

Scope of Accreditation

Accredited body: ALS SK, s. r. o.

Kirejevská 1678, 979 01 Rimavská Sobota

Organizational unit performing the activity of the accredited body:

Testing Laboratory

Place of performance of the accredited body:

Kirejevská 1678, 979 01 Rimavská Sobota

Identification number of the accredited body: 051/S-104

Laboratory with fixed scope

Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
1.1.1	Milk and milk products ^{1,2,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ¹ Bakery products ^{1,2,3} Fats and oils ¹ Fruit, vegetables, mushrooms and other fruits ^{1,5,7,8} Semi-finished products ⁶ Prepared dishes ^{4,5,6} Foods for special groups ³ Condiments, seasonings ^{1,2,3,5,6,7} Drinks ^{1,2,4,5,6} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,3} Flavours ¹ Starch ¹ Feed	Total Viable Count	Cultivation (quantitative method)	STN EN ISO 4833-1 (SPP MB-M-01)	
1.1.2	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Honey Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,5,7,8} Semi-finished products ^{1,2,3,5,6} Prepared dishes ^{1,2,3,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,6} Drinks ^{1,2,3,4,5,6} Meat and meat products ³ Fish and fishery products ^{1,2} Nutritional supplements ¹ Eggs and egg products ^{1,2,3} Flavours ^{1,2,3} Pure cultures ^{1,2} Starch ² Feed	Total coliforms	Cultivation (quantitative method)	STN ISO 4832 (SPP MB-M-02)	

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1.1.3	Milk and milk products ^{1,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,2,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,7,8} Semi-finished products ^{1,2,3,4,5} Prepared dishes ^{1,3,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,6,7} Drinks ^{1,2,3,4,5,6} Eggs and egg products ^{1,2,3} Nutritional supplements ¹ Flavours ^{1,2} Pure Cultures ¹ Starch ¹ Feed	Yeasts Moulds	Cultivation (quantitative method)	STN EN 21527-1 STN EN 21527-2 (SPP MB-M-03)	
1.1.4	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{3,4,5,6} Prepared dishes ^{1,2,3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,5,6} Drinks ^{1,2,3,4,5,6} Meat and meat products ³ Fish and fishery products ^{1,2} Eggs and egg products ^{1,2} Flavours ^{1,2} Pure Cultures ¹ Nutritional supplements ¹ Feed	<i>Salmonella sp.</i>	Cultivation (qualitative method)	STN EN ISO 6579-1 (SPP MB-M-04)	

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1.1.5	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseed plants Rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,6,8} Semi-finished products ^{2,4,5,6} Prepared dishes ^{1,2,3,4,5,6} Foods for special groups ^{1,3} Condiments, seasonings ^{1,3,4,5,6} Drinks ⁶ Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2,3} Pure Cultures ¹ Starch ^{1,2} Nutritional supplements ¹ Feed	(Coagulase-positive staphylococci) <i>Staphylococcus aureus</i>	Cultivation (quantitative method)	STN EN ISO 6888-1 (SPP MB-M-05)	
1.1.6	Dairy ^{4,5} Oilseeds, rice, legumes ^{1,3} Cereals and cereals ^{3,4} Bakery products ^{3,5} Fruit, vegetables, mushrooms and other fruits ^{3,7,8} Semi-finished products ^{1,5,6} Prepared dishes ^{1,2,3,5} Condiments, seasonings ^{1,5,6} Drinks ^{5,6} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Pure Cultures ¹ Starch ¹ Feed	<i>Clostridium perfringens</i> , Sulfite-reducing <i>Clostridium spp.</i>	Cultivation (quantitative method)	SPP MB-M-06 (STN EN ISO 15213-1, STN EN ISO 15213-2)	
1.1.7	Milk and milk products ^{1,2,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Confectionery ¹ Fruit, vegetables, mushrooms and other fruits ^{1,5,6,7,8} Semi-finished products ^{4,5,6} Prepared dishes ^{1,2,3,4,5,6} Food for special groups ¹ Condiments, seasonings ^{1,2,3,5,6} Fish and fishery products ² Eggs and egg products ^{1,2} Flavours ¹ Pure Cultures ¹ Starch ¹ Feed	<i>Bacillus cereus</i>	Cultivation (quantitative method)	STN EN ISO 7932 (SPP MB-M-07)	

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1.1.8	Dairy ^{1,2,3,4,5,8} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Confectionery and desserts Confectionery ^{1,2,3} Fruit, vegetables, mushrooms and other fruits ^{1,3,4,5,7,8} Semi-finished products ^{5,6} Prepared dishes ^{4,5,6} Foods for special groups ³ Condiments, seasonings ^{1,3,5,6} Meat and meat products ^{1,2} Fish and fishery products ^{1,2} Nutritional supplements ¹ Eggs and egg products ^{1,2} Flavours ^{1,2} Pure cultures ^{1,2} Starch ¹ Feed	<i>Enterobacteriaceae</i>	Cultivation (quantitative method)	STN EN ISO 21528-1 STN EN ISO 21528-2 (SPP MB-M-08)	
1.1.9	Sugar, sugar mixtures, syrups, table sweeteners Fruit, vegetables, mushrooms and other fruit ³ Food for special groups ² Drinks ^{1,2} Starch ² Feed	Slime-producing leuconostocs (<i>Leuconostoc mesenteroides</i>)	Cultivation (quantitative method)	STN 56 0095 (SPP MB-M-12)	
1.1.10	Milk and milk products ^{1,2,3,4,5} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,3} Cereals and cereals ^{1,2,3} Bakery products ^{1,2,3,5} Confectionery and desserts Fats and oils ³ Confectionery ¹ Fruit, vegetables, mushrooms and other fruits ^{1,3,8} Semi-finished products ^{5,6} Prepared dishes ^{4,5,6} Food for special groups ^{2,3} Condiments, seasonings ^{1,6} Drinks ^{2,5} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Nutritional supplements ¹ Eggs and egg products ^{1,2,3} Flavours ¹ Pure cultures ^{1,2} Feed	<i>Listeria spp.</i>	Cultivation (qualitative method)	STN EN ISO 11290-1 (SPP MB-M-14)	
		<i>Listeria monocytogenes</i>	Cultivation (quantitative method)	STN EN ISO 11290-2 (SPP MB-M-14)	

