

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate
Scope of Accreditation

Accredited body: State Veterinary and Food Institute, Janoškova 1611/58, 026 01 Dolný Kubín**Organizational unit performing the activity of the accredited body:**

Veterinary and Food Institute in Dolný Kubín

Place of performance of the accredited body:

Testing laboratory Dolný Kubín, Janoškova 1611/58, 026 01 Dolný Kubín

Identification number of the accredited body: 486/S-117

Fixed scope of accreditation

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
1	Foodstuffs: A-1,4,7	RIL (ECLIPSE 50) residues of antimicrobial substances	cultivation (qualitative method)	ŠPP 2.1.67 (manuál k dg.súprave)	
2	Foodstuffs: B-1,2; C-1,2; D-1	RIL (PREMI test) residues of antimicrobial substances		ŠPP 2.1.45 (manuál k dg.súprave)	
3	Foodstuffs: A-1,4,7; B-1,4; C-1,2; D-1	RIL (STAR) residues of antimicrobial substances		ŠPP 2.1.35 (STAR PROTOKOL SCREENING TEST FOR ANTIBIOTIC RESIDUES)	
4	Foodstuffs: A-1; B-1; D-1; T	sulfonamides	RIA (Charm II) (kvalitatívna skúška)	ŠPP 2.10.1 (Operator's Manual: Charm@ II Sulfa Drug Test for Honey Operator's Manual: Charm@ II Sulfa Drug Test for Tissue Operator's Manual for Milk: Charm II TM Sulfa Drug Test for Sulfonamides at Maximum Residue Limits (MRL) Operator's Manual: Charm II Tests for Antimicrobial Drugs in Eggs)	
5	Foodstuffs: A-1; B-1; D-1	beta- lactams		ŠPP 2.10.2 (Operator's Manual: Charm@ II Beta-lactam Test for Tissue Operator's Manual for Milk: Charm II TM Beta-lactam Test for Maximum Residue Limits (MRL) Operator's Manual: Charm II Tests for Antimicrobial Drugs in Eggs)	
6	Foodstuffs: A-1; B-1; D-1,2; T	tetracyclines		ŠPP 2.10.3 (Operator's Manual: Charm@ II Tetracycline Test for Honey Operator's Manual: Charm@ II Tetracycline Test for Tissue Operator's Manual: Charm II Tests for Antimicrobial Drugs in Eggs Operator's Manual: Charm II Tetracycline Test for Milk at Maximum Residue Limits (MRL))	
7	Foodstuffs: T	streptomycin		ŠPP 2.10.4 (Operator's Manual: Charm@ II Streptomycin Test for Honey)	
8	Foodstuffs: A-1; C-1; B-1,3; D-1; T urine	chloramphenicol	ELISA (semiquantitative test)	ŠPP 3.8.1.1 (test kit manual)	
9	Foodstuffs: F-3,7; G-1,2; J-5; L-1; O-2,4; P; R-1,2,3,4,5,6; U-3	acrylamide	HPLC/MS	ŠPP 1.2.45 (T.Wenzl, M.Beatriz de la Calle, E.Anklam: <i>Analytical methods for the determination of acrylamide in food products, Food Additives and Contaminants</i> , Vol 20, No 10 (October 2003), pp. 885-902 Ono H., Chuda Y., Ohnishi-Kameyama M., Yada H., Ushizaka M., Kobayashi H., and Yoshida M., Analysis of acrylamide by LC-MS/MS and GC-MS in processed Japanese foods, Food Addit.Contam., 20, 215-220 (2003) EPA, Method 8032A, Acrylamide by Gas Chromatography, December 1996)	
			GC/MS		

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
10	Foodstuffs: F-3,4; G-2,H-4; R-1,2,3,6	coumarine	HPLC/MS	ŠPP 1.2.66 (M. Raters, R. Matissek: <i>Analysis of coumarin in various foods using liquid chromatography with tandem mass spectrometric detection</i> , European Food Research Technology, 2008, 227, 637 – 642 C. Sproll, W. Ruge, C. Andlauer, R. Godelmann, D.W. Lachenmeier: <i>HPLC analysis and safety assessment of coumarin in foods</i> , FoodChemistry, 2008, 109, 462- 469 Nariadenie Európskej Únie EC 657/2002 Nariadenie vlády SR č. 320/2003 Z. z.)	
11	Foodstuffs: B-3; C-2; E-1,2,3; O-5	ANTIOXIDANTS: BHA BHT propylgallate octylgallate dodecylgallate etyl-gallate TBHQ THBP Ionox-100 NDGA propylgallate + TBHQ+BHA propylgallate + TBHQ+BHA+BHT	HPLC/DAD	ŠPP 1.2.18 (Official Methods of analysis of AOAC International 18th edition 2005, Method 983.15: Phenolic Antioxidants in Oils, Fats, and Butter Oil, Chapter 47, p. 1-5 Leo M. L. Nollet, <i>Food Analysis by HPLC</i> , 2nd Edition 1992, p. 596-611 R. Macrae, <i>HPLC in food analysis</i> , 2nd Edition 1988, p. 211-214)	
	Foodstuffs: F-3;H-4; K-2; V-1	citric acid		ŠPP 1.2.16 (Príbela, <i>Analýza potravín</i> , cvičenia, Bratislava 1987 Davídek, <i>Laboratorní příručka analýzy potravín</i> , SNTL Praha 1981 Dennison, D.B.,Brawley, T.G.and Hunter,G.L.K (1981), <i>J. agric. Food Chem.</i> 29, 927-929)	
	Foodstuffs: B-1; G-1,2,3,4; J-4; U-6;R-1,2,6; Z-3 feedstuffs	MYCOTOXINS: deoxynivalenol		ŠPP 1.2.54 (R-Biopharm Rhone - <i>Application note for analysis of deoxynivalenol in animal feed using acetonitrile extraction in conjunction with DONPREP</i> , 2003 R-BiopharmRhône - <i>DONPREP immunoaffinity column for detection of deoxynivalenol in cereals and cereal based products using HPLC</i> , 2003 Commission regulation (EC) 401/2006)	
	Foodstuffs: F-3; I; K-3	patulin		ŠPP 1.2.60 (OfficialMethods of analysis of AOAC International 18th edition, (2005), Chapter 49., p. 69-73,Method 995.10: patulin in applejuice, Method 2000.02: Patulin in clear and cloudy apple juice and apple puree Journal of chromatography A 847 (1999), Vural Gokmen, Jale Acar, Simultaneous determination of 5-hydroxymethylfurfural and patulin in Apple juice by reversed-phase liquid chromatography, p. 69-74)	
	Foodstuffs: F-3,4; H-4;J-4; K-2,3;V; R-2	VITAMINS: ascorbic acid		ŠPP 1.2.08 (Príbela, <i>Analýza potravín</i> , cvičenia, Bratislava 1987 Davídek, <i>Laboratorní příručka analýzy potravín</i> , SNTL Praha 1981)	
	Premix Foodstuffs: H-1, J-6	COCOA SOLIDS: theobromine caffeine fat-free cocoa solids total cocoa solids		ŠPP 1.2.69 (ČSN 56 0578, Čokoláda a čokoládové cukrovinky, Stanovení obsahu tukoprosté kakaové sušiny, říjen 2000 AOAC Official Method 2005, 18th Edition, AOAC OfficialMethod 980.14: Theobromine and caffeine in cacao products, Chapter 31 , p. 16-17)	
12	Foodstuffs: B-1; C-1; F-3,4; Z-1,2,3; G-1,2,3, 4; J-2,4,5; K-5; R-1,2,6 feedstuffs	MYCOTOXINS: aflatoxin B1 aflatoxin B2 aflatoxin G1 aflatoxin G2 sum of aflatoxins	HPLC/FLD	ŠPP 1.2.5 (AOAC methods, 16th edition, 1995, N _o 49.2.18 – AOAC OfficialMethod 991.31: Aflatoxins in Corn, Raw Peanuts, and PeanutButter Application of immuno affinity columns for sample clean-up prior to HPLC analysis for aflatoxins B, G , R-Biopharm, Rhône P07, 2003 Application of immuno affinity columns for sample clean-up prior to HPLC analysis for aflatoxin M1 , R-Biopharm, Rhône P04, 2005 STN 560516, <i>European Standard EN 12955</i> , 1999 STN 570109, <i>European Standard EN ISO 14501</i> , 1998 Commission regulation (EC) 401/2006)	
	Foodstuffs: A-1,2,4,7	aflatoxin M1			

