

Available tests chemistry – Update July 28th, 2020

Test code	Test name
HEA00	Dry matter 102 °C (sand method)
HEA01	Total hardness
HEA0A	Ash in dry matter (calculated)
HEA0B	Loss on drying (ICUMSA)
HEA0C	Non fat milk solids
HEA32	Dry matter 70°C (vacuum)
HEA33	Ash residue 500-550 °C
HEA36	Ash residue 525-575 °C
HEA37	Ash residue 900 °C
HEA39	Ash residue 500-550 °C
HEA41	Dry matter 102 °C (sand method)
HEB0A	Moisture 102 °C
HEB0C	Moisture 105-110 °C (duplicate)
HEB0E	Moisture 102 °C (7h)
HEB29	Moisture 102 °C (2h)
HEB31	Moisture 102 °C
HEB34	Moisture 105-110 °C
HEB37	Moisture 102 °C (3h) S1
HEB38	Moisture 102 °C (3h) S2
HEB39	Moisture vacuum 102 °C (3h) S1
HEB40	Moisture vacuum 102 °C (3h) S2
HEB41	Moisture vacuum 102 °C (3h) S1 with sand
HEB42	Moisture vacuum 102 °C (3h) S2 with sand
HEB43	Moisture 103 °C (drying >12 h) S1
HEB47	Water content (Karl Fischer) duplicate
HEB48	Moisture 102 °C (3h)
HEB49	Moisture vacuum 102 °C (3h)
HEB50	Moisture vacuum 102 °C (3h) with sand
HEB53	Moisture vacuum 102 °C XL (3h) S1
HEB54	Moisture vacuum 102 °C XL (3h) S2
HEB55	Moisture vacuum 102 °C (5h) S1
HEB56	Moisture vacuum 102 °C (5h) S2
HEB57	Water content (Karl Fischer)
HEB58	Water content (Karl Fischer) duplicate
HEB59	Moisture 102 °C (4h)
HEB62	Moisture vacuum 70 °C (6h)
HEB63	Water content (Karl Fischer) triplicate
HEB65	Moisture 102 °C >20%
HEB66	Moisture 103 °C

HEC0A	Degree of gelatinization
HEC0D	Lactose purity (calculation)
HEC0L	Starch including maltodextrins
HEC1A	HMWDF / LMWDF dietary fibre AOAC 2009.01
HEC1B	Dietary fibre AOAC2011.25 (HMWDF / LMWDF)
HEC1C	High molecular cereals beta-glucan
HEC1F	Modified dietary fibre AOAC 2009.01
HEC1H	Transgalacto Oligosaccharides (T-GOS)
HEC1I	Transgalacto Oligosaccharides (T-GOS)
HEC1J	Beta-Glucan (from yeast and moulds)
HEC1R	Starch
HEC1S	Special projects CCC
HEC1Z	Special projects CCC
HEC1Z	Project Inbiose 6SL
HEC26	Transgalacto Oligosaccharides (T-GOS)
HEC2F	Galactose
HEC2G	Sacharose
HEC2H	Glucose
HEC2I	Fructose
HEC2J	Lactose
HEC2K	Maltose
HEC2L	Glucose
HEC2M	Fructose
HEC2N	Lactose
HEC2P	Sacharose
HEC2Q	Maltose
HEC2T	Gelatinized starch
HEC2W	Total sialic acid
HEC2Z	Total cereals beta-glucan
HEC3A	Total sugar calculated (incl. galactose)
HEC3B	Total sugar calculated (excl. galactose)
HEC3C	Total sugar calculated (excl. galactose)
HEC3D	Inulin/FOS (enzymatic/HPAED-PAD)
HEC3D	Inulin/FOS (enzymatic/HPAED-PAD)
HEC3U	Invert sugars
HEC3V	Invert sugars
HEC3W	Myo-inositol (total)
HEC3X	Lactose HPAEC-PAD Dairy products
HEC42	Damaged starch
HEC4A	2'-Fucosyllactose
HEC4B	2'-Fucosyllactose