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1.1.11	Milk and milk products ^{1,2,3,4,5} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,5} Fats and oils ¹ Confectionery ^{1,2,3} Fruit, vegetables, mushrooms and other fruits ^{1,3,4,5,6,7,8} Semi-finished products ^{5,6} Prepared dishes ^{1,4,5,6} Condiments, seasonings ^{1,2,3,5,6} Drinks ^{2,5,6} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Nutritional supplements ¹ Eggs and egg products ² Flavours ^{1,2} Pure cultures ^{1,2} Starch ¹ Feed	<i>Escherichia coli</i>	Cultivation (quantitative method)	STN ISO 16649-2 (SPP MB-M-15)	
1.1.12	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{3,4,5,6} Prepared dishes ^{1,2,3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,5,6} Drinks ^{1,2,3,4,5,6} Meat and meat products ³ Fish and fishery products ^{1,2} Eggs and egg products ^{1,2} Flavours ^{1,2} Pure cultures ^{1,2} Nutritional supplements ¹ Feed	<i>Salmonella sp.</i>	Cultivation (qualitative method)	SPP MB-M-47 (Solus Salmonella commercial set)	

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1.1.13	Milk and milk products ^{1,2,3,4,5} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,3} Cereals and cereals ^{3,4} Bakery products ^{1,2,3,5} Confectionery and desserts Fats and oils ³ Confectionery ¹ Fruit, vegetables, mushrooms and other fruits ^{1,7,8} Semi-finished products ^{5,6} Prepared dishes ^{4,5,6} Foods for specific groups ^{2,3} Condiments, seasonings ^{1,6} Drinks ^{2,5} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ¹ Pure cultures ^{1,2} Nutritional supplements ¹ Feed	<i>Listeria sp. (Listeria monocytogenes)</i> <i>Listeria monocytogenes</i>	Cultivation (qualitative method)	SPP MB-M-48(Commercial set Solus Listeria)	
1.2.1	Dairy ^{1,2,4} Frozen creams and ice creams ^{1,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3} Bakery products ^{1,2,3,5,6} Confectionery and desserts Fats and oils ^{1,2} Honey Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ⁷ Drinks ^{1,2,3,4,5,6} Meat and meat products ^{2,3} Eggs and egg products ^{1,3} Flavours ^{1,2} Nutritional supplements ¹	Synthetic dyes: Allura red Azorubine Brilliant blue Quinoline yellow Yellow SY Indigotin Patent blue Ponceau 4R Tartrazine	HPLC/ UV-VIS/DAD TLC (qualitative method)	SPP ORG-MO-01 (AOAC Official Methods of Analysis 988.13) SPP ORG-MO-02 (AOAC Official Methods of Analysis 988.13, STN 56 0146)	

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1.2.2	Milk and milk products ^{1,2,3,4,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,3} Cereals and cereals ^{1,3} Bakery products ^{1,2,3,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,7,8} Semi-finished products ^{1,2,3,4,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4,5,6} Meat and meat products ^{2,3} Eggs and egg products ^{1,3} Flavours ^{1,2} Nutritional supplements ¹	Additives: Saccharin Aspartame Acesulfame K Caffeine Caffeine in the dry matter Benzoic acid Sodium benzoate Sorbic acid Potassium sorbate	HPLC/ UV VIS/DAD Calculation from items 1.2.2, 1.2.23	SPP ORG-MO-03 (AOAC Official Methods of Analysis 979.08, 983.16, 979.11, Journal of Chromatography A, 1073(2005) 393-397) CEN/TC 275 N343 STN EN 12856 STN EN 1378 STN EN 1379	
1.2.3	Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Fruit, vegetables, mushrooms and other fruits ^{3,4} Condiments and seasonings ^{2,4,6} Feed	Mycotoxins: Aflatoxins B ₁ , B ₂ , G ₁ , G ₂ Sum of aflatoxins B ₁ , B ₂ , G ₁ , G ₂	HPLC/FLD Calculation from items 1.2.3, 1.2.23	SPP ORG-MO-07 (AOAC Official Methods of Analysis 49.2.18, 49.2.29, STN EN 14123, STN EN 16050)	
1.2.4	Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Fruit, vegetables, mushrooms and other fruits ^{3,4} Condiments and seasonings ^{2,4,5,6} Drinks ^{5,6} Feed	Mycotoxins: Ochratoxin A	HPLC/FLD	SPP ORG-MO-17 (STN EN 14132, STN EN 14133, STN EN 15829, STN EN 15835)	
1.2.5	Frozen creams and ice creams ¹ Cereals and cereals ^{1,2,3,4} Drinks ^{1,2,3} Meat and meat products ³ Swabs	Allergens: Gluten Soya	ELISA with spectrophotometric evaluation	SPP INO-MO-61 (RIDASCREEN application form) (Manual for dg. kits)	

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1.2.6	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Honey Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹	Fatty acids: <i>Saturated fatty acids:</i> (butyric, capric, caprylic, caprylic, capric, undecanoic, lauric, tridecanoic, myrist pentadecane, palmitic, heptadecane, Stearo, Arachnid, henicosane, behenic, triclosan, lignocer) <i>Unsaturated fatty acids:</i> (myristoleum, pentadecene Palmitoylea, Heptadecene oil, Elaida, Gond, eruka, Nerve, linoleic, linoleaid, α,γ -linolenic, eikozadien Eicosatriene, Arachidonic docosadiene, eicosapentaenoic, docosahexane) <i>Monounsaturated (monoenoic) fatty acids:</i> myristoleum, pentadecene, Palmitoylea, heptadecenoic, oil, Elaida, Gond, eruka, nervone) <i>Polyunsaturated (polyenoic) fatty acids:</i> linoleic, linoleaid, α,γ -linolenic, eicosadiene, docosadiene Eicosatriene, Arachidonic, docosahexane, eicosapentaenoic) <i>Trans-unsaturated fatty acids:</i> (elaid, linoleid)	GC/FID	SPP ORG-MO-21 (J. Anim. Sci 2007.85:1511-1521)	

record number: 12222/353154

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1.2.7	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹	Sodium (Na) Calcium (Ca)	AAS-F	SPP INO-MA-02 (STN EN 14082, STN EN 14084, STN EN 13804, STN EN ISO 6869)	
1.2.8	Dairy products ^{1,3,4} Oilseeds, rice, legumes ³ Cereals and cereals ^{1,3,4} Bakery products ^{1,2,3,4,5} Fats and oils ^{2,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,4,8} Semi-finished products ^{1,2,5,6} Prepared dishes ^{1,2,3,4,5,6} Condiments, seasonings ^{1,2,3,4,7} Drinks ² Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{2,3} Flavours ^{1,2}	Chlorides such as NaCl Salt	Volumetric analysis Calculation from the item 1.2.7	SPP INO-MA-07 (STN 57 0167, STN 57 0107-12, STN 56 0232 Art.59)	
1.2.9	Meat and meat products ^{1,2,3}	Nitrates Nitrites	HPLC/UV-VIS	SPP ORG-MA-10 (STN EN 12014-2 STN EN 12014-4)	
1.2.10	Fats and oils ^{1,2,3} Fruit, vegetables, mushrooms and other fruits ^{3,4} Feed	Peroxide number	Volumetric analysis	SPP INO-MA-06 (STN EN ISO 3960, STN 56 0232 Art. 54, List of methods for testing and evaluation of feedingstuffs ¹)	
1.2.11	Fats and oils ^{1,2,3} Fruit, vegetables, mushrooms and other fruit ^{3,4} Meat and meat products ³ Feed	Acid value Free fatty acids	Volumetric analysis	SPP INO-MA-18 (STN EN ISO 660, STN 57 0185 Art.22, CSN 57 2301 Art. 5.7, STN 56 0232 Art.56,57, STN 56 0290 Art.30, List of methods for the testing and evaluation of feedingstuffs ¹), Annex 4)	

