SCOPE 70 ЛИ

**of F & B ANALYSIS JSC, SOFIA**

**TESTING LABORATORY FEBA LAB**

**Management and** laboratory address**:** 1616 Sofia, Boyana, 7 Gerganitza Str.

**To perform testing of**:

**Physical and chemical tests:**

| **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 |
| I. | Milk (1) and dairy products (2) | 1. | Organoleptic tests |  |
| 1.1 | Milk |  |
| 1.1.1 | Appearance; | БДС 15612 (1) |
| 1.1.2 | Color; | БДС 15612 (1) |
| 1.1.3 | Taste and odor; | БДС 15612 (1) |
| 1.1.4 | Consistency; | БДС 15612 (1) |
| 1.1.5 | Package and labeling; | БДС 15612 (1) |
| 1.2 | Milk products |  |
| 1.2.1 | Taste; odor; flavor; | БДС 15612 (2) |
| 1.2.2 | Consistency; | БДС 15612 (2) |
| 1.2.3 | Appearance; form; size; mass; | БДС 15612 (2) |
| 1.2.4 | Structure when cut; structure; color; | БДС 15612 (2) |
| 1.2.5 | Brine; | БДС 15612 (2) |
| 1.2.6 | Package and labeling; | БДС 15612 (2) |
| 1.2.7 | Surface; | БДС 15612 (2) |
| 1.2.8 | Type of coagulum; | БДС 15612 (2) |
| 1.2.9 | Consistency of battered coagulum; | БДС 15612 (2) |
| 2. Physical and chemical tests | |  |
| 2.1 | Acidity | БДС 1111 (1,2) |
| 2.2 | Water content/Dry matter | БДС 1109 (1,2)  Ordinance on the requirements for certain partially or completely dehydrated milk intended for human consumption (1,2)  ВЛМ 5:2024(1,2) |
| 2.3 | Protein/Nitrogen content/Raw protein | БДС EN ISO 8968-1 (1,2)  БДС 6231(1,2)  ВЛМ 4:2024(1) |
| 2.4 | Fat | БДС ISO 19662 (1,2)  ГОСТ 5867 (1,2)  БДС EN ISO 1211 (1)  БДС EN ISO 23319(2)  БДС EN ISO 1735 (2)  БДС EN ISO 1736 (1,2)  БДС EN ISO 2450 (2)  БДС EN ISO 7208 (2)  ISO 3433 (2)  Ordinance on the requirements for certain partially or completely dehydrated milk intended for human consumption (1,2)  ВЛМ 4:2024 (1) |
| 2.5 | FDM (Fat in Dry matter) | ГОСТ 5867, item 2.3.4 (1,2)  ISO 3433 (2) |
| 2.6 | Sodium chloride | БДС 8274 (1,2)  ВЛМ 25:2024(1,2) |
| 2.7 | Solubility index | БДС 9182 (1,2) |
| 2.8 | Density | БДС 1110 (1)  ВЛМ 4:2024(1) |
| 2.9 | Acid value | ВЛМ 41:2014 (2) |
| 2.10 | Peroxide value | ВЛМ 42:2019 (2) |
| 2.11 | Sugars (lactose, invert sugar, sucrose) | БДС 6191 (1,2)  Ordinance on the requirements for certain partially or completely dehydrated milk intended for human consumption (1,2)  ВЛМ 4:2024 (1) |
| 2.12 | Ash | БДС 6154 (1,2) |
| 2.13 | Energy value (energy, calories) | РПК 7.2-1:2020 (1,2) |
| 2.14 | Carbohydrates | РПК 7.2-1:2020 (1,2) |
| 2.15 | Peroxidase activity | БДС 1113 (1,2) |
| 2.16 | Non-fat solids residue | БДС EN ISO 3727-2 (2)  ВЛМ 49:2016 (1,2) |
| 2.17 | Impurities - determination of hydrogen peroxide | БДС 9215, cl.3(1,2) |
| 2.18 | Impurities - determination of potassium dichromate | БДС 9215, cl.4(1,2) |
| 2.19 | Impurities - determination of disodium carbonate | БДС 9215, cl.5 (1,2) |
| 2.20 | Impurities - determination of starch | БДС 9215, cl.6 (1,2) |
| 2.21 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 (1,2) |
| 2.22 | Sweeteners  Acesulfame k Е950  Saccharin Е954  Aspartame Е951 | БДС EN 12856 (1,2) |
| 2.23 | Fatty acids composition: -saturated fatty acid; -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acid, omega 3, omega 6, omega 9, trans fatty acids | ВЛМ 84:2014 (1,2) |
| 2.24 | рН | ВЛМ 46:2019 (1,2) |
| 2.25 | Degree of maturity | ВЛМ 47:2017 (2)  БДС EN ISO 8968-1 (2) |
| 2.26 | Net weight | ВЛМ 48:2014 (1,2) |
| 2.27 | Casein | ISO 17997-1,2 (1,2) |
| 2.28 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 (1,2) |
| 2.29 | Dietary fiber content - | ВЛМ 83:2014 (1,2) |
|  | total, soluble, insoluble | AOAC Officiale Metod 985.29(1,2) |
| 2.30 | Chrise's reaction | ВЛМ 79:2020 (2) |
| 2.31 | Lead (Pb) | БДС EN 14084 (1,2) |
| 2.32 | Cadmium (Cd) | БДС EN 14084 (1,2) |
| 2.33 | Zinc (Zn) | БДС EN 14084 (1,2) |
| 2.34 | Copper (Cu) | БДС EN 14084 (1,2) |
| 2.35 | Iron (Fe) | БДС EN 14084 (1,2) |
| 2.36 | Chromium (Cr) | БДС EN 14083 (1,2) |
| 2.37 | Molybdenum (Mo) | БДС EN 14083 (1,2) |
| 2.38 | Mercury (Hg) | БДС EN 13806 (1,2) |
| 2.39 | Arsenic (As) | БДС EN 14546 (1,2)  БДС EN 14627 (1,2) |
| 2.40 | Selenium (Se) | БДС EN 14627 (1,2) |
| 2.41 | Sodium (Na) | БДС EN 15505 (1,2) |
| 2.42 | Potassium (K) | ВЛМ 80:2015 (1,2) |
| 2.43 | Magnesium (Mg) | БДС EN 15505 (1,2) |
| 2.44 | Calcium (Ca) | ВЛМ 80:2015 (1,2) |
| 2.45 | Nickel (Ni) | ВЛМ 80:2015 (1,2) |
| 2.46 | Inorganic tin (Sn) | БДС EN 15764 (1,2) |
| 2.47 | Determination of milk fat purity | БДС EN ISO 17678 (1,2)  ВЛМ 131:2021 (1,2) |
| 2.48 | Salt | Regulation (EU) 1169,  Annex I, item 11 (1,2) |
| 2.49 | Artificial colorants | ВЛМ 88:2016 (1,2) |
| 2.50 | Phosphatase activity | БДС 1113 (1,2)  Ordinance on the requirements for certain partially or completely dehydrated milk intended for human consumption (1,2) |
| 2.51 | Raw cellulose content | БДС ISO 5498 (1,2) |
| 2.52 | Aluminium (Al) | ВЛМ 113:2017 (1,2) |
| 2.53 | Antimony (Sb) | ВЛМ 113:2017 (1,2) |
| 2.54 | Freezing point | БДС EN ISO 5764 (1)  ВЛМ 4:2024(1) |
| 2.55 | Lactic acid and lactate content | Ordinance on the requirements for certain partially or completely dehydrated milk intended for human consumption (1,2) |
| II. | Mayonnaises and salads based on milk and mayonnaise | 1. Organoleptic tests | |  |
| 1.1 | Taste; odor; flavor; | БДС 15612 |
| 1.2 | Consistency; | БДС 15612 |
| 1.3 | Appearance; size; mass; | БДС 15612 |
| 1.4 | Structure; color; | БДС 15612 |
| 1.5 | Package and labeling; | БДС 15612 |
| 1.6 | Surface | БДС 15612 |
| 2. Physical and chemical tests | |  |
| 2.1 | Acidity (titratable) | БДС 6996  БДС 1111 |
| 2.2 | Chlorides/cooking salt | БДС 7168  БДС 8274  ВЛМ 25:2024 |
| 2.3 | рН | БДС 11688 |
| 2.4 | Water content/Dry matter | БДС EN ISO 662  БДС 1109  ВЛМ 5:2024  ВЛМ 6:2024 |
| 2.5 | Protein/Nitrogen content | БДС EN ISO 8968-1  БДС ISO 1871 |
| 2.6 | Fat  FDM\* | БДС 6997  БДС 4336, cl. 10.5 |
| 2.7 | Ash | БДС ISO 6884 |
| 2.8 | Carbohydrates | РПК 7.2-1:2020 |
| 2.9 | Sugars (lactose, invert sugar, sucrose, reducing Sugars) | БДС 7169  БДС 6191 |
| 2.10 | Peroxide value | ВЛМ 53:2019 |
| 2.11 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 2.12 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.13 | Fatty acids composition: -saturated fatty acid; -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | ВЛМ 84:2014 |
| 2.14 | Salt | Regulation (EU) 1169, Annex I, item11 |
| 2.15 | Net weight | ВЛМ 48:2014 |
| 2.16 | Dietary fiber content -  total, soluble, insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.17 | Ash insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.18 | Lead (Pb) | БДС EN 14084 |
| 2.19 | Cadmium (Cd) | БДС EN 14084 |
