**REPUBLIC OF BULGARIA**
**Executive agency**
**Bulgarian accreditation service**

***Signatory to the EA Multilateral Agreement in this field***

**ORDER**

**№ A 448**

**Sofia, 29.11.2024**

Pursuant to Art. 10, para. 1, items 3 and 4, Art. 28, Art. 30, item 1 of the Law on National Accreditation of Conformity Assessment Bodies and items 6 and 7 of the BAS QR 2 Accreditation Procedure, in connection with an open procedure reg. № 189/202 ЛИ/ПА/РО/28.02.2024, assessment report reg. № 189/202 ЛИ/9/В/11.07.2024, declaration reg. № 189/202 ЛИ/13/П/12.08.2024 and statement of the Accreditation Commission reg. № 189/202 ЛИ/ПА/РО/14/В/28.10.2024, I hereby

**RE-ACCREDIT AND EXTEND THE SCOPE OF ACCREDITATION**

**REGIONAL FOOD SAFETY DIRECTORATE, SHUMEN**
**TESTING LABORATORY**

**Management and laboratory address:** 9700 Shumen, 53 Saedinenie Str.

**To perform testing of:**

**Type of the scope:** *flexible for a part of the scope*

| № | Tested products | Type of test / characteristic | Testing methods (standard / validated method) |
|---|---|---|---|
| 1 | 2 | 3 | 4 |
| 1. | Milk and milk products | 1.1.Physicochemistry: | |
| | | 1.1.1.Density | БДС 1110 |
| | | 1.1.2.Acidity | БДС 1111<br>cl.4, cl.8, cl. 9, cl. 10 |
| | | 1.1.3.Fat content / Milk fat / Fat content (milk) | БДС ISO 19662<br>БДС ISO 9622<br>VVLM 02:2024 |
| | | 1.1.4.Fat content (dairy products) | ISO 3433 |
| | | 1.1.5.Dry substance | БДС 1109 cl. 2.1 |
| | | 1.1.6.Water content | БДС 1109 cl. 1.4.1, cl. 1.4.2 |
| | | 1.1.7.Protein | БДС EN ISO 8968-1<br>БДС ISO 9622 |
| | | 1.1.8.Sodium chloride / common salt | БДС 8274 cl. 5 |
| | | 1.1.9.Freezing point (raw milk) | БДС EN ISO 5764<br>БДС ISO 9622 |
| | | 1.2.Suppressive substances:<br>1.2.1.Fermentation test | БДС 6688 cl.2 |