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1.2.12	Dairy ¹ Cereals and cereals ⁴ Fruit, vegetables, mushrooms and other fruit ³ Condiments, seasonings ^{1,7} Drinks ^{1,2} Eggs and egg products ³ Feed	Acidity Titratable acids	Volumetric analysis	SPP INO-MA-13 (STN 57 0190 Art.15, ČSN 56 0245 Art.20 STN EN ISO 660, STN EN 12147, STN 57 0530 Art. 58,87,103,113,124 STN 57 0105-8, STN 58 0170-6, STN 56 0115 Art.31, STN 56 0290 Art.35, STN 56 0116 Art. 45,46,47, CSN 56 0130-7, STN 57 0107 Art.21, STN 56 0246-13, List of methods for the testing and evaluation of feedingstuffs ¹⁾ , Annex 5,6,26)	
1.2.13	Milk and milk products ^{1,2,3,5} Frozen creams and ice creams ^{1,2,3} Fats and oils ¹ Fruit, vegetables, mushrooms and other fruits ^{2,8} Semi-finished products ⁵ Ready meals ⁵ Condiments, seasonings ^{1,7} Drinks ^{1,2,4,5} Meat and meat products ^{1,2,3} Fish and fishery products ² Eggs and egg products ³ Flavours ¹ Feed	pH	Potentiometry	SPP INO-MA-09 (STN 57 0166, STN 57 0107 Art.22, STN EN 1132, CSN 58 0703-9, STN ISO 11289, CSN 56 0160-4, STN 56 0186-7, Commission Regulation (EC) No 152/2009), List of methods for the testing and evaluation of feedingstuffs ¹⁾ , Annex 26)	
1.2.14	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseed plants, rice legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹ Feed	Fat: (Direct extraction, Extraction after hydrolysis, according to Rose- Gotlieb) Non-fats in butter Non-fat dry matter (BTS) Fat in fat Fat in dry matter	Gravimetry Calculation from items 1.2.14, 1.2.23	SPP INO-MO-17 (STN 56 0146-4, STN 56 0116, STN ISO 1444, STN 57 0530 Art. 43,85,86,102,111, STN 57 0104-4, STN 57 0106-4, STN EN ISO 1211, STN EN ISO 3727-1,2, STN EN ISO 3727-3, STN EN ISO 17189 STN EN ISO 1735, STN 58 0170-5, STN 58 0101 Article 26 Commission Regulation (EC) No 152/2009)	

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1.2.15	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹ Feed	Protein Water to total protein ratio (W/P), Ratio of fat to total protein (F/P) Nitrogenous substances	Distillation-volumetric analysis Calculation from items 1.2.14, 1.2.15, 1.2.23	SPP INO-MO-15 (ISO 1871, Commission Regulation (EC) No 152/2009)	
1.2.16	Dairy ⁵ Meat and meat products ^{1,2,3} Drinks ^{2,3} Feed	Total phosphorus Polyphosphates (P ₂ O ₅) Phosphates (PO ₄) Phosphoric acid	Spectrophotometry calculation	SPP INO-MA-05 (Veterinary Laboratory Methods, Food Chemistry, Bratislava, p.84) (SPP INO-MA-23 Commission Regulation EC No 152/2009)	
1.2.17	Meat and meat products ^{1,2,3}	Hydroxyproline Collagen Collagen from total protein	Spectrophotometry Calculation from items 1.2.15, 1.2.17	SPP INO-MO-04 (Official compendium of methods of investigation according to § 35 German Food Law, method 06.00-8, Compendium of Methodologies Project No. EP9179) (Decree No.83/2016 of the Ministry of Agriculture and Rural Development of the Slovak Republic)	
1.2.18	Fruit, vegetables, mushrooms and other fruit ³ Drinks ⁶	Sulphur dioxide	Volumetric analysis	SPP INO-MA-10 (STN 56 0246 Commission Regulation (EEC) No 2676/90, Annex 25)	

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	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
1.2.19	Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruit ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,5,6} Prepared dishes ^{1,3,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,5} Drinks ^{1,2,3} Meat and meat products ^{2,3} Flavours ^{1,2} Nutritional supplements ¹ Feed	Total, soluble, insoluble (lignin, cellulose, hemicellulose), Dietary fibre	Enzymatic decomposition, Gravimetry	STN 56 0031 (HP INO-MO-49)	
		Fibre (Crude, NDF- fraction of cell walls, ADF-lignocellulose complex)	Gravimetry	SPP INO-MO-16 (STN ISO 5498, STN EN ISO 13906, STN EN ISO 16472, Commission Regulation (EC) No 152/2009	
1.2.20	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4,5} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹ Feed	Reducing sugars Total sugars Invert sugar Sugar in dry matter	Volumetric analysis Calculation from items 1.2.20, 1.2.23	SPP INO-MO-19 (STN 56 0146-5, STN 57 0190 Art.12, STN 56 0240-8, STN 56 0140 Art.26, STN 57 0530 Art. 51,52 STN 57 0107 Art.28, STN 56 0290 Art.32, STN 58 0120 Art.30, STN 56 0512 Art.43, STN 56 0116 Art.41, CSN 56 0130-5 STN 56 0161 EC Commission Regulation 152/2009, Commission Regulation (EEC) No 2676/90, Annex 5)	

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Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
1.2.21	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹	Total carbohydrates Carbohydrates	Calculation from items 1.2.14, 1.2.15, 1.2.19, 1.2.23, 1.2.25	SPP INO-MO-19 (Food tables II-Food raw materials, VÚP 1992)	
1.2.22	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹	Energy value	Calculation from items 1.2.14, 1.2.15, 1.2.19, 1.2.21	SPP-INO-MO-40 (Decree No. 1482/2009-100 of the Slovak Ministry of the Interior, second part, ninth title of the Food Code of the Slovak Republic No. 1482/2009-100)	in kJ/100g, kcal/100g, kJ/100 ml, kJ/100 ml

record number: 12222/353154

Slovenská národná akreditačná služba, Karloveská 63, P.O.BOX 74, 840 00 Bratislava