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Principle / Kind / Type	Applied method	Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte		Identification	
12	Foodstuffs: B-1; C-1; F-3,4,5; Z-1,2,3; G- 1,2,3,4; J- 2,4,5,6;K-2,3,5, 6; U-6; R-1,2,6 feedstuffs	ochratoxin A	HPLC/FLD	ŠPP 1.2.25 (Rhone-Poulencmethodsfor OCHRAPREP P14/VI/15 May 1996 Commission regulation (EC) 401/2006 STN 56 0511 Požívatiný; Stanovenie ochratoxínu A v cereáliách a cereálnych výrobkoch, časť 1, časť 2, 2001)	
	Foodstuffs: B-1; E-1; G- 1,2,3,4; J-4; R-1,2 feedstuffs	zearalenone		ŠPP 1.2.43 (R-BiopharmRhone – <i>Easy Extract Zearalenone for sample clean-up prior to detection of zearalenone using HPLC analysis</i> , Extraction procedure for determination of zearalenone in cereals and animal feed - aplikačný list R-BiopharmRhone, 2005 Commission regulation (EC) 401/2006)	
	Foodstuffs: F-2,3; G-1,2,3; R-2,5 feedstuffs	fumonisin B1 fumonisin B2 sum of fumonisins		ŠPP 1.2.61 (European Standard EN 14352 Foodstuffs -Determination of fumonisins B1 and B2 in maize based foods – HPLC method within imuno affinity column clean-up, 2001 R-Biopharm Rhone – FUMONIPREP immuno affinity column for detection of fumonisin B1, B2 and B3 using HPLC, Instructions for use, 2005 R-Biopharm Rhone – Application note for analysis of fumonisins in infant food, in cornflakes, in popcorn using FUMONIPREP, 2001 Official Methods of Analysis of AOAC International, 18th Edition, 2005, Ch.49.5.02, Fumonisin B1 and B2 in Corn and CornFlakes Nariadenie Komisie (ES) č. 401/2006)	
	Foodstuffs: C-1,2,3; J-3; K-3,5,6	BIOGENIC AMINES: histamine		ŠPP 1.2.3 (Leo M. L. Nollet, <i>FoodAnalysis by HPLC</i> , 2nd Edition 1992, p. 883- 896 AOAC OfficialMethod 2005, 18 th Edition, AOAC OfficialMethod 957.13: Histamine in seafood, Chapter 35, p. 17-19 Deng-FwuHwang, Sheng-HsiungChang, Chyuan-YuanShiua, Tuu-jyiChai, <i>High -performance liquid chromatographic determination of biogenicamines in fish implicated in food poisoning</i> , Journal of Chromatography B 693, 1997, p. 23-30 G. Vinci, M.L. Antonelli, Biogenicamines: <i>Quality index of freshness in red and white meat</i> , FoodControl 13, 2002, p. 519-524 STN ISO 19343- Dôkaz a stanovenie histmínu v rybách a výrobkoch z nich	
	Foodstuffs: K-2	ADDITIVES: quinine		ŠPP 1.2.14 (R.Macrae, <i>HPLC in food analysis</i> ,Cambridge (1988) Food Analysis by HPLC, 2nd Edition 1992, p. 922-929)	
13	Foodstuffs: A-1,2,3,4,5,6,7; H-1,2; J-6	triglyceride profile (the presence of foreign fat in the total fat) milk fat	GC/FID	ŠPP 1.2.56 (Reference method for the detection of foreign fats in milk fat by gas chromatographic analysis of triglycerides – revision 1 Commission Regulation (EU) 213/2001 of 9.January2001, Annex XXV – Reference method for detecting the presence foreign fat in milk fat by gas chromatography of triglycerides Detection and quantification of cocoa butter equivalents in milk chocolate, validated method, European Commission, Institute for Reference Materials and Measurements, Geel, Belgium, 2007 STN EN ISO 17678)	
	Foodstuffs: H-1, J-6	cocoa butter ekvivalents (CBE)			
	Foodstuffs: I	methanol VOLATILE SUBSTANCES: acetaldehyd acetone ethyl acetate 2-butanol 1-propanol isobutanol 3-pentanol 1-butanol izoamylalcohol		ŠPP 1.2.6 (AOAC methods,16 th edition,1995 No 26.107,26.130,26.136 – AOAC Official Method 942.06: Alcohol by Volume in Distilled Liquors; AOAC Official Method 968.09: Alcohols (Higher) and Ethyl Acetate in Distille dLiquors; AOAC Official Method 972.11: Methanol in Distilled Liquors J.Davídek: Laboratorní příručka analýzy potravin, Praha (1981) Regulation of the European Parliament and the Council 110/2008 of January 15, 2008 on the definition, description, presentation, labeling and protection of geographical indications of spirits and on the repeal of Regulation (EEC) 1576/89)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
	Foodstuffs: A-1,2,3,4,5,6,7, 8; B-1,2,3; C-1,2; D-1,2; E-1,2,3; F-3,4,7; Z-1,2; G-1,2,3, 4; H-1,4; CH; J-3,4; K-5,2,3,4; I; V-1; M-1; T; N; O-2,4,5; U-2,3,5,6; P; R-1,2,3,4,5,6	compound of fatty acid P1	GC/FID	ŠPP 1.2.72 (EN ISO 5509: Živočišne a rastlinné tuky a oleje, príprava metylesterov mastných kyselín EN ISO 5508: Animal and vegetablefats and oils – Analysis by gas chromatography of methylesters of fattyacids B.Loupancová, E.Vítová, H.Štoudková, M.Fišera: Využití plynové chromatografie k analýze mastných kyselín Separation Science Application Note: Determination of fatty acid methylesters by GCxGC TOF MS, 12/05)	
14	rendered fat, meat and bone meal	glyceroltriheptanoate (GTH)	GC/MS	ŠPP 1.2.76 (C. von Holst, A. Boix, S. Bellorini, S. Androni, F. Serano: <i>Determination of glyceroltrihaptanoate (GTH) in processed animal by- products by gas chromatogarphy</i> , 2009, 4th Edition Commission regulation (EC).1432/2007	
	Foodstuffs: G-1,2,3,4; J-4; V; U-2,6; R-1,3,4,6	T2 HT2 deoxynivalenol		ŠPP 1.2.79 (TrilogyAnalyticalLaboratory, SOP-Tril-trichGC, Trichothecenes by GC/ECD – TMS Derivative Langseth W, Rundberget T.: Instrumental methods for determination of non microcyclic trichothecenes in cereals, foodstuffs and cultures, in Journal of chromatography A, 815 (1998) 103-121 Commision Regulation (EU) 401/2006)	
15	Foodstuffs: I; K-2,5,6	alcohol content	pycnometry	ŠPP 1.3.59 (STN 56 0186-5 STN 56 0216 ON 660807 STN 56 0210-4 Application of Vapodest GERHARD)	
16	Foodstuffs: K-5	extract in the original wort	calculation	STN 56 0186-5,6	
17	Foodstuffs: K-5	extract	distillation	STN 56 0186-6	
18	Foodstuffs: K-5	color	spectrophotometry	STN 56 0186-8	
19	Foodstuffs: K-6; I	volatile acid	titration after distillation	ŠPP 1.3.26 (STN 56 0216-6; Application of Vapodest GERHARD)	
20	Foodstuffs: K-6	titratable acid	potentiometry	STN 560216	
21	Foodstuffs: K-6	total extract and sugar-free extract	calculation	ŠPP 1.3.64 STN 56 0216	
22	Foodstuffs: A-8; I; K-5,6	relative density	pycnometry	STN 560216	
23	Foodstuffs: K-6	total sugar content	titration	ŠPP 1.3.60 (STN 56 0216 STN 56 0216-8 Commission regulation (EC) 2676/90)	
	ŠPP 1.3.65 STN 56 0246				
	Foodstuffs: J-3		gravimetry	STN 58 1361-15	
	Foodstuffs: R-3		titration	STN 56 0146	

record number: 12481/677427

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

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)	
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification		
	Foodstuffs: A-3,4,5,6,8;B-3; C-1; E-2; Z-2,3; G-2; H-1,4; CH; J-3,4; K-2,6; V-1; N; T; O-2,3, 4,5; P; R-1,2,3,4,6; U-1,2, 5,6; V-1			ŠPP 1.3.25 (STN 56 0146)		
24	Foodstuffs: A-1,3,5,7,8; B-1,2,3; C-1,2; D-1,2; E-1,2,3; F-1,3,4,8; Z-1,2,3; G-1,2,3,4; H-1,4 J-2,3,4,5,6; K-2, 3,5,6; I; V-1; T; N; O-5; U-2,5,6 R-2,3 Q-1	cadmium	AAS-ETA	ŠPP 1.1.18(AA metódy – Varian)		
		lead		ŠPP 1.1.17(AA metódy – Varian)		
		arsenic		ŠPP 1.1.04(AA metódy – Varian)		
		chromium		ŠPP 1.1.05(AA metódy – Varian)		
		nickel		ŠPP 1.1.06(AA metódy – Varian)		
		tin		ŠPP 1.1.07(AA metódy – Varian)		
		copper	AAS-P	ŠPP 1.1.08(AA metódy – Varian)		
		zinc		ŠPP 1.1.09(AA metódy – Varian)		
		calcium		ŠPP 1.1.15(AA metódy – Varian)		
		mercury	AMA	ŠPP 1.1.16(Manuál – AMA-254- Altec)		
		feedstuffs premixes	cadmium	AAS-ETA		ŠPP 1.1.18(AA metódy – Varian)
			lead			ŠPP 1.1.17(AA metódy – Varian)
	arsenic		ŠPP 1.1.04(AA metódy – Varian)			
	chromium		ŠPP 1.1.05(AA metódy – Varian)			
	nickel		ŠPP 1.1.06(AA metódy – Varian)			
	copper		AAS-P			ŠPP 1.1.08(AA metódy – Varian)
	zinc	ŠPP 1.1.09(AA metódy – Varian)				
	calcium	ŠPP 1.1.15(AA metódy – Varian)				
	mercury	AMA	ŠPP 1.1.16(Manuál – AMA-254- Altec)			
	drinking, drinking water for livestock, raw, bottled, surface, subsurface, drinking water for livestock	iron	AAS-P	ŠPP 1.1.11(AA metódy – Varian)		
		manganese		ŠPP 1.1.10(AA metódy – Varian)		
		mercury	AMA	ŠPP 1.1.16(Manuál – AMA-254- Altec)		
		cadmium	AAS-ETA	ŠPP 1.1.18(AA metódy – Varian)		
		lead		ŠPP 1.1.17(AA metódy – Varian)		
arsenic		ŠPP 1.1.04(AA metódy – Varian)				
chromium		ŠPP 1.1.05(AA metódy – Varian)				
nickel		ŠPP 1.1.06(AA metódy – Varian)				
copper		AAS-P		ŠPP 1.1.08(AA metódy – Varian)		
zinc			ŠPP 1.1.09(AA metódy – Varian)			
calcium			ŠPP 1.1.15(AA metódy – Varian)			
25		surface and waste water	biochemical oxygen demand (BOD5)	optical method	STN EN 1899-2	undiluted samples
				ŠPP 1.3.10 STN EN 1899-1	dilution method	
26	mineral, bottled and spring water	dissolved solid	gravimetry	STN 75 7373		
27	waste water	suspended solid		ŠPP 1.3.46 STN EN 872(75 7365)		
28	raw, drinking, bottled, mineral, spring and surface water	chlorides nitrites nitrates fluorides sulfates orthophosphates	HPLC/IC	ŠPP 1.2.62 (STN EN ISO 10304-1)		
29	raw, drinking, bottled, mineral, spring and surface water	electrolytic conductivity	conductometry	ŠPP 1.3.06 (STN EN 27 888; Manual for Multi 340i)	test performance in laboratory, at the sampling site	
30	raw, drinking, bottled, mineral, spring, surface and bathing water	chemical oxygen demand (COD Mn)	titration	ŠPP 1.3.05 (STN EN ISO 8467; Horáková a kol.: Chemical and Physical Methods of water Analysis)		