| 2.20 | Zinc (Zn) | БДС EN 14084 |
| 2.21 | Copper (Cu) | БДС EN 14084 |
| 2.22 | Iron (Fe) | БДС EN 14084 |
| 2.23 | Chromium (Cr) | БДС EN 14083 |
| 2.24 | Molybdenum (Mo) | БДС EN 14083 |
| 2.25 | Mercury (Hg) | БДС EN 13806 |
| 2.26 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.27 | Selenium (Se) | БДС EN 14627 |
| 2.28 | Sodium (Na) | БДС EN 15505 |
| 2.29 | Potassium (K) | ВЛМ 80:2015 |
| 2.30 | Magnesium (Mg) | БДС EN 15505 |
| 2.31 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.32 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.33 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.34 | Artificial colorants | ВЛМ 88:2016 |
| 2.35 | Raw cellulose content | БДС ISO 5498 |
| 2.36 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.37 | Antimony (Sb) | ВЛМ 113:2017 |
| III. | Meat and meat products, carcasses and offal | 1. Organoleptic tests | |  |
| 1.1 | Form, size и outer surface | БДС 9381 |
| 1.2 | Structure when cut and structure | БДС 9381 |
| 1.3 | Consistency | БДС 9381  БДС 1323  БДС 14593, cl. 3 |
| 1.4 | Odor | БДС 9381  БДС 1323  БДС 14593, cl. 3 |
| 1.5 | Taste | БДС 9381 |
| 1.6 | Appearance and color | БДС 9381  БДС 1323  БДС 14593, cl. 3 |
| 1.7 | Condition of the fat | БДС 1323  БДС 14593, cl. 3 |
| 1.8 | Broth quality (odor, transparancy, color, taste, condition of the fat) | БДС 1323  БДС 14593, cl. 3 |
| 1.9 | Outer surface of the carcass | БДС 14593, cl. 3 |
| 1.10 | Serous membrane of the abdomen and chest | БДС 14593, cl. 3 |
| 1.11 | Muscle structure when cut | БДС 14593, cl. 3 |
| 2. Physical and chemical tests | |  |
| 2.1 | Water content/Dry matter | БДС 5712  ISO 1442  ВЛМ 7:2024 |
| 2.2 | Fat FDM\* | БДС 8549, cl. 4 |
| 2.3 | Chlorides/cooking salt | БДС 7168  ВЛМ 25:2024 |
| 2.4 | Nitrites | БДС EN 12014-3 |
| 2.5 | Acid value/Acidity | ВЛМ 44:2014  БДС 14593, cl. 5.3 |
| 2.6 | Peroxide value | ВЛМ 45:2019  БДС 14593, cl. 5.5 |
| 2.7 | Protein/Nitrogen content | БДС 9374  ISO 937 |
| 2.8 | Ash | ISO 936  БДС 9373 |
| 2.9 | рН | БДС 1323, cl. 2.3.1 |
| 2.10 | Ammonia (Nessler) | БДС 1323, cl. 2.3.5  БДС 14593, cl. 5.1 |
| 2.11 | Hydrogen sulfide | БДС 1323, cl. 2.3.8 |
| 2.12 | Free ammonia (Eber) | БДС 1323, cl. 2.3.6 |
| 2.13 | Phosphates (as diphosphorus pentoxide) | БДС 5609 |
| 2.14 | Determination of thaw loss (free water) /total water content in poultry meat, poultry cuts and preparations | Regulation (EU) 543/2008  (Implementing Reg. (ЕС)  № 1239/2012), Annex VI, VII, VIII |
| 2.15 | Water/Protein ratio | Regulation (EU) 543/2008  (Implementing Reg. (ЕС)  № 1239/2012), Annex VI, VII, VIII |
| 2.16 | Cellulose content (dietary fiber) | БДС ISO 5948 |
| 2.17 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 2.18 | Carbohydrates | РПК 7.2-1:2020 |
| 2.19 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.20 | Hydroxyproline (connective tissue protein) | ISO 3496 |
| 2.21 | Net weight | ВЛМ 48:2014 |
| 2.22 | Sugars (invert sugar, sucrose) | ВЛМ 63:2017 |
| 2.23 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | ВЛМ 84:2014  БДС EN ISO 12966-4 |
| 2.24 | Collagen (collagen/protein ratio) | Regulation (EU) 1169, Annex VI, Part B/2014 |
| 2.25 | Copper sulfate in broth | БДС 1323, cl. 5.3 |
| 2.26 | Peroxidase test | БДС 1323, cl. 2.3.7 |
| 2.27 | Free fat | БДС 8549 cl. 3 |
| 2.28 | Nitrates | БДС EN 12014-3  ВЛМ 92:2020 |
| 2.29 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.30 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.31 | Lead (Pb) | БДС EN 14084 |
| 2.32 | Cadmium (Cd) | БДС EN 14084 |
| 2.33 | Zinc (Zn) | БДС EN 14084 |
| 2.34 | Copper (Cu) | БДС EN 14084 |
| 2.35 | Iron (Fe) | БДС EN 14084 |
| 2.36 | Chromium (Cr) | БДС EN 14083 |
| 2.37 | Molybdenum (Mo) | БДС EN 14083 |
| 2.38 | Mercury (Hg) | БДС EN 13806 |
| 2.39 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.40 | Selenium (Se) | БДС EN 14627 |
| 2.41 | Sodium (Na) | БДС EN 15505 |
| 2.42 | Potassium (K) | ВЛМ 80:2015 |
| 2.43 | Magnesium (Mg) | БДС EN 15505 |
| 2.44 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.45 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.46 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.47 | Artificial colorants | ВЛМ 88:2016 |
| 2.48 | Dietary fiber content-total, soluble и insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.49 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.50 | Antimony (Sb) | БЛМ 113:2017 |
| 2.51 | Starch | БДС 5713 |
| IV. | Eggs and egg products | 1. Organoleptic tests | |  |
| 1.1 | Cleanliness of the eggshell | БДС 4336, cl. 5, cl. 6 |
| 1.2 | Integrity of the eggshell; | БДС 4336, cl. 5, cl. 6 |
| 1.3 | Eggshell color; | БДС 4336, cl. 5, cl. 6 |
| 1.4 | Mobility of the egg air chamber; | БДС 4336, cl. 5, cl. 6 |
| 1.5 | Condition of the yolk; | БДС 4336, cl. 5, cl. 6 |
| 1.6 | Outer appearance | БДС 4336, cl. 5, cl. 6 |
| 1.7 | Odor | БДС 4336, cl. 5, cl. 6 |
| 1.8 | Taste | БДС 4336, cl. 5, cl. 6 |
| 1.9 | Index of the egg protein | БДС 4336, cl. 5, cl. 6 |
| 1.10 | Flatness and appearance of the yolk | БДС 4336, cl. 5, cl. 6 |
| 2. Physical and chemical tests | |  |
| 2.1 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.2 | рН | БДС 4336, cl. 10.7 |
| 2.3 | Water content/Dry matter | БДС 4336, cl. 10.3  ВЛМ 8:2024 |
| 2.4 | Fat FDM\* | БДС 4336, cl. 10.5 |
| 2.5 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, оmega 6, оmega 9, trans fatty acids | ВЛМ 84:2014  БДС EN ISO 12966-4 |
| 2.6 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.7 | Protein /Nitrogen content | БДС 9374 |
| 2.8 | Chlorides/cooking salt | БДС 7168  ВЛМ 25:2024 |
| 2.9 | Ash | ВЛМ 104:2020 |
| 2.10 | Ash insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.11 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 2.12 | Carbohydrates | РПК 7.2-1:2020 |
| 2.13 | Sugars (invert sugar, sucrose,) | ВЛМ 63:2017 |
| 2.14 | Dietary fiber content-total, soluble и insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.15 | Net weight | ВЛМ 48:2014 |
| 2.16 | Lead (Pb) | БДС EN 14084 |
| 2.17 | Cadmium (Cd) | БДС EN 14084 |
| 2.18 | Zinc (Zn) | БДС EN 14084 |
| 2.19 | Copper (Cu) | БДС EN 14084 |
| 2.20 | Iron (Fe) | БДС EN 14084 |
| 2.21 | Chromium (Cr) | БДС EN 14083 |
| 2.22 | Molybdenum (Mo) | БДС EN 14083 |
| 2.23 | Mercury (Hg) | БДС EN 13806 |
| 2.24 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.25 | Selenium (Se) | БДС EN 14627 |
| 2.26 | Sodium (Na) | БДС EN 15505 |
| 2.27 | Potassium (K) | ВЛМ 80:2015 |
| 2.28 | Magnesium (Mg) | БДС EN 15505 |
| 2.29 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.30 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.31 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.32 | Artificial colorants | ВЛМ 88:2016 |