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| **Type of the scope:** *flexible for a part of the scope* | | | |
|---|---|---|---|
| **№** | **Tested products** | **Type of test / characteristic** | **Testing methods (standard / validated method)** |
| 1 | 2 | 3 | 4 |
| | | 1.2.2.Antibacterial substances | DELVOTEST SP NT |
| | | 1.3.Microbiology: | |
| | | 1.3.1.Total somatic cell count | БДС EN ISO 13366-1<br>БДС EN ISO 13366-2 |
| | | 1.3.2.Total bacterial count (raw milk) | VVLM 01:2017 |
| 2. | Meat and meat products | 2.1.Physicochemistry: | |
| | | 2.1.1.Moisture | БДС 5712 |
| | | 2.1.2.Fats | ISO 1443 cl.3<br>БДС 8549 |
| | | 2.1.3.Chlorides / Cooking salt | БДС 7168 cl. 4 |
| | | 2.1.4.Nitrites | БДС EN 12014-3 |
| | | 2.1.5.Protein content | БДС 9374 cl.2 |
| | | 2.2.Biochemistry: | |
| | | 2.2.1.pH | БДС 1323 cl. 2.3.1 |
| | | 2.2.2.Ammonia according to Nestler | БДС 1323 cl. 2.3.5<br>БДС 14593 cl. 5.1 |
| | | 2.2.3.Ammonia according to Eber | БДС 1323 cl. 2.3.6 |
| | | 2.2.4.Hydrogen sulphide | БДС 1323 cl. 2.3.8 |
| 3. | Fish and fish products | 3.1.Physicochemistry: | |
| | | 3.1.1.Water content | БДС 9368 cl. 1.5 |
| | | 3.1.2.Fats | ISO 1443 cl. 3 |
| | | 3.1.3.Cooking salt | БДС 9368 cl. 2.1 |
| | | 3.1.4.Acidity /% acetic acid/ | БДС 9368 cl. 4.2 |
| | | 3.2.Biochemistry: | |
| | | 3.2.1.pH | БДС 1323 cl. 2.3.1 |
| | | 3.2.2.Ammonia according to Eber | БДС 9368 cl. 1.8 |
| | | 3.2.3.Hydrogen sulphide | БДС 9368 cl. 1.9 |
| 4. | Preserved foodstuffs of meat, meat-plants and fish, all been sterilised | 4.1.Physicochemistry: | |
| | | 4.1.1.Quantative ration of various ingredients of the total net mass | БДС 1035 cl. 4.2 |
| | | 4.1.2.Net mass and mass of the ingredients<br>- Fish<br>- Dressing | БДС 15359 cl. 1.1, cl. 1.2 |
| | | 4.1.3.Fats | ISO 1443 cl. 3<br>БДС 8549 |
| | | 4.1.4.Chlorides / Cooking salt | БДС 7168 cl. 4 |
| | | 4.1.5.Nitrites | БДС EN 12014-3 |
| | | 4.1.6.Moisture / Water content | БДС 5712 |
| | | 4.1.7.Water content | БДС 9368 cl. 1.5 |

| **Type of the scope:** *flexible for a part of the scope* | | | |
|---|---|---|---|
| **№** | **Tested products** | **Type of test / characteristic** | **Testing methods (standard / validated method)** |
| 1 | 2 | 3 | 4 |
| | | 4.1.8.Protein content | БДС 9374 cl. 2 |
| | | 4.1.9.Total acidity | БДС 9368 cl. 4.2 |
| | | 4.2.Microbiology: | |
| | | 4.2.1.Thermostat test | БДС 1035 |
| | | 4.2.2.Mesophilic aerobic and facultative anaerobic microorganisms | БДС 1035 |
| | | 4.2.3.Mesophilic anaerobic microorganisms | БДС 1035 |
| 5. | Ready-to-eat dishes and salads | 5.1.Physicochemistry: | |
| | | 5.1.1.Dry substance | БДС 1109 cl. 2.1 |
| | | 5.1.2.Fats | ISO 1443 cl. 3 |
| | | 5.1.3.Chlorides / Cooking salt | БДС 7168 cl. 4 |
| 6. | Bee honey | 6.1.Physicochemistry: | |
| | | 6.1.1.Water content | Ordinance № 2/27.03.2024 SG № 31/09.04.2024 |
| | | 6.1.2.Free acidity | Ordinance № 2/27.03.2024 SG № 31/09.04.2024 |
| | | 6.1.3.Reducing sugars | БДС 3050 cl. 2.3 |
| | | 6.1.4.Sucrose | БДС 3050 cl. 2.4 |
| | | 6.1.5.Diastasis activity | БДС 3050 cl. 2.8 |
| | | 6.1.6.Content of hydroxymethylfurfural /HMF/ | Ordinance № 2/27.03.2024 SG № 31/09.04.2024 |
| | | 6.1.7.Electrical conductivity | Ordinance № 2/27.03.2024 SG № 31/09.04.2024 |
| 7. | Drinking water | 7.1.Physicochemistry: | |
| | | 7.1.1.PH | БДС 3424 cl. 1 |
| | | 7.1.2.Electrical conductivity | БДС EN 27888 |
| | | 7.2.Microbiology: | |
| | | 7.2.1.Total number of microorganisms at 22°C | БДС EN ISO 6222 |
| | | 7.2.2.Total number of microorganisms at 37°C | БДС EN ISO 6222 |
| | | 7.2.3.Coliforms | БДС EN ISO 9308-1 |
| | | 7.2.4.Escherichia coli | БДС EN ISO 9308-1 |
| | | 7.2.5.Enterococci | БДС EN ISO 7899-2 |
| | | 7.2.6.Sulfite-reducing anaerobes (Clostridia) | БДС EN 26461-2 |
| 8. | Contact surfaces | 8.1.Microbiology: | |
| | | 8.1.1.Total number of microorganisms | БДС EN ISO 4833-1 |
| | | 8.1.2.Enterobacteria | БДС EN ISO 21528-2 |
| | | 8.1.3.Coliforms | ISO 4832 |
| | | 8.1.4.Salmonella | БДС EN ISO 6579-1 |
| | | 8.1.5.Listeria monocytogenes | БДС EN ISO 11290-1 |