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Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
1.2.23	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Pure Cultures ¹ Nutritional supplements ¹ Feed	Dry matter, Moisture Water Water content on the non-fat dry matter (VBHS)	Gravimetry Calculation from items 1.2.14, 1.2.23	SPP INO-MA-11 (STN 57 0104-3, STN ISO 1442, STN 56 0512-7, STN EN ISO 3727-1 STN EN ISO 662, STN 46 1011-20, STN EN ISO 5534, Commission Regulation (EC) No 152/2009, STN EN 12143, STN EN 1248	
			Refractometry	STN 56 0246)	
1.2.24	Cereals and cereals ⁴ Bakery products ^{1,2,3,4,5,6} Fruit, vegetables, mushrooms and other fruit ⁴ Condiments, seasonings ^{2,4,6}	Mineral admixtures (sand) Sand in dry matter	Gravimetry Calculation from items 1.2.23, 1.2.24	SPP INO-MA-14 (CSN 56 9431 Art.21, STN 58 1302 Art.17, STN 56 0246-12, STN 56 0115 Art.30, STN 56 0232 Art.50, STN 58 0112 Art.38, STN 56 0116-4, STN 58 0113 Art.41)	
1.2.25	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,7} Drinks ^{1,2,3,4} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2} Nutritional supplements ¹	Ash Ash in Dry matter	Gravimetry Conductometry Calculation from items 1.2.23, 1.2.25	SPP INO-MA-12 (STN 56 0232, STN 56 0512-8, STN EN ISO 2171, STN 56 0146-6, STN 56 0116-4, STN 57 0190 Art. 17, STN 56 0160-6, Commission Regulation (EC) No 152/2009 Commission Regulation (EEC) No 2676/90, Annex 9)	

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Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
1.2.26	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ^{1,2,3} Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,5,6} Fats and oils ^{2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,2,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{1,2,3,4,5} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5} Drinks ³ Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,3} Flavours ^{1,2} Pure Cultures ¹ Starch ² Nutritional supplements ¹	Weight Proportions of components Solid content	Gravimetry	SPP INO-MA-21 (STN 58 0170-3, STN 56 0246 Art.30, STN 56 0290 Art.23, STN 57 0135, STN 57 0146-3, STN 57 0152)	
1.2.27	Drinks ^{2,3,5,6}	Volume	Volume measurement	SPP INO-MA-21 (STN 56 0240-6)	
1.2.28	Milk and milk products ^{1,2,3,4,5,6,7,8} Frozen creams and ice creams ^{1,2,3} Pure Cultures ¹ Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Starch ¹ Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Honey Confectionery ^{1,2,3,4} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{1,2,3,4,5,6} Condiments, seasonings ^{1,2,3,4,5,6,7} Drinks ^{1,2,3,4,5} Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2,3} Nutritional supplements ¹	Organoleptic properties	Sensory evaluation	SPP INO-MA-48 (ISO 6564, STN ISO 6658, STN ISO 8589, ISO 11037) CSN ISO 3972	
1.2.29	Drinks ^{5,6} Alcohol and spirits	Alcohol	Pycnometry	SPP INO-MO-64 (Commission Regulation (EEC) No 2676/90, Annex 3, STN 56 0210-4 STN 56 0186-5)	

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Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
1.2.30	Milk and milk products ^{1,2,3,4,5,6} Frozen creams and ice creams ¹ Oilseeds, rice, legumes ^{2,3} Cereals and cereals ^{1,2,3,4} Bakery products ^{1,2,3,4,5,6} Sugar, sugar mixtures, syrups, table sweeteners Honey Confectionery ^{1,2,3} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,8} Semi-finished products ^{2,4,6} Prepared dishes ^{3,4,5} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5} Drinks ^{1,2,3,4,6} Meat and meat products ³ Flavours ² Nutritional supplements ¹	Sugars: Fructose Glucose Lactose Sucrose Maltose Polyols: Mannitol Sorbitol Xylitol	HPLC/RID	SPP ORG-MO-23 (STN EN 12630, STN EN 15086, Macrae: HPLC in Food Analysis, second edition; pp. 85,86,88)	
1.2.31	Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3} Bakery products ³ Feed	Starch	Polarimetry	SPP INO-MA-22 (STN 46 1011-37, STN EN ISO 10520, Commission Regulation (EC) No 152/2009)	
1.2.32	Meat and meat products ^{1,2,3}	Meat content	Calculation from items 1.2.13, 1.2.14, 1.2.15, 1.2.17, 1.2.23, 1.2.25	SPP INO-MO-71 (Commission Regulation (EC) č. 2004/2002, Guideline No 4512/05- 270 and No 4798/05- 270, CODEX STAN ²⁾ 166-1989)	
1.2.33	Drinks ⁶	Volatile acids, total acids (titratable acids), non-volatile acids	Volumetric analysis	SPP INO-MO-72 (Commission Regulation (EEC) No 2676/90, Annex 13, 14)	
1.2.34		Relative density Extract content (total dry matter) Sugar-free extract	Pycnometry	SPP INO-MO-64 (Commission Regulation (EEC) No 2676/90, Annex 1,4)	
2.1.1	Water ^{1,2,3,4,5,6,7,9,10}	<i>Pseudomonas aeruginosa</i>	Cultivation (quantitative method)	STN EN ISO 16266 (SPP MB-MV-01)	
2.1.2		Intestinal enterococci	Cultivation (quantitative method)	STN EN ISO 7899-2 (SPP MB-MV-02)	
2.1.3		Spores of sulfite- reducing anaerobes (clostridia), <i>Clostridium perfringens</i>	Cultivation (quantitative method)	SPP MB-MV-03 (STN EN ISO 26461-2, STN ISO 14189)	