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)	
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification		
31	raw, drinking, bottled, mineral, spring, surface, waste and bathing water	pH	potentiometry	ŠPP 1.3.03 STN EN ISO 10523 Horáková a kol.: Chemical and Physical Methods of water Analysis Veterinary Laboratory Methodologies - Toxicology	test performance in laboratory, at the sampling site	
32	raw and drinking water	ammonium ions	spectrophotometry	ŠPP 1.3.09(STN ISO 7150-1)		
33	surface and waste water	chemical oxygen demand (COD Cr)	spectrophotometry	ŠPP 1.3.41(MERCK application sheet)		
34	waste water	total nitrogen	spectrophotometry	ŠPP 1.3.40(MERCK application sheet)		
35	surface and waste water	total phosphorus	spectrophotometry	ŠPP 1.3.39(MERCK application sheet)		
36	surface and waste water	phosphate, phosphate phosphorus	spectrophotometry	ŠPP 1.3.39(MERCK application sheet)		
37	raw and drinking water	color	spectrophotometry	ŠPP 1.3.34 (STN EN ISO 7887)		
38	raw and drinking water	turbidity	turbidimetry	ŠPP 1.3.57 (STN EN ISO 7027-1; Manual for the turbidity meter)		
39	surface and waste water	nitrate nitrogen nitrite nitrogen ammonia nitrogen	calculation	ŠPP 1.3.66 (Horáková a kol.: Chemical and Physical Methods of water Analysis)		
40	raw, drinking, bottled, mineral, spring, surface and bathing water, wastewater	temperature	direct mensuration	STN 75 7375	test performance at the sampling site	
41	drinking and bathing water	free and fixed chlorine	spectrophotometry	ŠPP 1.3.24 (MERCK application sheet , HACH)	test performance at the sampling site	
42	Foodstuffs: T	electrolytic conductivity	conductometry	ŠPP 1.3.48 (STN 57 0190 Manuál k prístroju Multi 340i)		
43	Foodstuffs: F-1,7	nitrate nitrite	HPLC/IC	ŠPP 1.2.63 (STN EN 12014-2)		
44	Foodstuffs: A-1,7; B-1; C-1; E-2; Z-1; J-2, feedstuffs and premixes	total phosphorus	spectrophotometry	ŠPP 1.3.16 (Commission regulation (EC) 152/2009, IS 5960-16(2009); Veterinárni laboratorní metodiky VIII. a Chemie potravin)		
45	Foodstuffs: G-1,3	drop number	enzymatically	ŠPP 1.4.24 (STN ISO 3093/AC)		
46	feedstuff and compound feedstuff	ammonia	titration	ŠPP 1.4.02 STN 46 7011		
47		dry matter/water content	gravimetry	ŠPP 1.4.11 (Commission regulation (EC) 152/2009)		
48		crude fiber	gravimetry	ŠPP 1.4.08 (Commission regulation (EC) 152/2009, Vestník MP SR č. 2145/2004-100)		
49		ash	gravimetry	ŠPP 1.4.04 (Commission regulation (EC) 152/2009)		
50		fat	extraktion after hydrolysis extraction	ŠPP 1.4.03 (Commission regulation (EC) 152/2009)		
51				acid number in fats	titration	ŠPP 1.4.05 (Vestník MP SR č.2145/2004-100)
52		Foodstuffs: T	pollen analysis	microscopy	ŠPP 1.4.28 (Harmonized method of melissopalynology)	
53		feedstuff and compound feedstuff	peroxide value	titration	ŠPP 1.4.23 (STN EN ISO 3960)	
54	animal proteins		mikroskopy (quality test)	ŠPP 1.4.26 (Commission regulation (EC) 51/2013)		

