

Range of Services

Laboratory & Analytics





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ABOUT

IGV GmbH

The Institute for Grain Processing was founded in 1960 as an application-oriented research institute for the milling, baking and food industries. As a result of an MBO in 1994, it was transferred into a limited liability company (GmbH). Our three departments, **TESTLAB**, **FOODTECH** and **PLANTTECH**, are now focused on the production of food and industrial development services.

Business fields

- › Innovative technologies for new protein products
- › Efficient, resource-effective production processes
- › Innovative recipes based on functional ingredients
- › Product manufacturing from algae and plants
- › Food safety methodologies on behalf of industry and retail

Our accredited test laboratory, our training and further education courses, our counselling services for project management and technology and the related transfer of knowledge into companies complete our profile.

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IGV TESTLAB

Laboratory & Analytics

We support you in securing
your product quality!

ANALYSIS OF FOOD AND FEED

CERTIFICATION OF
PRODUCT MARKETABILITY

VERIFICATION OF FOOD LABELLING

MICROBIOLOGICAL INVESTIGATIONS

EXPERT OPINIONS



TESTLAB

The IGV TESTLAB department is an **accredited test laboratory** in the field of food, feed and carries out R&D projects regarding raw material quality, active substance behaviour, food safety and food technology.

We offer a wide range of physicochemical investigations of foods, animal feed and plant raw materials as well as of their processed products. The state of the art in technical equipment resources, the expertise of the staff and the **DAkkS accreditation** in accordance with DIN EN ISO 17025 secure the basis for our high-quality services.

Range of services

INVESTIGATION

of food and feed ingredients



Proteins, amino acids, fat, fatty acids, fat characteristic values, digestible and indigestible carbohydrates (*Fibre in accordance with AOAC/§64 of the German Food and Feed Code, β -glucans, pentosans, inulin, low-molecular fibre substances-NDO*), water, mineral substances, preservatives, β -glucan^e, sugars (*mono-, di- and polysaccharides*)

SPECIAL GRAIN ANALYSIS



Falling number, wet gluten, test weight, amylogram, farinogram, extensogram, dough simulation curve (Mixolab), botanical impurities

INVESTIGATION

of medical and aromatic plants and essential oils



Essential oil according to Ph. Eur and GMP, LFGB (German Food and Feed Code), individual and main component analysis of essential oils (GC-FID, GC-MS), testing of active substances according to Ph. Eur. (*thymol, carvacrol, fenchon, estragol, rosmarinic acid, hypericin, apigenin-7-glucoside, etc.*), Contaminant analytics

ANALYSIS OF UNDESIRABLE SUBSTANCES



Heavy metals (*Pb, Cd, Hg, etc.*), plant protection active substances (*fungicides, herbicides, insecticides*), stalk shortening agents (*ethephon, chlormequat, mepiquat*), mycotoxins (*ergot alkaloids, aflatoxins, ochratoxin A, fumonisins, zearalenone, DON, T-2-/HT-2-toxins, fusarium toxins*), acrylamid, 3-MCPD fatty acid esters, PAH, softener, pyrrolizidine alkaloids

MOLECULAR BIOLOGICAL AND MICROBIOLOGICAL INVESTIGATIONS



GMO proof, allergens, microbiological status (*approval according to § 44 of the German Law on the Prevention of Infectious Diseases in Humans for working with pathogens*), process hygiene checks, preservative burden test, inhibition tests, cell biological examinations

Key tasks

MARKETABILITY CERTIFICATES OF FOOD, FEED AND HARVESTED CROPS

Product marketability assessment, verification of food labelling, nutritional value analyses, sensory evaluation

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Molecular biological and microbiological investigations

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GRAIN AND FLOUR ANALYSIS ACC. TO EU REGULATIONS AND ICC STANDARDS

Besim Latifovic » besim.latifovic@igv-gmbh.de

INVESTIGATION AND EXAMINATION OF MEDICAL AND AROMATIC PLANTS ACC. TO PH. EUR., GMP AND THE GERMAN FOODS, CONSUMER GOODS AND FEEDSTUFFS CODE (LFGB)

Svenja Weiß » svenja.weiss@igv-gmbh.de

INVESTIGATION AND EXAMINATION OF FATS, OILS AND OILSEEDS FOR COSMETICS AND FOOD SUPPLEMENTS

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We will gladly advise and provide you with an offer tailored to your raw materials, products or product group.