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	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
2.1.4	Water ⁷	Coliform bacteria <i>Escherichia coli</i>	Cultivation (quantitative method)	SPP MB-MV-07 (STN EN ISO 9308-1:2003)	
	Water ^{1,2,3,4,5,6,9,10}			STN EN ISO 9308-1:2015 (SPP MB-MV-04)	
2.1.5		Total viable count at 36 °C	Cultivation (quantitative method)	STN EN ISO 6222 (SPP MB-MV-05)	
2.1.6		Total viable count at 22 °C	Cultivation (quantitative method)	STN EN ISO 6222 (SPP MB-MV-06)	
2.1.7	Water ^{1,6,7,8,9,10}	<i>Salmonella spp.</i>	Cultivation (qualitative method)	STN EN ISO 19250 (SPP MB-MV-10)	
2.1.8	Water ^{1,3,4}	Abioseston	Microscopy	STN 75 7712 (SPP MB-MV-08)	
2.1.9		Bioseston: -colourless flagellates -living organisms -dead organisms -micromycetes -filamentous bacteria	Microscopy	STN 75 7711 (SPP MB-MV-09)	
2.1.10		Iron and manganese bacteria			
2.1.11	Water ^{6,7}	Chlorophyll a	Spectrophotometry	STN ISO 10260 (SHP INO-MV-30)	
2.1.12	Water ^{1,2,6,11,13}	<i>Legionella spp.</i> , <i>Legionella pneumophila</i>	Cultivation (quantitative and qualitative method)	STN EN ISO 11731 (SPP MB-MV-12)	
2.2.1	Water ^{1,2,3,4,5,6,7,8,9,10,12,13}	pH, water reaction	Potentiometry	STN EN ISO 10523 (SHP INO-MV-01)	
2.2.2	Water ^{1,2,3,4,5,7}	Conductivity Electrical conductivity	Conductometry	STN EN 27 888 (SHP INO-MV-02)	
2.2.3	Water ^{1,2,3,4,5,7,8,9,10}	COD _{Mn}	Volumetric analysis	STN EN ISO 8467 (SHP INO-MV-04)	
2.2.4		Ammonium ions, NH ₄ ⁺ Ammoniacal nitrogen, N-NH ₄	Spectrophotometry	STN ISO 7150-1 (SHP INO-MV-07)	
2.2.5	Water ^{1,2,3,4,5,7,8,9,10}	Nitrates, NO ₃ ⁻ Nitrate nitrogen, N-NO ₃ ⁻ ,	Spectrophotometry	SPP INO-MV-05 (STN ISO 7890-3)	

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2.2.6	Water 1,2,3,4,5,7,8,9,10	Nitrites N-NO ₂	Spectrophotometry	STN EN 26777 (SHP INO-MV-06)	
2.2.7	Water 7	Chromium (Cr ⁶⁺)	Spectrophotometry	STN ISO 11083 (SHP INO-MV-31)	
2.2.8	Water 1,2,3,4,5,6,7,8,9,10	Turbidity	Turbidimetry	SPP INO-MV-26 (STN ISO 7027)	
2.2.9	Water 7,8,9	COD _{Cr}	Volumetric analysis	STN ISO 6060 (SHP INO-MV-17)	
2.2.10	Water 7,9	BOD ₅	Electrochemistry	STN EN ISO 5815-1 STN EN 1899-2 (SHP INO-MV-16)	
2.2.11	Water 1,2,7	Dissolved oxygen Oxygen saturation	Electrochemistry	STN EN ISO 5814 (SHP INO-MV-27)	mg/l %
2.2.12	Water 3,4,5,7,9,10,12,13	Total, dissolved, Duspended solids , Dissolved inorganic salts (RAS) (105 °C; 550 °C)	Gravimetry	STN EN 872 STN 75 7373 (SHP INO-MV-23)	
2.2.13	Water 8,13	Total phosphorus (P _{total}), Phosphates(PO ₃₋₄)	Spectrophotometry	SPP INO-MV-29 (STN EN ISO 6878)	
		Phosphates, Organic phosphorus Porg, P-PO ₄	Calculation	SPP INO-MV-29	
2.2.14		Organic nitrogen (Norg)	Distillation-volumetric	STN EN 25663 (SHP INO-MV-20)	
2.2.15		Total nitrogen (N _{total})	Calculation from items 2.2.4, 2.2.5, 2.2.6, 2.2.14	SPP INO -MV-20	
2.2.16	Water 1,7,8,9	Content of non- polar extractables (NES UV+IR)	Spectrophotometry	SPP INO-MV-22 (STN 83 0520-27/a STN 83 0530-36, STN 83 0540-4)	
2.2.17	Water 1,2,7	Absorbance	Spectrophotometry	STN 75 7360 (SHP INO-MV-34)	
2.2.18	Water 1,2,3,4,5,10	Aluminium, Al	Spectrophotometry	STN ISO 10566 (SHP INO-MV-35)	

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2.2.19	Water ^{1,2,3,4,5}	Alkalinity, ANC _{4,5} Alkalinity, ANC _{8,3} Acidity, BNC _{4,5} Acidity, BNC _{8,3}	Volumetric analysis	STN EN ISO 9963-1, STN EN 75 7372 (SHP INO-MV-14)	(apparent, total alkalinity) HCO3 ⁻ Carbonates
2.2.20	Water ^{1,2,3,4,5,12,13}	Sum of Ca+Mg Total hardness Calcium and magnesium	Volumetric analysis	STN ISO 6059 (SHP INO-MV-12)	mmol/l °N (°dH) °F (°fH) (°e)
2.2.21	Water ^{7,8,9,14}	Extractable substatnces	Gravimetry	SPP INO-MV-36 (STN 83 0540-5)	
2.2.22	Water ^{1,2,3,4,5,6,7,9,10,12}	Temperature	Measuring with a thermometer	SPP INO-MV-24 (STN 75 7375)	Field measurements
		pH, water reaction	Potentiometry	SPP INO-MV-24 (STN EN ISO 10523)	
	Water ^{1,2,7,9}	Conductivity	Conductometry	SPP INO-MV-24 (STN EN 27888, Manual for WTW Multi 3430)	
		Oxidation-reduction potential (ORP)	Electrochemistry		
		Oxygen (dissolved, oxygen saturation of water)	Optical sensor method	SPP INO-MV-24 (CSN ISO 17289, Manual for WTW Multi 3430)	
	Water ^{1,2,6,8}	Chlorine free, total	Spectrophotometry	SPP INO-MV-11 (STN EN ISO 7393-2)	
		Chlorine bound	Calculation		
2.2.23	Water ⁶	Transparency	Transparency depth measurement	SPP INO-MV-18 (STN EN ISO 7027-2)	
3.1.1	Surface of equipment, consumables in food processing plants, carcasses	Aerobic microorganisms (Total Viable Count, Coliform bacteria, Yeasts, Moulds, <i>Enterobacteriaceae</i> , <i>Bacillus cereus</i> , <i>E. coli</i> , <i>Pseudomonas sp.</i> , <i>Salmonella sp.</i> , <i>Listeria monocytogenes</i>)	Cultivation (quantitative method)	SPP MB-M-16 (STN ISO 18593, STN EN ISO 17604)	
3.1.2	Packaging and ICU	Number of micro- organisms on surfaces (Total Viable Count, Coliform bacteria, Yeasts, Moulds, Enterococci)	Cultivation (quantitative method)	SPP MB-M-24 (STN 56 0100, Art. 145, 148, 151, 152)	
3.1.3	Sterilization equipment (sterilizers, autoclaves)	Microbiological control	Cultivation (qualitative method)	SPP MB-M-32 (STN EN ISO 11138- 3,4,5 BAG-BioStrip application sheet)	Determination of steriliser efficiency by bioindicators