| 2.33 | Raw cellulose content | БДС ISO 5498 |
| 2.34 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.35 | Antimony (Sb) | ВЛМ 113:2017 |
| V. | Fish, fish products and non - fish aquatic organisms | 1. Organoleptic tests | | |
| 1.1 | Condition of the packaging; | БДС 7682 |
| 1.2 | Condition and quality of the fish and the fish products; | БДС 7682 |
| 1.3 | Appearance; | БДС 7682 |
| 1.4 | Consistency; | БДС 7682 |
| 1.5 | Odor; | БДС 7682 |
| 1.6 | Taste | БДС 7682 |
| 2. Physical and chemical tests | | |
| 2.1 | рН | БДС 9368, cl. 1.7 |
| 2.2 | Ammonia (Eber) | БДС 9368, cl. 1.8 |
| 2.3 | Hydrogen sulfide | БДС 9368, cl. 1.9 |
| 2.4 | Volatile bases (TVB-N) | Commission Regulation (EC) № 2074/2005 |
| 2.5 | Water content/ Dry matter | БДС 5712  ВЛМ 7:2024 |
| 2.6 | Chlorides/cooking salt | БДС 7168  ВЛМ 25:2024 |
| 2.7 | Rancidity of the fat (Kreis value) | БДС 9368, cl. 1.13, cl. 2.8, cl. 4.4, cl. 5.11 |
| 2.8 | Acidity (as acetic/lactic) | БДС 9368, cl. 4.1 |
| 2.9 | Carbohydrates | РПК 7.2-1:2020 |
| 2.10 | Fat  FDM\* | БДС 9368 cl. 1,6; cl. 2,2; cl. 4,7 |
| 2.11 | Protein/Nitrogen content | БДС 9374 |
| 2.12 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 2.13 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.14 | Net weight | ВЛМ 48:2014 |
| 2.15 | Ash | ISO 936 |
| 2.16 | Ash, insoluble in 10% hydrochloric acid to prove the presence of sand | БДС 9368, cl. 5.2 |
| 2.17 | Peroxidase of the brine | БДС 9368, cl. 3.1 |
| 2.18 | Test for reduction of methylene blue | БДС 9368, cl. 3.2 |
| 2.19 | Acid value of the brine | БДС 9368, cl. 3.3 |
| 2.20 | Nitrites | БДС 9368, cl. 5.5 |
| 2.21 | Nitrates | БДС 9368, cl. 5.5  ВЛМ 92:2020 |
| 2.22 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.23 | Fatty acids composition: -saturated fatty acids; -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | БДС EN ISO 12966-4 |
| 2.24 | Sugars (invert sugar, sucrose,) | ВЛМ 63:2017 |
| 2.25 | Phosphates (as diphosphorus pentoxide) | БДС 5609 |
| 2.26 | Lead (Pb) | БДС EN 14084 |
| 2.27 | Cadmium (Cd) | БДС EN 14084 |
| 2.28 | Zinc (Zn) | БДС EN 14084 |
| 2.29 | Copper (Cu) | БДС EN 14084 |
| 2.30 | Iron (Fe) | БДС EN 14084 |
| 2.31 | Chromium (Cr) | БДС EN 14083 |
| 2.32 | Molybdenum (Mo) | БДС EN 14083 |
| 2.33 | Mercury (Hg) | БДС EN 13806 |
| 2.34 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.35 | Selenium (Se) | БДС EN 14627 |
| 2.36 | Sodium (Na) | БДС EN 15505 |
| 2.37 | Potassium (K) | ВЛМ 80:2015 |
| 2.38 | Magnesium (Mg) | БДС EN 15505 |
| 2.39 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.40 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.41 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.42 | Artificial colorants | ВЛМ 88:2016 |
| 2.43 | Salt | Regulation (EU) 1169, Annex I, cl.11 |
| 2.44 | Dry matter content of the coating- Refractometric analysis | БДС 16612 |
| 2.45 | Net weight and ratio of the components | БДС 15359 |
| 2.46 | Raw cellulose content | БДС ISO 5498 |
| 2.47 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.48 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.49 | Determination of net weight of products covered by glaze (Glaze) | CODEX STAN 165-1989 |
| 2.50 | Ammonia (Nessler) | БДС 1323 |
| VI. | Canned food  -meat and meat plants (1)  - vegetables and fruits (2)  - UHT foods (3) | 1. Organoleptic tests | |  |
| 1.1 | Assessment of the packaging before opening | БДС 1035, cl. 3 (1,2,3) |
| 1.2 | Establishing the availability of bulges, clapping, vibrating lids, bottoms, tightness; | БДС 1035, cl. 3 (1,2,3) |
| 1.3 | Determination of the level of filling of the cans; | БДС 1035, cl. 3 (1,2,3) |
| 1.4 | Assessment of the inner surface of the metal packing; | БДС 1035, cl. 3 (1,2,3) |
| 1.5 | Appearance; way of arranging of contents | БДС 1035, cl. 3 (1,2,3) |
| 1.6 | Consistency; | БДС 1035, cl. 3 (1,2,3) |
| 1.7 | Odor and taste of content, color | БДС 1035, cl. 3 (1,2,3) |
| 2. Physical and chemical tests | |  |
| 2.1 | Chlorides/cooking salt | БДС 7168, (1,2,3)  ВЛМ 25:2024 (1,2,3) |
| 2.2 | Protein/Nitrogen content | БДС 9374, (1)  БДС EN ISO 8968-1, (3)  БДС 14431(1,2) |
| 2.3 | Density (for milk) | БДС 1110, (3) |
| 2.4 | рН | БДС 11688, (1,2,3) |
| 2.5 | Water content/Dry matter | БДС EN 12145, (2)  БДС 1109 (3)  БДС 5712 (1)  БДС 17257 (2) |
| 2.6 | Sugars (lactose, invert sugar, sucrose, reducing sugars) | БДС 7169 (2)  БДС 6191 (3)  ВЛМ 63:2017 (1) |
| 2.7 | Vitamin C | БДС 11812 (1,2) |
| 2.8 | Fat | ГОСТ 5867 (3)  БДС ISO 19662 (3) |
| 2.9 | FDM (Fat in dry matter) | ГОСТ 5867.2.3.4 (3) |
| 2.10 | Fat  FDM\* | БДС 6997 (1,2)  БДС 8549 (1) |
| 2.11 | Ash | ISO 936 (1),  БДС 7646 (1,2)  БДС 6154 (3) |
| 2.12 | Energy value (energy, calories) | РПК 7.2-1:2020 (1,2,3) |
| 2.13 | Titratable Acidity | БДС 6996 (1,2) |
| 2.14 | Acidity (for milk and dairy products) | БДС 1111 (3) |
| 2.15 | Net weight and ratio of the components | БДС 7181 (1,2)  ВЛМ 48:2014 (3) |
| 2.16 | Drained net weight | БДС 1035, (1)  ВЛМ 122:2020 (2) |
| 2.17 | Net weight/Gross weight | БДС 1035, cl. 4,2 (1)  ВЛМ 48:2014 (2,3) |
| 2.18 | Carbohydrates | РПК 7.2-1:2020 (1,2,3) |
| 2.19 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 (1,2,3) |
| 2.20 | Peroxide value | ВЛМ 59:2019 (1,2,3) |
| 2.21 | Cellulose content (dietary fiber) | БДС ISO 5498, (1,2,3) |
| 2.22 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | ВЛМ 84:2014 (1,2,3)  БДС EN ISO 12966-4 (1,2) |
| 2.23 | Ash insoluble in 10% hydrochloric acid | БДС 17317 (2)  ВЛМ 1:2016 (1,3) |
| 2.24 | Nitrites | БДС EN 12014-3 (1) |
| 2.25 | Nitrates | БДС EN 12014-3 (1)  БДС EN 12014-2 (2)  ВЛМ 92:2020 (1) |
| 2.26 | Sweeteners:  Acesulfame k Е950,  Saccharin Е954,  Aspartame Е951 | БДС EN 12856(1,2,3) |
| 2.27 | Phosphates | БДС 5609 (1)  ВЛМ 105:2020 (2) |
| 2.28 | Ethanol | БДС ISO 2448 (2) |
| 2.29 | Mineral impurities | БДС 17318 (2) |
| 2.30 | Salt | Regulation (EU) 1169,  Annex I, item 11 (1,2,3) |
| 2.31 | Lead (Pb) | БДС EN 14084 (1,2,3) |
| 2.32 | Cadmium (Cd) | БДС EN 14084 (1,2,3) |
| 2.33 | Zinc (Zn) | БДС EN 14084 (1,2,3) |
| 2.34 | Copper (Cu) | БДС EN 14084 (1,2,3) |
| 2.35 | Iron (Fe) | БДС EN 14084 (1,2,3) |
| 2.36 | Chromium (Cr) | БДС EN 14083 (1,2,3) |
| 2.37 | Molybdenum (Mo) | БДС EN 14083 (1,2,3) |
| 2.38 | Mercury (Hg) | БДС EN 13806 (1,2,3) |
| 2.39 | Arsenic (As) | БДС EN 14546 (1,2,3)  БДС EN 14627 (1,2,3) |
| 2.40 | Selenium (Se) | БДС EN 14627 (1,2,3) |
| 2.41 | Sodium (Na) | БДС EN 15505 (1,2,3) |
| 2.42 | Potassium (K) | ВЛМ 80:2015 (1,2,3) |
| 2.43 | Magnesium (Mg) | БДС EN 15505 (1,2,3) |