| **Type of the scope:** *flexible for a part of the scope* | | | |
|---|---|---|---|
| **№** | **Tested products** | **Type of test / characteristic** | **Testing methods (standard / validated method)** |
| 1 | 2 | 3 | 4 |
| | | 8.1.6.Escherichia coli | БДС ISO 16649-2 |
| | | 8.1.7.Staphylococcus aureus | БДС EN ISO 6888-1 |
| 9. | Blood serum | 9.1.Serology: | |
| | | 9.1.1.Brucellosis - large ruminants (LR):<br>- Rose-Bengal test<br>- Complement fixation test /CFT/<br>- ELISA | WOAH Manual of Diagnostic Tests and Vaccines for Terrestrial Animals |
| | | 9.1.2.Brucellosis - sheep and goats (SR):<br>- Rose-Bengal test<br>- Complement fixation test /CFT/<br>- ELISA | WOAH Manual of Diagnostic Tests and Vaccines for Terrestrial Animals |
| | | 9.1.3.Brucellosis – pigs:<br>- Rose Bengal test;<br>- Complement fixation test /CFT/ | WOAH Manual of Diagnostic Tests and Vaccines for Terrestrial Animals |
| | | 9.1.4.Contagious epididymitis<br>- Complement fixation test /CFT/ | WOAH Manual of Diagnostic Tests and Vaccines for Terrestrial Animals |
| 10. | Meat and meat samples – internal organs, lymph nodes, ear, skin and blood of domestic and wild animals | 10.1.Bacteriology: | |
| | | 10.1.1.Anthrax | БДС 1323<br>cl. 5.4.3.1; cl. 5.4.3.3 |
| | | 10.1.2.Salmonella | БДС EN ISO 6579-1 |
| | | 10.2.Parasitology: | |
| | | 10.2.1.Trichinella | БДС EN ISO 18743/A1 |
| 11. | Honey bees and honey bees' brood | 11.1.Bacteriology: | |
| | | 11.1.1.American foulbrood<br>- Bacteriological method<br>- Microscope method | WOAH Manual of Diagnostic Tests and Vaccines for Terrestrial Animals |
| | | 11.1.2.Varoatosis<br>- Microscope method | WOAH Manual of Diagnostic Tests and Vaccines for Terrestrial Animals |
| | | 11.1.3.Nozematosis<br>- Microscope method | WOAH Manual of Diagnostic Tests and Vaccines for Terrestrial Animals |
| 12. | Biological and animal environment-specific materials | 12.1.Bacteriology: | |
| | | 12.1.1.Salmonella | БДС EN ISO 6579-1 |
| 13. | Cereals and cereal-based foodstuffs, wheat flour, bread and bakery products | 3.1.Physicochemistry: | |
| | | 13.1.1.Dry substance | БДС 3412 cl. 3.2 |
| | | 13.1.2.Moisture in the middle | БДС 3412 cl. 3.1 |
| | | 13.1.3.Acidity | БДС 3412 cl. 3.3 |
| | | 13.1.4.Cooking salt | БДС 3412 cl. 3.4 |

