating time	VDLUFA, Vol. VI, C 26.7	
Increase in volume	VDLUFA, Vol. VI, C 26.7	
Cream		
Enterobacteriaceae (not for UHT cream)	ISO 21528-2	pasteurised and heat – treated: 6 days, +4 °C ultra-high temperature treatment: at least 28 days room temperature
Fat	VDLUFA, Vol. VI, C 15.3.4	
Ready-to-spray cream		
Settling	Methods for laboratory examinations of cream ready to spray for the CMA, Bonn dated 12.05.1989	Heat-treated and UHT treated: 28 days, room temperature, for physical examinations cool beforehand for 24 h to + 4 °C
Increase in volume		
Fat content (from non-gassed can)		
Volume removed		
Density		

Whipping cream

Assessment:

The product will not win an award if

1. the fat content declared is not reached,
2. in the case of whipping cream the increase in volume is less than 80 %,
3. in the case of whipping cream the beating time is over 2.5 min (150 seconds)
4. in the case of whipping cream the firmness is below 8 seconds
5. the settling of whipping cream exceeds 2 ml after 2 hours
6. For UHT products the microbiological stability test of < 100 CFU/ml is not passed.
7. pasteurised products the boundary value of enterobacteriaceae of 10 CFU/ml is exceeded.

Ready-to-spray cream

Assessment:

The product will not be eligible for an award if

1. the declared fat content is not reached,
2. the fat content for spraying cream with flavour ingredients and for dietetic spraying cream of 10% is not reached,
3. the withdrawal volume in 250-g containers is less than 240 g or 230 ml and for 750-g containers less than 730 g or 720 ml,
4. in the case of UHT products the microbiological stability test of < 100 CFU/ml is not passed.
5. the settling of ready-to-spray cream exceeds 20 ml after 1 hour and
6. the increase in volume based on 100 g is less than 450%.

DLG laboratory tests

General

The boundary levels and examination methods listed apply solely for samples drawn directly from ongoing production.

Physical tests for ready-to-spray cream

The examinations are carried out in accordance with the “Methods for laboratory examinations of ready-to-spray cream for the CMA Bonn dated 12. 05. 1989” (density determination using pycnometer, volume increase, settling, volume remove).

Density determination for ready-to-spray cream

Spray approx. 150 ml cream in a 300-ml Erlenmeyer flask. Place the sample additionally for about 30–45 min in an ultrasonic bath. Heat the content to approx. 70 °C in order to expel all the gas (N₂O). Cool down to 20 °C and determine the density (p) in accordance with the VDLUFA Book of Methods, Vol. VI, C 12.2, in the pycnometer.

Increase in volume for ready-to-spray cream

Determine the mass of an empty cream pot of the cream beating apparatus. Determine the volume of the pot with water. Spray cream into the dry, pre-cooled beating pot avoiding any cavities right up to the top edge (temperature of the pot: 4 °C). Stroke the cream smooth over the edge of the pot. Weigh again to determine the weight of the pot content (m).

$$\text{Volume of unsprayed cream} = \frac{m \text{ (sprayed cream)}}{\rho \text{ (density)}}$$

$$\text{Increase in volume \%} = \frac{\text{Volume of pot} - \text{volume of unsprayed cream}}{\text{Volume of unsprayed cream}} \times 100$$

Settling for ready-to-spray cream

Transfer the sprayed cream in the pot to the usual test screen. Form a cube with an edge length of 6 x 6 cm from this and edge the screen with aluminium foil folded up at the edges. Continue further in accordance with the DLG regulations on settling for whipping cream. Read off the settled liquid after one hour (since 12. 05. 1989 after 1 h).

$$\text{Settled ml per 100 ml cream} = \frac{\text{liquid read-off in ml}}{\text{ml of the unsprayed cream}} \times 100$$

Volume withdrawn for ready-to-spray cream

Cool the container for at least 4 hours prior to removal. Determine the weight of the full container before opening. Bend over the withdrawal valve and place upright again. Before spraying, place container vertically upside down so that the cream can run in front of the spray valve. Shake the container in its vertical position (do not shake too strongly in order to prevent buttering of the cream). Remove a portion of the cream by analogy with consumer behaviour. Repeat the operation 3 to 5 until the container is completely empty. Weigh the container again.

$$\text{Amount withdrawn g} = \text{Weight difference determined from both weighing operations}$$

$$\text{Amount withdrawn in ml} = \frac{\text{Amount removed in g}}{\rho \text{ of the cream}}$$

Assessment:

The product will not be eligible for an award if

1. the declared fat content is not maintained,
2. in the case of H products the sensory stability test is not passed,
3. in the case of H products the microbiological stability test of < 100 CFU/ml is not passed,
4. a package is spoiled,
5. pasteurised products the boundary value of enterobacteriaceae of 10 CFU/ml is exceeded,
6. in the case of pasteurised milk and mixed milk products as well as whey beverages the limit of 100 CFU/ml for yeast and mould fungi is exceeded
7. in the case of pasteurised dessert products as well as custard powder for cooking and cold mixing, dessert powder the limit of 1000 CFU/ml for the germ count is exceeded.

DLG examination methods

A milk product with separate layers is to be considered as a mixed milk product in its entirety according to the milk product regulation and is therefore to be mixed prior to examination.

Two-chamber samples with separate compartments are only to be mixed if both chambers contain a milk component.

In the case of sample sets with several flavours, one mixed sample of the total contents of the set will be produced for the laboratory examinations.

If a product has a cream topping, the sample will be thoroughly mixed and examined for fat content.

Fermented milk products and deserts		
Fermented milk and mixed milk products, whey beverages, cream spread pasteurised (also from sheep and goat milk)		
Enterobacteriaceae	ISO 21528-2	14 days +4 °C to +8 °C
Yeasts and mould fungi	§ 64 LFGB L 01.00-37 (DIN 10186)	
Fat	VDLUFA, Vol. VI, C 15.3.6	
Dessert products, pasteurised		
Enterobacteriaceae	ISO 21528-2	14 days + 4°C to + 8°C
Germ count 30°	§ 64 LFGB L 01.00-5 (DIN 10192 – part 1)	
Fat	VDLUFA, Bd. VI, C 15.3.2	
Fermented milk and mixed milk products and whey beverages, UHT and dessert products, UHT		
Fat	VDLUFA, Vol. VI, C 15.3.6	minimum 14 days room temperature
Microbiological stability test	VO (EG) 853/2004	
Custard powder for cooking and cold mixing, dessert powder ⁴		
Enterobacteriaceae	ISO 21528-2	14 days room temperature
Germ count	§ 64 LFGB L 00.00-88 DIN 10192 – part 1	
Fat	VDLUFA, Vol. VI, C 15.3.2	

⁴ Laboratory tests are carried out directly on the powder; prior to sensory testing: preparation of the products in accordance with manufacturer's instructions

Cheese/cheese in consumer packs ⁵		
Cheese (except for fermented milk and curd cheese)		
Fat	§ 64 LFGB L 03.00-8 and § 64 LFGB L 01.00-20 (DIN 10313 and DIN 10342)	<i>Cheese:</i> +6 °C to +8 °C approx. 14 days
Dry matter	§ 64 LFGB L 03.00-9 (DIN 10314)	(Fat content examination for mozzarella is carried out immediately after arrival)
Fat in dry matter	calculated	
Water content in the fat- free cheese matter (only open-class varieties)	calculated	<u>Processed cheese and processed cheese prepa- rations in con-sumer packages:</u> approx. 1 month at +20 °C (±2 °C) or as labelled, relative atmos- pheric humidity: 85 %
E. coli (only for pasta- filata cheese) and soft cheese	ISO 16649-2	
Fermented mik cheese		
-	-	<i>Cheese:</i> +6 °C to +8 °C approx. 14 days
Fermented milk curd		
pH value (4)	VDLUFA Vol. VI., C 8.2	<i>Cheese:</i> +6 °C to +8 °C approx. 14 days laboratory tests: 4 days after samples are called up
Ripening test (5)	DLG method	

⁵ A packaging test and a labelling test are carried out for each product in this group.

Assessment:

The product will not be eligible for an award if

1. the samples do not show the specified age or degree of ripening,
2. the declared fat content or the declared fat in dry matter value is not observed,
3. the statutory specified minimum dry matter is not reached or in the case of open-class cheese varieties the statutory range of the water content in the fat-free cheese matter (Wff) is not observed,
4. the E.-coli content > 1000 CFU/g.

Assessment of the pH value of fermented milk curd

a) Fermented milk curd for making fermented milk cheese

Points	pH value
5	≤ 4,00
4	4.01–4.30
3	4.31–4.60
2	4.61–5.00
1	> 5.00

b) Fermented milk curd for making cooked cheese

Points	pH value
5	≤ 4.40
4	4.41–4.60
3	4.61–4.80
2	4.81–5.00
1	> 5.00

Ripening test

Points	Assessment of the ripening
5	Very good normal ripening
4	Normal and delayed ripening
3	Slightly defective ripening (e.g. slightly sliding, slightly smeary, slight impure odour)
2	Defective ripening (foreign mould infections, smeary consistency, impure odour)
1	Strongly defective ripening (strong foreign mould infections, dark colouring and liquidation, strongly impure odour)

Special laboratory examinations

Ripening test

For the ripening test the fermented milk quark is reduced thoroughly, a sloping layer is placed in a Petri dish and assessed after 3 days of incubation at +30 °C.

Open-class varieties grated/chopped cheese

The calculation of the values of the dry matter (DM) and fat (F) is carried out taking into account the additions of separating agent starch (%), in as far as this is declared. The calculation is carried out as follows:

$$TM_{\text{cheese}} = \frac{(TM_{\text{Total}} \% - \% \text{ starch}) \times 100}{(100 \% - \% \text{ starch})} \quad F_{\text{cheese}} \% = \frac{F_{\text{Total}} \% \times 100}{(100 \% - \% \text{ starch})}$$

Determining the fat content in dry matter of cheese in oil

The examination of fat and dry matter in the case of cheese in oil is performed on the raw cheese matter.

Slices of various types of cheese

In the case of a mixed cheese slices all the cheese varieties will be examined individually.

Convenience Cheese		
		Cooled: 14 days +4 °C to +8 °C Frozen: 14 days -20 °C (± 2 °C)

Convenience cheese

Convenience cheeses, frozen or refrigerated, are assessed in accordance with the conditions for issue of awards for all dairy products. The products are prepared in accordance with the data on the packaging. A product description is to be submitted.

Fresh cheese and fresh cheese preparations		
Fresh cheese		
Yeasts and mould fungi	§ 64 LFGB L 01.00-37	Sensory and microbiological examination: approx. 14 days after removal +6 °C to +8 °C
E. coli	ISO16649-2	
Fat	§ 64 LFGB L 03.00-8 or § 64 LFGB L 01.00-20 (DIN 10313 or DIN 10342)	
Dry matter	§ 64 LFGB L 03.00-9	
Fat in dry matter	calculated	
Water content in the fat-free cheese matter (only open-class varieties)	calculated	
Fresh cheese preparations		
Yeasts and mould fungi	DIN 10186	Sensory and microbiological examination: approx. 14 days after removal +6 °C to +8 °C
E. coli	ISO 16649-2	

Assessment:

The product is not eligible for an award if

1. the declared fat content stage or the declared fat in dry matter value is not observed,
2. the statutory fixed dry matter is not reached,
3. in open-class varieties of fresh cheese and cottage cheese the water content in the fat-free cheese matter (Wff) of 73 % is not achieved,
4. the E.-coli content > 1000 CFU/g,
5. the limit of 500 CFU/g for yeast and mould fungi is exceeded.