All analytical investigations and examinations are carried out in accordance with internationally recognized methods. If desired, the examination reports are provided with updated limit values and are assessed in accordance with the statutory regulations of Germany and the EU.

Exceeded limiting values or deviations from target and warning values are immediately communicated to the client by phone or electronically.

Discretion and confidentiality are fundamental elements of our business policy.

Sample management

7 am – 4.30 pm (Mon. – Fri.)

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Our laboratories holds QA certification for monitoring of feed materials.

Approvals

DAkKS accredited in accordance with ISO 17025 – D-PL-14024-01	:
QA recognition in the field of feed monitoring	:
Private experts for chemical and chemical-physical testing and assessment of officially collected samples in the sense of § 42 of the Foodstuffs and Commodities Act	:
Testing laboratory for product tests by IGV GmbH	:



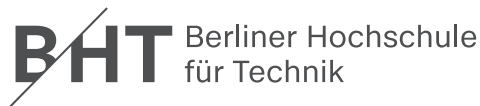
Mass spectrometry expertise

GC-MSD • GC-MS/MS • LC-MS/MS

Research direction

Applied research for analysis

In cooperation with the University of Potsdam, the Institute of Nutritional Sciences and the Berliner Hochschule für Technik, scientific research is supported in the areas of residue analysis, microbiology and molecular biology for plant raw materials and foodstuffs.



Development of innovative measuring methods for protein analysis (Proteomics), e.g. for proof of authenticity	:
(Special) harvest tests to determine the quality of the grain harvest	:
Backgrounds for mycotoxin formation in plants	:
Determination of processing properties of flours	:
Development of methods in the area of trace analysis of residues and contaminants	:

RANGE OF SERVICES

Excerpt

Issued – December 2024

Subject to changes



ANALYSIS OF
FOOD/
FOOD SUPPLEMENTS
FEED

RANGE OF SERVICES (EXCERPT)

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1. Food & feed analysis

Methods

1.1 Product marketability assessment, verification of food labelling

Verification of food labelling acc. to Regulation (EC) No 1169/2011 on the provision of food information to consumers

1.2 Chemical-physical investigations

ALLERGENS	
Cashew °	PCR, ELISA
Egg °	ELISA
Peanut °	PCR; ELISA
Gluten	ELISA
Hazelnut °	PCR; ELISA
Crustacean °	PCR
Lactose	HPAEC-PAD
Lupine °	PCR; ELISA
Almond °	PCR; ELISA
Milk °	ELISA
Celery °	PCR
Mustard °	PCR; ELISA
Sesame °	PCR; ELISA
Soy °	PCR; ELISA

GENERAL PARAMETERS	
a_w - value	Aquaspector AQS-2-TC
Refractive index	Refractometric measurement
Density	Pycnometric measurement
Total minerals (raw ash)	Residue on ignition 550 °C, 900 °C
Weight/filling quantity	Weighing
Conductivity	Potentiometric measurement
Particle size (dry) Particle size distribution (dry)	Mechanical sieving Laser diffraction
pH value	Potentiometric measurement
Sand	Hydrochloric acid insoluble ignition residue
Dry mass/drying loss/water	<ul style="list-style-type: none"> • Drying cabinet, 103 °C, 130 °C, if necessary with sea sand • Karl Fischer titration
Viscosity (Brookfield) Viscosity rotation (cone/plate, plate/plate)	Brookfield viscosgraph Rotational viscometer

MEDICINAL & AROMATIC PLANTS	
Essential oil	Ph. Eur. 2.8.12, ASU L 53.00-5
Composition of the essential oil Thymol, carvacrol, anethole, estragole i.a.	Ph. Eur. 2.2.28 GC-FID, GC-MSD
Apigenin-7-glucosid	Ph. Eur. Monograph chamomile
Hypericin	Ph. Eur. Monograph St. John's wort
Piperin	ASU L 53.05-1, DIN 10235
Rosemic acid	Ph. Eur. Monograph melissa
Valerenic acid	Ph. Eur. Monograph valerian
Water	Distillation Ph. Eur. 2.2.13

PROTEINS & AMINO ACIDS	
Protein	Kjeldahl
Amino acids:	
<ul style="list-style-type: none"> • After hydrolysis Aspartic acid, glutamic acid, serine, histidine, glycine, threonine, arginine, alanine, tyrosine, valine, phenylalanine, isoleucine, leucine, lysine, proline, hydroxyproline, cysteine, methionine, tryptophan • Free amino acids α-Aminobutyric acid, arginine, alanine, asparagine, aspartic acid, γ-aminobutyric acid, glutamine, glutamic acid, glycine, histidine, isoleucine, leucine, lysine, methionine, ornithine, phenylalanine, serine, threonine, tryptophan, tyrosine, valine, hydroxyproline, proline 	Hydrolysis/derivatization HPLC
Curcubitin (on request)	Extraction/derivatization HPLC