HEC51	Carbohydrates (calculated)
HEC52	Total digestible carbohydrates (Luff Schoorl)
HEC57	Total starch
HEC6A	Total sugars (Luff Schoorl)
HEC6B	Total sugars (Luff Schoorl)
HEC6C	Total sugars molasses as sucrose (Luff Schoorl)
HEC6D	Total sugars as sucrose (Luff Schoorl) - EG - GAFT
HEC6E	Total sugars as sucrose (Luff Schoorl) - EG - GAFT
HEC6J	Reducing sugars as glucose (Luff Schoorl)
HEC6K	Reducing sugars as glucose (Luff Schoorl)
HEC6L	Reducing sugars as lactose (Luff Schoorl)
HEC86	Total starch
HEC87	Resistant starch
HEF18	Fat free dry matter (calculated)
HEF23	Fat free dry matter (calculated)
HEF27	Fat in dry matter (calculated)
HEG04	Acidity (pH)
HEG05	Acidity (pH)
HEG07	Sulfite as SO ₂
HEG0X	pH 5%-solution
HEG11	Acid value (ADPI)
HEG12	Organic acid profile (9)
HEG13	Salt (by analysis of chloride)
HEG14	Salt (by analysis of chloride)
HEG15	Sorbic acid
HEG19	Nitrate
HEG1L	Citric acid titr.
HEG1P	pH 50%-solution
HEG1R	Insoluble matter (ICUMSA)
HEG1W	Caffeine
HEG1X	pH 1,5%-solution
HEG1Z	Insoluble anti-caking agents ICUMSA
HEG20	Temperature (pH)
HEG22	Nitrite
HEG2M	Chloride
HEG2N	Ammonium chloride
HEG2V	Salt (by analysis of chloride)
HEG2X	Citric acid
HEG2Y	Lactic acid
HEG2Z	Acetic acid

HEG33	Nitrate
HEG34	Nitrite
HEG35	Salt (by analysis of chloride)
HEG36	Refractive index 20 °C
HEG3D	Chloride
HEG3E	Ammonium chloride
HEG3K	Citric acid titr. duplicate
HEG40	leak weight
HEG41	Meat content (calculation)
HEG47	Potassium nitrate
HEG48	Sodium nitrite
HEG50	Caffeine
HEG51	Caffeine
HEG5A	Insoluble anti-caking agents (Duplicate) ICUMSA
HEG5I	Nitrite
HEG5J	Nitrite
HEG5K	Nitrite
HEG5L	Nitrate
HEG5M	Nitrate
HEG5N	Nitrate
HEG5R	Particle size Coulter
HEG62	Fineness (>75 µm)
HEG68	Benzoic acid
HEG6P	Totox
HEG6V	Colour of roasted coffee
HEG6W	Refractive index 20 °C
HEG6X	Solubility index (ADPI)
HEG6Y	Caffeine
HEG70	Energetic value
HEG71	Feder value
HEG7A	Caffeine
HEG87	Disintegration
HEG94	Caffeine
HEGA4	Organic acid profile (9)
HEGB3	Store till Best Before Date
HEGD2	Acidity (pH)
HEGD4	Acidity (pH) meat
HEGE0	pH 20%-solution
HEGE2	pH 10%-solution
HEGH7	content check
HEGHB	Succinic acid

HEGHC	Butyric acid
HEGHD	Formic acid
HEGHE	Oxalic acid
HEGHF	Propionic acid
HEGHG	Pyruvic acid
HEGI0	Particle size Coulter / Helos
HEGI3	Acidity (pH) in 240 mL
HEGI6	Vacuole volume
HEGI7	Bulk density
HEGI8	Acidity (pH) in 200 mL
HEGI9	Particle size Coulter
HEGIA	Particle size laserdiffraction
HEI0F	Colour solution (ICUMSA)
HEI0Z	Photo product
HEI15	Comparision results meat species with label
HEI1C	Comparison lactose and casein with the label - AH
HEI1D	Comparison results authenticity check with label
HEINQ	Photo product - retail
HEIW1	Reporting internal water analysis
HEP06	Protein (Kjeldahl)
HEP09	Protein (Kjeldahl)
HEP0B	Protein (Kjeldahl)
HEP0C	Protein on dry matter in flour (calculated)
HEP0K	Protein (Kjeldahl)
HEP0P	Default preperation dietary fiber
HEP0T	Protein (Kjeldahl) duplicate
HEP11	Protein (Kjeldahl)
HEP12	Milling temperature
HEP15	Protein as nitrogen
HEP1A	Fibre preparation factor
HEP1B	Protein (Kjeldahl) infant formulae with f=6.25
HEP41	Protein (Kjeldahl)
HEP42	Protein (Kjeldahl)
HEG5G	Nitrate
HEGHA	Organische zuren voorbehandeling
HEGIB	Particle size laserdiffraction
HEGH0	Volume op basis van weging
PHECA	Degree of Gelatinization (Package)
HEG6U	Scorched particles
HEC6F	Total sugars molasses as glucose (Luff Schoorl)