Preserved milk products		
Evaporated milk and condensed cream		
Whitening power (3)	DLG method	3 months at +20 °C
Heat stability (5)		
Thickening, creaming, skin (3)		
Fat		
Dry matter	DIN EN ISO 1737 (2000/06) § 64 LFGB L 02.06-3 (EC), IDF 13C: 1987	
Fat-free milk dry matter (at 4.0 % and 7.5 % evaporated milk)	§ 64 LFGB L 02.06-1 (EC)	
	Arithmetical value	
Sweetened evaporated milk		
Protein content in the fat-free milk dry matter	§ 64 LFGB L 01.00-10, IDF 20B: 1993	3 months at +20 °C
Fat	DIN EN ISO 1737 (2000/06) § 64 LFGB L 02.06-3 (EC), IDF 13C: 1987	
Dry matter	§ 64 LFGB L 02.06-1 (EC)	
Water	§ 64 LFGB L 02.06-1 (EC)	
Milk dry matter	Arithmetical value	
Saccharose	Polarimetrically to§ 64 LFGB L 02.06-5 (EC)	
Yeasts	§ 64 LFGB L 01.00-37	
Mould fungi	§ 64 LFGB L 01.00-37	
Coffee cream sterilised and UHT		
Whitening power (3)	DLG method	3 months at +20 °C
Heat stability (5)		
Fat	DIN EN ISO 2450 (2000/06) § 64 LFGB L 02.05-2, IDF 16C: 1987	(fat content examination in portion package at the latest 4 weeks after being called up)
Sterilised milk		
Fat	DIN EN ISO 1211 (11/2001)	3 months at +20 °C
Sterilised mixed milk beverages		
Fat	§ 64 LFGB L 01.00-20, IDF 126A: 1988	3 months at +20 °C
Milk powder and milk powder products; sweetened butter milk powder		
Enterobacteriaceae (3)	ISO 21528-2	3 months at +20 °C
Germ count (4)	§ 64 LFGB L 00.00-88 (2004)	
Bacillus cereus	§ 64 LFGB L 00.00-25 direct procedure	
Staphylococci negative	§ 64 LFGB L 00.00-55	
Salmonella	§ 64 LFGB L 00.00-20	
Thermophile germs (1)	§ 64 LFGB 00.00-88 (2004), IDF 100B: 1991 (48h/55 °C)	
Lactic acid (2)	§ 64 LFGB L 01.00-26 enzymatic IDF 69B: 1987	
Fat	DIN EN ISO 1736 (2000/06)6 § 64 LFGB L 02.06-4 (EC), IDF 9C: 1987	
Water	§ 64 LFGB L 02.06-2 (EC), IDF 26A: 1993	
Wetability (only instant powder)	IDF 87: 1979	
Dispersion capacity (only instant powder)	IDF 87: 1979	

Fermented butter milk and yoghurt powder		
Enterobacteriaceae (3)	ISO 21528-1	3 months at +20 °C
Germ count	VDLUFAM 7.16.2	
Non acid producers (4)		
Bacillus cereus	§ 64 LFGB L 00.00-25 direct procedure	
Staphylococci negative	§ 64 LFGB L 00.00-20	
Salmonella	§ 64 LFGB L 00.00-20	
Thermophile germs (1)	§ 64 LFGB 00.00-88 (2004), IDF 100B: 1991 (48h/55 °C)	
Fat	§ 64 LFGB L 01.00-20, IDF 126A: 1988	
Water	DIN 10321 procedure B(87 °C)	IDF 87: 1979
Wetability (only instant powder)		
Dispersion capacity (only instant powder)		
Whey powder		
Enterobacteriaceae (3)	ISO 21528-2	3 months at +20 °C
Germ count (4)	§ 64 LFGB L 00.0088 (2004)	
Bacillus cereus	§ 64 LFGB L 00.00-25 direct procedure	
Staphylococci negative	§ 64 LFGB L 00.00-55	
Salmonella	§ 64 LFGB L 00.00-20	
Thermophile germs (1)	§ 64 LFGB 00.0088 (2004), IDF 100B: 1991 (48h/55 °C)	
pH dissolution	VDLUFAC 8.2	
Water	DIN 10321 procedure B (87 °C)	
Wetability (only instant powder)	IDF 87: 1979	
Dispersion capacity (only instant powder)		

Evaporated milk and condensed cream

Assessment:

The product is not eligible for an award if

1. the fat content of 4.0 – 4.5 % or 7.5 – 8.0 % or 10.0 – 11.0 % or 15.0–16.0 % or the declared fat content is not reached.
2. the dry matter of 20 % in 4 % condensed milk, of 25 % in 7.5 %, 8 %, 9 % and 10 % evaporated milk or the total milk dry matter resulting from the statement of fat content and fat-free milk dry matter and of 26.5 % in 15 % condensed cream is not reached.3)
3. the fat-free milk dry matter of 20 % or 17.5 % is not achieved for 4 %, 7.5 % evaporated milk or the declared content of fat-free milk dry matter is not reached.

Sweetened evaporated milk

Assessment:

The product is not eligible for an award if

1. the protein content of 34.0 % in the fat-free milk dry matter is not reached,
2. the fat content of 1.0 % is exceeded or 8.0 % and 9.0 % or the declared fat content is not reached,
3. the milk dry matter of 24.0 % or 28.0 % is not reached,
4. there is a positive finding for yeasts and mould fungi.

Coffee cream, sterilised milk

Assessment:

The product is not eligible for an award if

1. the fat declared content is not reached,
2. in the case of beverages containing cocoa the sediment does not display distribution capability.

Sterilised mixed milk beverage

Assessment:

The product is not eligible for an award if the fat content does not correspond to the declaration. (The declared fat content can only be assessed if the milk component or the share of added foods is known.)

Thickening, creaming, skin

The test feature is assessed during the 5th week of storage. To assess thickening, creaming or skin in evaporated milk the container – that has not been shaken beforehand – is opened. If samples of evaporated milk in soft packaging show a thickening at the bottom or the top side of the package of up to 2 mm (base completely covered), the sample is to be assessed with 4 points. If the thickening is stronger than 2 mm, it shall be devalued by at least 2 points or more depending on the thickness of the thickening. The test will be carried out by the examining institute.

The empty, cleaned can material will be examined by the institute. The empty cans will be returned to the participants for their own assessment on request.

Heat stability and whitening power

The procedure can be applied with evaporated milk and coffee cream. Whitening power and heat stability are assessed by the examining institute.

In the test for heat stability the assessment of the whitening power is carried out at the same time, directly after adding the evaporated milk or coffee cream.

The heat stability, i.e. the flocculation stability of evaporated milk and coffee cream is tested and assessed in hot coffee at 80 °C.

Equipment and reagents

Bain Marie:	can be heated to 80 °C
Glass beakers:	100 ml with marks at 60 ml
Pipettes:	5-ml measuring pipette
Powdered coffee:	Nescafé Gold soluble coffee or Maxwell Bohnenkaffee Extrakt
Water:	distilled or deionised

Method

Weigh 0.75 g powdered coffee in 100-ml glass beakers with marks (60 ml). Add 60 ml boiling hot water to the coffee powder weighed in (up to the 60 ml mark). Then bring the coffee dissolved in this way to a temperature of 80 °C in a Bain Marie. Then add 5 ml evaporated milk or coffee cream at room temperature to the hot coffee solution and mix immediately. Take the samples from the water bath and check for any flocculation immediately and after a waiting time of 1 hour. Any fat beads on the surface do not give rise to complaint.

Whitening power

	Maximum score
2864 Boundary colour reached or higher	5
3397 Slight deviation, darker	4
5019 Strong deviation, dark	2

Heat stability

	Maximum score
3084 No flocculation, golden yellow to brown coffee solution	5
2636 Slight flocculation, few flakes on the surface or on the bottom bottom of the glass beaker	4
2351 Fine or rough flake precipitation settling on the bottom	2

Soiling (degree of purity)

Images of sweetened evaporated milk are also made using the filtration method. For this 50 g sweetened condensed milk is diluted with 200 ml hot distilled water at a temperature of +90 °C in a 600-ml glass beaker, high form, stirring with a glass rod. This is filtered in the same way as the milk powder solutions. The images serve the expert as an outpost for assessing the appearance of the samples.

Milk powder and milk powder products, buttermilk and yoghurt powder

Assessment:

The product is not eligible for an award if

1. dried milk products (except for buttermilk powder) exceed the water content of 5 %,
2. buttermilk powder exceeds the water content of 7 %,
3. skimmed milk powder exceeds the fat content of 1.0 %,
4. buttermilk powder exceeds the fat content of 15 %,
5. sweet whey powder exceeds the water content of 5 % and fermented whey powder the water content of 6 %,
6. partly skimmed milk powder contains a fat content of 26.0 % and more or 1.5 % and less or does not reach the declared fat content,
7. whole milk powder does not achieve the fat content of 26.0 % or the declared fat content,
8. cream powder does not achieve the fat content of 42.0 % or the declared fat content,
9. in the case of spray skim milk powder in instant form and spray whole milk powder in instant form the dispersion capacity of at least 90 % is not achieved,
10. in the case of whey powder in instant form the dispersion capacity of at least 93 % is not achieved,
11. the wettability of a maximum of 30 seconds is exceeded,
12. more than 100 germs/g bacillus cereus can be detected in the sample,
13. if Salmonella are detected in 375 g,
14. if 10 CFU or more staphylococci are detectable in 1 g.

Thermophile germs

Points	thermophile germs CFU/g
5	< 5,000
4	5,000 – 25,000
3	> 25000

Enterobacteriaceae

Points	Enterobacteriaceae g (MPN)
5	< 1
4	≥ 1 and < 10
3	≥ 10

Lactic acid content

Points	mg lactic acid in 100 g fat-free dry matter
5	< 50
4	50 – 150
2	> 150

Purity

Points	Spray powder
5	Standard sample A
4	Standard sample B
3	Standard sample C
2	Standard sample D
Points	Roller-dried powder
5	Standard sample A and B
4	Standard sample C
2	Standard sample

Germ count

Points	Germ count (thousand in 1 g)
5	< 5
4	5–25
2	> 25

Special laboratory examinations

pH value

The pH value of whey powder is determined using a glass electrode to VDLUFA method C 8.2 in a solution of 10.0 g whey powder, in each case in 100 ml water.

Soiling (degree of purity)

To determine the purity images of all powders are prepared using the filtration method.

The powder is dissolved in an electric mixer at 10,000 to 12,000 rpm for 60 seconds. In the case of cream powder 33 g, for whole milk powder 26 g, for skimmed milk powder 20 g and for whey powder 14 g powder are dissolved in 200 ml of the solvent. For spray powders distilled water at a temperature of +20 °C is used as solvent and for roller-dried powders 10 % tertiary sodium citrate solution at a temperature of +90 °C.

After elimination of the foam formed by adding 0.5 ml silicone de-foaming agent, the foam-free solution of the powder is filtered as specified by the method (A.D.P.I.). After drying the filters in a dust-free atmosphere (in an exsiccator) the image is assessed in accordance with the standard samples (A.D.P.I. Scorched Particle Standards for milk powder, American Dairy Products Institute, Chicago). The images are set up in closed Petri dishes for assessment.

If no filterable solution is obtained for spray powder by dissolving in distilled water, the citrate method is to be used here too.

Casein and other milk protein products		
Fermented casein		
Enterobacteriaceae (3)	ISO 21528-2	3 months at +20 °C
Germ count (2)	§ 64 LFGB L 00.00-88 (2004)	
Staphylococci negative	§ 64 LFGB L 00.00-20	
Salmonella	§ 64 LFGB L 00.00-20	
Thermophile germs (1)	§ 64 LFGB 00.00-88 (2004), IDF 100B: 1991 (48 h/55 °C)	
Solubility (Borax) (5)	DLG method	
Ash	§ 64 LFGB L 02.09-2 (IDF 89: 1979)	
Fat	IDF 127A: 1988	
Water	§ 64 LFGB L 02.09-4 (IDF 78C: 1991)	
Degraded milk protein		
Enterobacteriaceae (3)	ISO 21528-2	3 months at +20 °C
Germ count (2)	§ 64 LFGB L 00.00-88 (2004)	
Ash	§ 64 LFGB L 02.09-2 (IDF 89: 1979)	
Staphylococci negative	§ 64 LFGB L 00.00-55	
Salmonella	§ 64 LFGB L 00.00-20	
Thermophile germs (1)	§ 64 00.00-88 (2004), IDF 100B: 1991 (48 h/55 °C)	
Protein	§ 64 LFGB L 02.09-5 (IDF 92: 1979)	
Fat	§ 64 LFGB L 01.00-20 (IDF 126A: 1988)	
Free alkali	DLG method	
Solubility		
pH solution	§ 64 LFGB L 02.09-6 (IDF 115A: 1989)	
Water	§ 64 LFGB L 02.09-4 (IDF 78C: 1991)	

Fermented casein

Assessment:

The product is not eligible for an award if

1. the water content of 10.0 % is exceeded,
2. the fat content of 1.5 % is exceeded,
3. the ash content of 2.5 % is exceeded,
4. Salmonella are detected in 375 g,
5. if 10 CFU or more Staphylococci can be detected in 1 g.