| 2.44 | Calcium (Ca) | ВЛМ 80:2015 (1,2,3) |
| 2.45 | Nickel (Ni) | ВЛМ 80:2015 (1,2,3) |
| 2.46 | Inorganic tin (Sn) | БДС EN 15764 (1,2,3) |
| 2.47 | Artificial colorants | ВЛМ 88:2016 (1,2,3) |
| 2.48 | Determination of soluble solids content by the refractometric method (fruit content)/  Water content/Dry matter | БДС EN 12143\*\* (2)  БДС 16612 (1) |
| 2.49 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014 (1,2,3)  AOAC Officiale Metod 985.29 (1,2,3) |
| 2.50 | Raw cellulose content | БДС ISO 5498 (1,2,3) |
| 2.51 | Aluminium (Al) | ВЛМ 113:2017 (1,2,3) |
| 2.52 | Antimony (Sb) | ВЛМ 113:2017 (1,2,3) |
| 2.53 | Total and free sulfur dioxide | БДС 11709 (2) |
| 2.54 | Starch content | Regulation (EC) 900/2008,  Annex I (2) |
| VII. | Honey and bee products | 1.Organoleptic tests | |  |
| 1.1 | Color; clearness | БДС 3050 cl.2.1  Ordinance № 2/27.03.2024,  SG №/ 31 09.04.2024 |
| 1.2 | Odor, flavor; | БДС 3050 cl. 2.1  Ordinance № 2/27.03.2024,  SG №/ 31 09.04.2024 |
| 1.3 | Taste; | БДС 3050 cl. 2.1 |
| 1.4 | Consistency; | БДС 3050 cl. 2.1  Ordinance № 2/27.03.2024,  SG №/31 09.04.2024 |
| 1.5 | Appearance; | БДС 3050 cl. 2.1 |
| 1.6 | Crystallization | БДС 3050 cl. 2.1 |
| 1.7 | Presence of mechanical impurities; | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024 |
| 1.8 | Composition; | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024 |
| 2. Physical and chemical tests | |  |
| 2.1 | Water content/Dry matter | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024 |
| 2.2 | Sugars (invert sugar, sucrose) | БДС 3050, cl.2.3. |
| 2.3 | Sugars (glucose, fructose, sucrose) | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024. |
| 2.4 | Hydroxymethylfurfural (HMF) | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024  White’s method |
| 2.5 | Diastasе activity | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024  БДС 3050 cl. 2.8 |
| 2.6 | Free Acidity | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024  Method of determining free acidity by base titration using phenolphtalein indicator |
| 2.7 | Substances insoluble in water | БДС 3050, cl. 2.5 |
| 2.8 | Ash/ Mineral substances | БДС 3050, cl. 2.6 |
| 2.9 | Energy value | РПК 7.2-1:2020 |
| 2.10 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.11 | Sweeteners  Acesulfame k Е950  Saccharin Е954  Aspartame Е951 | БДС EN 12856 |
| 2.12 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.13 | Lead (Pb) | БДС EN 14084 |
| 2.14 | Cadmium (Cd) | БДС EN 14084 |
| 2.15 | Zinc (Zn) | БДС EN 14084 |
| 2.16 | Copper (Cu) | БДС EN 14084 |
| 2.17 | Iron (Fe) | БДС EN 14084 |
| 2.18 | Chromium (Cr) | БДС EN 14083 |
| 2.19 | Molybdenum (Mo) | БДС EN 14083 |
| 2.20 | Mercury (Hg) | БДС EN 13806 |
| 2.21 | Arsenic (As) | БДС EN 14627 |
| 2.22 | Selenium (Se) | БДС EN 14627 |
| 2.23 | Sodium (Na) | БДС EN 15505 |
| 2.24 | Potassium (K) | ВЛМ 80:2015 |
| 2.25 | Magnesium (Mg) | БДС EN 15505 |
| 2.26 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.27 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.28 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.29 | Artificial colorants | ВЛМ 88:2016 |
| 2.30 | Electrical conductivity | Ordinance № 2/27.03.2024,  SG №/31 09.04.2024 |
| 2.31 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.32 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.33 | Raw cellulose content | БДС ISO 5498 |
| 2.34 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.35 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.36 | Loss of weight on drying | БДС 5313 |
| 2.37 | Carbohydrates | РПК 7.2-1:2020 |
| 2.38 | Fat | ВЛМ 125:2020 |
| 2.39 | Protein | ВЛМ 126:2020 |
| 2.40 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | ВЛМ 84:2014 |
| 2.41 | pH | ВЛМ 46:2019 |
| VIII. | Starter cultures  (yeasts for the dairy industry) and additives | 1.Organoleptic tests | |  |
| 1.1 | Appearance; | ST of CMEA 4710 |
| 1.2 | Color; | ST of CMEA 4710 |
| 1.3 | Consistency; | ST of CMEA 4710 |
| 1.4 | Taste; | ST of CMEA 4710 |
| 1.5 | Odor | ST of CMEA 4710 |
| 2. Physical and chemical tests | | |
| 2.1 | Yeast activity | ВЛМ 129 :2022 |
| 2.2 | Preservatives  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.3 | Sweeteners:  Acesulfame k Е950  Saccharin Е954  Aspartame Е951 | БДС EN 12856 |
| 2.4 | Protein/Nitrogen content | БДС ISO 1871 |
| 2.5 | Ash | БДС 7646 |
| 2.6 | Fat | БДС 6997 |
| 2.7 | Chlorides/cooking salt | БДС 7168  ВЛМ 25:2024 |
| 2.8 | Water content/Dry matter | БДС 1109  ВЛМ 85:2021  ВЛМ 27:2024 |
| 2.9 | Carbohydrates | РПК 7.2-1:2020 |
| 2.10 | Energy value | РПК 7.2-1:2020 |
| 2.11 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.12 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.13 | Sugars (lactose, invert sugar, sucrose) | БДС 6191  ВЛМ 108:2016 |
| 2.14 | Fatty acids composition:  -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | ВЛМ 84:2014  БДС EN ISO 12966-4 |
| 2.15 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.16 | Lead (Pb) | БДС EN 14084 |
| 2.17 | Cadmium (Cd) | БДС EN 14084 |
| 2.18 | Zinc (Zn) | БДС EN 14084 |
| 2.19 | Copper (Cu) | БДС EN 14084 |
| 2.20 | Iron (Fe) | БДС EN 14084 |
| 2.21 | Chromium (Cr) | БДС EN 14083 |
| 2.22 | Molybdenum (Mo) | БДС EN 14083 |
| 2.23 | Mercury (Hg) | БДС EN 13806  ВЛМ 130:2021 |
| 2.24 | Arsenic (As) | БДС EN 14546  БДС EN 14627  ВЛМ 130:2021 |
| 2.25 | Selenium (Se) | БДС EN 14627 |
| 2.26 | Sodium (Na) | БДС EN 15505 |
| 2.27 | Potassium (K) | ВЛМ 80:2015 |
| 2.28 | Magnesium (Mg) | БДС EN 15505 |
| 2.29 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.30 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.31 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.32 | Artificial colorants | ВЛМ 88:2016 |
| 2.33 | Raw cellulose content | БДС ISO 5498 |
| 2.34 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.35 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.36 | Net weight/Gross weight | ВЛМ 48:2014 |
| 2.37 | pH | ВЛМ 46:2019 |
| IX. | Fruits, vegetables, nuts - seeds  and products thereof | 1. Organoleptic tests | |  |
| 1.1 | Appearance | ST of CMEA 4710  БДС 1953, cl. 9 |
| 1.2 | Form, structure when cut | ST of CMEA 4710  БДС 1953, cl. 9 |
| 1.3 | Color, taste, odor, consistency and shine | ST of CMEA 4710  БДС 1953, cl. 9 |
| 1.4 | Size; | БДС 1953, cl. 9 |
| 1.5 | Presence of impurities; | БДС 1953, cl. 9 |
| 1.6 | Moisture level; | БДС 1953, cl. 9 |
| 1.7 | Presence of damages, insects and larvae | БДС 1953, cl. 9 |
| 2. Physical and chemical tests | |  |
| 2.1 | Nitrates | БДС 16591 |
| БДС EN 12014-2 |
| 2.2 | Sugars (sucrose, invert sugar, reducing Sugars) | БДС 7169 |