HEGI6	Vacuole volume
HEI1B	Comparison results Fish Species with label
HEC71	Dextrose equivalent (calculated)
HEI1B	Comparison results fish species with label
HEB0H	Moisture and volatile substances 103°C
HEPOH	ammoniumnitrogen
HEP04	WPN-index
HEC3H	Glucose
HEF1A	Sample preparation advanced 1 hour
HEF1B	Sample preparation advanced 2 hours
HEF1C	Sample preparation advanced 3 hours
HEF1D	Sample preparation advanced 4 hours
HEG2R	Storage at room temperature
HEG4Y	Content determination
HEL01	Charges for sample taking
HEMAA	Manual sample registration
HEG67	Water activity
HEA0D	Conductivity ash (20 °C) (ICUMSA)
HEC1G	Inuline-FOS AOAC 997.08, AACCI 32.31.01
HEC2U	Inuline-FOS AOAC 997.08
HEC2V	Inuline-FOS AOAC 997.08, AACCI 32.31.01
HEA45	Dry matter 102 °C
HEF1E	Total fat (Soxhlet) automated
HEF1F	Total fat (Soxhlet) automated
HEF1G	Total fat (Soxhlet) cocoa automated
HEF1H	Total fat (Soxhlet) duplicate
HEF1I	Total fat (Soxhlet) cocoa duplicate automated
HEF1J	Total fat (Soxhlet) automated
HEB35	Moisture vacuum 45 °C
HEC0J	Amylose and amylopectin in starch
HEG3M	Sieve analysis 38µm (Retsch)-Mars
HEG3N	Sieve analysis 63µm (Retsch)-Mars
HEG3P	Sieve analysis 90µm (Retsch)-Mars
HEG3Q	Sieve analysis 106µm (Retsch)-Mars
HEG3R	Sieve analysis 125µm (Retsch)-Mars
HEG3S	Sieve analysis 150µm (Retsch)-Mars
HEG3T	Sieve analysis 180µm (Retsch)-Mars
HEG3U	Sieve analysis 250µm (Retsch)-Mars
HEG3V	Sieve analysis 355µm (Retsch)-Mars
HEG3W	Sieve analysis 500µm (Retsch)-Mars
HEG3X	Sieve analysis 1mm (Retsch)-Mars