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3.1.4	Specific items and scrapes from surfaces in healthcare facilities	Sterility testing of sterile and non- sterile items and materials	Cultivation (qualitative method)	SPP MB-M-38 (SL I, vol.1 AHM No.7)	
3.1.5		Presence of microorganisms (Anaerobic microorganisms, Coagulase-positive staphylococci (<i>Staphylococcus aureus</i>), Yeasts, Moulds, <i>Enterobacteriaceae</i> , <i>Pseudomonas aeruginosa</i>)	Cultivation (qualitative method)	SPP MB-M-37 (AHM No.7)	
4.1.1	Cosmetic products and means, toiletries	Aerobic mesophilic bacteria	Cultivation (quantitative method)	SPP MB-M-39 (STN EN ISO 21149)	
4.1.2		Moulds and yeasts <i>Candida albicans</i>	Cultivation (quantitative method) (qualitative method)	SPP MB-M-40 (STN EN ISO 16212 STN EN ISO 18416)	
4.1.3		<i>Escherichia coli</i>	Cultivation (qualitative method)	SPP MB-M-41 (STN EN ISO 21150)	
4.1.4		<i>Pseudomonas aeruginosa</i>	Cultivation (qualitative method)	SPP MB-M-41 (STN EN ISO 22717)	
4.1.5		Coagulase-positive staphylococci (<i>Staphylococcus aureus</i>)	Cultivation (qualitative method)	SPP MB-M-41 (STN EN ISO 22718)	
4.2.1	Cosmetic products, drugstore goods	pH	Potentiometry	SPP INO-MA-63 (STN 681101)	
5.1.1	Working environment	Mass concentration of solid aerosols <i>C_m</i>	Gravimetry	SPP INO-MA-60 (STN EN 482, STN EN 689+AC, NV ČR No. 361/2007 Coll.)	
5.2.1	Meat and meat products ^{1,2,3} Bakery products ^{1,2,3,4,5,6}	Water activity	Measurement of water vapour partial pressure using Novasina LabTouch	SPP INO-MA-73 (STN 56 0030, STN ISO 21807)	
5.2.2	Dairy ^{1,2,4,5,6,8} Meat and meat products ^{1,2,3}	Lactose	GC/FID	SPP ORG-MO-27 ³	

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Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
5.2.3	Feed	Digestible pepsin-soluble nitrogenous substances	Distillation-Gravimetric	SPP INO-MA-74 (ISO 6655)	
5.2.4	Water ^{1,7,8,14,15}	PAL-A (anionic surfactants) Anionic tensides	Spectrophotometry	SPP INO-MV-37 (STN EN 903)	
5.2.5	Water ^{1,2,6}	Free and total chlorine	Spectrophotometry	SPP INO-MV-40 (STN EN ISO 7393-2)	
5.2.6	Water ¹	Odour (TON) and taste (TFN) thresholds	Sensory rating	SPP INO-MV-25 (STN EN 1622, TNV 75 7340)	
5.2.7	Dairy ³ Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Confectionery ^{1,3} Fruit, vegetables, mushrooms and other fruits ^{3,8} Prepared dishes ^{1,5} Food for special groups ^{1,3} Condiments, seasonings ^{3,5,6} Drinks ¹ Meat and meat products ³ Fish and fishery products ^{1,2} Flavours ^{1,2} Nutritional supplements ¹	Polycyclic aromatic hydrocarbons: Benzo[a]pyrene, Benz[a]anthracene Benzo[b]fluoranthene Chrysene Sum of PAH	HPLC/FLD	SPP ORG-MO-08 ^{5,6,7,8}	
5.2.8	Confectionery ^{1,2} Condiments, seasonings ⁶	Theobromine Caffeine Fat-free cocoa solids Total cocoa solids	HPLC/DAD Calculation from items 1.2.6, 1.2.14, 5.2.8	SHP-ORG-MO-28 ^{9,10} (CSN 560578)	
5.2.9	Meat and meat products ¹	Presence of <i>Salmonella enteritidis</i> and <i>Salmonella typhimurium</i>	Multiplication, biochemical and serological confirmation	STN EN ISO 6579 (SPP MB-M-04)	
5.2.10	Meat and meat products ^{1,3} Eggs and egg products ¹	Presence of bacteria <i>Campylobacter spp.</i>	Cultivation (qualitative method)	STN EN ISO 10272-1 (SPP MB-M-31)	
		Number of bacteria <i>Campylobacter spp.</i>	Cultivation (quantitative method)	STN EN ISO 10272-2 (SPP MB-M-31)	

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Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
5.2.11	Milk and milk products ^{1,2,3,4,5,6,7,8} Frozen creams and ice creams ^{1,2,3} Pure Cultures ¹ Oilseeds, rice, legumes ^{1,2,3} Cereals and cereals ^{1,2,3,4} Starch ¹ Bakery products ^{1,2,3,4,5,6} Confectionery and desserts Fats and oils ^{1,2,3} Sugar, sugar mixtures, syrups, table sweeteners Honey Confectionery ^{1,2,3,4} Fruit, vegetables, mushrooms and other fruits ^{1,2,3,4,5,6,7,8} Semi-finished products ^{1,2,3,4,5,6} Prepared dishes ^{1,2,3,4,5,6} Foods for specific groups ^{1,2,3} Condiments, seasonings ^{1,2,3,4,5,6,7} Drinks ^{1,2,3,4,5,6} Alcohol and spirits Meat and meat products ^{1,2,3} Fish and fishery products ^{1,2} Eggs and egg products ^{1,2,3} Flavours ^{1,2,3} Nutritional supplements ¹	x- height	Height measurement	SPP INO-MA-76 (EP and Council Regulation (EU) 1169/2011)	
5.2.12	Water ⁶	<i>Staphylococcus aureus</i>	Cultivation (quantitative method)	SPP MB-MV-13 (STN EN ISO 6888- 1)	
5.2.13	Dairy ¹	Antibiotic residues (ECLIPSE50)	Cultivation (qualitative method)	MB-M-36 ^{11,12} (Instructions for use of the dg. kit, Journal of the Ministry of Agriculture and Rural Development 53/2004, list of official methods for laboratory diagnostics of food and feed, Supplement No 1/2004, CH 12.17, Annex 70)	
5.2.14	Meat and meat products ¹	Antibiotic residues (PREMITEST)	Cultivation, (qualitative method)	SPP MB-M-36 (Instructions for use dg. kits Bulletin of the Ministry of Agriculture and Rural Development 53/2004, list of official methods for laboratory diagnosis of food and feed, Supplement No 1/2004, CH 12.18, Annex 71)	