| 2.3 | Acidity | БДС EN 12147\*\*  БДС 6996 |
| 2.4 | Water content/Dry matter | ВЛМ 9:2024  БДС EN ISO 665 |
| 2.5 | Ash | БДС 7646 |
| 2.6 | Carbohydrates | РПК 7.2-1:2020 |
| 2.7 | Fat  FDM\* | БДС 6997  БДС EN ISO 659  БДС EN ISO 11085 |
| 2.8 | Peroxide value | ВЛМ 64:2019 |
| 2.9 | Chlorides/cooking salt | БДС 7168  ВЛМ 25:2024 |
| 2.10 | Protein/Nitrogen content | БДС ISO 1871  БДС EN 12135\*\* |
| 2.11 | рН | БДС 11688 |
| 2.12 | Cellulose content (dietary fiber) | БДС ISO 5498 |
| 2.13 | Energy value | РПК 7.2-1:2020 |
| 2.14 | Sugars (glucose, fructose, sucrose) | БДС EN 12630\*\* |
| 2.15 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.16 | Sweeteners  Acesulfame k Е 950  Saccharin Е 954  Aspartame Е951 | БДС EN 12856 |
| 2.17 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.18 | Artificial colorants | ВЛМ 88:2016 |
| 2.19 | Net weight | ВЛМ 48:2014 |
| 2.20 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | ВЛМ 84:2014  БДС EN ISO 12966-4 |
| 2.21 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.22 | Mineral impurities | БДС 17318 |
| 2.23 | Ethanol | БДС ISO 2448 |
| 2.24 | Lead (Pb) | БДС EN 14084 |
| 2.25 | Cadmium (Cd) | БДС EN 14084 |
| 2.26 | Zinc (Zn) | БДС EN 14084 |
| 2.27 | Copper (Cu) | БДС EN 14084 |
| 2.28 | Iron (Fe) | БДС EN 14084 |
| 2.29 | Chromium (Cr) | БДС EN 14083 |
| 2.30 | Molybdenum (Mo) | БДС EN 14083 |
| 2.31 | Mercury (Hg) | БДС EN 13806 |
| 2.32 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.33 | Selenium (Se) | БДС EN 14627 |
| 2.34 | Sodium (Na) | БДС EN 15505 |
| 2.35 | Potassium (K) | ВЛМ 80:2015 |
| 2.36 | Magnesium (Mg) | БДС EN 15505 |
| 2.37 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.38 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.39 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.40 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.41 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.42 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.43 | Vitamin C | БДС 11812 |
| 2.44 | Total and free sulfur dioxide | БДС 11709 |
| 2.45 | Drained net weight | ВЛМ 122:2020 |
| 2.46 | Determination of soluble solids content by the refractometric method (fruit content)/  Water content/Dry matter content | БДС EN 12143\*\* |
| X. | Water.  For drinking and household purposes,  mineral water from the source, bottled, natural,  mineral, spring and table (1);  ice (2);  surface water (incl. water for irrigation purposes) (3),  for bathing /  swimming pools (4),  underground water (incl. drilling water and water for irrigation purposes) (5) | 1. Organoleptic tests | |  |
| 1.1 | color | БДС 8451 cl. 2 (1,3,4,5) |
| 1.2 | taste | БДС 8451 cl. 3 (1,3,5) |
| 1.3 | odor | БДС 8451 cl. 4 (1,3,4,5) |
| 1.4 | temperature | БДС 8451 cl. 5 (1,3,4,5) |
| 2. Physical and chemical tests | |  |
| 2.1 | рН | БДС 3424 (1) |
| БДС 17.1.4.27 (3,4,5) |
| ВЛМ 77:2014 (4) |
| 2.2 | Oxidizability (permanganate) | БДС 3413 (1) |
| БДС 17.1.4.16 (3,4,5) |
| 2.3 | Total hardness | БДС 3775 (1,3,5) |
| 2.4 | Dry residue at 105°С  Dry residue at 180°С  Dry residue at 260°С | БДС 3546 (1,3,5)  БДС 17.1.4.04 (1,3,4,5)  ВЛМ 94:2014 (1,3,4,5) |
| 2.5 | Chlorides/ Chloride ions | БДС 3414 (1)  БДС 17.1.4.24 silver nitrate method (3,4,5) |
| 2.6 | Ammonium ion | БДС 3587 method 2 (1,4)  ВЛМ 93:2014 (1,3,4,5) |
| 2.7 | Dissolved substances | БДС 17.1.4.04 (1,3,4,5) |
| 2.8 | Insoluble substances | БДС 17.1.4.04 (1,3,4,5) |
| 2.9 | Nitrates / Nitrate nitrogen | БДС ISO 7890-3 (1,3,4,5)  ВЛМ 65:2020 (1,2,3,4,5) |
| 2.10 | Electrical conductivity | БДС EN 27888 (1,3,4,5) |
| 2.11 | Sulphates | БДС 3588 (1,2,3,5)  ВЛМ 78:2020 (1,2,3,4,5) |
| 2.12 | Chemical oxygen demand (COD) | БДС 17.1.4.02 (1,3,4,5) |
| 2.13 | Biochemical oxyden demand after n days (BODn) | БДС EN ISO 5815-1 (1,3,4,5) |
| 2.14 | Nitrites/ Nitrite nitrogen | ВЛМ 2:2015 (1,3,4,5) |
| 2.15 | Phosphates | ВЛМ 3:2015 (1,3,4,5) |
| 2.16 | Magnesium (Mg) | БДС EN ISO 7980 (1,3,4,5) |
| 2.17 | Iron (Fe) | БДС 16777 method for direct determination of flame AAC (1,3,4,5)  БДС EN ISO 15586 (1,3,4,5) |
| 2.18 | Zinc (Zn) | БДС 16777 method for direct determination of flame AAC (1,3,4,5)  БДС EN ISO 15586 (1,3,4,5) |
| 2.19 | Copper (Cu) | БДС 16777 method for direct determination of flame AAC (1,3,4,5)  БДС EN ISO 15586 (1,3,4,5) |
| 2.20 | Lead (Pb) | БДС 16777 method for direct determination of flame AAC (1,3,4,5)  БДС EN ISO 15586 (1,3,4,5) |
| 2.21 | Cadmium (Cd) | БДС 16777 method for direct determination of flame AAC (1,3,4,5)  БДС EN ISO 15586 (1,3,4,5) |
| 2.22 | Manganese (Mn) | БДС 16777 method for direct determination of flame AAC (1,3,4,5)  БДС EN ISO 15586 (1,3,4,5) |
| 2.23 | Fluorides | ВЛМ 12:2015 (1,3,4,5) |
| 2.24 | Total Chromium (Cr) | БДС EN ISO 15586 (1,3,4,5) |
| 2.25 | Chlorine (free) | ВЛМ 14:2015 (1,3,4,5)  БДС EN ISO 7393-2 (1,3,4,5) |
| 2.26 | Trihalomethanes | ВЛМ 15:2015 (1,3,4,5) |
| 2.27 | Nickel (Ni) | БДС EN ISO 15586 (1,3,4,5)  ISO 8288 method for direct determination of flame AAC (1,3,4,5) |
| 2.28 | Cyanides | ВЛМ 17:2015 (1,3,4,5) |
| 2.29 | Aluminium (Al) | БДС EN ISO 15586  (1,3,4,5) |
| 2.30 | Boron (B) | ВЛМ 107:2015 (1,3,4,5) |
| 2.31 | Surface active agents (surfactants) | ВЛМ 20:2015 (1,3,4,5) |
| 2.32 | Calcium (Ca) | БДС ISO 6058 (1,3,4,5)  БДС EN ISO 7980 (1,3,4,5) |
| 2.33 | Sodium (Na) | БДС ISO 9964-1,3 (1,3,4,5) |
| 2.34 | Potassium (K) | БДС ISO 9964-3 (1,3,4,5) |
| 2.35 | Antimony (Sb) | БДС EN ISO 15586 (1,3,4,5)  БДС ISO 17378-2 (1,3,4,5) |
| 2.36 | Arsenic (As) | БДС ISO 17378-2 (1,3,4,5)  БДС EN ISO 15586 (1,3,4,5) |
| 2.37 | Barium (Ba) | ВЛМ 107:2015 (1,3,4,5) |
| 2.38 | Mercury (Hg) | БДС EN ISO 12846 method without enrichment (1,3,4,5) |
| 2.39 | Selenium (Se) | БДС EN ISO 15586 (1,3,4,5) |
| 2.40 | Lithium (Li) | ВЛМ 107:2015 (1,3,4,5) |
| 2.41 | Vanadium (V) | БДС EN ISO 15586 (1,3,4,5) |
| 2.42 | Net weight | ВЛМ 48:2014 (1,3,5) |
| 2.43 | Dissolved ozone | ВЛМ 74:2014 (1,3,4,5) |
| 2.44 | Total phosphorus | БДС EN ISO 6878 (1,3,4,5)  ВЛМ 55:2020 (1,3,4,5) |
| 2.45 | Total organic carbon | ВЛМ 73:2014 (1,3,4,5) |
| 2.46 | Turbidity | БДС EN ISO 7027 (1,3,4,5) |
| 2.47 | Total nitrogen | ВЛМ 90:2014 (1,3,4,5) |
| 2.48 | Dissolved oxygen | ВЛМ 57:2014 (1,3,4,5) |
| 2.49 | Phenols | ВЛМ 91:2014 (1,3,4,5) |
| 2.50 | Ammonia | БДС 17.1.4.10 (1,3,4,5)  Photocolorimetric method  ВЛМ 93:2014 (1,3,4,5) |
| 2.51 | Ammonium / Ammonium nitrogen | ВЛМ 93:2014 (1,3,4,5) |
| 2.52 | Determination of total and composite alkalinity  Determination of carbonate alkalinity | БДС EN ISO 9963-1,2 (1,3,4,5) |