| **Type of the scope:** *flexible for a part of the scope* | | | |
|---|---|---|---|
| **№** | **Tested products** | **Type of test / characteristic** | **Testing methods (standard / validated method)** |
| 1 | 2 | 3 | 4 |
| | | 13.1.5.Gluten content, determination of wet gluten | БДС EN ISO 21415-1 |
| 14. | Vegetables and fruits, raw, cooked, preserved, frozen, dried, fermented, vegetable and fruit juices | 14.1.Physicochemistry: | |
| | | 14.1.1.Dry soluble residue | БДС 17257 |
| | | 14.2.Microbiology: | |
| | | 14.2.1.Thermostatic test | БДС 6916 |
| | | 14.2.2.Mesophilic aerobic and facultative anaerobic microorganisms | БДС 6916 |
| | | 14.2.3.Mesophilic anaerobic microorganisms | БДС 6916 |
| 15. | Foodstuffs and feedstuffs | 5.1.Microbiological characteristics: | |
| | 1. Milk and dairy products<br>2. Meat and meat products<br>3.Eggs<br>4. Fish and fish products<br>5. Ready-to-eat dishes /meals/ and salads<br>6. Cereals and cereal-based foodstuffs, wheat flour, bread and bakery products<br>7. Vegetables and fruits, raw, cooked, canned, frozen, dried, fermented, vegetable and fruit juices<br>8. Sugar, sugar-, chocolate products and soft drinks<br>9. Feedstuffs | 15.1.1.Total count (number) of microorganisms /aerobic mesophilic microorganisms/ | БДС EN ISO 4833-1 (1) (2) (3) |
| | | 15.1.2.Salmonella | БДС EN ISO 6579-1 (1) (2) (3) (4) (5) (6) (7) (8) (9) |
| | | 15.1.3.Coagulase-positive staphylococci | БДС EN ISO 6888-1 (1) (2) (4) (5) (6) (8) |
| | | 15.1.4.Staphylococcus aureus | БДС EN ISO 6888-1 (1) (2) (3) (4) (5) |
| | | 15.1.5.Coliforms | ISO 4832 (1) (2) (4) (5) (7) (8) |
| | | 15.1.6.Escherichia coli | БДС ISO 16649-2 (1) (2) (4) (5) (7) (8) |
| | | 15.1.7.Enterobacteria | БДС EN ISO 21528 – 2 (1) (2) (3) (4) |
| | | 15.1.8.Listeria monocytogenes | БДС EN ISO 11290-1 (1) (2) (4) (5) (6) (7) (8)<br>БДС EN ISO 11290-2 (1) (2) (4) (5) (6) (7) (8) |

***Flexible scope:*** *Implementing a new version of standards/documents or standards / documents replacing them is allowed. An updated list of standards/documents and their dated versions is provided by laboratory.*

**Flexible scope references:**
1. WOAH Manual – 2023 Manual of Diagnostic Tests and Vaccines for Terrestrial Animals.
2. Delvotest SP NT, Detection of inhibitors / antimicrobial residues. Standard diffusion test.
3. Ordinance № 2, SG № 31/09.04.2024. The terms and conditions for sampling and laboratory testing of food, in effect as of 24.04.2024.

**Fixed scope references:**
1. VVLM 01:2017 Instrumental method of BactoScan FC for enumeration of microorganisms in raw milk.
2. VVLM 02:2024 Milk. Determination of fat content – butyrometric.

**I ORDER**

To issue the certificate of accreditation reg. № 202 ЛИ/29.11.2024, valid until 29.11.2028, and this order as an integral part of it.

The certificate of accreditation with the enclosure to be received by the director of Regional Food Safety Directorate, Shumen, the head of the Testing Laboratory at Regional Food Safety Directorate, Shumen, or other authorized person in the office of EA BAS.

Upon receipt of the certificate and the enclosure issued, the accredited person is obliged to return to EA BAS the originals of accreditation certificate № 202 ЛИ/20.02.2024, valid until 30.11.2024, and an enclosure – EA BAS order reg. № А 75/20.02.2024 as an integral part of it.

This order shall be notified to the Testing Laboratory at Regional Food Safety Directorate, Shumen, within 3 (three) days from its issuance.

**Eng. Irena Borislavova**

*Executive Director of EA BAS*