HEG3Y	Sieve analysis 1.7mm (Retsch)-Mars
HEG3Z	Sieve analysis 2mm (Retsch)-Mars
HEG43	Sieve analysis 3.15mm (Retsch)-Mars
HEG4A	Sieve analysis 4mm (Retsch)-Mars
HEG4B	Sieve analysis 5mm (Retsch)-Mars
HEG4C	Sieve analysis 8mm (Retsch)-Mars
HEG4D	Sieve analysis 10mm (Retsch)-Mars
HEG4W	Sieve analysis 800µm (Retsch)-Mars
HEG5S	Sieve analysis 38 µm (Retsch)
HEG5T	Sieve analysis 63 µm (Retsch)
HEG5U	Sieve analysis 90 µm (Retsch)
HEG5V	Sieve analysis 106 µm (Retsch)
HEG5W	Sieve analysis 125 µm (Retsch)
HEG5X	Sieve analysis 150 µm (Retsch)
HEG5Y	Sieve analysis 180 µm (Retsch)
HEG5Z	Sieve analysis 250 µm (Retsch)
HEG65	Sieve analysis 355 µm (Retsch)
HEG66	Sieve analysis 500 µm (Retsch)
HEG6A	Sieve analysis 710 µm (Retsch)
HEG6B	Sieve analysis 800 µm (Retsch)
HEG6C	Sieve analysis 1 mm (Retsch)
HEG6D	Sieve analysis 1.7 mm (Retsch)
HEG6E	Sieve analysis 2 mm (Retsch)
HEG6F	Sieve analysis 3.15 mm (Retsch)
HEG6G	Sieve analysis 5 mm (Retsch)
HEG6H	Sieve analysis 8 mm (Retsch)
HEG6I	Sieve analysis 10 mm (Retsch)
HEG6J	Sieve analysis 4 mm (Retsch)
HEGDA	Sieve analysis 710µm (Retsch)-Mars
HEGDC	Sieve analysis 4.75mm (Retsch)-Mars
HEGDD	Sieve analysis 3.35mm (Retsch)-Mars
HEGDE	Sieve analysis 2.80mm (Retsch)-Mars
HEGDF	Sieve analysis 2.36mm (Retsch)-Mars
HEG3L	Sieve analysis 500µm (Alpine)
HEG4E	Sieve analysis 45µm (Alpine)
HEG4F	Sieve analysis 63µm (Alpine)
HEG4G	Sieve analysis 75µm (Alpine)
HEG4H	Sieve analysis 80µm (Alpine)
HEG4I	Sieve analysis 100µm (Alpine)
HEG4J	Sieve analysis 106µm (Alpine)
HEG4K	Sieve analysis 125µm (Alpine)
HEG4L	Sieve analysis 150µm (Alpine)

HEG4M	Sieve analysis 160µm (Alpine)
HEG4N	Sieve analysis 180µm (Alpine)
HEG4P	Sieve analysis 200µm (Alpine)
HEG4Q	Sieve analysis 250µm (Alpine)
HEG4R	Sieve analysis 300µm (Alpine)
HEG4S	Sieve analysis 355µm (Alpine)
HEG4T	Sieve analysis 425µm (Alpine)
HEG4U	Sieve analysis 600µm (Alpine)
HEGDB	Sieve analysis 400µm (Alpine)
PHE02	Amylose and amylose pectin content
HEC2X	Amylose and amylopectin content in the sample
HEP0A	Standard pretreatment sieve analysis
HEG6S	Sieve analysis 200 µm (ICUMSA)
HEGDG	Sieve analysis 1250 µm (ICUMSA)
HEGH1	Organic acid profile (3)
HEG1Q	Piece count
HEI0P	Organoleptiek
HEG30	Titrateable acidity
HEB43	Moisture 103 °C (drying >12 h) S1
HEB44	Moisture 103 °C (drying >12 h) S2
HEB36	Moisture 87 °C (6h) duplicate
HEB52	Moisture 87 °C (6h)
HEB0B	Moisture 130 °C duplicate
HEG1M	Sodiumhydrogencarbonate (Chittick)
HEC2D	Uronic acid
HEB00	Moisture 102 °C
HEA0P	Alkalinity in ash residue
HEA0Q	Alkalinity as CaCO ₃ in sample as is
HEA0R	Ash residue 500-550°C alkalinity
HEG2F	Fineness (>30 µm)
HEC1K	Raffinose, Stachyose, Verbascose
HED09	Particle density
HEC4C	TDF total dietary fibre HMWDF AOAC 991.43
HEC4D	TDF total dietary fibre HMWDF AOAC 991.43
HEV06	Color (organoleptic)
HEC3I	Fructans (avrg DP n=4)
HEC3J	Fructans (avrg DP n=10)
HEC3K	Fructans (avrg DP n=23)
HEC1Q	Soluble/insoluble dietary fibre AOAC 991.43
HEC4E	Total, soluble/insoluble dietary fibre AOAC

	991.43
HEI0D	Fragrance of prepared product
HEI0E	Taste of prepared product
HEI0P	Organoleptic
HEG89	Product Features
HEB33	Moisture 130 °C
HEG2W	Salt in dry matter (calculated from chloride)
HEC3R	Adipic acid in dry matter NEN-EN-ISO