| 2.53 | Hydrocarbons | ВЛМ 68:2015 (1,3,4,5) |
| 2.54 | Carbon dioxide | БДС 3485, cl.3.6.1 (1) |
| 2.55 | Hydrocarbonates/ Hydrocarbonate ions | ВЛМ 72:2014 (1,3,4,5) |
| 2.56 | Carbonates/ Carbonate ions (CO3) | ВЛМ 58:2014 (1,3,4,5) |
| 2.57 | Total mineralization | ВЛМ 67:2015 (1,3,4,5) |
| 2.58 | Chromium (III valency) | ВЛМ 87:2014 (1,3,4,5) |
| 2.59 | Chromium (VI valency) | ВЛМ 89:2014 (1,3,4,5) |
| 2.60 | Tin | ВЛМ 107:2015 (1,3,4,5) |
| 2.61 | Molybdenum (Mo) | БДС EN ISO 15586 (1,3,4,5) |
| 2.62 | Fat extracted with diethyl ether | ВЛМ 40:2015 (1,3,4,5) |
| XI | Wastewater | 1. | Physical and chemical tests |  |
| 1.1 | Active reaction (pH) | БДС 17.1.4.27 |
| 1.2 Dissolved Substances | | БДС 17.1.4.04 |
| 1.3 | Insoluble substances | БДС 17.1.4.04 |
| 1.4 | Chloride ions | БДС 17.1.4.24 silver nitrate method |
| 1.5 | Total dry matter | БДС 17.1.4.04 |
| 1.6 | Permanganate oxydisability | БДС 17.1.4.16 |
| 1.7 | Chemical oxygen demand (COD) | БДС 17.1.4.02  ВЛМ 76:2014 |
| 1.8 | Biochemical oxyden demand after n days (BOD5,7) | БДС EN ISO 5815-1 |
| 1.9 | Nitrates / Nitrate nitrogen | БДС ISO 7890-3  ВЛМ 65:2020 |
| 1.10 | Electrical conductivity | БДС EN 27888 |
| 1.11 | Nitrites/ Nitrite nitrogen | ВЛМ 21:2020 |
| 1.12 | Phosphates | ВЛМ 22:2015 |
| 1.13 | Calcium (Ca) | БДС ISO 6058  БДС EN ISO 7980 |
| 1.14 | Magnesium (Mg) | БДС EN ISO 7980 |
| 1.15 | Iron (Fe) | БДС 16777 method for direct determination of flame AAC  БДС EN ISO 15586 |
| 1.16 | Zinc (Zn) | БДС 16777 method for direct determination of flame AAC  ISO 8288 method for direct determination of flame AAC  БДС EN ISO 15586 |
| 1.17 | Copper (Cu) | БДС 16777 method for direct determination of flame AAC  ISO 8288 method for direct determination of flame AAC  БДС EN ISO 15586 |
| 1.18 | Lead (Pb) | БДС 16777 method for direct determination of flame AAC  ISO 8288 method for direct determination of flame AAC  БДС EN ISO 15586 |
| 1.19 | Cadmium (Cd) | БДС 16777 method for direct determination of flame AAC  ISO 8288 method for direct determination of flame AAC  БДС EN ISO 15586 |
| 1.20 | Manganese (Mn) | БДС 16777 method for direct determination of flame AAC  БДС EN ISO 15586 |
| 1.21 | Fluorides | ВЛМ 31:2014 |
| 1.22 | Total Chromium (Cr) | БДС EN ISO 15586 |
| 1.23 | Chlorine (free) | ВЛМ 33:2015 |
| 1.24 | Trihalomethanes | ВЛМ 34:2015 |
| 1.25 | Nickel (Ni) | ISO 8288 method for direct determination of flame AAC  БДС EN ISO 15586 |
| 1.26 | Cyanides | ВЛМ 36:2014 |
| 1.27 | Aluminium (Al) | БДС EN ISO 15586 |
| 1.28 | Boron (B) | ВЛМ 107:2015 |
| 1.29 | Surface active agents (surfactants) | ВЛМ 39:2015 |
| 1.30 | Fat extracted with diethyl ether | ВЛМ 40:2015 |
| 1.31 | Total phosphorus | БДС EN ISO 6878  ВЛМ 55:2020 |
| 1.32 | Total organic carbon | ВЛМ 73:2014 |
| 1.33 | Turbidity | БДС EN ISO 7027 |
| 1.34 | Dissolved oxygen | ВЛМ 57:2014 |
| 1.35 | Ammonia | БДС 17.1.4.10  Photocolorimetric method  ВЛМ 93:2014 |
| 1.36 | Hydrocarbons | ВЛМ 68:2015 |
| 1.37 | Chromium (III valency) | ВЛМ 87:2014 |
| 1.38 | Chromium (VI valency) | ВЛМ 89:2014 |
| 1.39 | Total nitrogen | ВЛМ 90:2014 |
| 1.40 | Phenols | ВЛМ 91:2014 |
| 1.41 | Ammonium / Ammonium nitrogen | ВЛМ 93:2014 |
| 1.42 | Dissolved ozone | ВЛМ 74:2014 |
| 1.43 | Determination of total and composite alkalinity  Determination of carbonate alkalinity | БДС EN ISO 9963-1,2 |
| 1.44 | Dry residue at 105°С    Dry residue at 180°С  Dry residue at 260°С | БДС 3546  БДС 17.1.4.04  ВЛМ 94:2014 |
| 1.45 | Barium (Ba) | ВЛМ 107:2015 |
| 1.46 | Sodium (Na) | БДС ISO 9964-1,3 |
| 1.47 | Potassium (K) | БДС ISO 9964-1,3 |
| 1.48 | Arsenic (As) | ISO 17378-2  БДС EN ISO 15586 |
| 1.49 | Selenium (Se) | БДС EN ISO 15586 |
| 1.50 | Mercury (Hg) | БДС EN ISO 12846 method without enrichment |
| 1.51 | Lithium (Li) | ВЛМ 107:2015 |
| 1.52 | Vanadium (V) | БДС EN ISO 15586 |
| 1.53 | Tin | ВЛМ 107:2015 |
| 1.54 | Hydrocarbonates/ Hydrocarbonate ions | ВЛМ 72:2014 |
| 1.55 | Carbonates/ Carbonate ions (CO3) | ВЛМ 58:2014 |
| 1.56 | Antimony (Sb) | БДС EN ISO 15586  ISO 17378-2 |
| 1.57 | Molybdenum (Mo) | БДС EN ISO 15586 |
| 1.58 | Sulphates | ВЛМ 78:2020 |
| XII. | Soft drinks  (liquid and soluble)  (1), juices, nectars, concentrates (2) and boza (3) | 1. | Organoleptic tests |  |
| 1.1 | Taste and flavor | БДС 3485, cl. 2 (1,2,3) |
| 1.2 | Color | БДС 3485, cl. 2 (1,2,3) |
| 1.3 | Clearness and homogeneity | БДС 3485, cl. 2 (1,2,3) |
| 1.4 | Appearance | ST of CMEA 4710 (1,2,3) |
| 2. | Physical and chemical tests |  |
| 2.1 | рН | БДС EN 1132\*\* (1,2,3) |
| 2.2 | Chlorides/cooking salt | БДС EN 12133\*\* (2)  БДС 7168 (1,2,3)  ВЛМ 25:2024(1,2,3) |
| 2.3 | Ash | БДС EN 1135\*\* (1,2,3) |
| 2.4 | Water content/Dry matter | БДС 3485, cl. 3.4 (1,2)  БДС EN 12143\*\* (2,3) |
| 2.5 | Protein/Nitrogen content | БДС EN 12135\*\* (1,2,3) |
| 2.6 | Fat FDM | БДС 6997 (1,2,3) |
| 2.7 | Carbohydrates | РПК 7.2-1:2020 (1,2,3) |
| 2.8 | Energy value (energy, calories) | РПК 7.2-1:2020 (1,2,3) |
| 2.9 | Caffeine | БДС ISO 20481 (1) |
| 2.10 | Sugars (invert sugar, sucrose) | БДС 3485, cl. 3.10 (1,2,3)  БДС 7169 (2) |
| 2.11 | Sugars (glucose, fructose, sucrose) | БДС EN 12630\*\* (1,2,3) |
| 2.12 | Vitamin C | БДС 11812 (1,2,3) |
| 2.13 | Acidity | БДС 3485 cl. 3.5 (1,2,3)  БДС 6996 (1,2,3) |
| 2.14 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 (1,2,3) |
| 2.15 | Sweeteners:  Acesulfame k Е 950,  Saccharin Е954,  Aspartame Е 951 | БДС EN 12856 (1,2,3) |
| 2.16 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 (1,2,3) |
| 2.17 | Net weight | ВЛМ 48:2014 (1,2,3) |
| 2.18 | Fatty acids composition:  -saturated fatty acid;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | БДС EN ISO 12966-4 (1,2,3)  ВЛМ 84:2014 (1,2,3) |
| 2.19 | Carbon dioxide content | БДС 3485 cl.3.6 (1) |
| 2.20 | Alcohol content (Ethanol) | ISO 2448 (1, 2,3) |
| 2.21 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014 (1,2,3)  AOAC Officiale Metod 985.29 (1,2,3) |
| 2.22 | Mineral impurities | БДС 17318 (2) |
| 2.23 | Lead (Pb) | БДС EN 14084 (1,2,3) |
| 2.24 | Cadmium (Cd) | БДС EN 14084 (1,2,3) |
| 2.25 | Zinc (Zn) | БДС EN 14084 (1,2,3) |
| 2.26 | Copper (Cu) | БДС EN 14084 (1,2,3) |
| 2.27 | Iron (Fe) | БДС EN 14084 (1,2,3) |
| 2.28 | Chromium (Cr) | БДС EN 14083 (1,2,3) |
| 2.29 | Molybdenum (Mo) | БДС EN 14083(1,2,3) |
| 2.30 | Mercury (Hg) | БДС EN 13806(1,2,3) |
| 2.31 | Arsenic (As) | БДС EN 14627(1,2,3) |
| 2.32 | Selenium (Se) | БДС EN 14627(1,2,3) |
| 2.33 | Sodium (Na) | БДС EN 15505(1,2,3) |
| 2.34 | Potassium (K) | ВЛМ 80:2015 (1,2,3) |
| 2.35 | Magnesium (Mg) | БДС EN 15505(1,2,3) |
| 2.36 | Calcium (Ca) | ВЛМ 80:2015 (1,2,3) |