Degraded milk protein

Assessment:

The product is not eligible for an award if

1. the fat content of 1.5 % is exceeded,
2. the water content of 8 % is exceeded,
3. free alkali is detected,
4. the protein content of 88 % is not reached,
5. the ash content (with the exception of calcium caseinate) of 5 % is exceeded,
6. the sample has a pH value of more than 7.0,
7. the solubility for ammonium, sodium and potassium caseinates and mixtures of these is less than 97 %,
8. Salmonella are detected in 375 g,
9. if 10 CFU or more Staphylococci are detected in 1 g.

Thermophile germs

Points	Thermophile germs CFU/g
5	< 5,000
4	5,000 – 25,000
3	> 25,000

Enterobacteriaceae

Points	Enterobacteriaceae g (MPN)
5	< 1
4	≥ 1 and < 10
3	≥ 10

Solubility (Borax)

Points	Solubility (Borax)
5	no non-dissolved casein components
4	individual small undissolved casein components
3	several small undissolved casein components
2–1	many undissolved components (lumps, sediments)

Germ count

Points	Germ count in 1 g
5	≤ 10,000
4	10,001 – 30,000
2	> 30,000

Special laboratory examinations

Determining the pH dissolution

The pH value is determined with the glass electrode in a dissolution of 2.0 g degraded milk protein in 100 ml distilled water.

Determining the free alkali

The content of free alkali is examined qualitatively by blowing the protein sample onto a moistened universal indicator paper.

Determining the Borax solubility of fermented casein

Stir 15 g fermented casein in a 200-ccm glass beaker with 60 ml water. After leaving it to swell for at least two hours add a hot solution of 2.3 g Borax (NaBO – 10 HO) – that is about 15 % of the casein quantity used – in 15 ml water stirring with a glass rod. Heat the mixture under constant stirring with a glass rod for 10 minutes in a Bain Marie at a temperature of about +50 °C. For this the casein must swell gradually more and more and finally almost dissolve completely. Poor casein is dissolved imperfectly and forms lumps that simply swell but do not dissolve even if distributed carefully with the glass rod.

When cooled to room temperature the solution must be viscous. At the same time the odour of this solution is assessed. After being stirred vigorously, good casein shows no or almost no undissolved glassy particles when spread on a glass plate (microscope slide). In this test relatively large ad-mixtures of soil, sand and the like settle on the base of the glass beaker after it is left to stand for some time and these can be examined further after diluting and dissolving with hot water and repeated pouring off of the casein solution.

Determining the solubility in fully degraded caseinates

Application:

The process can be used on ammonium, sodium and potassium caseinates and mixtures of these.

Principle:

Dissolve the caseinate in water at 20 °C ± 2 °C. Centrifuge the dissolution. The non-dissolved components are dried after washing out and calculated in relation to the amount weighed in.

Equipment and reagents:

Equipment and reagents in accordance with the IDF Standard 129A: 1988 are used.

- Special Mixer
- Centrifuge with centrifuge glass
- Equipment for determining the dry matter
- Demineralised water
- Anti-foaming agent

Method:

Add 190 ml water at 20 °C ± 2 °C in a special mixing glass with an appropriate quantity of anti-foaming agent and 10 g caseinate. Then mix for 3 minutes at 3600 rpm with a special mixer. Then fill 50 g into a conical centrifuge test tube, centrifuge the test tube for 10 minutes at a g-count of 196, in other words at a diameter of 35 cm with 1000 rpm, at a diameter of 54 cm with 805 rpm (the number of revolutions per minute is calculated from the formula:

$$U = \frac{4187}{\sqrt{r}} ;$$

Half the distance between the inner bottoms of two opposite sleeves is to be used as the radius).

Carefully syphon up to about 2 cm (approx. 5 ml) over the sediment off carefully without stirring up the sediment.

In order to recognise the phase limit between turbid solution and sediment better, observe the centrifuge glass against a bright light. Flakes suspended over the sediment occurring during the first centrifuging are not syphoned off.

Add water at a temperature of approx. 20 °C up to the 25-ml mark, stir up, then fill up to the 50-ml mark and centrifuge again for 10 minutes as above.

Directly after this syphon off the liquid standing on top again carefully up to 1 cm over the sediment; by rinsing, transfer this to a weighed dry dish with sea sand, rub it and dry it at 102 °C ± 2 °C until a constant mass is reached.

Ice cream		
Ice cream with and without liquid, pasty or solid additives (except for fruit ice without air)		
Germ count	§ 64 LFGB L 42.00-1, L42.00-2, L 42.00-3	3 weeks (ice cream from commercial production 3 days) -20 °C bring to temperature of -16 °C before sensory testing
Enterobacteriaceae	ISO 21528-2	
Fat-free dry matter (not for fruit ice)	Total dry matter according to sea sand method DIN 10314 or VDLUFA, Vol. VI, C 35.3	
Dry matter (only for fruit ice)	See fat-free dry matter	
Fat (not for fruit ice with air)	§ 64 LFGB L 42.00-13 gravimetrically	
Fruit ice without air, water ice		
Germ count	See ice cream with and without liquid, pasty or solid additives (except for fruit ice without air)	3 weeks (ice cream for commercial production 3 days) -20 °C bring to temperature of -16 °C before sensory testing
Enterobacteriaceae		
Dry matter		
Fruit sorbet		
Germ count	See ice cream with and without liquid, pasty or solid additives (except for fruit ice without air)	3 weeks (ice cream for commercial production 3 days) -20 °C bring to temperature of -16 °C before sensory testing
Enterobacteriaceae		
Dry matter		
Ice cream powder (semi-finished product)/ ice cream mix ⁴		
Enterobacteriaceae	ISO 21528-2	3 weeks
Germ count	DIN 10192 – Part 1	
Fat	§ 64 LFGB L 42.00-13	

⁴ Laboratory examinations are conducted directly on the powder

Assessment:

The product is not eligible for an award if

1. the fat content is not reached, in as far as it is specified,
2. the content of fat-free dry matter (except in the case of fruit ice) is less than 25 %,
3. the content of dry matter in fruit ice with and without air is less than 22 %,
4. the content of dry matter in fruit ice with milk components is less than 24 %,
5. the content of dry matter in fruit ice with and without air from citrus fruits is less than 17 %,
6. the minimum content of total dry matter of water ice is less than 12 %,
7. the boundary value of enterobacteriaceae of 10 CFU/ml is reached and exceeded,
8. 10,000 or more germs are detectable in 1 g, and
9. the total content of dry matter in fruit sorbet is less than 25 %. Exceptions are sorbets made from citrus fruits and other acid fruits with a titratable acid content of at least 2.5 % in the juice, calculated as citric acid. The minimum dry matter content here is 17 %.

For dietetic ice and other calorie-reduced ice cream products there is no minimum content of fat-free dry matter.

Total fat content

For ice cream products with nut and cocoa components the total fat content must lie above the minimum milk fat content.

Ice cream	Minimum values for total fat content
Cream-type ice cream	18.00 %
Ice cream	10.00 %
Ice cream in accordance with the Euroglace-Codex	8.00 %
Fruit ice cream	8.00 %
Simple ice cream	3.00 %
Milk ice cream	2.45 %
Ice cream made from vegetable fat	3.00 %

Combination products

For combination products the values specified for the individual varieties apply. Moreover in the case of combination products the variety that scores the lowest number of points is crucial for assessment of the individual criteria.

Laboratory examinations

If it is not possible to carry out an analytical separation between added foods and basic ice cream matter or between the individual ice varieties in the case of combination ice cream and ice cream with liquid, pasty or solid additives, the following procedure is followed:

The sample is analysed without any previous separation; if the fat content or dry matter content is not achieved, the Certification Unit requires the percentage component of additives according to the formulation from the manufacturer and the fat content of the basic ice cream matter is then calculated from this on a pro-rated basis.

4. Product-specific conditions for issue of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.8 points (unweighted) for the sensory test characteristics
- of 4.0 points (unweighted) for the laboratory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.6 points.

6. Beer and beer-/malt-based beverages

1. Product systematics of the products admitted

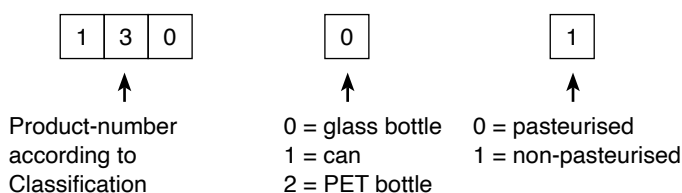
The products must comply with the provisions of the German Purity Law. The product comprises the material that is filled (beverage) and the container into which it is filled. It is produced in a single brewery. The material that is filled is the beer that is treated the same before and after filling. The types of container are glass / PET bottles (up to 1 l) and cans (up to 5 l).

Product	Product number:
Group: Bottom-fermenting beers	
Strong beers (original wort content 11–16 %)	
Light	111
Dark	112
Export light (min. 12 % original wort)	121
Export dark (min. 12 % original wort)	122
Unfiltered lager beers such as "Kellerbier"	123
Amber lager (min. 13 % original wort)	124
Pilsen	130
Smoked beer	180
Medium-strong beers (original wort content 7–11 %)	
Medium-strong beer	198
Extra-strong beers (original wort content > 16 or > 18 %)	
Bock beer light	141
Bock beer dark	142
Extra strong bock beer light	151
Extra strong bock beer dark	152
Extra strong beer, naturally hazy	153
Other beers	
Sweet stout	161
Alcohol-reduced beer	162
Low-alcohol beer (<1.5 % vol. alcohol)	163
Non-alcoholic beer (< 0.5 % vol. alcohol)	164
Non-alcoholic beer, naturally hazy	165
Beers classified by law by their alcohol content.*	181
Other bottom-fermenting beers	199
Group: Top-fermenting beers	
Strong beers (original wort content 11 – 16 %)	
Kölsch and other beers of this style	220
Dark beer	230
Ale	231
Strong wheat beer	241
Wheat export beer (min. 12 % original wort)	242
Medium-strong beers (original wort content 7 – 11 %)	
Berliner Weisse	210
Medium-strong beer	298
Extra- strong beers (original wort content > 16 or > 18 %)	
Wheat bock beer	243
Extra strong wheat bock beer	244
Other beers	
Porter	246
Stout	247
Alcohol-reduced beer	260
Low-alcohol beer (<1.5 % vol. alcohol)	263
Non-alcoholic beer (< 0.5 % vol. alcohol)	264
Beers classified by law by their alcohol content.*	281
Other top-fermenting beers	299
Group: Top-fermenting beers with yeast content	
Strong beers (original wort content 11–16 %)	
Strong wheat beer	321
Wheat export beer (min. 12 % original wort)	322
Medium-strong beers (original wort content 7–11 %)	
Berliner Weisse	310
Medium-strong beer	398
Extra-strong beers (original wort content > 16 or > 18 %)	
Wheat bock beer	323
Extra strong wheat bock beer	324
Other beers	
Alcohol-reduced beer	362
Low-alcohol beer (< 1.5 % vol. alcohol)	363
Non-alcoholic beer (< 0.5 % vol. alcohol)	364
Other top-fermenting beers fermented in the bottle	399