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Item	Object		Established method		Other specifications (modification/validation, opinions/interpretations, workplace etc.)
	Subject/ Matrix/ Environment	Property / Parameter/ Pointer/ Analyte	Principle / Kind / Type	Label	
5.2.15	Dairy ⁴ Fruit, vegetables, mushrooms and other fruit ⁸ Prepared dishes ^{5,6} Drinks ^{1,2} Eggs and egg products ³	Mesophilic lactic acid bacteria	Cultivation (quantitative method)	SPP MB-M-44 (STN 56 0094 STN ISO 15217)	
5.2.16	Water ^{7,8,9}	COD Cr	Spectrophotometry	STN ISO 15705 (SHP INO-MV-42)	
5.2.17	Water ^{1,3,4,5,8}	Ammonium ions, NH ₄ ⁺ , Ammoniacal nitrogen, N-NH ₄ ⁺	Spectrophotometry	SPP INO-MV-43 (STN ISO 7150-1)	
		Nitrates, NO ₃ ⁻ , Nitrate nitrogen, N- NO ₃ ⁻		SPP INO-MV-43 (EPA Method 353.1)	
		Nitrite, NO ₂ ⁻ , Nitrite nitrogen, N- NO ₂ ⁻		SPP INO-MV-43 (STN EN 26777)	
		Total phosphorus (P total), Phosphates (PO ₄ ³⁻)		SPP INO-MV-43 (STN EN ISO 6878)	

Literature:

- 1) List of methods for testing and evaluation of feed, published on 28.4.2010 in the Bulletin of the Ministry of Agriculture and Rural Development, Volume XLII, Part 8
- 2) Codex standard for quick frozen fish sticks (fish fingers), fish portions and fish fillets - breaded or in Batter
- 3) Luisa Pulinas, et al. "Production of Farmstead Lactose-free Pecorino di Osilo and Ricotta Cheese from Sheep's Milk, Italian J. Food Safety, volume 6 (1), 33-39, 2017
- 4) Iha et al. : Journal of AOAC International Vol. 94, No. 5, 2011 Chromatographic method for the determination of Aflatoxin M1 in cheese, yogurt, and dairy beverages
- 5) Food analytical Methods April 2017, Volume 10, Issue 4, pp 1078-1086: Method validation and determination of polycyclic aromatic hydrocarbons in vegetable oils by HPLC-FLD
- 6) Toxicol res. 2015 Sep, 31(3): 265-271. Evaluation of chemical analysis method and determination of polycyclic aromatic hydrocarbons content from seafood and dairy products.
- 7) Journal of Food and Nutrition research, Vol.54, 2015, No. 4, pp. 289-297: Determination of polycyclic aromatic hydrocarbons in chocolate using the combination of QUECHERS method and dispersive liquid-liquid microextraction.
- 8) Gratz et al: Journal of AOAC Int. Vol. 94, No. 5, 2011: Screening and determination of polycyclic aromatic hydrocarbons in seafood using QUECHERS-based extraction and HPLC with Fluorescence detection.
- 9) JCAM No. 112-R3: Quantitative Analysis of Cocoa.
- 10) Journal of the Association of Public Analysts (online) 2012 40 01-12 A. Richards et al: Estimation of Fat-Free Cocoa Solids in Chocolate and Cocoa Products-Global Survey of Topical Concentrations of Theobromine and Caffeine Determined by HPLC
- 11) Bulletin of the Ministry of Agriculture and Rural Development 25/2009, List of official methods for laboratory diagnosis of food and feed, Supplement No 1/2009, CH 12.20, Annex 73
- 12) Bulletin of the Ministry of Agriculture and Rural Development 25/2009, List of official methods for laboratory diagnosis of food and feed, Supplement No 1/2009, CH 12.18, Annex 71

Explanatory notes:

AAS-F	Atomic Absorption Flame Spectrometry
GC	Gas Chromatography
GC/FID	Gas Chromatography/Flame Ionisation Detection
HPLC	High Performance Liquid Chromatography
HPLC/DAD	High Performance Liquid Chromatography/Diode Array Detector
HPLC/FLD	High Performance Liquid Chromatography/Fluorescence Detector
HPLC/RID	High Performance Liquid Chromatography/Refractometric Detector
ICU	Items of common use
TFN	Taste threshold
TNV	Technical standard for water management
TON	Odour threshold
UV-VIS/DAD	Ultraviolet-Visible Spectrum/Diode Array Detector