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
55	feedstuff and compound feedstuff	insoluble impurities	gravimetry	ŠPP 1.4.30 (STN EN ISO 663)	
56	Foodstuffs: T	hydroxymethylfurfural	Spectrofotometry	ŠPP 2.2.04 (STN 57 0190)	
57	Foodstuffs: A-5; B-3; C-2; O-5,6; P; R-1,2,3	water activity	measuring the relative humidity of the air above food using electrical conductivity	ŠPP 2.2.02 (STN ISO 21807)	
58	Foodstuffs: A-1,2,3,4,5; B-2,3; C-2; D-3; F-1,2,3,7; Z-1,2;-1,2,3; U-1,2; O-4,5; U-2,6; R-1,2,3,5	sodium chloride (NaCl)	titration	ŠPP 2.2.03 (STN EN ISO 5943, STN 57 0167 STN 58 0101, STN 56 0116 STN 58 1361-18, STN 56 0246-48 STN 58 0120-28 STN 56 0232 STN 57 0146 STN 57 0108 STN ISO 1841-2 STN 57 0107-12)	
59	Foodstuffs: A-1,2,3,4,5,6,7, 8; B-1,2,3; C-1,2; D-1,2; E-1,2,3; F-3,4,5,7; Z-1,2,3; G-1,2,3, 4; H-1,4; CH; J-3,4; K-5,2,3,4; I; V-1; M-1; T; N; O-2,4,5; U-2,3,5,6 P; R-1,2,3,4,5,6	dry matter/moisture	gravimetry	ŠPP 2.2.21 (STN ISO 1442 STN EN ISO 5534 STN EN ISO 5537 STN 57 0146-18 STN 57 0105-3 STN 57 2301 STN ISO 712 STN 56 0512 -7 STN 56 0115-28 STN 58 0110-32 STN 58 0112-6 STN ISO 1573 STN 58 0113-11 STN 56 0146-3 STN ISO 1666 STN 56 0246-10 STN 56 9431-20 STN 56 0188-17 STN 58 0170-4 STN 58 1302-15 STN 58 1361-13 STN 58 0101-29 STN 58 0120 STN 57 0104-3 STN EN 12145 STN EN ISO 3727-1 STN ISO 7513 STN 57 0106 STN EN 12143 STN 56 0001 Vyhláška č.37 MPaRV SR z 26.januára 2012 príloha č.2)	
	Foodstuffs: F-3; K-3; N;T	dry matter/moisture	refractometry	ŠPP 2.2.40 (STN 57 0190 STN 56 0246 STN 56 0240)	
60	Foodstuffs: E-1,2,3	acid number / free fatty acid	titration	STN EN ISO 660 (ŠPP 2.2.09 Commission regulation (EC) 2568/91)	
		peroxide number		STN EN ISO 3960 (ŠPP 2.2.10)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
61	Foodstuffs: A-1,2,3,4,5,6,7, 8; B-1,2,3; C-1,2; D-1,2; E-1,2,3; F-3,4,7; Z-1,2,3; G-1,2,3, 4; H-1,4; CH; J-3,4; K-5,2,3,4; I; V-1; M-1; T; N; O-2,4,5; U-2,3,5,6; P; R-1,2,3,4,5,6	protein/crude protein /nitrogen	Kjeldahl method	ŠPP 2.2.12 (STN ISO 1871 STN ISO 937 STN EN ISO 8968-1 STN 57 0105-5 STN 57 0153 STN EN 12135 Vyhláška MPaRV SR č. 83/2016)	
	Foodstuffs: B-2,3	meat protein/ total protein without collagen collagen from protein rato: water to total protein fat to total protein	calculation		
	feedstuffs	crude protein /nitrogen	Kjeldahl method		
62	Foodstuffs: B-1,2,3; H-2; J-6	fat	extraction	ŠPP 2.2.15 (Manuál k extrakčnému prístroju Selecta STN 56 0116 STN 56 0146 STN ISO 1444 STN 58 0703 STN 58 1361 STN 57 0107 STN 57 0106 STN 57 0105 STN 56 0512 STN 56 0115: STN 56 0116 STN 58 0120 STN 56 0232 STN 58 0703)	
	Foodstuffs: H-2; J-6	cocoa butter in dry matter	calculation		
63	Foodstuffs: A-1,2,3,4,5,6,7, 8; B-1,2,3; C-1,2; D-1,2; E-1,2,3; F-2,3,4,5,7; Z-1,2,3; G-1,2,3, 4; H-1,4; CH; J-3,4; K-5,2,3,4; I; V-1; M-1; T; N; O-2,4,5; U-2,3,5,6; P; R-1,2,3,4,5,6	fat	extraction after hydrolysis	ŠPP 2.2.14 (Manuál k extrakčnému prístroju Selecta STN 57 0107 STN 57 0106 STN 57 0105 STN 57 0530 STN 56 0512 STN 56 0115 STN 56 0116 STN 56 0146 STN 58 0120 STN 57 2301 STN 58 0146)	
	Foodstuffs: A-1,2,3,4,5,6,7,8	fat in dry matter (FIDM) non fat solids (NFS) water content in fat-free cheese (WFFCH)	calculation		
64	Foodstuffs: B-1	total water content	chemical test - calculation	ŠPP 2.2.47 (Commission regulation (EC) 543/2008)	
65	Foodstuffs: A-1,2,3,4,5,6,7, 8; B-1,2,3; C-1,2; D-1,2; E-1,2,3; F-3,4,7; Z-1,2; G-1,2,3, 4; H-1,4; CH; J-3,4; K-5,2,3,4; I; V-1; M-1; T; N; O-2,4,5; U-2,3,5,6; P; R-1,2,3,4,5,6	ash	gravimetry	ŠPP 2.2.19 (STN 57 0530-53 STN 57 0105 STN 57 0107-18 STN 58 0170 STN 57 0185-13 STN 57 0190 STN 56 0232-49 STN 58 0512-8 STN 58 0110-16 STN 58 1302-16 Výnos MP SR a MZ SR č.987/2004 Príloha č.2 : Sladidlá STN 56 0146-6 STN 56 0115 STN 56 0116-4 STN 58 0703	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
				STN ISO 7514 STN 58 1361 STN ISO 157 STN EN 11356)	
66	Foodstuffs: A-5; B-3; C-2; F-1,3,8; Z-3;H-1	mass fraction of components weight of the solid portion weight	gravimetry	ŠPP 2.2.16 (STN 57 0152 STN 57 0146 STN 57 0135 STN 56 0290-23 STN 57 0120-17 STN 56 0246 Codexstandard 190-1995: Codex General Standard for quick frozen fish fillets. Codex Standard 165-1995: Codex General Standard for quick frozen blocks of fish fillets, minced fish flesh and mixtures of fillets and minced fish flesh. Codex Alimentorum Commission Alinorm 04/27/23) STN 56 0146)	
67	Foodstuffs: J-4,5	water extract in dry matter		ŠPP 2.2.45 (STN 58 0113 STN 58 1302)	
68	Foodstuffs: J-2	sand	gravimetry	ŠPP 2.2.44 (STN ISO 9768) STN 56 0115-30 STN 58 0110-38 STN 56 0146-15 STN 580246-55	
69	Foodstuffs: G-1,3	wet gluten		ŠPP 2.2.64 (STN EN ISO 21415-1 STN 56 0512)	
70	Foodstuffs: F-1	juiciness		ŠPP 2.2.61 (Delegované nariadenie Komisie (EÚ) 2019/428)	
71		nitrate		ŠPP 2.2.20 (STN 57 0158	
72	Foodstuffs: B-3	nitrite	FIA	VLM CHP: Veterinárne laboratórne metodiky – Chémia potravín: Všeobecná časť Bratislava 1990 Metodická príručka analyzátoru FIAnal)	
73	Foodstuffs: A-1,3,5,8; B-3; C-2;D-2; F-1,3, 7; J-4; I; N; O-5	pH	potenciometry	ŠPP 2.2.22 (STN 57 0166 STN 57 0530 STN 57 0107 STN 57 0106 STN 56 0246 Návod na použitie pH-metra.)	
74	Foodstuffs: B-1,2,3	hydroxyproline collagen	spectrofotometry calculation	ŠPP 2.2.24 (ÚM CH 12.14)	
75	Foodstuffs: T	diastase - Schade	spectrofotometry	ŠPP 2.2.50 (STN 57 0190 Harmonizované metódy medzinárodnej komisie pre med)	
76	Foodstuffs: Q-1	fermentative activity	enzymatic	STN 56 0188-21	
77	Foodstuffs: A-1,3; E-1; F-1,3; K-5; T; U-6	titratable acid	titration	ŠPP 2.2.41 (STN 56 0115-31 STN 56 0232-56 STN 56 0245-20 STN 58 1361-16 STN 56 0246-13 STN 56 0240-5 STN EN 12147 STN 58 0170-6 STN 57 0146-23 STN 57 0190 STN 56 0186)	
78	Foodstuffs: J-2	capsaicin	spectrofotometry	ŠPP 2.2.62 (STN 580110 – 51)	
79	Foodstuffs: J-2	piperine		STN ISO 5564	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
80	Potraviný: A-3,8; C-1,2; F-3,4,7; Z-1,2; G-2; H-1,2,4; CH; J-4,6; K-3; V-1; U-3,6; P; R-1,2,3,4,6	fiber	enzymatic	ŠPP 2.2.56 (Príloha č.2. k Výnosu 1519/2002-100. Stanovenie množstva vlákniny v potravinách enzymaticko-gravimetrickou metódou Manuál ku kituMagazym)	
81	Foodstuffs: E-1,3	insoluble impurities	gravimetry	STN EN ISO 663	
82	Foodstuffs: J-2	essential oils	volumetry	ŠPP 2.2.63 (STN EN ISO 6571)	
83	Foodstuffs: B-2,3; C-2; E-3; F-3,5,7,8; G-2; H-4; J-2; U-2 K-2,3,5; V-1; N; U-6; P	sulfur dioxide	titration	ŠPP 2.2.59 (STN EN 1988-1)	
	Foodstuffs: K-6			STN 56 0216	
84	Foodstuffs: A-7,8	<i>Cronobacter sakazakii</i>	cultivation (qualitative method)	STN P ISO/TS 22964	
85	Foodstuffs: A-1,7; B-1,2,3; C-2; D-2; E-1; F-1,3,7,8; Z-3; J-1,3,4; N, O-4; R-1,2,6 package, environmental samples	total colony count	cultivation (quantitative method)	STN EN ISO 4833-1 STN ISO 18593 ŠPP 2.1.3	
86	Bacterial isolates	<i>Salmonella, Listeria monocytogenes, E.coli</i>	serology typing	ŠPP 2.1.72 (EURL protokol na serotypizáciu L. monocytogenes Manuál DenkaSeiken Manuál StatenSerum Institute)	
87	Foodstuffs: A-1,2,3,4,5,6,7; B-1,2,3; F-1,3,6; Z-1,2,3; G-2,3; K-4; O-4,5; CH	<i>Escherichia coli</i> producing VTEC	cultivation (qualitative method)	STN P CEN ISO/TS 13136 (ŠPP 2.1.71)	
88	Foodstuffs: A-1,2,3,4,5,6,7; B-2,3; C-2; D-2; E-3; F-1,3,4,7; Z-1,2,3; G-1,2,3,4; H-1,2,4; J-1,2,3,4,5,6; U-1; I; K-2,3,4,5,6; V-1; M-1,2,3; N; T; O-1,3,4,5; U-2,6; P; R-1,2,3,4,5,6; CH; package, environmental samples	coliforms	cultivation (quantitative method)	STN ISO 4832	
	Foodstuffs: A-1,2,3,4,5,6,7; B-1,2,3; C-1,2; D-2,3; E-1,2,3; F-3,7; Z-1; G-3,4; H-1; I; J-1,2,3; K-4,6; V-1; M-1,2,3; N; O-1,3,4,5; U-2,6; P; R-2,6; CH; environmental samples			STN EN ISO 6888-1 STN EN ISO 6888-2 STN ISO 18593	
90	Foodstuffs: A-1,3,5; B-2; V-1; Z-3; package	Enterococci		STN 56 0100 čl.80 (ŠPP 2.1.23)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
91	Foodstuffs: A-1,2,3,5,7; B-2,3; C-2; D-1,2; E-1,3; F-1,3,4, 7,8; Z-1,2,3; G-1,2,3,4;H-1,2, 4; J-1,2,3,4,5,6; K-2,3,4,5,6;V-1; M-1,2,3;N; T; O-2,4,5; U-2,6; P; R-1,2,3,4,5,6; CH; package; environmental samples	yeast, moulds, osmophilic yeast	cultivation (quantitative method)	STN ISO 21527-1 STN ISO 21527-2	
92	Foodstuffs: A-1,2,3,5; B-2,3; C-1,2;D-2;F-3,7,8; Z-1;J-2,3; U-1; K-2,3;V-1; O-2,3,4,5; U-6 P; R-2,6; CH; package	sulfide-reducing bacteria		ISO 15213	
93	Foodstuffs: A-1,5; B-1,2,3; C-2; K-2; N; O-4,5; CH; package	<i>Clostridium perfringens</i>		STN EN ISO 15213-2	
94	Foodstuffs: A-1,5,6; B-1,3; C-2; F-2; K-2; V-1; O-5 package	<i>Pseudomonas sp.</i>		STN ISO 13720 STN 56 0100 čl.83	
95	Foodstuffs: A-1,2,4,5; B-2, 3; C-1,2; D-2,3; E-1; F-2,3,4,7, Z-1,2;G-1,2,3; I;J- 1,2,3; V-1; N;O-1,3,4,5; U-2,6;P; R-1,2,3,6; CH; package	<i>Bacillus cereus</i>		STN EN ISO 7932	
96	Foodstuffs: A-1,3,4,5,6,7; B-2,3; C-1,2; D-2,3; E-1; F-3,4,7; G-2,3; J-1,3; H-1;V-1; N; M-1;U-2 package; environmental samples	<i>Enterobacteriaceae</i>		STN ISO 21528-2	
97	Foodstuffs: A-1,2,3,4,5,6,7; B-1,2,3; C-1,2; D-2,3; E-1,3; F-1,3,4,6,7; Z-1,2,3 G-2,3,4; H-1,2, 4; J-1,2,3,4,5,6;K-2,3,4,5,6; V-1; M-1,2,3; N; O-1,3,4,5; U-2,6; P; R-1,2,3, 4,5,6; CH; package; environmental samples	<i>Listeria monocytogenes</i>	cultivation (qualitative and quantitative method)	STN EN ISO 11290-1 STN EN ISO 11290-2 STN ISO 18593	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
98	Foodstuffs: A-2,3,5; B-2,3; C-1; Z-3; J-2,3; K-2; V-1; N; O-5 package; environmental samples	lactic acid bacteria	cultivation (quantitative method)	STN ISO 15214	
99	Foodstuffs: C-1	<i>Vibrio parahaemolyticus</i>	cultivation (qualitative method)	STN EN ISO 21872-1	
100	Foodstuffs: A-5; O-4,5; environmental samples	<i>Yersinia enterocolitica</i>	cultivation (qualitative method)	STN EN ISO 10273	
101	Foodstuffs: A-1,2,3,4,5,6,7; B-1,2,3; C-1,2; D-1,2,3; E-1,3; F-1,3,4,6,7,8; Z-1,2,3; G-1,2,3,4; H-1,2, 4; I; J-2,3,4,5,6; K-2,3,4; V-1; M-1,2; N; O-1,3,4, 5; U-1,2,6; P; R-1,2,3,4,5,6; CH; package; environmental samples	<i>Salmonella sp.</i>	cultivation (qualitative method)	STN EN ISO 6579 – 1 STN ISO 18593 STN ISO 17604	
102	Foodstuffs: A-1,5; V-1; O-3,5; B-1,2; C-1	<i>Shigella spp.</i>		STN EN ISO 21567	
103	Foodstuffs: A-1,3,5; B-1,3; O-5; environmental samples	<i>Campylobacter</i>	cultivation (qualitative and quantitative method)	STN EN ISO 10272-1 STN EN ISO 10272-2	
104	Foodstuffs: J-4; K-2,3; V-1; N package	<i>Leuconostoc mesenteroides</i>	cultivation (quantitative method)	STN 56 0095 (ŠPP 2.1.33)	
105	Foodstuffs: A-1,3,5; B-1,2,3; C-2; F-1; Z-1,3; J-2; K-3,5; O-3,5 package; environmental samples	<i>Escherichia coli O157</i>	cultivation (qualitative method)	STN EN ISO 16654 (ŠPP 2.1.19)	
106	Foodstuffs: A-1,2,3,4,5,6,7; B-1,2,3; C-1,2; D-2,3; E-1,3; F-1,3,4,6,7,8; Z-1,2,3 G-3; J-1,3,4,5; K-2,3,5; V-1; M-1,2; N; O-2, 3,4,5; U-2,6; P; R-3,5,6 environmental samples	<i>Escherichia coli</i>	cultivation (enumeration method, most probably number method)	STN ISO 16649-2 STN ISO 16649-3	
107	Foodstuffs: A-1	somatic cells	immunofluorescence	ŠPP 2.1.69 (manuál k prístroju)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
108	Foodstuffs: B-1,3	proof - of beef protein - of pork protein - of poultry protein	ELISA (semiquant. test)	ŠPP 3.8.1.9 (diagnostic kit manual, OIE Manual)	
109	Foodstuffs: A-3,5	stafylokokový enterotoxín	ELISA (kvalitatívna skúška)	ŠPP 2.2.23 (STN EN ISO 19020)	
110			VIDAS EIA (kvalitatívna skúška)		
111	swabs, faeces, ejaculate, urine, meconium, exudate, bronchoalveolar lavage, carcasses, hotair and steam sterilizers, swabs after disinfection, caecum Foodstuffs: A-1; B-1	bacteriological parameters	cultivation (qualitative, quantitative method)	ŠPP 2.3.27 (Veterinárne laboratórne vyšetrovacie metodiky I - IV. časť: Kolektív vetrinárnych laboratórnych pracovišok z ČSR a SSR r. 1975 Manual of Diagnostic Test an Vaccines for Terrestrial Animals 2019)	
112	feedstuffs and feed raw material of animal and plant origin, environmental samples	Enumeration of total microorganisms	cultivation (colony-count technique)	STN EN ISO 4833 STN EN ISO 6887-4 STEN EN ISO 4833-1	
113		genus <i>Salmonella</i>	cultivation, serological and biochemical identification (qualitative method)	(STN EN ISO 6579) STN EN ISO 6887-4 ŠPP 2.3.31	
114		Family <i>Enterobacteriaceae</i>	cultivation (colony-count technique)	STN ISO 21528-2 STN EN ISO 6887-4	
115		coliform bacteria		STN ISO 4832 STN EN ISO 6887-4	
116		spores of sulfite-reducing anaerobes / <i>Clostridium perfringens</i>		ISO 15213 NF EN ISO 7937 STN EN ISO 6887-4	
117	feedstuffs and feed raw material of animal and plant origin, environmental samples	genus <i>Listeria</i>	cultivation (qualitative method)	STN EN ISO 11290-1 STN EN ISO 6887-4	
118		<i>Escherichia coli</i>	cultivation (colony-count technique)	STN EN ISO 16649-2 STN EN ISO 6887-4	
119		<i>Enterococcus spp.</i>		STN 56 0100 čl. 80 STN EN ISO 6887-4	
120	Foodstuffs: C-1	genus <i>Aeromonas</i> genus <i>Edwardsiella</i> genus <i>Vibrio</i> genus <i>Renibacterium</i> genus <i>Plesiomonas</i> genus <i>Cytophaga</i> genus <i>Yersinia</i>	cultivation, biochemical and microscopic identification (qualitative method)	ŠPP 2.3.32 (OIE Manual Manual of Diagnostic Test anVaccinesforTerrestrialAnimals 2019) Austin B, Austin D.A. Bacterialfishpathogensdiseases in farmed and wildfish (1987))	
121	bees, bumblebees, their developmental stages, debris, honeycomb/bee brood Foodstuffs: T	genus <i>Spiroplasma</i> genus <i>Melisococcus</i> genus <i>Paenibacillus</i>	cultivation, biochemical and microscopic identification (qualitative method)	ŠPP 2.3.33 (OIE Manual Manual of Diagnostic Test anVaccinesforTerrestrialAnimals 2019)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
122	water: potable, bottled drinking, mineral, spring, feeding, surface, pool water	<i>Escherichia coli</i> , coliform bacteria	cultivation (colony-count technique)	STN EN ISO 9308-1 (ŠPP 2.3.34, Príloha č. 1)	disinfected water
		thermo-tolerant coliform bacteria		STN EN ISO 9308-1 (ŠPP 2.3.34, Príloha č.6 STN 757840)	non-disinfected water
123	water: potable, bottled drinking, mineral, spring, feeding, surface, pool water	enterococci/ intestinal enterococci	cultivation (colony-count technique)	STN EN ISO 7899-2 (ŠPP 2.3.34, Príloha č. 1, Príloha č. 6)	
124	water: potable, bottled drinking, mineral, spring, feeding water	living organisms dead organisms Micromycetes Filamentous bacteria	microscopy	STN 75 7711 (ŠPP 2.3.34 Príloha č.3)	
		abioseston Fe a Mn bacteria		STN 75 7712 (ŠPP 2.3.34, Príloha č.3)	
125	water: potable, bottled drinking, mineral, spring, feeding, surface, pool water	<i>Pseudomonas aeruginosa</i>	cultivation (colony-count technique)	STN EN ISO 16 266 (ŠPP 2.3.34, Príloha č.2)	
126		<i>Legionella spp.</i>		STN ISO 11731-2 (ŠPP 2.3.34, Príloha č.4)	
127	pool water	<i>Salmonella spp.</i>	cultivation, biochemical and microscopic identification (qualitative method)	ŠPP 2.3.34 Príloha č.5 (STN EN ISO 19 250)	
128	surface water	psychrophilic bacteria	cultivation (colony-count technique)	ŠPP 2.3.34 Príloha č.1 (STN 83 0521)	DK
129	water: potable, bottled drinking, mineral, spring, feeding, surface, pool water	microorganisms cultivated at 22°C and 36°C		STN EN ISO 6222 (ŠPP 2.3.34 Príloha č.1 Príloha č.6)	
130	pool water	spores of sulfite-reducing anaerobes (clostridia) / <i>Clostridium perfringens</i>		STN EN 26461-2 STN EN ISO 14189 (ŠPP 2.3.34 Príloha č.1 Príloha č.6)	
131	pool water	<i>Staphylococcus aureus</i>		ŠPP 2.3.34 Príloha č.2 (STN EN ISO 6888-1)	
132	swabs, faeces, ejaculate, urine, meconium, exudate, bronchoalveolar lavage, section material, swabs after disinfection, caecum Foodstuffs: A-1; B-1; C-1	antimicrobial resistance	cultivation, biochemistry (qualitative, quantitative method)	ŠPP 2.3.35 (STN EN ISO 20776-1)	
133	muscle tissues	<i>Trichinella spp.</i>	trichinoscopy (qualitative method)	ŠPP 3.6.07 (Commission regulation (EC) 1375/2015)	
			magnetic stirring method (qualitative method)	ŠPP 3.6.09 (Commission regulation (EC) 1375/2015)	
134	bees, bumblebees, their developmental stages, grind, honeycombs, pollen	rod <i>Nosema</i> rod <i>Crithidia</i> genus <i>Apicystis</i> genus <i>Acarapis</i> genus <i>Locustacarus</i> genus <i>Sphaerularia</i> genus <i>Varroa</i> genus <i>Tropilaelaps</i>	microscopy (qualitative method)	ŠPP 3.6.16 (Veselý a kol.: Včelařství, 2003, 214.-223.) (ŠVS SSR, Veterinárne laboratórne metodiky, Parazitológia, 1989, 129-136), (Commission regulation (EC) 1398/2003)	