* The alcohol content stated on the label must correspond with the measured alcohol content under consideration of the legal tolerance

Product	Product number:
Group: Mixed beer beverages	
Bottom-fermenting beer with clear fruit-based carbonated drink	411
Bottom-fermenting beer with clear low-calorie fruit-based carbonated drink	412
Bottom-fermenting beer with hazy fruit-based carbonated drink	413
Bottom-fermenting beer with clear low-calorie fruit-based carbonated drink	414
Top-fermenting beer with clear fruit-based carbonated drink	431
Top-fermenting beer with clear low-calorie fruit-based carbonated drink	432
Top-fermenting beer with hazy fruit-based carbonated drink	433
Top-fermenting beer with hazy low-calorie fruit-based carbonated drink	434
Wheat beer with yeast and clear fruit-based carbonated drink	441
Wheat beer with yeast and clear low-calorie fruit-based	442
Wheat beer with yeast and hazy fruit-based carbonated drink	443
Wheat beer with yeast and hazy low-calorie fruit-based carbonated drink	444
Bottom-fermenting beer with caffeinated lemonade	461
Bottom-fermenting beer with low-calorie caffeinated lemonade	462
Top-fermenting beer with caffeinated lemonade	481
Top-fermenting beer with low-calorie caffeinated lemonade	482
Wheat beer with yeast and caffeinated lemonade	491
Wheat beer with yeast and low-calorie caffeinated lemonade	492
Other beer-based beverages (min. 10% beer)	497
Other beer-based beverages	498
Other beer-based beverages (non-alcoholic)	499
Group: Malt-based beverages	
Malt-based fermented beverages	500
Alcoholic malt beer, alcoholic malt beverage	512
Non-alcoholic malt beer, non-alcoholic malt beverage	511
Malt-based mix beverage	503

Precise designation of the beers in the DLG registration form



In this example, a Pilsen beer in glass bottles that was not pasteurised would be registered.

2. Product-specific conditions for admission

If one and the same beer is treated differently before and/or after filling, this makes it different material to be filled. Each of these materials to be filled is admitted as a separate product for testing.

For products from more than one brewery distributed under a uniform designation:

the product from each individual brewery is admitted as a separate product for testing.

3. Product-specific conditions for drawing and calling up samples

Two samples of two different ages (A and B sample) of each product are needed for testing and examining as the tests include assessment of taste stability. The interval between drawing the A and B samples should be at least four weeks. Only such products as are regularly bottled and canned in the specified time interval will be admitted for testing.

Sample A (old)

5–6 weeks old at the time of sensory testing (calculated from the date of filling or from the date of production for top-fermenting beers with a yeast content).

The sample is to be stored up to sensory testing in a dark room at a temperature of 20–25 °C.

Sample B (young)

Two weeks old at the time of sensory testing (calculated from the date of filling or from the date of production for top-fermenting beers with a yeast content).

The Certification Unit will call up the **A-samples** and the **B-samples** in the above time interval. The participant must send them in to the respective testing institute in their complete finished labelled condition. The participants will receive the necessary shipping instructions and shipping papers to be used from the Certification Unit in good time.

In the case of beers that are seldom bottled (time interval of more than four weeks, seasonal/special beers) it is possible to submit two crates from the same bottling operation. One sample will then be aged artificially in the Institute (A-samples will be stored in the dark for four weeks at 20°C for inspections of the foam, pH value and colour; B-samples will be stored in the dark at 2°C).

4. Assessment of the samples

First of all laboratory examinations are conducted to ascertain whether the basic conditions for an award have been adhered to. If necessary the analyses can be expanded. After this sensory testing and further laboratory examinations are conducted using the 5-point-scale.

Calculation of the quality number

The minimum number of points must be reached for the test criteria. The beer sample with the lower weighted total number of points in the sensory test features is used for the rest of the evaluation. If both samples have the same weighted total number of points, the sample with the higher foam number is used.

Laboratory analyses

A beer analysis and a check of the biological stability are conducted to examine the basic conditions. In addition, on receipt of the samples the turbidity is measured in filtered beers.

The following are measured or calculated in the beer analysis:

• Original wort values

The original wort values of Samples A and B must comply with the regulations of the relevant valid beer tax law and the corresponding implementing provisions, the other statutory provisions and the directions of the Minister of Finance. The original wort is calculated for all beers in accordance with the Balling formula. The difference between the two samples may not exceed 1.0 % original wort in absolute values (MEBAK WBB 2012, Chap. 2.9: Original wort and alcohol).

• Alcohol content

- Non-alcoholic products: 0.0 % vol.% alcohol (determined enzymatically),
- Non-alcoholic products: < 0.5 % vol.alcohol (in the event of slight excess content the alcohol content will be determined enzymatically as a control or arbitration analysis),
- low alcohol products: < 1.5 % vol. alcohol,
- alcohol-reduced products: alcohol content is reduced by 40–50 % by comparison with comparable products.
- Generally the alcohol content for beers between 1.2 and 5.5 % vol. is limited to ± 0.5 % vol. by comparison with the data on the packing. For beers over 5.5% vol. to ± 1.0 % vol. (MEBAK WBB 2012, Chap 2.9: Original wort and alcohol).

- Apparent extract (MEBAK WBB 2012, Chap 2.9: Original wort and alcohol).
- Apparent production fermentation degree (MEBAK WBB 2012, Chap 2.8: Fermentation degree).

- Colour (MEBAK WBB 2012, Chap 2.12: Colour),
- pH-value (MEBAK WBB 2012, Chap 2.13: pH EBC-Method).

The following are determined for the beer-/malt-based beverages:

- CO₂-content (MEBAK II, 4. Ed. 2002, Chap. 3.1.5 MEBAK WBB 2012, Chap. 3.1.5: CO₂-content),
- Organic acids (Krüger/Bielig, p. 306: titratable acids calculated as citric acid). MEBAK WBB 2012, Chap. 3.2.3: Titratable acids calculated as citric acid.

Turbidity on receipt of samples

The turbidity on receipt of samples is established for all beers except top-fermenting beers with a yeast content, "Kellerbier", the other unfiltered beers and mixed beer beverages. It may not exceed two EBC-units (MEBAK WBB 2012, Chap 2.14.1: Turbidity). Exception: strong beer dark, export dark, bock beer dark and Doppelbock dark. In the case of these beers the initial turbidity may not exceed 3.5 EBC-units.

Biological stability

After 4 weeks of storage at 27 °C in a dark room, filtered beer must not show any suspended matter, turbidity or sediment formation and must not contain any microorganisms that lead to suspended matter, sediment, turbidity, slime formation or sensory deviations. Top-fermented beers containing yeast, cellar beers and other unfiltered beers as well as beer/malt-based mixed drinks must be free of viable foreign organisms (MEBAK III, 2nd Edition 1996, Chap. 10.5: Unfiltered beer and Chap. 10.6: Filtered beer).

The alcohol content stated on the label must correspond with the measured alcohol content under consideration of the legal tolerance.

Test parameters that are measured and/or that lead to exclusion from the test:

Criteria	
Only measured or calculated	Can lead to exclusion of the beer
<ul style="list-style-type: none"> – apparent extract – apparent production fermentation – pH-value – colour – CO₂-content – quantity of organic acids 	<ul style="list-style-type: none"> – biological stability – original wort – alcohol content – turbidity on receipt of sample

The sensory test criteria as well as the foam measurement and the non-biological stability are assessed on the basis of the 5-point scale. The following minimum number of points must be achieved:

- 3.5 points (non-weighted) for the sensory test features and the foam measurement,
- 4.0 points (non-weighted) for the non-biological stability.

Non-biological stability

The non-biological stability is not examined for: "Kellerbier", top-fermenting beers with a yeast content, other unfiltered beers, as well as mixed beer beverages. The Forcier test (40° / 0° / 40° / 0°) is applied (MEBAK WBB 2012, Chap. 2.14.2.1.: Forcier method).

Non-biological stability	Number of warm days before the turbidity increases by 2 EBC units
5	> 2.0
4	1.6 – 2.0
3	1.1 – 1.5
2	0.6 – 1.0
1	0.0 – 0.5
(not applicable for "Kellerbier", other unfiltered beers, top-fermenting beers containing yeast and beer-/malt-based beverages)	

Taste stability

The degree of taste stability is established mathematically-statistically on the basis of the individual results of sensory testing of both samples. For the features odour, purity of taste and quality of bitter, or in the case of mixed beer beverages for the features odour, purity of taste and harmony it is ascertained whether there are any statistically secured differences between the judgements for Sample A and Sample B.

The method used is the difference test of t-distribution (allocation in pairs) according to Student. The t-value may not exceed 2.26. It is then not considered if at least 4.0 points are achieved in all 5 sensory test features for both samples (A and B).

Foam number

The foam number for medium-strong beers and beers for diabetics is assessed differently than the foam number for other beers (see table below). The foam number is not tested for beer-/malt-based beverages and the malt beverage. Foam stability with the Steinfurth Foam Stability Tester (MEBAK WBB 2012, Chap. 2.18.4: Foam determination with the Steinfurth Foam Stability Tester). In the case of beers that **cannot** be measured with the Steinfurth Foam Stability Tester, DLG reserves the right to conduct the measurement in accordance with Ross and Clark.

Points according to the DLG 5-point-scale	Foam number	
	All beers except medium strong beers and non-alcoholic beers	Medium-strong beers, non-alcoholic beers
5,0	>120	>115
5,0	120	115
4,9	119	114
4,8	118	113
4,7	117	112
4,6	116	111
4,5	115	110
4,4	114	109
4,3	113	108
4,2	112	107
4,1	111	106
4,0	110	105
3,9	109	104
3,8	108	103
3,7	107	102
3,6	106	101
3,5	105	100
3,4	104	99
.	.	.
1,9	< 89	< 84

Examination of packaging and labelling

Examination of the packaging and labelling is carried out in a sub-test when the product is tested. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

5. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.5 points (unweighted) for the sensory test characteristics and the foam measurement
- of 4.0 points (unweighted) for the non-biological shelf life
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.3 points.

6.1 Internationale brewing styles

1. Product systematics of the products admitted

Product	Product number:
Ale	1000
Amber Lager	2000
Pale Ale & IPA	3000
Dark Strong Ale	4000
Strong Ale	5000
Bock beer	6000
Kellerbier (unfiltered lager beer)	7000
Lager	8000
Pilsen (state special characteristic)	9000
Porter & Stout	1100
Smoked beer	1200
Dark beer	1300
Wheat beer	1400
Green-hopped beer	1500
Tripel	1600
Trappist beer	1700
Other beers	1800

2. Assessment of the samples

12 bottles (at least 0.5 litre) per beer registered are needed to assess the samples. First of all laboratory examinations are conducted to ascertain whether the basic conditions for an award have been adhered to.

After this sensory testing is conducted using the 5-point-scale.

Laboratory analyses

Depending on the type of product, the following tests may be carried out:

- original wort
- alcohol content
- apparent extract
- fermentation degree
- beer colour
- pH value
- biological stability – biological constancy test (without assessment of protein-caused turbidity).

In the case of international beer styles with short stability (e.g. cooled beers), no constancy test is carried out.

- Packaging and labelling test

The analytical methods used are the same as for the beers (see product-specific chapter). The above analyses can be expanded if required. The sensory test is conducted using the DLG 5-point scale.

3. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.3 points.