ENZYME ACTIVITIES	
α -amylase	Photometric measurement
β -amylase °	Photometric measurement
Xylanase °	Photometric measurement
Lipase °	Photometric measurement
Lipoxygenase °	Photometric measurement
Peroxidase °	Photometric measurement

ENZYMES (TECHNICAL)	
Screening α -amylase, lipase, xylanase, maltogene amylase, glucoamylase	LC-MS/MS

FATS, FAT COMPONENTS, FAT CHARACTERISTICS	
Total fat	Weibull-Stoldt method
Oil content in oil seeds	Petroleum ether extraction
Fatty acid spectrum (saturated/unsaturated fatty acids)	GC-FID
Trans-fatty acids	GC-FID
Butyric acid (butter or milk fat content)	GC-FID
3-MCPD-Ester, glycidol, 2-MCPDs-Ester	GC-MS
Acid number, free fatty acids	Titrimetric methods
Saponification value	Titrimetric methods
Iodine value	Titrimetric methods
Peroxide value	Titrimetric methods
Anisidine number	Photometric measurement
Totox number	Titrimetric and photometric
Unsaponifiable portion	Saponification, gravimetric
Density	Pycnometric measurement
Refractive index	Refractometric measurement
Oxidation stability of oil	Induction time, Rancimat

GENETICALLY MODIFIED ORGANISMS (GMOS)	
Double Screening (35S, NOS) incl. DNA extraction	real-time PCR
Triple Screening (35S, NOS, FMV) incl. DNA extraction	real-time PCR
Quadruple Screening (35S, NOS, FMV, cry1Ab/Ac) incl. DNA extraction	real-time PCR

CEREALS, FLOUR, DOUGH & BAKERY PRODUCTS	
Sample preparation	Cleaning, drying, crushing
Moisture	DIN EN ISO 712
Test weight	EN ISO 7971-3
Thousand grain weight	DIN EN ISO 520
Germination capacity	Germination process/TTC Assay
Grain hardness, protein (wheat)	NIR-measurement
Besatz (grain impurities) Wheat, rye, barley Maize, millet	DIN EN 15587, ICC 102/1, ICC 103/1 DIN EN 16378
Detection of spelt, wheat and rye fractions in ground cereal products	LC-MS/MS
Husking yield • Oats • Spelt	• Compressed air huller • Impact sheller
Milling tests/flour yield	Milling machine (Bühler, Brabender)
Granularity	Air jet sieving
Sieve analysis	Mechanical
Air jet sieving	Mechanical
Sensory description	Descriptive testing

WAI/WSI	Acc. to Anderson
Water absorption	ICC 115/1
Total minerals	ICC 104/1
Crude protein	ICC 105/2 or 167
Sedimentation value - flour	ICC 116/1
Sedimentation value - cereals	ICC 118, 116/1
Wet gluten/gluten index	ICC 155
Dry gluten	Drying: plate dryer
Gluten content	ICC 137/1
Swelling capacity	Acc. to Berliner
Starch	ICC 123
Damaged starch	ICC 164
Falling number	ICC 107/1
Ascorbic acid	ASU L 26.04-2 mod.
Detection of ascorbic acid	Tauber's reagents
Maltose	Acc. to Berliner
β-Glucan	ICC 166
Dough-rheological investigations	
Amylogram	ICC 126/1
Swelling curve	Acc. to Drews
Viskogram	ICC 169
Farinogram	ICC 115/1
Extensogram	ICC 114/1
Non-stickiness and machinability of wheat dough	Regulation (EU) 2016/1240, part III
Dough simulation curve (Mixolab)	ICC 173; ISO 17718
Baking tests	
Test baking of wheat flour, box form baking trial, test baking of whole grain, Rapid-Mix-Test	Standard methods of the Association of Cereal Research (AGF), Detmold
Rye baking test Sourdough test with the single-stage Berlin sourdough leavening process	Standard methods of the Association of Cereal Research (AGF), Detmold
Further dough and bakery products investigations	
Gas retention capacity	Rheofermentometer test acc. to Chopin
Acidity/pH value	Titration ASU L 17.00-2
Volume determination	Rapeseed displacement method
Texture analysis to determine the freshness of bakery products by the storage time	AACC (74-09) Stable Micro Systems Ltd.
CARBOHYDRATES	
Sugar as total sugar (Glc + Fru + Sac + Lac + Mal)	HPAEC-PAD
Sugar, single (Glu, Fru, Sac, Lac, Mal, Gal, Ara, Xyl)	HPAEC-PAD
Inulin/Oligofructose	HPAEC/PAD
Starch in Cereals Foods (> 10 %) Foods (< 10 %) Animal feed	Polarimetric, ICC 123 Polarimetric, ASU L 17.00-5 Enzymatic (TK r-biopharm) Regulation (EC) No. 152/2009

