# Available tests chemistry – Update October 13th, 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 |

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|---|---|
| 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 moleculair 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 |

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|---|---|
| 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 SO2 |
| 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 |

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|---|---|
| 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 |

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|---|---|
| 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) |

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|---|---|
| HEGI6 | Vacuole volume |
| HEI1B | Comparison results Fish Species with label |
| HEC71 | Dextrose equivalent (calculated) |
| HEI1B | Comparision 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 |

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| 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) |

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| 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 | Titratable 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 CaCO3 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 |

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|---|---|
| | 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 |
| HEB0F | Moisture vacuum 102 °C (3h) S1 with sand |
| HEB0G | Moisture vacuum 102 °C (3h) S2 with sand |
| HEC0C | Maltotriose |
| HEC0U | Palatinose (isomaltulose) |
| HEC3L | Sugar profile dairy products ISO/IDF |
| HEC3M | Sugar profile - ISO |
| HEC3N | Melibiose |
| HEC3P | Lactulose |
| HEC49 | Trehalose |
| HEC39 | Polydextrose (HPLC) |
| HEG6T | Polarisation of white sugar (ICUMSA) |
| HEC3Q | Adipic acid NEN-EN-ISO |
| HEF0X | Free fat (Soxhlet) meat automated |
| HEF0Y | Free fat (Soxhlet) automated |
| HEF0Z | Free fat (Soxhlet) duplicate automated |
| HEF1K | Free fat (Soxhlet) automated |
| HEC3R | Adipic acid in dry matter NEN-EN-ISO |