7. Fruit Beverages and Refreshment Beverages

1. Product systematics of the products admitted

A. Fruit Beverages (incl. Vegetable Beverages)

1. FRUIT JUICES

Product	Product number
Group: Apple juices	
Apple juice, clear	1110
Apple juice, hazy	1120
Apple juice, clear, produced using concentrate	1130
Apple juice hazy, produced using concentrate	1140
Group: Pear juices	
Pear juice, clear	1210
Pear juice, hazy	1220
Pear juice, clear, produced using concentrate	1230
Pear juice hazy, produced using concentrate	1240
Group: Grape juices (without the use of concentrate)	
White grape juice	1310
Red grape juice	1320
Grape juice red/white	1330
Group: Citrus fruit juices	
Orange juice	1600
Orange juice, produced using concentrate	1610
Grapefruit juice	1620
Grapefruit juice, produced using concentrate	1630
Other citrus fruit juices	1660
Other citrus fruit juices, produced using concentrate	1670
Group: Other fruit juices	
Pineapple juice	1640
Pineapple juice, produced using concentrate	1650
Other fruit juices	1380
Tomato juice (tomatoes)	1385
Fruit juices freshly pressed	1390
Group: Fruit juice blends	
Multivitamin juices	1455
ACE juices with vegetable varieties	1457
Other fruit juice blends	1460
Viscous fruit juices with elevated puree component	1700
Viscous fruit juices with elevated puree component, with vegetable varieties	1710

2. FRUIT NECTARS

Product	Product number
Group: Berry, stone fruit and pome fruit nectars	
Blackcurrant nectar	2110
Red currant nectar	2210
Sour cherry nectar	2410
Apple nectar	2430
Quince nectar	2513
Peach nectar	2515
Apricot nectar	2516
Other fruit nectars	2520
Group: Citrus fruit nectars	
Orange nectar	2800
Grapefruit nectar	2830
Other citrus fruit nectars	2870
Group: Other fruit nectars	
Passion fruit nectar	2840
Mango nectar	2841
Pineapple nectar	2850
Banana nectar	2860
Fruit nectar blends	2900
Fruit nectars with sweeteners	2910
Multivitamin nectars with sweetening agents	2920
Fruit nectars, carbonated	2930

3. FRUIT JUICE BEVERAGES

Product	Product number
Group: Pome fruit juice beverages	
min. fruit juice component: 30 %	Pome fruit juice beverages 3100
Group: Grape juice beverages	
min. fruit juice component: 30 %	Grape juice beverages 3200
Group: Citrus fruit juice beverages / Lemonades with fruit content	
min. 6 % fruit component	Citrus fruit juice beverages, non-carbonated 3500
min. 6 % fruit component	Citrus fruit juice beverages, carbonated 3510
Group: Other fruit juice beverages / Lemonades with fruit content	
min. 10% fruit component	Other fruit juice beverages, non-carbonated 3520
min. 10% fruit component	Other fruit juice beverages, carbonated 3530
Group: Fruit juice beverages with sweeteners	
	Fruit juice beverages with sweeteners 3590
Group: Fruit juice spritzers	
min. 50% fruit component	Apple juice spritzer (clear) 3600
	Apple juice spritzer (cloudy) 3601
	Currant juice spritzer 3610
	Other fruit juice spritzers 3650
Group: Other beverages on a fruit basis	
	ACE beverages 3700
	Fibre-rich beverages with fruit 3730
	Other beverages on a fruit basis 3750
	Viscous products containing fruit with fruit pulp 3800

4. FRUIT AND BERRY WINES

Product	Product number
Group: Fruit and berry wines	
Residual sugar (g/l) must be stated in the registration form	
	Cider spritzer 4110
	Cider clear 4111
	Cider, sorb. (clear/hazy) 4113
	Cider, hazy 4114
	Apple cider 4115
	Beverages with an apple wine component/ cider 4116
	Obstweine (Birkenwein, Birnenwein extra und Obstwein-Verschnitte) 4120
	Fruit wine from domestic fruits 4130
	Fruit sparkling wines 4180
	Other fruit and berry wines 4191
	Dealcoholised fruit wines 4194
	Fruit dessert wines 4291
	Berry dessert wines 4294
Group: Fruit and berry semi-sparkling wines	
	Fruit semi-sparkling wines 4310
	Berry semi-sparkling wines 4391
Group: Further processed products from fruit and berry wines	
min. 50 % fruit component	Beverages containing fruit and berry wines without added alcohol 4410
min. 75 % fruit component	Beverages containing fruit and berry wines without added alcohol 4411
100 % fruit component	Beverages containing fruit and berry wines without added alcohol 4412
	Beverages containing fruit and berry wines with added alcohol 4420
Group: Mead	
	Mead 4500
Group: Mulled wine	
	Mulled wine from red or white grape varieties 4600
	Mulled wine from fruit wines 4610
Group: Beverages containing wine	
	Other flavoured beverages containing wine 4900

5. VEGETABLE JUICE AND VEGETABLE NECTAR

Product	Product number
Group: Vegetable juice	
Carrot juice	5112
Other vegetable juices from one type of vegetable	5110
Vegetable juice from one type of vegetable, lactofermented	5120
Vegetable juice from more than one type of vegetable	5130
Vegetable juice with fruit juice component	5160
Dietetic vegetable juice	5190
Viscous vegetable juices with elevated puree component	5191
Viscous vegetable juices with elevated puree component with fruit component	5192
Group: Vegetable nectar	
Vegetable nectar from one type of vegetable	5210
Vegetable nectar from more than one type of vegetable	5220
Vegetable nectar with fruit juice component	5230
Vegetable nectar with sweeteners	5290

B. Soft drinks/Refreshment beverages

6. LEMONADES, CARBONATED BEVERAGES, TEA BEVERAGES AND FLAVOURED WATERS

Product	Product number
Group: Lemonades, carbonated beverages and flavoured waters	
Max. 6 % fruit component Citrus lemonades, sweetened with sugar	6100
Max. 6 % fruit component Citrus- lemonades, sweetened with sweetener	6101
Max. 10 % fruit component Other lemonades, sweetened with sugar	6200
Max. 10 % fruit component Other lemonades, sweetened with sweetener	6201
Cola beverages - sweetened with sugar	6300
Cola beverages - sweetened with sweetener	6301
Bitter beverages - sweetened with sugar	6400
Bitter- beverages - sweetened with sweetener	6401
Carbonated beverages - sweetened with sugar	6500
Carbonated beverages - sweetened with sweetener	6501
Wellness or sports beverages - sweetened with sugar	6600
Wellness or sports beverages - sweetened with sweetener	6601
Other innovative beverages - sweetened with sugar	6700
Other innovative beverages - sweetened with sweetener	6701
Tea beverages with lemon - sweetened with sugar	6800
Tea beverages with lemon - sweetened with sweetener	6801
Tea beverages with peach - sweetened with sugar	6810
Tea beverages with peach - sweetened with sweetener	6811
Other tea beverages - sweetened with sugar	6820
Other tea beverages - sweetened with sweetener	6821
Energy Drinks, sweetened with sugar	6900
Energy-Drinks, sweetened with sweetener	6901
Flavoured waters - sweetened with sugar	7110
Flavoured waters - sweetened with sweetener	7111
Flavoured waters - unsweetened	7112
> 10 % juice Non-carbonated soft drinks	6202

2. Product-specific conditions for admission

Fruit juices and Fruit nectars

must comply with the “Council Directive 2001/112/EC of 20 December 2001 relating to fruit juices and certain similar products intended for human consumption”, the “Regulation covering fruit juice, certain similar products, fruit nectar and caffeinated soft drinks (Fruit Juice and Soft Drinks Regulation - FrSaftErfrischGetrV)” of 24.05.2004 and the “Guidelines for Fruit Juices” of 23.01.2003 of the German Food and Feed Code in their respective valid versions.

Fruit juice beverages

must comply with the “Guidelines for Soft Drinks” of the German Food and Feed Code of 18 March 2003 in the respective valid version. The special standard values: Fruit juice content in fruit juice beverages

- from stone fruit and grape juice min. 30 %
- from other fruit juices min. 10 %
- from citrus juices min. 6 %

Fruit wines, sparkling fruit wines

must comply with the provisions of the “New version of the Regulation on alcoholic beverages” of 30.06.2003 and the “Guidelines for wine-like and sparkling-wine-like beverages „of the German Food and Feed Code of 23.01.2003 in their respective valid versions.

Vegetable juice and vegetable nectar

must comply with the “Guidelines for vegetable juice and vegetable nectar” of the German Food and Feed Code of 31 January 1994 in the respective valid version.

Lemonades, cola and bitter beverages, carbonated beverages, and wellness, tea or sports beverages

must additionally comply with the “Guidelines for refreshment beverages” of the German Food and Feed Code in the respective valid version.

Other regulations that also apply are the Drinking Water Regulations, Mineral and Table Water Regulations, Sugar Type Regulations, Aroma Regulations, Additive Regulations, Regulations on caffeinated refreshment beverages, Food Information Regulation, Regulations on Nutrient Value and Health-related Data, and Health Claim Regulations in their respective valid versions.

3. Assessment of the samples

The overall test is divided into

- the chemical and physical examinations
- the sensory assessment
- the labelling and packaging test

The **laboratory analyses** are conducted in accordance with the regulations of the Official Collection of Testing Methods (ASU) according to Section 64 of the Act on Foodstuffs and Goods in Daily Use (LFGB) and the Collection of Methods of the International Fruit Juice Union (IFU), the Official Administration Regulations (AVV) and the EC Regulation 2676/90 in their respective valid versions and the Brewing Analysis Methods (MEBAK II, 4th edition, 2002).

The chemical-physical examinations serve to establish the compliance with basic conditions. Different analyses are conducted depending on the product group. These hinge on the corresponding claims made, such as “suitable for diabetics”, “free from preservatives”, “with calcium” etc. The analyses can be expanded on a risk basis if required.

Depending on the type of product, the following tests should be performed:

Parameter	Method
Relative density 20/20 °C	IFU No. 1 or L 31.00-1
Extract g/l	IFU No. 8
Degrees Brix	IFU No. 8
Titrateable acids g/l	IFU No. 3
pH value	IFU No. 11
Volatile acid g/l calculated as acetic acid	IFU No. 5
Acetic acid g/l	IFU No. 66
L(+)-ascorbic acid mg/l	IFU 17, 17a
Chloride mg/l	IFU No. 37
L- and D- lactic acid g/l	IFU No. 53
Ethanol g/l	IFU No. 52
Alcohol content g/l (% vol)	EEC No. 2676/90, Annex 3
Total phenols mg/l, calculated as (+)-catechin	Folin-Ciocalteu method, Taner/Brunner Getränkeanalytik, 1987 (modified after SOP Wg0035)
Turbidity FTU	Turbidity photometry
Total sulphurous acid mg/l	IFU No. 7a
Free sulphurous acid	EEC No. 2676/90, Annex 25
Antioxidant capacity mmol/l TEAC	Miller et al. Clin. Sci. 84, 407-412, 1993 (modified after SOP Wg0027)
Nitrate mg/l	IFU No. 82
Glycerine g/l	IFU No. 77
Colour, extinction at 420 nm, 520 nm, 620 nm	Tanner Brunner, Getränkeanalytik 1987
Tartaric acid g/l	IFU No. 65
L-Malic acid g/l	IFU No. 21
D- Malic acid g/l	IFU No. 64
D-/L-Lactic acid g/l	IFU No. 53
Citric acid g/l	IFU No. 22
Fumaric acid g/l	IFU No. 72
Shikimic acid g/l	HPLC, SOP Wg0049
Pressure at 20 degrees C	REG EEC 2676/90, Annex 37, manometric
Glucose, fructose g/l	IFU No. 55
Sucrose g/l	IFU No. 56
Sorbitol g/l	IFU No. 62
Carotenoids mg/l	IFU No. 44
Potassium, sodium	IFU No. 33
Calcium, magnesium	IFU No. 33
Preservatives (fermentation test)	IFU No. 18
Preservatives (benzoic acid, sorbic acid)	L 00.00-9 Determination of preservatives in low-fat foods
Benzene (low detection limit 0.5 µg/l)	GC
Velcorin	GC
Microbiology refreshment beverages	MEBAK II, 4 th edition 2002, Chapter 3.1.5 CO ₂ -content (if added)
near water (total germ count, coliform germs)	Detection of Escherichia coli, coliform germs and determination of the colony count in natural mineral water, spring water and table water
Microbiology refreshment beverages/	MEBAK II, 4 th edition 2002, Chap.3.1.5 CO ₂ -content (if added)
near water	L 32.00-1 Determination of acesulfame-K, aspartame and sodium saccharin in fruit juice beverages (if added)
(spoilage agents)	OFS-Agar (aerobic/anaerobic)
Carbonic acid content	MEBAK II, 4 th edition 2002, Chap.3.1.5 CO ₂ content
Determination of sweeteners (acesulfame-K, aspartame and sodium saccharin)	L 32.00-1 Determination of acesulfame-K, aspartame and sodium saccharin in fruit juice beverages (if added)
Caffeine (< 250 mg/l)	MEBAK Bd. II, 4 th edition 2002, 3.8 (if added and if ingredients containing caffeine are added)
Quinine (< 85 mg/l)	HPLC
Taurine	HPLC
Isotonicity	Osmometer
Colorants	DC; HPLC

The key figures of the C.O.P. (Code of Practice) of the A.I.J.N. (Association of Industry of Juices and Nectars from Fruits and Vegetables of the European Union) in the respective valid version are used for evaluation and assessment. In addition the standard and boundary values specified by the laws and regulations listed apply.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out in a sub-test when the product is tested. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.3 points.