Damaged starch	Enzymatic, ICC 164
Dietary fibres Total dietary fibre, soluble and insoluble Total dietary fibre incl. ethanol-soluble fibre	ASU L 00.00-18, ICC 156, misc. AOAC-methods
β -Glucan Cereals Cereal products (liquid also)	ICC 166 ICC 166 mod., HPAED-PAD
Crude fibre	Acc. to VDLUFA method or Annex III Regulation (EC) No. 152/2009
Pentosanes Total pentosans, Soluble and insoluble pentosans	Photometric or Acidic hydrolysis, HPAEC-PAD

PRESERVATIVES

Benzoic acid, sorbic acid, PHB methyl ester, PHB ethyl ester, PHB propyl ester, 2-phenoxyethanol	HPLC
Propionic acid °	Distillation, HPLC

NUTRITIONAL VALUES**according to LMIV**

- Water, total minerals, protein, fat, saturated fatty acids, Total dietary fibre, sodium, total sugar (Glc + Fru + Sac + Lac + Mal)
- Calculation of salt, carbohydrates and energy content

OIL SEEDS

Moisture/dry matter	Drying at 103 °C
Besatz (impurities)	DGF B-I-3
Sensory testing	Descriptive testing
Oil content	DGF B-15
Free fatty acids	Titrimetric
Fatty acid spectrum	GC-FID

RESIDUES, UNDESIRABLE SUBSTANCES**Pesticides**

Pesticide residues multimethod	LC-MS/MS, GC-MS/MS
Polar pesticide residues Chlormequat, mepiquat, ethephon, glyphosate	LC-MS/MS
Dioxins °	DIN EN 16215
Dithiocarbamate °	nach DFG S15, Ph. Eur. 2.8.13
Methyl bromide °	DFG S18, Ph. Eur. 2.8.13

Undesirable substances

Softener °	GC-MS/MS
PAH	GC-MS/MS
3-MCPD esters, glycidol, 2-MCPD esters	DGF-C-III-18 (09)
Hydrocarbons (mineral oils) MOSH, MOAH °	LC/GB-FID
Acrylamide	LC-MS/MS

° Subcontracting

Tropane alkaloids (atropine, scopolamin)	LC-MS/MS
Pyrrrolizidine alkaloids °	LC-MS/MS
Mycotoxins	
Aflatoxins B ₁ , G ₁ , B ₂ , G ₂	LC-MS/MS
Aflatoxin M ₁ °	HPLC
Alternaria mycotoxins (AOH, TEA, TEN, AME) <i>ON REQUEST</i>	LC-MS/MS
Ochratoxin A	LC-MS/MS
Fumonisin B ₁ , B ₂	HPLC
Deoxynivalenol (DON)	LC-MS/MS
Zearalenone	LC-MS/MS
T-2-/HT-2-Toxin	LC-MS/MS
Other Fusarium toxins, DON-3-Glc, 3-Ac-DON, 15-Ac-DON, NIV, DAS, FUS-X	LC-MS/MS
Ergot alkaloids	LC-MS/MS
Patulin	LC-MS/MS

SPECIAL INGREDIENTS

Acetic acid °	Enzymatic
Cannabinoids (THC, CBD, CBG etc.)	LC-MS/MS
Carotenoids	HPLC
Cholesterol	GC-FID
Caffeine	HPLC
Ethanol °	Enzymatic
Lactic acid °	Enzymatic
Opiate (morphine, codeine, thebaine, oripavine)	LC-MS/MS
Theobromine	HPLC
Thymoquinone	HPLC
Total chlorophyll Chlorophyll a and b	Photometric measurement HPLC-DAD
Total carotenoids (carotenes, xanthophylls)	Photometric measurement
Total polyphenols	Potentiometric measurements