| 2.37 | Nickel (Ni) | ВЛМ 80:2015 (1,2,3). |
| 2.38 | Inorganic tin (Sn) | БДС EN 15764 (1,2,3) |
| 2.39 | Artificial colorants | ВЛМ 88:2016 (1,2,3) |
| 2.40 | Salt | Regulation (EU) 1169,  Annex I, item 11 (1,2,3) |
| 2.41 | Raw cellulose content | БДС ISO 5498 (1,2,3) |
| 2.42 | Aluminium (Al) | ВЛМ 113:2017 (1,2,3) |
| 2.43 | Antimony (Sb) | ВЛМ 113:2017 (1,2,3) |
| 2.44 | Determination of soluble solids content by the refractometric method (fruit content)/  Water content/Dry matter content | БДС EN 12143\*\* (1,2) |
| 2.45 | Density | ВЛМ 127:2020 (1,2,3) |
| XIII. | Cereals  Grain and mill products.  Legumes | 1. | Organoleptic tests |  |
| 1.1 | Taste | БДС 754  ST of CMEA 4710 |
| 1.2 | Color | БДС 754  ST of CMEA 4710 |
| 1.3 | Odor | БДС 754  БДС ISO 605 cl. 7  ST of CMEA 4710 |
| 1.4 | Crunchiness | БДС 754  ST of CMEA 4710 |
| 1.5 | Damages caused by storage pests | БДС 754  БДС ISO 605 cl.8.1  ST of CMEA 4710 |
| 1.6 | Appearance and impurities | БДС ISO 605, cl.5  ST of CMEA 4710 |
| 2. | Physical and chemical tests |  |
| 2.1 | Starch | БДС 13488 |
| 2.2 | Water content/Dry matter | БДС EN ISO 712  ВЛМ 10:2024 |
| 2.3 | Protein | БДС 13490 |
| 2.4 | Ash | БДС EN ISO 2171  БДС 754 |
| 2.5 | Total fat and raw fat FDM\* | БДС EN ISO 659  БДС EN ISO 11085 |
| 2.6 | Gluten  - wet gluten  - release of the gluten | БДС 13375  БДС EN ISO 21415-1  БДС 754 |
| 2.7 | Carbohydrates | РПК 7.2-1:2020 |
| 2.8 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 2.9 | Net weight | ВЛМ 48:2014 |
| 2.10 | Ash, insoluble in 10% hydrochloric acid | БДС 754 |
| 2.11 | Sugars (invert sugar, sucrose) | ВЛМ 86:2014 |
| 2.12 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.13 | Fatty acids composition:  -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | БДС EN ISO 12966-4  ВЛМ 84:2014 |
| 2.14 | Nitrogen-free extract (NFE) | ВЛМ 99:2015 |
| 2.15 | Sand content | ВЛМ 100:2014 |
| 2.16 | Acidity | ВЛМ 101:2014  БДС 754  БДС 13487 |
| 2.17 | Chlorides | ВЛМ 54:2014 |
| 2.18 | Peroxide value | ВЛМ 70:2019 |
| 2.19 | Components composition | ВЛМ 95:2014 |
| 2.20 | Grinding size / sieve analysis | ВЛМ 96:2014  БДС 754 cl.9 |
| 2.21 | Whole grains | ВЛМ 97:2014 |
| 2.22 | Metalic impurities | ВЛМ 98:2014 |
| 2.23 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.24 | Lead (Pb) | БДС EN 14084 |
| 2.25 | Cadmium (Cd) | БДС EN 14084 |
| 2.26 | Zinc (Zn) | БДС EN 14084 |
| 2.27 | Copper (Cu) | БДС EN 14084 |
| 2.28 | Iron (Fe) | БДС EN 14084 |
| 2.29 | Chromium (Cr) | БДС EN 14083 |
| 2.30 | Molybdenum (Mo) | БДС EN 14083 |
| 2.31 | Mercury (Hg) | БДС EN 13806 |
| 2.32 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.33 | Selenium (Se) | БДС EN 14627 |
| 2.34 | Sodium (Na) | БДС EN 15505 |
| 2.35 | Potassium (K) | ВЛМ 80:2015 |
| 2.36 | Magnesium (Mg) | БДС EN 15505 |
| 2.37 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.38 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.39 | Raw cellulose content | БДС ISO 5498 |
| 2.40 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.41 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.42 | Cooking salt | БДС 3412 |
| 2.43 | Artificial colorants | ВЛМ 88:2016 |
| 2.44 | Popping performance | ВЛМ 116:2017 |
| 2.45 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.46 | Sweeteners:  Acesulfame K Е950  Saccharin Е954  Aspartame Е 951 | БДС EN 12856 |
| XIV | Bread, bread  products and pasta | 1. | Organoleptic tests |  |
| 1.1 | Appearance, form; | БДС 3412, cl. 2.1.2  ST of CMEA 4710 |
| 1.2 | Surface; | БДС 3412, cl. 2.1.2 |
| 1.3 | Color; | БДС 3412, cl. 2.1.2  ST of CMEA 4710 |
| 1.4 | Package and labeling; | БДС 3412, cl. 2.2 |
| 1.5 | Condition of the crumb (elasticity) | БДС 3412, cl. 2.2 |
| 1.6 | Thickness of the crust; | БДС 3412, cl. 2.2 |
| 1.7 | Taste, crunchiness, errors in manufacturing; | БДС 3412, cl. 2.2  ST of CMEA 4710  БДС 8720 |
| 1.8 | Freshness; | БДС 3412, cl. 2.2 |
| 1.9 | Structure when cut, condition of the filling; | БДС 3412 |
| 1.10 | Impurities; | БДС 3412 |
| 1.11 | Rancidity | БДС 3412 |
| 1.12 | Odor | БДС 3412  ST of CMEA 4710 |
| 1.13 | Size | ST of CMEA 4710 |
| 1.14 | Scrap | ST of CMEA 4710 |
| 1.15 | Condition after boiling | ST of CMEA 4710 |
| 1.16 | Increase in volume | ВЛМ 71:2022 |
| 2. | Physical and chemical tests |  |
| 2.1 | Acidity; | БДС 3412, cl. 3.3  ВЛМ 123:2020 |
| 2.2 | Fat FDM\* | БДС 3412, cl. 3.7.4.1  БДС EN ISO 11085 |
| 2.3 | Protein/Nitrogen content; | БДС 3412, cl. 3.9 |
| 2.4 | Water content/Dry matter; | БДС 3412, cl. 3.2  ВЛМ 11:2024 |
| 2.5 | Ash; | БДС 3412, cl. 7.3 |
| 2.6 | Chlorides/cooking salt; | БДС 3412, cl. 3.4  ВЛМ 25:2024 |
| 2.7 | Sugars (invert sugar, sucrose) | БДС 3412, cl. 3.6 |
| 2.8 | Net weight per 1 piece; | БДС 3412, cl. 2 |
| 2.9 | Moisture content in the crumb; | БДС 3412, cl. 3.1 |
| 2.10 | Porosity; | БДС 3412, cl. 3.5 |
| 2.11 | Peroxide value; | ВЛМ 70:2019 |
| 2.12 | Carbohydrates; | РПК 7.2-1:2020 |
| 2.13 | Energy value (energy, calories); | РПК 7.2-1:2020 |
| 2.14 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.15 | Sweeteners:  Acesulfame k Е950,  Saccharin Е954,  Aspartame Е 951 | БДС EN 12856 |
| 2.16 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.17 | Net weight | ВЛМ 48:2014 |
| 2.18 | Quantity of the filling | ВЛМ 50:2014 |
| 2.19 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.20 | Fatty acids composition:  -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | БДС EN ISO 12966-4  ВЛМ 84:2014 |
| 2.21 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.22 | Lead (Pb) | БДС EN 14084 |
| 2.23 | Cadmium (Cd) | БДС EN 14084 |
| 2.24 | Zinc (Zn) | БДС EN 14084 |
| 2.25 | Copper (Cu) | БДС EN 14084 |
| 2.26 | Iron (Fe) | БДС EN 14084 |
| 2.27 | Chromium (Cr) | БДС EN 14083 |
| 2.28 | Molybdenum (Mo) | БДС EN 14083 |
| 2.29 | Mercury (Hg) | БДС EN 13806 |
| 2.30 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.31 | Selenium (Se) | БДС EN 14627 |
| 2.32 | Sodium (Na) | БДС EN 15505 |
| 2.33 | Potassium (K) | ВЛМ 80:2015 |
| 2.34 | Magnesium (Mg) | БДС EN 15505 |
| 2.35 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.36 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.37 | Artificial colorants | ВЛМ 88:2016 |
| 2.38 | Raw cellulose content | БДС ISO 5498 |
| 2.39 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.40 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.41 | рН | ВЛМ 114:2017 |
| XV. | Beer | 1. | Organoleptic tests |  |
| 1.1 | Appearance | ST of CMEA 4710 |
| 1.2 | Color | ST of CMEA 4710 |
| 1.3 | Consistency | ST of CMEA 4710 |
| 1.4 | Taste | ST of CMEA 4710 |
| 2. | Physical and chemical tests |  |