record number: 12481/677427

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
		order <i>Diptera</i> order <i>Hymenoptera</i> order <i>Lepidoptera</i> <i>Aethinatumida</i>			
135	blood serum	brucellosis	agglutination method (qualitative method)	ŠPP 3.4.52 (diagnostic kit manual, OIE Manual)	
136		equine infectious anemia	AGID method (qualitative method)	ŠPP 3.4.54 (diagnostic kit manual, OIE Manual)	
137	whole blood, blood serum, milk, feces, cell culture, biological suspension of organs of warm-blooded and cold-blooded animals	Brucellosis, Paratuberculosis, IBR/IPV, Enzootic bovine leukosis Bovine virusis diarrhoea, BlueTongue, Bovinne respiratory syncycialne virus, Parainfluenzis virus typ 3, Schmallenberg virus, Spring Viraemia of carp Virus, Infectious Pancreatic Necrosis Virus, Viral Haemorrhagic Septicaemia, Infectious Haematopoetic Necrosis Virus, Enterotoxemia	ELISA (qualitative method)	ŠPP 3.4.55 (diagnostic kit manual, OIE Manual)	
138		viruses	izolation of viruses (qualitative method)	ŠPP 3.5.29 (OIE Manual)	
139		viruses	immunoperoxidase test (qualitative method)	ŠPP 3.5.30 (diagnostic kit manual, OIE Manual)	
140		viruses	immunofluorescent test (qualitative method)	ŠPP 3.5.31 (diagnostic kit manual, OIE Manual)	
141	Foodstuffs: C-1 cold-blooded animals	fish dissection	parasitological dissection, pathological anatomical dissection	ŠPP 3.5.34	
142	Foodstuffs: B-1,2,3; C-2	meat content	calculation	ŠPP 2.11.2 (Commission regulation (EC) 2004/2002)	
143	Foodstuffs: A-4	non fat solids	gravimetry	ŠPP 2.2.06 (STN EN ISO 3727-2)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications (modification /validation, opinions/interpretations, workplace etc.)
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
144	Foodstuffs: A-1,2,3,4,5,6,7, 8; B-1,2,3; C-1,2; D-1,2; E-1,2,3; F-3,4,7; Z-1,2; G-1,2,3, 4;H-1,4; CH; J-3,4; K-5,2,3,4; I; V-1; M-1; T; N; O-2,4,5; U-2,3,5,6 P; R-1,2,3,4,5,6	energy value nutritional value carbohydrates	calculation	Regulation of the EP and of the Council (EC) 1169/2011	
145	biological material	ANIMAL SEX DETERMINATION: - cattle - birds	PCR (conventional PCR)	ŠPP 2.8.2.6	