8. Spirits and Alcoholic Mixed Beverages

1. Product systematics of the products admitted

Spirits

Product	Product number:
Schnapps	1000
Vodka	1100
Flavoured vodka	1150
Corn schnapps, without details of raw materials	1200
Corn spirit, without details of raw materials	1250
Corn schnapps, with details of raw materials	1300
Corn spirit, with details of raw materials	1350
Corn schnapps from distilleries with specific rights, without details of raw materials	1500
Corn schnapps from distilleries with specific rights, with details of raw materials	1510
Grain spirit	1550
Whisky/Whiskey	1700
Beer spirit	1800
Rum blended as spirituous beverage	2000
Rum	2100
Brandy spirit	2500
Brandy/German brandy	2600
German brandy	2700
Marc brandy/eau-de-vie de marc (pomace, e.g. Grappa, Marc)	2800
Fruit marc brandy	2850
Yeast spirit or spirit from trub (wine yeast spirit, fruit yeast spirit)	2900
Spirituous beverages (Goldbrand)	2999
Fruit-based spirit (100% distillate), obtained exclusively by alcoholic fermentation and distillation of a fresh, fleshy fruit or the fresh must of this fruit or from berries or vegetables	
Fruit-based spirit from grapes	3010
Fruit-based spirit from cherries/sour cherries	3000
Fruit-based spirit from damsons	3050
Fruit-based spirit from plums	3100
Fruit-based spirit from greengages	3150
Fruit-based spirit from mirabelles	3200
Fruit-based spirit from peaches	3250
Fruit-based spirit from apricots /marille	3300
Fruit-based spirit from other stone fruit	3350
Fruit-based spirit from pears	3400
Fruit-based spirit from apples	3500
Fruit-based spirit from quinces	3510
Fruit-based spirit from fruit wine (apples or pears)	3600
Fruit-based spirit from more than one fruit type	3650
Fruit-based spirit from berries (blackberries, raspberries, bilberries, strawberries, currants etc.)	3700
Fruit-based spirit from other fruits (rowan berries, service berries, holly, mulberry, elderberry, rose hips, sloes etc.)	3750
Spirit from vegetable	3760
Spirit from Jerusalem artichoke	3800
Spirit from currants	3900
Fruit spirit from blackberries	4100
Fruit spirit from raspberries	4150
Fruit spirit from bilberries	4200
Fruit spirit from strawberries	4250
Fruit spirit from currants	4300
Fruit spirit from sloes	4350
Fruit spirit from rowan berries	4450
Fruit spirit from holly	4500
Fruit spirit from mulberries	4550
Fruit spirit from elderberry	4600
Fruit spirit from rose hips	4650
Fruit spirit "obtained by macerating and distilling"	4750
Other spirits (e.g. from vegetables, nuts, rose leaves, herbs)	4800
Gentian distilled with alcohol	4900
Gentian without alcohol of other kinds	4950
Wild garlic	4700
Gin	5300
Distilled gin	5310
London gin	5320

Product	Product number:
Steinhäger	5400
Spirits with juniper (Genever as geographic designation)	5500
Kümmel or spirits with kümmel	5600
Aquavit	5700
Spirit with aniseed	5800
Punch extracts	5890
Other spirits aromatised with fruits, herbs, spices and/or roots, low-extract	5899
Bitters	5900
Other bitter spirits, low-extract	6099
Boonekamp	6010
Liqueur from apples	6100
Liqueur from pears	6200
Liqueur from quinces	6250
Liqueur from cherries	6300
Liqueur from apricots	6400
Liqueur from pineapple	6500
Liqueur from bananas	6600
Liqueur from currants	6700
Liqueur from strawberries	6800
Liqueur from raspberries	6900
Liqueur from blackberries	7000
Liqueur from bilberries	7100
Liqueur from citrus fruits	7200
Liqueur from aniseed	7400
Liqueur from mint	7500
Liqueur from other fruits	7800
Herb and spice-flavoured liqueurs	8100
Cocoa liqueurs	8400
Coffee liqueurs	8500
Tea liqueurs	8600
Milk and milk product liqueurs, e.g. cream liqueurs	8700
Chocolate liqueurs	8800
Egg liqueurs/Advokaat	8900
Liqueurs with egg added	9000
Honey liqueurs	9100
Other liqueurs	9200
"Spirits"	9500
Alcoholic Mixed Beverages (except for Mixed Beer Beverages)	
Mixed Spirits Beverage with fruit pulp or fruit marc	0100
Mixed Spirits Beverage with fruit juice or fruit aroma	0150
Mixed Spirits Beverage with cola	0200
Other Mixed Spirits Beverage	0300
Mixed Beverage containing wine	0500

2. Product-specific conditions for admission

Alongside the general conditions for admission (see Section 3. Admission, page 2), the following legal regulations and admission conditions in particular must be observed for spirits:

- Spirits must be marketable in accordance with EC law and Regulation (EU) 2019/787 on the definition, description, presentation and labelling of spirit drinks as well as on the protection of geographical indications of spirit drinks.
- Other co-applicable regulations are:
The German Wine Law, other pertinent statutory provisions for spirits (see the series of publications by the German Federation for Food Law and Food Science (Bund für Lebensmittelrecht und Lebensmittelkunde).

3. Assessment of the samples

The overall test is divided into

- the chemical and physical examinations
- the sensory assessment
- the labelling and packaging test

Laboratory analyses

Depending on the nature of the product the following analyses are conducted:

Parameters	Laboratory methods
Determination of ethanol	Regulation (EC) No. 2870/2000, Method I/B
Determination of density	Spirituosenanalytik 1 st edition 2009, p. 142 ff.
Determination of extract	Spirituosenanalytik 1 st edition 2009, p. 142 ff.
Gas chromatographic determination of Methanol	Spirituosenanalytik 1 st edition 2009, p. 231 ff.
Gas chromatographic determination of higher alcohols and ethyl acetate	Spirituosenanalytik 1 st edition 2009, p. 231 ff.
Lecithin phosphate / egg yolk	Regulation (EC) No. 2091/2002

The analyses can be expanded if necessary.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out in a sub-test when the product is tested. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.3 points.

9. Water

9.1 Natural Mineral, Spring and Table Water

1. Product systematics of the products admitted

Products admitted:

1. Natural mineral water

Product		Product number:
Dissolved mineral substances > 1000 mg/l	Still	100
Dissolved mineral substances > 1000 mg/l	Medium	105
Dissolved mineral substances > 1000 mg/l	Sparkling	110
Low in mineral substance	Still	120
Low in mineral substance	Medium	125
Low in mineral substance	Sparkling	130

2. Spring water

Product		Product number:
Rich in mineral substance > 1000 mg/l	Still	200
Rich in mineral substance > 1000 mg/l	Medium	205
Rich in mineral substance > 1000 mg/l	Sparkling	210
Low in mineral substance	Still	220
Low in mineral substance	Medium	225
Low in mineral substance	Sparkling	230

3. Table water

Product		Product number:
Table water	Still	300
Table water	Medium	305
Table water	Sparkling	310
Soda water	Still	320
Soda water	Medium	325
Soda water	Sparkling	330

Explanation:

still = carbon dioxide below 3.5 g/l + 0.5 g/l

medium = carbon dioxide 3.5 – 6 g/l ± 0.5 g/l

sparkling = carbon dioxide over 6 g/l – 0.5 g/l

The categorization in accordance with CO₂ contents is made for sensory testing reasons.

Type of container (4th position in the Product No.)

0 = Glass bottle

1 = Metal can

2 = Reusable plastic bottle

3 = Carton packaging

4 = Soft packagings

5 = Disposable plastic bottle

Baby water (5th position in the Product No.)

For the category baby water, i.e. suitable for preparing baby food, a 1 is to be entered in the fifth place of the Product No.

Example of a DLG registration:

Precise designation of a water in the DLG registration form

120 0 1.

This example would be registration of a still mineral water with low mineral substances, packaged in glass bottles, as baby water. For water rich in mineral substances the characteristic must be stated.

2. Product-specific conditions for admission

As a matter of principle one and the same product is only admitted once. If one and the same product is packaged in different types of containers, it will be admitted in each type of container as a product to be tested separately.

This form of admission is a prerequisite for promotional use of the award result without express reference to the type of container.

Laboratory examinations

The prerequisite for admission as a natural mineral water is inclusion in the lists of the natural mineral waters officially recognized in the Federal Republic of Germany. Natural mineral waters from other countries must comply with the "DIRECTIVE 2009/54/EC of the EUROPEAN PARLIAMENT AND THE COUNCIL of 18 June 2009. In addition, evidence of the respective national official recognition must be provided on registration. This ensures observance of the boundary levels set out in Annex 4 MTVO (German mineral and table water regulation). DLG reserves the right to draw random samples by submission of an expert opinion (well bottle analysis).

Laboratory examinations are conducted to ascertain adherence to basic conditions (see table for criteria).

If no relevant examination results are available, examinations can be carried out by the test institute for a fee; these costs are not covered by the test fee. If necessary, the analyses can be extended.

3. Test methodology

A sample with the following sample quantities is called up from the participant:

0.2 – 0.3 l 24 containers

0.5 – 0.75 l 20 containers

1 l and more 12 containers

The samples are stored in a darkened room at temperatures of 20 – 24 °C up to sensory testing.

The sensory test

The sensory testing comprises an assessment and a descriptive test in accordance with the DLG test scheme for mineral, spring and table water.

The tests are conducted based on a 5-point scheme (scores from 5 = best to 0 = not fit for assessment) by analogy with DIN 10964 (simple descriptive test), DIN 10975 (expert opinion) and DIN 10969 (descriptive test with subsequent quality assessment).

The waters are tested masked, i.e. the origin of the samples is not known. The experts are only notified of the mineralization type of the respective water as far as possible. Each sample is evaluated on its own in an individual test by a tester group consisting of five experts.

A repeat test must be carried out if the difference between the highest and lowest score for the individual test features, i.e. the range, is greater than 1, or if different properties are named, or if there are differences of opinion in assessing the basic condition.

The final assessment of a test feature is formed from the arithmetical mean of the five individual assessments.

In the event of a repeat test, this is carried out as a group assessment. In cases of doubt the DLG authorized test officer has the casting vote.

The assessment is conducted on the basis of technically expedient, weighted test features. The result is expressed as a quality number.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out in a sub-test when the product is tested. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

Criteria for the basic conditions

For individual parameters the DLG requirements for an award may lie below the boundary values required by law.