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1. **Water**
1 potable, 2 potable including hot, 3 potable bottled, 4 mineral, 5 spring, 6 bathing, 7 surface, 8 waste, 9 groundwater, 10 infant, 11 cooling, 12 irrigation, 13 domestic hot, 14 industrial, 15 seepage
2. **Milk and milk products**
1 fresh and heat-treated milk, 2 heat-treated products (puddings, custards, creams, desserts), 3 fermented products, including heat-treated, 4 cream and cream products, 5 cheese and cheese products, 6 milk fat spreads, 7 dehydrated, 8 analogues of milk and milk products
3. **Frozen creams and ice creams**
1 dairy and cream (unpackaged, portioned, from large consumer packs), 2 semi-finished products for their preparation, 3 non-dairy, non-cream, sorbets
4. **Pure cultures**
1 yeast, 2 wine yeasts
5. **Oilseed plants, rice, legumes**
1 seeds/grains for direct consumption and their processed forms (sprouts, cooked), 2 products thereof (cereals, pastry analogues, puffed rice), 3 rice, soya, legumes and products thereof
6. **Cereals and cereals**
1 grains for consumption after heat treatment (wheat, rye, barley, millet, buckwheat) and their processed forms (germ), 2 cereal products (flakes, cornflakes, puffed rice, cereals, groats, edible bran), 3 flours and mill products, 4 pasta
7. **Starch**
1 starch products and starch products, 2 gluten
8. **Bakery products**
1 bread, common pastries, 2 fine pastries, 3 durable pastries, 4 biscuits, 5 fried products, other bakery products (breadcrumbs, soup starter)
9. **Confectionery and desserts**
confectionery finished product, confectionery semi-finished product/semi-finished product, confectionery filling /confectionery cream
10. **Fats and oils**
1 edible vegetable oils, 2 emulsified vegetable fats, 3 fats of animal origin
11. **Sugar, sugar mixtures, syrups, table sweeteners**
12. **Honey**
13. **Confectionery**
1 chocolate, candy, chocolate creams and spreads, 2 cocoa products, 3 marzipan, marzipan and persimmon paste, 4 other confectionery (candy, chewing gum)
14. **Fruit, vegetables, mushrooms and other fruits**
1 fresh, 2 processed (purees, purees), 3 products thereof (frozen, dried, sweetened, marinated, preserved), 4 nuts - kernels of dried fruits, 5 grated coconut, 6 fresh herbs, microgreens and microgreens, 7 potatoes and products thereof (frozen, pre-fried, fried, dried, instant, potato flour), 8 mushrooms and products thereof (dried, preserved), 8 mushrooms and products thereof (dried, preserved), 8 mushrooms and products thereof (dried, preserved)
15. **Semi-finished products**
1 soup preparations, 2 dehydrated and instant dishes, 3 confectionery masses and doughs, 4 confectionery toppings, 5 semi-finished products for direct consumption without heat treatment, 6 semi-finished products for direct consumption after heat treatment
16. **Prepared dishes**
1 freshly prepared without heat treatment and chemical preservation, 2 freshly prepared cooked, 3 with uncooked component (fast food), 4 packaged ready meals (chilled, frozen, cooked), 5 cold cuisine products - delicatessen, 6 all-day meals
17. **Food for special groups**
1 foods for infants and young children (infant formula, follow-on formula, processed cereal-based foods, baby foods), 2 foods for special medical purposes 3 total weight management meal replacement
18. **Condiments, seasonings**
1 salt, 2 spices, spice mixtures, spice preparations, dried herbs, 3 seasonings - dry preparations, mustard, dressings, ketchup, sauces, 4 tea, herbs, preparations thereof (extracts, infusions, mixtures, instant), 5 coffee, coffee preparations, coffee products, 6 cocoa (powder, sprinkles, mixtures), 7 fragrances and flavourings
19. **Drinks**
1 hot, prepared from vending machines (including soups), 2 non-alcoholic, 3 from fruit and vegetables, 4 instant, 5 beer, its low-alcoholic and non-alcoholic equivalents, 6 wine, wine products and their non-alcoholic equivalents
20. **Alcohol and spirits**
21. **Meat and meat products**
1 fresh meat and meat by-products (from slaughter animals, poultry, game), meat preparations, 3 meat products (dried, smoked, salted, frozen, heat-treated, preserved)
22. **Fish and fishery products**
1 fresh and processed forms thereof, 2 products thereof (dried, salted, smoked, preserved, frozen)
23. **Eggs and products thereof**
1 fresh, 2 processed moulds (liquid, dried, frozen), 3 products thereof
24. **Flavours**
1 ready-to-eat, 2 snacks, 3 processed nuts
25. **Nutritional supplements**
1 vitamin, mineral, combined, with other substances having a nutritional or physiological effect

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Specification of the activities in which sampling is carried out by the laboratory

Item	Object			Method		Other specifications
	Subject	Attribute	Sampling point	Type / Principle	Label	
1	Drinking water	Sampling for the performance of tests listed in the scope of accreditation	Water reservoirs, water supply network, taps at the consumer, bottled drinking water	Spot sample/manual sampling	SM-57-03 (STN EN ISO 5667-1 STN EN ISO 5667-3 STN ISO 5667-5 STN EN ISO 5667-14 STN EN ISO 5667-16 STN EN ISO 19458)	
2	Groundwater	Sampling for the performance of tests listed in the scope of accreditation	Wells, boreholes, springs	Spot sample/manual sampling (by means of a sampling cylinder, mechanical sampling by means of a pumping device)	SM-57-03 (STN EN ISO 5667-1 STN EN ISO 5667-3 STN ISO 5667-11 STN EN ISO 5667-14 STN EN ISO 19458)	
3	Surface water	Sampling for the performance of tests listed in the scope of accreditation	Natural and artificial water reservoirs (natural and artificial swimming pools, bio-swimming pools), rivers, streams, lakes	Spot, cast sample/manual collection	SM-57-03 (STN EN ISO 5667-1 STN EN ISO 5667-3 STN ISO 5667-4 STN EN ISO 5667-6, STN EN ISO 5667-14 STN EN ISO 19458 STN 75 7715 STN EN ISO 11731)	
4	Waste water	Sampling for the performance of tests listed in the scope of accreditation	Sewerage, sewage treatment plants (collectors, manholes), outlet objects	Point/qualified point sample (manual collection)	SM-57-03 (STN EN ISO 5667-1 STN EN ISO 5667-3 STN ISO 5667-10 STN EN ISO 5667-14 STN EN ISO 19458)	
5	Sludge Waste Soils and soils	Sampling for the performance of tests listed in the scope of accreditation and tests performed in outsourced services	Heaps, landfills, canals, sewage treatment plants, industrial production	Spot, mixed sample (mechanical sampling)	SM-57-03 (STN EN ISO 5667-1 STN EN ISO 5667-3 STN EN ISO 5667-13 STN EN ISO 5667-14 STN EN ISO 5667-15) STN 015110 STN 015111 STN EN 14899 STN EN ISO 19458 STN EN ISO 1945	
6	Working atmosphere	Solid aerosol	Working environment	Personal collection	SPP INO-MA-60 (STN EN 481 STN EN 689+AC STN EN 1232)	To the item 5.1.1
7	Food	Sampling for the performance of tests listed in the scope of accreditation	Production and processing areas, warehouses, sales points	Random sampling of a unit from a batch, sampling of a unit from different locations of a batch, systematic sampling	SM-57-02 (STN 56 0080)	To the item 1.1.1-1.1.11 1.2.1-1.2.34 5.2.3 5.2.7-5.2.11

Literature:

- Decree of the Ministry of Health of the Slovak Republic No.308/2012 Coll. on requirements for water quality, water quality control and requirements for operation, equipment, premises and facilities at natural swimming pools and artificial swimming pools
- Decree of the Ministry of Health of the Slovak Republic No.309/2012 Coll. on requirements for bathing water
- Decree No. 91/2023 Decree of the Ministry of Health of the Slovak Republic establishing indicators and limit values for drinking water quality and hot water quality, procedure for monitoring drinking water, risk management of drinking water supply systems and risk management of domestic water distribution systems

record number: 12222/353154

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