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Comments:

P1- compound of fatty acid:

Saturated fatty acid – butyric acid C4:0, caproic acid C6:0, caprylic acid C8:0, capric acid C10:0, undecanoic acid C11:0, lauric acid C12:0, tridecanoic acid C13:0, myristic acid C14:0, pentadecanoic acid C15:0, palmitic acid C16:0, heptadecanoic acid C17:0, stearic acid C18:0, arachidic acid C20:0, heneicosanoic acid C21:0, behenic acid C22:0, tricosanoic acid C23:0, lignoceric acid C24:0

Monounsaturated fatty acid – myristoleic acid C14:1, cis-10-pentadecenoic acid C15:1, palmitoleic acid C16:1, cis-10-heptadecenoic acid C17:1, oleic acid C18:1n9c, elaidic acid C18:1n9t, cis-11-eicosenoic acid C20:1, erucic acid C22:1n9, nervonic acid C24:1

Polyunsaturated fatty acid – linoleic acid C18:2n6c, linolelaidic acid C18:2n6t, linolenic acid C18:3n3, gamalinolenic acid C18:3n6, cis-11,14-eicosadienoic acid C20:2, cis-11,14,17-eicosatrienoic acid C20:3n3, cis-8,11,14-eicosatrienoic acid C20:3n6, arachidonic acid C20:4n6, cis-5,8,11,14,17-eicosapentaenoic acid C20:5n3, cis-13,16-docosadienoic acid C22:2, cis-4,7,10,13,16,19-docosahexaenoic acid C22:6n3

Transunsaturated fatty acid - elaidic acid C18:1n9t, linolelaidic acid C18:2n6t

Omega-3-fatty acid: linolenic acid C18:3n3, cis-11,14,17-eicosatrienoic acid C20:3n3, k cis-5,8,11,14,17-eicosapentaenoic acid C20:5n3, cis-4,7,10,13,16,19-docosahexaenoic acid C22:6n3

Omega-6-fatty acid: linoleic acid C18:2n6c, gamalinolenic acid C18:3n6, cis-11,14-eicosadienoic acid C20:2, arachidonic acid C20:4n6, cis-13,16-docosadienoic acid C22:2

FOOD CATEGORIES

- A. Milk and dairy**
1 raw and heat treated milk, 2 heat treated dairy products (puddings, mashers, creams, desserts) 3 fermented products (including heat treated), 4 cream and products thereof, 5 cheese and products thereof, 6 milk fat spreads, 7 dehydrated, 8 analogues of milk and dairy products, 9 drink whiteners, 10 casein, caseinates
- B. Meat and meat products**
1 fresh meat and slaughter products (from slaughter animals, poultry, game), gelatine, 2 meat preparation, minced meat, 3 meat products (dried, smoked, frozen, heat treated)
- C. Fish and fish products**
1 fresh and processed fish, gelatine, 2 fish products (dried, salted, smoked, canned, frozen)
- D. Eggs and egg products**
1 raw, 2 processed (liquid, dried, frozen), 3 egg products
- E. Fats and oils**
1 edible vegetable oils, 2 emulsified vegetable fats, 3 fats of animal origin
- F. Fruits, vegetables, mushrooms and other products**
1 fresh, 2 processed (sauce, puree), 3 products thereof (frozen, dried, sweetened, marinated, canned), 4 nuts, 5 grated coconut, 6 fresh herbs, microherbs, microvegetable, 7 potatoes and products thereof (frozen, fried, pre-fried, dried, instant, potato flour), 8 mushrooms and products thereof (dried, canned)
- G. Grain and Cereals**
1 heat treated grains for consumption (wheat, rye, barley, millet, buckwheat) and products thereof (sprouts), 2 grain products (cereal flakes, cornflakes, bouillions, cereals, meal, edible bran), 3 flour and mill products, 4 pasta
- H. Confectionery**
1 chocolate, candies, chocolate creams and spreads, 2 cocoa and products thereof, 3 marzipan, marzipan and persipan mass, 4 other confectionery (candies, chewing gum)
- CH. Spreads other than milk**
- I. Alcohol and spirits**
- J. Ingredients, additives**
1 salt, 2 spices, dried herbs, 3 ingredients (dried, mustard, dressings, ketchup, sauces, vinegar), 4 tea, herbs and products thereof (extracts, mixtures, instant), 5 coffee and products thereof, 6 cocoa (powder, mixture), 7 flavors
- K. Beverages**
1 hot, ready from the machine (including soups), 2 non-alcoholic, 3 made from fruits and vegetables, 4 instant, 5 beer – low alcohol and nonalcoholic beer, mead
- L. Food for special nutritional purposes**
1 for infants and young children (infant formula, follow-on formula, processed cereal-based food, baby food), 2 food for special medical purposes, 3 food replacement for weight management
- M. Frozen ice creams**
1 dairy (unpackaged, portioned), 2 semi-products, 3 other than dairy, sorbet
- N. Sugar, sugar mixtures, syrups, artificial sweeteners**
- O. Dishes**
1 freshly prepared without heat treatment and chemical preservation, 2 freshly prepared heat-treated, 3 with non-heat-treated component (fast food), 4 packed dishes (refrigerated, frozen, heat treated), 5 delicatessen, snacks, 6 all-day diet
- P. Confectionery products and desserts**
ready-to-eat confectionery products, ready-to-cook product, fillings, creams
- Q. Pure Cultures**
1 yeasts, 2 wine yeasts, 3 dairy cultures
- R. Bakery products**
1 bread, ordinary pastry, 2 soft pastry, 3 crackers, 4 children's biscuits, 5 fried pastry, 6 other bakery pastry
- S. Starch**
1 starch products, 2 gluten
- T. Honey**
- U. Ready-to-cook products**

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

1 soup, 2 dehydrated and instant products, 3 doughs, pastries, 4 confectionery toppings, 5 semi-finished products for direct consumption without heat-treatment, 6 semi-finished products for direct consumption after heat-treatment

V. **Nutritional supplements**

1 vitamin and mineral supplements, combined, with other substances with nutritional or physiological effect

Z. **Oilseeds, rice, legumes**

1 seeds (for direct consumption and their proceeds forms (sprouts, heat-treated), 2 products of thereof (cereals, bakery analogues, bourisou), 3 Rice

Sampling:

Item	Object			Method		Other specification
	Subject	Attribute	Sampling point	Kind / Principle	Identification	
1	raw and drinking water	performance of tests specified in the scope of accreditation	Natural Environment (springs) Technical Environment (water treatment plants, water reservoirs, distribution network, consumer water taps)	Point Sampling	ŠPP 1.3.62 Príloha č.1. (STN EN ISO 5667-1, STN EN ISO 5667-3, STN ISO 5667-5, STN EN ISO 5667-14)	
2	wastewater and water for special purposes	collection for non-accredited tests collection for tests performed in subcontract	Technological Stages of Wastewater Treatment Plants, sewage network	Point Sampling Time-Proportional Composite Sampling	ŠPP 1.3.62 Príloha č.2. (STN EN ISO 5667-1, STN EN ISO 5667-3, STN ISO 5667-10, STN EN ISO 5667-14, STN EN ISO 19458)	
3	bathing water		Pools, Bathtubs, Natural and Artificial Swimming Pools	Point Sampling	ŠPP 1.3.62 Príloha č.3. (STN EN ISO 5667-1, STN EN ISO 5667-3, STN EN ISO 5667-14)	

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Flexible scope of accreditation of testing laboratory