No.	Criterion	Type of water	Basic conditions
1.	Microbiology		
1.1	Pathogens ¹ * Iacc. to Sec. 4 of German Mineral and Table Water Ordinance (MTVO)	All	free according to the law
	Staph. Aureus ¹ *	All	n.n. in 250 ml
1.2	Colony counts at 20 and 37 °C ^{1/2}	MW, SW, TW	≤100/ml 20±2 °C and ≤20/ml 37±1 °C Within 12 h after filling (proof by corresponding analysis excerpt for random sample, if necessary).
	Colony counts at 20 and 37 °C ¹	BW	≤100/ml 20±2 °C and ≤20/ml 37±1 °C Must be complied with until end of best-before date.
2.	Water chemistry (boundary levels)		
2.1	Lead	All	≤ 0.01 mg/l
2.2	Uranium	MW, SW, TW BW	≤ 0.01 mg/l ≤ 0.002 mg/l
2.3	Radium 226	MW, SW, TW BW	– ≤ 125 mBq/l
2.4	Radium 228	MW, SW, TW BW	– ≤ 20 mBq/l
2.5	Arsenic	MW SW, TW BW	≤ 0.01 mg/l ≤ 0.01 mg/l ≤ 0.005 mg/l
2.6	Antimony	All	≤ 0.005 mg/l
2.7	Borate as BO ₃	All	≤ 5,4 mg/l
2.8	Bromate * Only for ozone treatment	All	≤ 0.003 mg/l
2.9	Cadmium	All	≤ 0.003 mg/l
2.10	Chromium	All	≤ 0.05 mg/l
2.101	Chromium IV	All	≤ 0.3 µg/l
2.11	Cyanide	All	≤ 0.05 mg/l
2.12	Fluoride	MW SW, TW BW	≤ 1.5 mg/l ≤ 1.5 mg/l ≤ 0.7 mg/l
2.13	Copper	All	≤ 1.0 mg/l
2.14	Manganese	MW SW, TW, BW	≤ 0.5 ≤ 0.05 mg/l ≤ 0.05 mg/l
2.15	Nickel	MW, BW SW, TW	≤ 0.02 mg/l
2.16	Nitrate *	MW, SW, TW BW	≤ 25 mg/l ≤ 10 mg/l
2.17	Nitrite *	MW SW, TW BW	≤ 0.05 mg/l ≤ 0.05 mg/l ≤ 0.02 mg/l
2.18	Mercury	All	≤ 0.001 mg/l
2.19	Pesticides, PAC, halogenated hydrocarbons THM	MW, BW	AVV Annex 1a
	Pesticides, PAC, halogenated hydrocarbons, THM	TW, SW	Drinking water boundary levels
2.20	Oxidizability*	All	≤ 2 mg/l TOC
2.21	Sodium hydrogen carbonate	Soda water	≥ 570 mg/l
2.22	Additionally for claim: "suitable for low sodium diet" suitable for producing baby food":	All BW	Sodium < 20 mg/l Sodium ≤ 20 mg/l
2.23	Additionally for claim: "suitable for producing baby food":	BW	Sulphate ≤ 240 mg/l
2.24	Claimed to contain calcium	MW	Calcium > 150 mg/l
2.25	Claimed to contain magnesium	MW	Magnesium > 50 mg/l
2.26	Claimed to contain bicarbonate	MW	Hydrogen carbonate > 600 mg/l
2.27	Addition of MgCl ₂ and MgCO ₃	TW	Total concentration ≤ 77 mg/l enriched water

No.	Criterion	Type of water	Basic conditions
3.	Packaging aspects		
3.1	Acetaldehyde in PET containers after 10 days storage at 40 °C* *	All	≤ 10 µg/l + 2 µg/l
3.2	CO ₂ -content for PET containers*	All	Fluctuation tolerance between a fresh (initial test) and a stored sample (2 months) < 20%
4.	Labelling		
4.1	Location of spring use and name of spring *	MW, SW, BW	Both data must be present. More than one spring name for one and the same spring use is not admissible, since confusing. That is why the spring use is to be stated in the registration form.
4.2	Brand/sales designation *	MW/SW/BW	Lettering for the name of the spring or location of use must be one-and-a-half times as large as any deviating sales designation. This only applies if the commercial name/sales designation arouses the impression of the name of a spring.
4.3	Trade designation *	MW, BW	For mineral water: "natural mineral water" or "natural mineral water containing carbonic acid" or "natural mineral water mixed with its own spring carbonic acid" or natural mineral water mixed with carbonic acid" in addition "Säuerling" / "Sauerbrunnen" (> 250 mg/l CO ₂ and no manufacturing procedure according to § 6).
4.4	Trade designation *	SW	"Spring water", reference to carbonic acid admissible. Data that allow confusion with mineral water are prohibited.
4.5	Trade designation *	TW	"Table Water", "Soda water" (>570 mg/l sodium hydrogen carbonate), reference to carbonic acid admissible, designations allowing confusion with mineral or spring water are prohibited.
4.6	Ingredients *	TW	Admissible ingredients: drinking water, mineral water, natural sole, seawater, NaCl, CaCl ₂ , Na ₂ CO ₃ , NaHCO ₃ , CaCO ₃ , MgCO ₃ , CO ₂ (according to MTV1984, substances that were admitted on 9.02.98).
4.7	Fluoride data *	MW	"Contains fluoride", checking of the fluoride content on the basis of the DLG Checklist.
4.8	Notes concerning ingredients or special properties *	MW, BW	Checking of the wording with the admissible data in accordance with Annex 4 MTV. Further admissible promises are listed in Annex III of the Directive 80/777/EEC.
4.9	Notes concerning ingredients or special properties *	SW, TW	Checking of the admissibility of a reference to suitability for baby food.
4.10	Nominal filling quantity *	All	Checking the correct statement in accordance with the Ready Packaging Regulation.
4.11	Best-by date *	All	Checking the presence and accuracy of the data.
4.12	Batch designation *	All	Checking the presence
4.13	Naming of the producer/filler or distributor *	All	Name and address.

No.	Criterion	Type of water	Basic conditions
4.14	Securing tamper-proof nature of packaging *	All	Checking the presence
4.15	Excerpt from analysis *	MW, BW	Statement of the characteristic constituents. The excerpt from the analysis on the label is checked against a control analysis not older than 12 months, taking the admissible deviations into account.
4.16	Minimum font size *	All	The lettering on food packages and labels must have a font height of at least 1.2 millimetres related to the letter "x".

MW = Mineral water,

SW = Spring water,

TW = Table water,

BW = Water suitable for producing baby food.

The parameters marked with * will be analysed by the test laboratory. If necessary, the analyses can be extended. For the remaining parameters, manufacturers may be asked to submit a current external test report.

- 1 If the initial examination is not free of findings, the following applies: A finding may occur in no more than one out of five examinations. In the case of multiple examinations, the samples will each be taken from an unopened container. The post-sampling rule does not apply to the detection of E. coli.
- 2 Additional colony counts analysed by the testing laboratory at 20±2 °C and 37±1 °C will be used to assess storage stability. The manufacturers will be informed about these results. Compliance with the colony count requirements according to Sec. 4 of MTVO within 12 h after filling is assumed.

Laboratory methods

Parameters	Laboratory methods
Escherichia coli and coliform germs	Natural Mineral Water Regulations *, Annex 2 No. 1 of § 4 section 3
Faecal streptococci	Natural Mineral Water Regulations, Annex 2 No. 2 of § 4 section 3
Pseudomonas aeruginosa	Natural Mineral Water Regulations, Annex 2 No. 3 of § 4 section 3
Sulphite-reducing, spore-forming anaerobes	Natural Mineral Water Regulations, Annex 2 No. 4 of § 4 section 3
Colony count 20/37 °C:	Natural Mineral Water Regulations, Annex 2 No. 5 of § 4 section 3
Staphylococcus aureus	based on DIN EN ISO 6888-1 2003-12, Part 1: Process with Baird-Parker-Agar
Electrical conductivity	DIN EN 27888 (C8): 1993-11
Total organic carbon (TOC)	DIN EN 1484 (H3): 1997-08
Nitrate	DIN EN ISO 10304-1 (D20): 2009-07, alternatively LCK 339 Dr. Lange 2013-07
Nitrite	DIN EN ISO 10304-1 (D20): 2009-07, alternatively NANOCOLOR Test 1-67 Macherey-Nagel 2014-01
Bromate	DIN EN ISO 11206 : 2013
Chromium (for Chromium VI)	DIN EN ISO 17294-2 (E29): 2005-02
CO₂	MEBAK WBBM, 2012 edition, Chap. 2.26.1.3, 3.1.5 (manometric), alternatively (for very non-carbonated waters): MEBAK Wasser, 2005 edition. Chap. 1.1.12.2 (titrimetric)
Acetaldehyde	Determining acetaldehyde in water using SPME-GC-MS (in-house method)
Sodium	DIN EN ISO 17294-2 (E29): 2005-02
Calcium	DIN EN ISO 17294-2 (E29): 2005-02
Magnesium	DIN EN ISO 17294-2 (E29): 2005-02
Sulfate	DIN EN ISO 10304-1 (D20): 2005-02
Hydrogen carbonate and for sodium hydrogen carbonate (soda water)	DIN 38409 (H7) 2005-12

* Mineral and Table Water Regulation of 1 August 1984 (BGBl. (Federal Law Gazette) I p. 1036) (last amended by Article 25 of the Regulation of 5 July 2017 BGBl. I p. 2272)

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.8 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved. In addition, the basic product-specific conditions must be met (see table).

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.3 points.

10. Coffee and Coffee Beverages, Cappuccino products

A. Coffee and Coffee Beverages

1. Product systematics of the products admitted

These Test Regulations apply for the following products:

Product	Product number
Roasted coffee	
Roasted coffee, whole beans	520000
Roasted coffee, whole beans, fully automatic dispenser	555000
Roasted coffee, ground	500000
Roasted coffee, decaffeinated	500100
Roasted coffee, with added aroma	510000
Soluble coffee	
Soluble coffee	550000
Soluble coffee, decaffeinated	550100
Soluble coffee, with additives	560000

2. Conditions for registration and admission

The products are to be presented for testing in their original packaging.

3. Assessment of the samples

Laboratory analyses

Parameters	Boundary values	Method
Roasted coffee		
Ochratoxin A	3 µg/kg	DIN CEN 14132 mod.
Moisture	50 g/kg	
Caffeine (only for decaffeinated coffee)	1g/kg dry matter	§64 LFGB L46.00-3
Soluble coffee		
Ochratoxin A	5 µg/kg	DIN EN 14132 mod.
Caffeine (only for decaffeinated coffee)	3 g/kg dry matter	§64 LFGB L46.00-3

The analyses can be expanded if required.

For the sensory evaluation and assessment 12.5 g medium-fine ground coffee powder are prepared with 250 ml hot, no longer boiling water.

Roasted coffee in pads or capsules is prepared in accordance with instructions in a standard commercially available machine and tasted.

Roasted coffee, whole beans, for fully automatic dispensers is prepared in a standardised manner in the fully automatic dispenser. Additionally, the crema is assessed.

The testing and evaluation are carried out in accordance with the respective valid versions of the test schemes.

The product properties ascertained are evaluated in line with the DLG 5-point scale. The balance is made up of the interplay between acidity, bitterness, aroma and typicality. Evaluation of the balance may not differ by more than one point upwards by comparison with colour/appearance, odour and taste.

Each product is tested and assessed by a group of testers consisting of at least four testers. The tests are conducted individually and consensus is reached.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out separately from the sensory testing. The objective of the labelling inspection is to ensure that DLG award-winning products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.6 points.

Products that exceed a boundary value in the analysis will not be granted an award.

B. Cappuccino products

1. Product systematics of the products admitted

These Test Regulations apply for the following products:

Erzeugnis	Erzeugnis-Nummer:
Cappuccino products	
with a coffee note	351 000 000
with a cocoa note	352 000 000
unsugared	353 000 000
with added aroma	354 000 000
Other soluble mixed milk beverages	355 000 000

2. Conditions for registration and admission

The products are to be presented for testing in their original packaging.

3. Assessment of the samples

Parameters	Laboratory method	
Life of the foam (not for cappuccino containing cocoa)	DLG method	Room temperature
Height of the foam (not for cappuccino containing cocoa)		
Germ count	§ 64 LFGB L 00.00-88 (2004)	
Salmonella	§ 64 LFGB L 00.00-20	
Enterobacteriaceae	ISO 21528-2	
Dispersion capacity 60 °C	IDF 87: 1979	

The analyses can be expanded if required.