TRACE ELEMENTS/HEAVY METALS

Pressure digestion with conc. nitric acid	
Aluminium °	ICP-MS
Arsenic °	ICP-MS
Lead	Graphite furnace AAS
Cadmium	Graphite furnace AAS
Calcium	Flame AAS
Iron	Flame AAS
Potassium	Flame AAS
Copper	Graphite furnace AAS
Magnesium	Flame AAS
Nickel	Graphite furnace AAS
Sodium	Flame AAS
Phosphorus	Photometric after digestion

Mercury	Cold vapour and hydride generation (AAS) after amalgamation
Zinc	Flame AAS

ANIMAL SPECIES IDENTIFICATION

Horse, pork, beef (other on request)	Real-time PCR
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VITAMINS °

Fat-soluble vitamins

Retinol (Vitamin A) °	HPLC
β-Carotene (Provitamin A) °	HPLC
Total vitamin A (Retinol, β-Carotene) °	HPLC
Total vitamin E (α-β-γ-δ-Tocopherol) °	HPLC
Vitamin D ₂ (Ergocalciferol) °	HPLC
Vitamin D ₃ (Cholecalciferol) °	HPLC
Vitamin K ₁ (Phylloquinone) °	HPLC
Vitamin K ₂ (Menaquinone) °	HPLC

Water-soluble vitamins

Vitamin B ₁ (Thiamine) °	Microbiological
Vitamin B ₂ (Riboflavin) °	Microbiological
Vitamin B ₃ (Niacin) °	Microbiological
Vitamin B ₅ (Pantothenic acid) °	Microbiological
Vitamin B ₆ (Pyridoxine) °	Microbiological
Vitamin B ₇ (Biotin) °	Microbiological
Vitamin B ₉ (Folic acid) °	Microbiological
Vitamin B ₁₂ (Cyanocobal-, Hydroxocobal-, Methylcobal-, Adenosylcobalamin) °	Microbiological
Vitamin C °	LC-MS/MS

1.3 Microbiological investigations

DETERMINATION OF BACTERIA, YEASTS, MOULDS

Aerobic, mesophilic total viable count	ASU L 00.00-88/2
Yeasts/moulds	ISO 1527-1/ -2
Enterobacteriaceae	ASU L 00.00-133/2
Coliform bacteria	ISO 4832
Escherichia coli	ASU L 00.00-132/2/3
Bacillus cereus	ASU L 01.00-33
Staphylococcus aureus	ASU L 00.00-55
Listeria monocytogenes	ASU L 00.00-32/1 00.00-22
Salmonella spp.	ASU L 00.00-20
Sulfite-reducing clostridia	ASU L 00.00-57
Lactic acid bacteria	ISO 15214
Enterococci	ASU L 02.07-2 mod.
Aerobic spore-formers	ASU L 00.00-88/2 mod.
Osmotolerant yeasts and moulds	ISO 21527-2

° Subcontracting

IDENTIFICATION

Bacteria	MALDI-TOF/MS
Rope spoilage microorganisms	MALDI-TOF/MS

DETERMINATION & VERIFICATION OF MINIMUM DURABILITY

Determination of the best before date (BBD)	DIN 16779
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HYGIENE CONTROLS (PRODUCTS, PROCESSES, STAFF)

Contact samples	DIN 10113-3
Swab samples	DIN 10113-1 / DIN 10113-2

1.4 Sensory examinations

Descriptive test with/without quality assessment	ASU L 00.90-6/-12/-14
Sensory examination of bakery products, nutriments, pasta and confectionery	

2. Microbiological examination according to Ph. Eur.**COLONY COUNTING**

Aerobic microorganisms (TAMC)	DIN EN ISO 21249
Yeasts/moulds (TYMC)	DIN EN ISO 16212
Candida albicans	DIN EN ISO 18416
Bile salt-resistant, gram-negative bacteria	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.13)
Escherichia coli	DIN EN ISO 21150
Salmonellae	Ph. Eur. 2.6.31 (Ph. Eur. 2.6.13)
Pseudomonas aeruginosa	Ph. Eur. 2.6.13
Staphylococcus aureus	Ph. Eur. 2.6.13
Pluralibacter gergoviae	ASU L 00.00-133/2 mod.

PRESERVATIVES STRESS TEST

Preservatives stress test	Ph. Eur. 5.1.3, DIN EN ISO 11930
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The information provided is valid at the time of printing.
It is subject to changes, errors, omissions and misprints.

Issued – December 2024

10. Edition