Item	Object of the test		Applied method		Other specifications
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
1	foodstuffs	ALLERGENS	ELISA (semiquant. test)	ŠPP 3.8.1.13 (diagnostic kit manual)	
2	foodstuffs	VETERINARY DRUGS	HPLC/MSMS	ŠPP 1.2.36 ŠPP 1.2.67 (B.Delepine, D. Hurtaud-Pessel, <i>Liquid - chromatography /tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France J. Diserens, M. Savoy Perroud, A. BeckHenzelin, <i>Application of liquid chromatography - electrospray ionization tandem mass spectrometry to the detection of 10 sulfonamides in honey</i> , Journal of Chromatography A, 977, 77-87, 2002 Method for the detection of antibiotic residues in muscle using LC - MS/MS, Fougères Laboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)	
	foodstuffs	VETERINARY DRUGS		ŠPP 1.2.34 ŠPP 1.2.67 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography /tandem mass -spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Preparation and LC/MS/MS analysis of honey for fluoroquinolones residues, Florida Department of Agriculture and Consumer Services, CFSAN USA, 2006 Method for the detection of antibiotic residues in muscle using LC - MS/MS, Fougères Laboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)	
	foodstuffs, urine	chloramphenicol		ŠPP 1.2.46 (B. Delepine, <i>Chloramphenicol identification by liquid chromatography tandem mass-spectrometry</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments, BP 90203-35302 Fougèrescedex, France, 2004)	
	foodstuffs	VETERINARY DRUGS		ŠPP 1.2.31 (B. Delepine, <i>Chloramphenicol identification by liquid chromatography tandem mass-spectrometry</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments, BP 90203-35302 Fougèrescedex, France, 2004) ŠPP 1.2.35 ŠPP 1.2.67 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography/tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France T.S. Thompson, D.K. Noot, J. Calvert, S.F. Pernal, <i>Determination of lincomycin and tylosinresidues in honey using solid-phaseextraction and liquid chromatography-atmospheric pressure chemical ionization mass spectrometry</i> , Journal of Chromatography A, 1020 (2003) 241-250 Method for the detection of antibioticresidues in muscle using LC - MS/MS, Fougères Laboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)	
				ŠPP 1.2.90 (Boner et al.: <i>Determination and Confirmation of Tulathromycin Residues in BovineLiver and Porcine Kidney via Their Common Hydrolytic Fragment Using High-Performance Liquid Chromatography/Tandem Mass Spectrometry</i> . Journal Of AOAC International Vol 94, No.2, 2011)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Principle / Kind / Type	Applied method	Other specifications
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte		Identification	
2	foodstuffs	VETERINARY DRUGS	HPLC/MSMS	ŠPP 1.2.39 ŠPP 1.2.67 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography /tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Y.Zhou, D.Lavorato, T.Mathews, S.Countryman, <i>Rapid LC/LC/MS Analysis of Antibiotics in Meat for Human Consumption Using Kinetex 2,6um Core-Shell LC Column</i> , Aplikačný list Phenomenex Method for the detection of antibiotic residues in muscle using LC – MS/MS, Fougères Laboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)	
				ŠPP 1.2.37 ŠPP 1.2.67 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography/tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Method for the detection of antibiotic residues in muscle using LC – MS/MS, Fougères Laboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)	
				ŠPP 1.2.40 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography /tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Confirmation of aminoglycosides by HPLC – MS/MS, United States Department of Agriculture Food Safety and Inspection Service, Office of Public Health and Science 2003 Bohm, D. A.; Stachel, C. S.; Gowik, P.: <i>Confirmatory Method for Determination of Streptomycin in Apples by LC-MS/MS</i> . Poster in 4 th International Symposium Recent Advances in FoodAnalysis Fügel, D., Anastassiades, M., Scherbaum, E.: <i>Analysis of Kasugamycin in Fruit and Vegetables Using Ion Exchange SPE and LC-MS/MS</i> . EPRW 2006)	
		ŠPP 1.2.38 (Method for the detection and confirmatory quantification of five nitrofurantol metabolite residues in biological matrices using LC-MS/MS, Analytical method for food safety, European Union and National Reference Laboratory ANSES Fougères)			
		DYES		ŠPP 1.2.28 (P. Sanders, B. Delépine, B. Roudaut, <i>Malachite green and leucomalachite green residues in fish flesh by liquid chromatography tandem massspectrometry (LC/MS/MS) - validation a confirmatory method</i> , AFSSA, 2005 Jonathan A. Tarabin, Karen A. Barnes, John Bygrave, W.H.H. Farrington, <i>Screening and confirmation of triphenylmethane dyes and their leucometabolites in trout muscle using HPLC-vis and ESP-LC-MS</i> , Analyst, 1998, 123, 2567-2571)	
3	feedstuffs	VETERINARY DRUGS		ŠPP 1.2.36 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography /tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France J. Diserens, M. Savoy Perroud, A. Beck Henzelin, <i>Application of liquid chromatography – electrospray ionization tandem mass spectrometry to the detection of 10 sulfonamides in honey</i> , Journal of Chromatography A, 977, 77-87, 2002)	

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
3	feedstuffs	VETERINARY DRUGS	HPLC/MSMS	<p>ŠPP 1.2.37 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography/tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i>, AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France)</p>	
	medicated feedstuffs			<p>ŠPP 1.2.35 (B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography/tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i>, AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France T.S. Thompson, D.K. Noot, J. Calvert, S.F. Pernal, <i>Determination of lincomycin and tylosinresidues in honey using solid-phase extraction and liquid chromatography-atmospheric pressure chemical ionization mass spectrometry</i>, Journal of Chromatography A, 1020 (2003) 241-250)</p> <p>ŠPP 1.2.57 (D. Hartaud- Pessel, M. P. Fourmond, <i>Methode de confirmation ducarbadox et de l'olaquinoxidans les aliment spouranimaux par CL/SM/SM</i>, AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments)</p> <p>ŠPP 1.2.59 (Hans van Rhijn, Tina Zuidema, <i>Compound animal feed Avoparcin and ZincBacitracin – Confirmatory analysis by LC-MS/MS</i>, Screening and Identification Methods for official control of Banned Antibiotics and Growthpromoters in Feedingstuffs, RIKILT, 2004)</p> <p>ŠPP 1.2.77 (Podniková norma PLN 2/01/98, f. Pulmixs.r.o., B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography /tandem massspectrometry, Screening method for identification residues of antibiotics in meat</i>, AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Nariadenie Európskej Únie EC 657/2002 Nariadenie vlády SR č. 320/2003 Z. z.)</p>	
4	foodstuffs	DYES	HPLC/MSMS	<p>ŠPP 1.2.42 (F. Tateo, M. Bononi, <i>Fastdetermination of Sudan I by HPLC/APCI-MS in hot chilli, spices, and oven-bakedfoods</i>, Journal of Agricultural and FoodChemistry 2004, 52, 655-658 Method 145A Collaborative trial 145 of a method for thedetection and determination of Sudan I in chilliproducts by HPLC F. Calbiani, M. Careri, L. Elviri, A. Mangia, L. Pistara, I. Zagnoni, <i>Development and in-house validation of a liquid chromatography-electrospray-tandem mass spectrometry method for the simultaneous determination of Sudan I, Sudan II, Sudan III and Sudan IV on hot chilli products</i>, Journal of Chromatography A 2004, 1042, 123-130)</p>	
		ADDITIVES	HPLC/MS	<p>ŠPP 1.2.85 (A. Wasik, M. Buchgraber, <i>Foodstuffs – Simultaneou sdetermination of nine sweeteners by high performance liquid chromatography and evaporative lights cattering detection</i>, European Commision, Institute for Reference Materials and Measurements, Geel, Belgium, 2007, ISBN 978-92-79-05356-6 Nariadenie Európskej Únie EC 657/2002 Nariadenie vlády SR č. 320/2003 Z. z.)</p>	

record number: 12481/677427

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

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
5	foodstuffs	ADDITIVES	HPLC/MS	<p>ŠPP 1.2.80 (International Standard ISO 9233-2 (IDF 140-2): <i>Cheese, cheeserind and processedcheese -Determination of natamycincontent, Part 2: High-performanceliquidchromatographicmethodforcheese, cheeserind and processedcheese</i> Louis G. M. TH.Tuinstra; Wim A. Traag: <i>Liquid Chromatographic Determination of Natamycin in Cheese at ResidueLevels</i>. Journal Assoc. Off. Anal. Chem. Vol. 65, No 4, 1982. K. Rybinska, J. Postupolski, M. Szczesna: <i>Determination of Natamycin Residues in Ripening Cheeses by High-Performance Liquid Chromatography</i>. Roczn.Pzh, 1997, 48, Nr. 2)</p>	
		ADDITIVES	HPLC/MSMS	<p>ŠPP 1.2.78 (Application note Waters: <i>Gradient separation of aminoacids on Acquity UPLC BEH HILIC</i>, 2009 EFSA Journal 20011; 9(3): 2004: Scientific opinion on the re-evaluation of caramel colours(E 150 a,b,c,d) as food additives - EFSA Panel on Food Additives and Nutrient sources added to Food (ANS) – European Food Safety Authority (EFSA), Parma, Italy 103p. Nariadenie Európskej Únie EC 657/2002 Nariadenie vlády SR č. 320/2003 Z. z.</p>	
5	foodstuffs	ALKALOIDS	HPLC/MSMS	<p>ŠPP 1.2.94 (EURL MP method 002 version 3: Determination of pyrrolizidine alkaloids in plant-based food and feed materials, including herbal teas, herbal food supplements, fodder and feedstuffs by LC-MS/MS. Wageningen University and Research, 2019.)</p>	
6	foodstuffs	ADDITIVES	HPLC/DAD	<p>ŠPP 1.2.93 (AtsukoTada, KyokoIshizuki, Improvement of theAssayMethodforSteviolGlycosides in the JECFA Specifications, American Journal of AnalyticalChemistry, 2013, 4, 190-196 F. Aguilar and coll.: Scientific Opinion on the safety steviol glycosides for the proposedusus as a food additives, Efsa Panel an Food Additives and Nutrient Sourcesadded to Food (ANS), Efsa Journal 2010,8(4):1537, 8-9 ECFA 61st (2003), published in FNP 52 Add 11 (2003) p.53)</p>	
				<p>ŠPP 1.2.29 (AOAC OfficialMethod 2005, 18th Edition, AOAC OfficialMethod 999.05: Naringin and neohesperidin in orangejuice, Chapter 37, p. 30-31 Leo M. L. Nollet, <i>FoodAnalysis by HPLC</i>, 2nd Edition 1992, p. 541-542 R. Macrae, <i>HPLC in foodanalysis</i>, 2nd Edition 1988, p. 207-208)</p>	
				<p>ŠPP 1.2.15 (Leo M. L. Nollet, <i>FoodAnalysis by HPLC</i>, 2nd Edition 1992, p. 530-532 R. Macrae, <i>HPLC in foodanalysis</i>, 2nd Edition 1988, p. 207)</p>	
				<p>ŠPP 1.2.2 (Leo M. L. Nollet, <i>FoodAnalysis by HPLC</i>, 2nd Edition 1992, p. 523-547, 575-598 STN EN 1378 <i>Poživatiny Stanovenie množstva aspartámu v stolových sladidlách Metóda vysokoúčinnnej kvapalinovej chromatografie</i>, December 2001 R. Macrae, <i>HPLC in foodanalysis</i>, 2nd Edition 1988, p. 197-208, 238-246) H. N. Wanyika, E. G. Gatebe, L. M. Gitu, E. K. Ngumba and C. W. Maritim, <i>Determination of caffeine content of tea and instant coffee brands found in the Kenyan market</i>, African Journal of Food ScienceVol. 4(6), June 2010, pp. 353 – 358)</p>	
				<p>ŠPP 1.2.7 (Leo M. L. Nollet, <i>FoodAnalysis by HPLC</i>, 2nd Edition 1992, p. 548-564; R. Macrae, <i>HPLC in food analysis</i>, 2nd Edition 1988, p. 259-273 J. Kirschbaum, C. Krause, S. Pfalzgraf, H. Bruckner, <i>Development and evalution of an HPLC/DAD method for determination of Synthetic food colorants</i>, Chromatographia, 2003)</p>	