The product is not eligible for an award if

1. Salmonella are detectable in 25 g
2. Enterobacteriaceae exceed the limit value of < 10 MPN/g
3. The sample has a germ count equal to or greater than 5000 germs/g and
4. The dispersion capacity of at least 96% is not achieved.

Life of the foam

After a waiting time of 5 minutes the following appraisal is made:

Punkte	on the surface of the glass beaker
5	surface covered with foam
4	holes in the foam
3	foam only at the edge

Height of the foam

Punkte	Height of the foam
5	$\geq 0,5$ cm
4	$< 0,5$ cm
3	hole in the surface

DLG laboratory examinations

Life of the foam

The sample is stirred in the laboratory in a 200-ml glass beaker in accordance with the instructions for preparation „g/ml“. The sample is assessed after a waiting period of 5 minutes.

Height of the foam

The sample is stirred in the laboratory in a 200-ml glass beaker in accordance with the instructions for preparation „g/ml“ and appraised directly (e.g. without waiting times).

Examination of packaging and labelling

Examination of the packaging and labelling is carried out separately from the sensory testing. The objective of the labelling inspection is to ensure that DLG award-winning products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

4. Product-specific conditions for issue of awards for cappuccino products

Prerequisites for the award: a minimum score for all test characteristics

- of 3.8 points (unweighted) for the sensory test characteristics
- of 4.0 points (unweighted) for the laboratory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.6 points.

11. Teas and infusions

1. Product systematics of the products admitted

Product	Product number		
	Loose tea	Tea bags	Capsules
Tea			
Black tea	1001	1002	1003
Green tea	1101	1102	1103
White tea	1201	1202	1203
East Frisian blend	1301	1302	1303
Oolong	1401	1402	1403
First flush	1501	1502	1503
Gunpowder	1601	1602	1603
Garden tea	1701	1702	1703
Earl Grey	1801	1802	1803
Jasmine tea	1901	1901	1903
Other teas	1111	1112	1113
Infusions			
Fruit tea	2001	2002	2003
Herbal infusions	2101	2102	2103
Chai	3201	3202	3203
Other infusions	3301	3302	3303
Rooibos tea	3401	3402	3403
Instant tea	4401	-	-
Instant tea with sweeteners	4101	-	-
Other instant beverages similar to tea	4201	-	-
Other instant beverages with sweeteners similar to tea	4301	-	-

A distinction is made between organic products and conventional products.

2. Conditions for registration and admission

The products are to be presented for testing in their original packaging.

3. Assessment of the samples

The test is divided into a sensory assessment and a microbiological examination as well as examinations of the labelling and packaging.

Microbiological examination of the dry product:

Parameters	Boundary values	Method
Total germ count (aerobic germ count)	CFU / g ($\leq 10^7$ / g)*	Spiral plater, ISO 4833-2
Yeasts (except mint),	$\leq 10^5$ / g*	Spiral plater, §64 LFGB L01.00-37
Mould fungi	$\leq 10^5$ / g*	Spiral plater, §64 LFGB L01.00-37
Enterobacteriaceae	no boundary value	Brew, ISO 21528-2
Escherichia coli	$\leq 10^3$ / g*	Brew, ISO 16649-2
Listeria monocytogenes	no boundary value	Enrichment, DIN EN ISO 11290-1
Salmonella	not detectable in 125 g*	Enrichment, DIN EN ISO 6579-2007

*by analogy with the European Herbal Infusions Association (EHIA)

Parameters	Boundary values	Method
Enterobacteriaceae 37°C	<10 CFU/g	AFNOR 3M 01/06-09/97, 3M Petrifilm EB:2017-10, Cultural counting method (culture medium film).
Listeria monocytogenes in 25 g (detection method - PCR)	not detectable in 25 g	BACGene Listeria monocytogenes kit, : 2017-05, Real-time PCR

The analyses can be expanded if required.

Analytical examination parameters of instant tea (the parameters may vary depending on their relevance for the respective product):

Parameters	Method
Relative density 20/20 °C	IFU No. 1 or L 31.00-1
Extract g/L	IFU No. 8
Degree Brix	IFU No. 8
Titrateable acids	IFU No. 3
L(+) ascorbic acid mg/L	IFU 17, 17a
Caffeine (< 250 mg/l)	MEBAK Vol. II , 4. Edition 2002, 3.8 (in case of additives and in case of addition of ingredients containing caffeine).
Preservatives	00.00-9 Bestimmung von Konservierungsstoffen in fettarmen Lebensmittel
(benzoic acid, sobinic acid)	00.00-9 Determination of preservatives in low-fat foods
Total germ count, coliforms	Detection of escherichia coli, coliforms and determination of colony count in natural mineral water, spring water and table water (MTVO)

DLG may order additional chemical examinations if it is suspected that statutory specifications are not observed. If the suspicion is confirmed, the costs of the additional examinations shall be borne by the participant.

For the **sensory assessment** all tea products will be prepared in accordance with the producer's directions. The infusion volume will be 150 ml (cup). If a time range is recommended for the brewing time, the medium value is always selected.

If no instructions for preparation are provided, the following guidelines apply:

Tea:

2 g tea with 150 ml boiling water and a brewing time of 5 minutes (according to the ASU Norm to § 64 LFGB L47.00-7).

For green tea, by contrast with all other tea varieties, the brewing temperature is 80 °C.

Infusions:

200 ml boiling water and a brewing time of 8 minutes. In the case of loose tea the amount taken is 4 g for fruit teas and 2 g for herbal infusions.

The water is treated with filter cartridges for a water hardness level in the upper soft range.

The testing and evaluation are carried out in accordance with the valid version of the two test schemes.

The appearance of the dry product, the appearance of the brew, the odour and the taste are evaluated.

The product properties ascertained are evaluated in line with the DLG 5-point scale.

Each product is tested and assessed by a group of testers consisting of at least four testers. The tests are conducted individually and consensus is reached.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out in a sub-test when the product is tested. The objective of the labelling inspection is to ensure that DLG award-winning products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards "DLG certified quality" and "annually certified" are awarded for a quality score of at least 4.6 points.

12. Edible oils

1. Product systematics of the products admitted

These Test Regulations apply for the following products:

Product	Product number
Cold-pressed vegetable oils	
Olive oil extra virgin	90001
Rapeseed oil virgin	90004
Rapeseed oil steam-washed, steamed	90005
Rapeseed oil from toasted seeds	90005
Rapeseed oil from husked seeds	90005
Sunflower seed oil	90008
Pumpkin seed oil	90009
Walnut oil	90010
Refined edible oils	
Rapeseed oil	90081
Sunflower seed oil	90081
Other	
Argan oil	90011
Hemp oil	90012
Black cumin oil	90013

2. Product-specific conditions for admission

The products are to be presented for testing in their original packaging. The country of origin and the year of harvest are to be stated when registering the product.

3. Assessment of the samples

Laboratory analyses

The following analyses will be performed:

Parameters	Boundary values	Method
Olive oil extra virgin		
1,2 and 1,3 Diglycerides		DGF C-III 20
k-values	$K_{232} \leq 2,50$, $K_{270} \leq 0,20$, $\Delta K \leq 0,01$	DGF-Method C-VI 15
Pyropheophytins		DGF-Method C-VI 15
Volatile compounds		ISO 662 2016-08
Rapeseed oil virgin		
Pyropheophytins	Pheophytin < 43 % Pheophytin a' < 5 %	DGF-Method C-VI 15
Edible oil virgin		
Polymeric triglycerides	0.10 % \pm 0.05	DGF-Method C-III 3d
Benzo-a-pyren	2 μ g/kg	DGF-Method C-III 17a

The analyses can be expanded if required.

Minimum requirements for sensory testing

DLG categories for olive oils extra virgin	Minimum intensity of the fruitiness on the scale of the EU Regulation
mild fruity	1
medium fruity	3
intensive fruity	5

Rapeseed oils cold-pressed	Intensity of the seediness on the scale of the DGF uniform method C-II 1 (07)
Rapeseed oil virgin	1 – 3
Rapeseed oil steam-washed, steamed	0 – 1
Rapeseed oil from husked seeds	1 – 2

In the case of rapeseed oil from toasted seed the attribute toasty should at least be perceptible (> 0).

DLG categories for sunflower seed oil cold-pressed	Intensity of the seediness on a scale up to 5	Intensity of the nuttiness on a scale up to 5
Sunflower seed oil cold-pressed	1 – 3	1 – 3

Special provisions for rapeseed oils

Assessment of the samples

Two sensory assessments are carried out over a period of one year. An assessment is carried out once every six months. One of them is realised as a DLG main test. During this assessment, an additional analytical assessment is carried out. If one of the tests is not carried out successfully, it is possible to re-test.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out separately from the sensory testing. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
- of 3.0 points (unweighted) for the packaging test characteristics
- of 5.0 points (unweighted) for the marking test characteristics

must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.6 points.

Special conditions for rapeseed oils

A uniform award symbol is issued for all rapeseed oils. There is only one award grade: “DLG annually certified” with an indication of origin. The award symbol may be used after two successive tests completed successfully.

13. Margarine and plant-based spreadable fats

1. Product systematics of the products admitted

These Test Regulations apply for the following products: margarine and plant-based spreadable fats.

2. Product-specific conditions for registration and admission

The products are to be presented for testing in their original packaging.

3. Assessment of the samples

Laboratory analyses

The following analyses will be performed:

Parameter	Method	Storage conditions
Salt content	§64 LFGB L 07.00-56, DGF K-I 4b	+10 °C ± 2 °C, from 3 to 4 weeks
Aerobic total germ count 30°C	ISO 4833-2	
Yeasts/mould fungi	ISO 21527-1	
Enterobacteriaceae	ISO 21528-2	

The product will not gain an award if:

- the declared salt content is exceeded;
- the boundary value of enterobacteriaceae of 10 CFU/g is reached or exceeded;
- the boundary value of the aerobic germ count at 30 °C of 1000 CFU/g is reached or exceeded;
- the boundary value of yeasts and mould fungi of 100 CFU/g is reached or exceeded.

The analyses can be expanded if required.

Examination of packaging and labelling

Examination of the packaging and labelling is carried out separately from the sensory testing. The objective of the labelling inspection is to ensure that DLG tested products satisfy the legal regulations on food labelling in essential elements; this does not represent an assessment pursuant to food law.

4. Product-specific conditions for issuing of awards

Prerequisites for the award: a minimum score for all test characteristics

- of 3.0 points (unweighted) for the sensory test characteristics
 - of 3.0 points (unweighted) for the packaging test characteristics
 - of 5.0 points (unweighted) for the marking test characteristics
- must be achieved.

The awards “DLG certified quality” and “annually certified” are awarded for a quality score of at least 4.6 points.

III. Concluding Provisions

The Certification Unit can dispose of the use of (the residues of) the samples submitted. There is no claim to return or refund of the value of the samples and the packing.

By signing the "Participant-Data" form, participants acknowledge the binding nature of the Test Regulations.

Incorrect data (e.g. regarding the analysis results of official examinations) will exclude the relevant product from awards. In the case of deliberate submission of incorrect data or if the conditions of the provisions are not satisfied, all the products of the participant shall be excluded from winning awards.

These Test Regulations apply until a new edition is published.

The place of fulfilment and the place of jurisdiction – especially for proceedings in connection with payment of invoices- is Frankfurt am Main as far as this is legally permissible.

Claims for damages are excluded in as far as they are based on minor negligence. For the rest they can only be filed up to the amount of the commercial value of the samples.

DLG waives all liability for any elements constituting liability unless DLG, its legal representatives or agents act with intent or gross negligence.

Furthermore, this limitation of liability does not apply in the case of injury to life, limb or health as a result of minor negligence. Nor does it apply to breach of duties – fulfilment of which enables proper performance of the quality test in the first place – as a result of minor negligence, where infringement jeopardises achievement of the purpose of the test and in fulfilment of which participants regularly trust (cardinal obligations).



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