

Annex to declaration of accreditation (scope of accreditation)
 Normative document: EN ISO/IEC 17025:2017
 Registration number: **L 625**

of **DSM Food Specialties B.V.**
Service Laboratorium Delft

This annex is valid from: **08-02-2023 to 01-10-2025**

Replaces annex dated: **21-04-2022**

Location(s) where activities are performed under accreditation

Head Office

Alexander Fleminglaan 1
 2613 AX
 Delft
 The Netherlands

Location	Abbreviation/ location code
Alexander Fleminglaan 1 2613 AX Delft The Netherlands	D

No.	Material or product	Type of activity ¹	Internal reference number	Location
Microbiological analyses				
1.	Gistex and Maxarome, (concentrates, liquids, filtrates, pastes and powders)	Enumeration of Yeasts and Moulds after 3 days incubation at 25 °C; surface plate, DG18 Medium	DBC-SLD-A-10407 NEN-EN-ISO 21527-2	D
2.	(products with a water activity ≤ 0,95)	Enumeration of Yeasts and Moulds after 5-7 days incubation at 25 °C; surface plate, DG18 Medium	DBC-SLD-A-10359 NEN-EN-ISO 21527-2	D
3.	Delvocid and Natamycin	Enumeration of aerobic mesophilic microorganisms at 30 °C; pour plate, TSA Medium	DBC-SLD-A-10411 European Pharmacopoeia, 2.6.12 Microbial examination of non-sterile products: Microbial enumeration tests	D

This annex has been approved by the Board of the Dutch Accreditation Council, on its behalf,

J.A.W.M. de Haas

¹ If there is a referral to a code starting with NAW, NAP, EA or IAF, this concerns a scheme mentioned on [RvA-BR010-lijst](#).
 If no date or version number is mentioned for a normative document, the accreditation concerns the most current version of the document or scheme.

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No.	Material or product	Type of activity ¹	Internal reference number	Location
4.	Crude enzyme product	Detection of viable, genetically modified (GMO) <i>Bacillus</i> strains; qualitative analysis, MYP	DBC-SLD-A-10504 in-house method	D
5.		Detection of viable, genetically modified (GMO) Yeast & Moulds strains; qualitative analysis, OGYE	DBC-SLD-A-10505 in-house method	D

Organic analyses

6.	Yeast extracts	Quantification of Nucleotides; HPLC-UV	DBC-SLD-A-01594 in-house method	D
7.		Quantification of Phenyl Acetic acid and phenyl propanoic acid; GC-MS	DBC-SLD-A-01774 in-house method	D
8.		Quantification of L-Asparagine; LC-MS/MS	DBC-SLD-A-10060 in-house method	D
9.	Natamycin powders	Quantification of Natamycin content and related known impurities; HPLC-UV	DBC-SLD-A-02627 USP 2010 monograph (Natamycin) in-house method (known impurities)	D

Inorganic analyses

10.	Food, feed, additives	Determination of the total nitrogen content; Dumas-N	DBC-SLD-A-02432 in-house method	D
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