record number: 12481/677427

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

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification	
7	medicated feedstuffs, premixes	VETERINARY DRUGS	HPLC/DAD	ŠPP 1.2.10 (K.E. Maudens, W.E.Lambert, GhentUniversity, Laboratory of Toxicology - poster H.W.M. Bisschop Euroresidues IV, Veldhoven, 2000, 220-225 AOAC OFFICIAL METHODS, 17 th EDITION, AOAC OfficialMethod 993.32 - Multiple Sulfonamide Residues in Raw BovineMilk W.J. Pietron, W. Cybulski, D. Krasucka, A. Mitura, K. Kos, M. Antczak, Determination of fivesulfonamides in medicated feeding stuffs by liquid chromatography with ultraviolet detection, Bull Vet Inst Pulawy 57, 545-552, 2013)	
				ŠPP 1.2.51 (WayneChan et Al.: Journal of AOAC International vol. 77, No.2, 1994)	
				ŠPP 1.2.32 (Jozef Sokol, Eva Matisová , Journal of Chromatography A 669 (1994) 75-80 Ridascreen - Tetracyclin , R-Biopharm GmbH, Darmstadt , NSR AOAC METHODS 17th Edition, No. 998.09 23.1.17 - AOAC Official Method 995.09 Chlortetracycline, Oxytetracycline and Tetracycline in EdibleAnimalTissues CroubelsS.,VanPeteghem C., Sensitive spectrofluorimetric detection of tetracycline residues in bovine milk, Analyst, 1994,119,2713-2716)	
				ŠPP 1.2.77 (Podniková morma PLN 2/01/98, F. Pulmixs.r.o)	
8	foodstuffs	-cow, -sheep, -goat casein	HPLC/DAD (qualitative)	ŠPP 1.2.70 (H. K. Mayer, D. Heidler, C. Rockenbauer: <i>Determination of Percentages of Cows, Ewes and GoatsMilk in Cheese by Isoelectric Focusing and Cation-exchange HPLC of γ -and Para - κ - Caseins</i> , Int.DairyJournal 7 (1997) 619-628 A. J. Trujillo, I. Casals, B. Guamis: <i>Analysis of Major Caprine Milk Proteins by Reverse-Phase High-Performance Liquid Chromatography and Electrospray Ionization Mass Spectrometry</i> , J. DairySci (2000), 83: 11-19 H. K. Mayer: <i>Milk spieces identification in cheese varieties using electrophoretic chromatographic and PCR techniques</i> , International DairyJournal 15 (2005) 595-604 EU 213/2001, RIDASCREEN CIS- Casein instruction manual)	
	foodstuffs	-proportion of sheep's and cow's cheese	HPLC/DAD	ŠPP 1.2.75 (H. K. Mayer, D. Heidler, C. Rockenbauer: <i>Determination of Percentages of Cows, Ewes and GoatsMilk in Cheese by IsoelectricFocusing and Cation-exchange HPLC of γ -and Para - κ - Caseins</i> , Int.DairyJournal 7 (1997) 619-628 A. J. Trujillo, I. Casals, B. Guamis: <i>Analysis of Major CaprineMilkProteins by Reverse-PhaseHigh-Performance Liquid Chromatography and Electrospray Ionization-Mass Spectrometry</i> , J. DairySci (2000), 83: 11-19 H. K. Mayer: <i>Milks pieces identification in cheese varieties using electrophoretic chromatographic and PCR techniques</i> , International Dairy Journal 15 (2005) 595-604 Nariadenie Komisie (ES) č. 273/2008 z 5.3. 2009, ktorým sa ustanovujú podrobné pravidlá uplatňovania nariadenia Rady (ES) č. 1255/1999 týkajúce sa metód analýzy a hodnotenia kvality mlieka a mliečnych výrobkov, RIDASCREEN CIS- Casein instruction manual)	
9	foodstuffs and feedstuffs	GMO – SCREENING	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.1	
		GMO – QUALITY			
		GMO – QUANTITY	PCR (quantitative real-time PCR)		

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Applied method		Other specifications	
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte	Principle / Kind / Type	Identification		
10	foodstuffs	ALLERGENS ANIMAL SPECIES	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.2		
11	biological material	BACTERIA		ŠPP 2.8.2.3		
	foodstuffs	VIRUSES		ŠPP 2.8.2.4.2		
	biological material	VIRUSES		ŠPP 2.8.2.4.1		
		PARASITES		ŠPP 2.8.2.7		
		MYCETES		ŠPP 2.8.2.8		
		PESTS		ŠPP 2.8.2.9		
12	biological material, foodstuffs	--prion gene (PrP) polymorphism -COI-based species identification -cytb-based species identification		sequencing analysis (qualitative)	ŠPP 2.8.2.5	
13	water	PAHs		HPLC/FLD/DAD	ŠPP 1.2.4 (Bernard, Hajšlová, Kratochvílová, Merhaut, Aplication note 130 DIONEX - Application Note 313 Simon R., Palme S., Anklam E., Single laboratory validation of a gas chromatography – mass spectrometry method for quantitation of 15 European priority polycyclicaromatichydrocarbons in spiked smoke flavourings; Journal of chromatography A, 1103 (2006) 307 – 313 EN 16619:2015 – Stanovenie PAU plynovou chromatografiou s hmotnostnou detekciou STN EN ISO 15302 - Stanovenie PAU kvapalinovou chromatografiou s fluorescenčnou detekciou AOAC Official Method 963.15 (31.4.02), Fat in Cacao products, Soxhlet Extraction Method)	
	foodstuffs	PAHs	HPLC/FLD/DAD GC/MS/MS			
14	foodstuffs	CARBOHYDRATES	HPLC/RI	ŠPP 1.2.13 (Harmonised methods of the international honey commission 2009, 7.2 Determination of sugars by HPLC, str. 46-48 AOAC Official Method 2005, 18 th Edition, AOAC Official Method 977.20: Separation of sugars in Honey, Chapter 44, p. 31-32 Leo M. L. Nollet, <i>Food Analysis by HPLC</i> , 2nd Edition 1992, p. 287-301 R. MMacrae, <i>HPLC in food analysis</i> , 2nd Edition 1988, p. 71-92)		
15	foodstuffs	total mechanical analysis, pests	sensory analysis, gravimetry (qualitative method, quantitative methods)	ŠPP 2.1.70 (STN 461011 - 24 STN 580110 STN 56 0232 STN 56 0246-41 STN 56 9431 Vyhláška č.132/2014 MPA RV SR z 15. mája 2014 o spracovanom ovocí a zelenine, jedlých hubách, olejninách, suchých škrupinových plodoch, zemiakoch a výrobkoch z nich Vyhláška č. 309/2015 MPA RV SR zo 4. novembra 2015 o pochutinách, jedlej soli, dehydrovaných pokrmoch, polievkových prípravkoch a o ochucovadlách)		
16	foodstuffs, package	sensory analysis and labelling	sensory analysis (qualitative method)	ŠPP 2.1.56		
17	packaging of all foodstuffs	x-height of the font size	length measurement	ŠPP 2.1.73 (Nariadenie EP a Rady (EÚ) 1169/2011)		

record number: 12481/677427

Annex to the Certificate of Accreditation No. S-117 dated 31.10.2025.

This annex is an integral part of the Certificate

Item	Object of the test		Principle / Kind / Type	Applied method	Other specifications
	Object / Matrix / Environment	Property / Parameter / Pointer / Analyte		Identification	
18	swabs, faeces, ejaculate, urine, meconium, exudate, bronchoalveolar lavage, section material, swabs after disinfection, caecum, Foodstuffs	GRAM- POSITIVE COCCI	cultivation, biochemical and microscopic identification (qualitative method)	ŠPP 2.3.28 (Manual of Diagnostic Test anVaccinesforTerrestrialAnimals 2019)	
		GRAM- POSITIVE RODS		ŠPP 2.3.29 (Bergy'sManual of SystematicBacteriology (2009) Manual of Diagnostic Test anVaccinesforTerrestrialAnimals 2019)	
		GRAM- NEGATIVE COCCI		ŠPP 2.3.30 (Bergy'sManual of SystematicBacteriology (2009) Manual of Diagnostic Test anVaccinesforTerrestrialAnimals 2019)	
		GRAM- NEGATIVE RODS		ŠPP 2.3.31 (Bergy'sManual of SystematicBacteriology (2009) Manual of Diagnostic Test anVaccinesforTerrestrialAnimals 2019)	

The laboratory keeps an up-to-date list of all test methods with a flexible scope of accreditation on the http://www.svpu.sk/images/vpudk/dokumenty/akredit/dk_flexi.pdf

Flexibility does not apply to changing the principle of the methods used in a given flexible scope.

The principle of flexibility can be used by the laboratory within the framework of:

- objects/matrices/environments
- properties/parameters/indicators/analytes
- procedures used for testing
- equipments

The personnel responsible for modification and validation of methods

Name and surname, title	Responsible for modification and validation of methods - item No. of Accreditation Scope
Eva Hrnčiariková, Ing.	2-5
Michaela Vieriková, RNDr., PhD.	2-5
Róbert Germuška, Ing., PhD.	8, 13
Katarína Hanková, RNDr.	6, 7, 14
Denisa Pagáčiková, RNDr., PhD.	6, 7, 14
Marianna Fričová, Ing.	1
Lucia Šulejová, MVDr.	9, 10, 11, 12
Júlia Jurovčíková, RNDr.	11, 12
Silvia Baleková, RNDr.	9, 10, 12
Miriám Filipová, RNDr., PhD.	11, 12
Zuzana Kubicová, RNDr.	11, 12
Pavína Niníková, MVDr.	11, 12
Miriám Maceková, PhD.	1
Lenka Cabanová, MVDr., PhD.	15, 16, 17
Oľga Škuntová	15, 16, 17
Miriám Kantíková, Mgr.	18
Andrea Mojžišová, Ing., PhD.	18
Zuzana Čuvalová, MVDr., PhD.	18

record number: 12481/677427

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