| 2.1 | Alcohol content | БДС 10187, cl. 2 |
| 2.2 | Acidity | БДС 10187, cl. 3.1 |
| 2.3 | Actual Acidity /рН/ | БДС 10187, cl. 3.3 |
| 2.4 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.5 | Extract | БДС 10187 cl. 2.2 |
| 2.6 | Foaming | БДС 10187 cl. 6 |
| 2.7 | Color | БДС 10187 cl. 4 |
| 2.8 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.9 | Artificial colorants | ВЛМ 88:2016 |
| 2.10 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 2.11 | Carbohydrates | РПК 7.2-1:2020 |
| 2.12 | Carbon dioxide | ВЛМ 128:2020 |
| 2.13 | Net weight | ВЛМ 48:2014 |
| XVI. | Wine | 1. | Physical and chemical tests |  |
| 1.1 | Alcohol content | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 3.4 |
| 1.2 | Density and relative density | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 1.4 |
| 1.3 | Total dry extract | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 4 |
| 1.4 | Sugar-free extract | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 4 |
| 1.5 | Reducing Sugars | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 5-3.2 |
| 1.6 | Sulphur dioxide | NKKKVSDSN, SG № 99/ 09.12.2005,  Annex 4, item 25-2.3 |
| 1.7 | Ash | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 9 |
| 1.8 | Sulphates | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 12.2 |
| 1.9 | Acidity (total acidity, as tartaric acidity) | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 13 |
| 1.10 | Color characteristics (intensity and hue) | NKKKVSDSN, SG № 99/ 09.12.2005,  Annex 4, item 40-1.4 |
| 1.11 | Hydroxymethylfurfural | OIV-MA-AS315-05A, part 2, IV method |
| 1.12 | Saccharose | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 6 |
| 1.13 | Artificial coloring with organic dyes | БДС 6367 |
| 1.14 | Folin-Ciocalteu index | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 6 |
| 1.15 | Net weight | ВЛМ 48:2014 |
| 1.16 | Lead (Pb) | БДС EN 14084 |
| 1.17 | Cadmium (Cd) | БДС EN 14084 |
| 1.18 | Zinc (Zn) | БДС EN 14084 |
| 1.19 | Copper (Cu) | БДС EN 14084 |
| 1.20 | Iron (Fe) | БДС EN 14084 |
| 1.21 | Chromium (Cr) | БДС EN 14083 |
| 1.22 | Molybdenum (Mo) | БДС EN 14083 |
| 1.23 | Mercury (Hg) | БДС EN 13806 |
| 1.24 | Arsenic (As) | БДС EN 14627 |
| 1.25 | Selenium (Se) | БДС EN 14627 |
| 1.26 | Sodium (Na) | БДС EN 15505 |
| 1.27 | Potassium (K) | ВЛМ 80:2015 |
| 1.28 | Magnesium (Mg) | БДС EN 15505 |
| 1.29 | Calcium (Ca) | ВЛМ 80:2015 |
| 1.30 | Nickel (Ni) | ВЛМ 80:2015 |
| 1.31 | Aluminium (Al) | ВЛМ 113:2017 |
| 1.32 | Antimony (Sb) | ВЛМ 113:2017 |
| 1.33 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 1.34 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 1.35 | Carbohydrates | РПК 7.2-1:2020 |
| XVII. | Alcohol (alcohol-based extracts) | 1. | Organoleptic tests |  |
| 1.1 | Appearance | ST of CMEA 4710 |
| 1.2 | Taste | ST of CMEA 4710 |
| 1.3 | Aroma | ST of CMEA 4710 |
| 2. | Physical and chemical tests |  |
| 2.1 | Alcohol content | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 14 А |
| 2.2 | Density and relativedensity/relative weight | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 14 А |
| 2.3 | Total dry extract | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 15 |
| 2.4 | Net weight | ВЛМ 48:2014 |
| 2.5 | Methanol (methyl alcohol) | NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 9 |
| 2.6 | Iron (Fe) | БДС EN14084 |
| 2.7 | Copper (Cu) | БДС EN14084 |
| 2.8 | Cadmium (Cd) | БДС EN14084 |
| 2.9 | рН | БДС 11688 |
| 2.10 | Dry matter | БДС EN 12143\*\* |
| 2.11 | Refractive index | ВЛМ 119:2017 |
| 2.12 | Energy value (energy, calories) | РПК 7.2-1:2020 |
| 2.13 | Carbohydrates | РПК 7.2-1:2020 |
| XVIII | Cosmetics,  cosmetics and hygiene products | 1. | Organoleptic tests |  |
| 1.1 | Appearance, color and homogeneity; | БДС 3741, cl. 1.2 |
| 1.2 | Aroma | БДС 3741, cl. 1.2 |
| 2. | Physical and chemical tests |  |
| 2.1 | рН | БДС 3741, cl. 10 |
| 2.2 | Water content/Dry matter | БДС 3741, cl. 4 |
| 2.3 | Relative density/relative weight | БДС ISO 279 |
| 2.4 | Refractive index | БДС ISO 280 |
| 2.5 | Net weight | ВЛМ 48:2014 |
| 2.6 | Cadmium (Cd) | ВЛМ 106:2015 |
| 2.7 | Lead (Pb) | ВЛМ 106:2015 |
| 2.8 | Zinc (Zn) | ВЛМ 106:2015 |
| 2.9 | Mercury (Hg) | ВЛМ 106:2015 |
| 2.10 | Copper (Cu) | ВЛМ 106:2015 |
| 2.11 | Arsenic (As) | ВЛМ 106:2015 |
| 2.12 | Selenium (Se) | ВЛМ 106:2015 |
| 2.13 | Magnesium (Mg) | ВЛМ 106:2015 |
| 2.14 | Calcium (Ca) | ВЛМ 106:2015 |
| 2.15 | Nickel (Ni) | ВЛМ 106:2015 |
| 2.16 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.17 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.18 | Surfactants | ВЛМ 121:2018 |
| XIX. | Oils and fats | 1. | Organoleptic tests |  |
| 1.1 | Appearance | ST of SMEA 4710 |
| 1.2 | Color | ST of SMEA 4710 |
| 1.3 | Odor and taste | ST of SMEA 4710 |
| 2. | Physical and chemical tests |  |
| 2.1 | Iodine value | БДС EN ISO 3961 |
| 2.2 | Alkalinity | БДС EN ISO 10539 |
| 2.3 | Refractive index | БДС EN ISO 6320 |
| 2.4 | Moisture content and volatile compounds | БДС EN ISO 662  ВЛМ 13:2024 |
| 2.5 | Relative weight | БДС EN ISO 6883 |
| 2.6 | Acid value | БДС EN ISO 660 |
| 2.7 | Acidity | БДС EN ISO 660 |
| 2.8 | Peroxide value | БДС EN ISO 3960 |
| 2.9 | Ash | БДС ISO 6884 |
| 2.10 | Fat  FDM\* | БДС EN ISO 659  БДС EN ISO 17189  БДС EN ISO 11085 |
| 2.11 | Protein/Nitrogen content | БДС ISO 1871 |
| 2.12 | Carbohydrates | РПК 7.2-1:2020 |
| 2.13 | Energy value | РПК 7.2-1:2020 |
| 2.14 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | БДС EN ISO 12966-4 |
| 2.15 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 |
| 2.16 | Kreis reaction | ВЛМ 79:2020 |
| 2.17 | Sugars (invert sugar, sucrose) | ВЛМ 63:2017 |
| 2.18 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014  AOAC Officiale Metod 985.29 |
| 2.19 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 2.20 | Artificial colorants | ВЛМ 88:2016 |
| 2.21 | Ash, insoluble in 10% hydrochloric acid | ВЛМ 1:2016 |
| 2.22 | Net weight | ВЛМ 48:2014 |
| 2.23 | Non-fat solids residue | ВЛМ 49:2016 |
| 2.24 | Lead (Pb) | БДС EN 14084 |
| 2.25 | Cadmium (Cd) | БДС EN 14084 |
| 2.26 | Zinc (Zn) | БДС EN 14084 |
| 2.27 | Copper (Cu) | БДС EN 14084 |
| 2.28 | Iron (Fe) | БДС EN 14084 |
| 2.29 | Chromium (Cr) | БДС EN 14083 |
| 2.30 | Molybdenum (Mo) | БДС EN 14083 |
| 2.31 | Mercury (Hg) | БДС EN 13806 |
| 2.32 | Arsenic (As) | БДС EN 14546  БДС EN 14627 |
| 2.33 | Selenium (Se) | БДС EN 14627 |
| 2.34 | Sodium (Na) | БДС EN 15505 |
| 2.35 | Potassium (K) | ВЛМ 80:2015 |
| 2.36 | Magnesium (Mg) | БДС EN 15505 |
| 2.37 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.38 | Nickel (Ni) | ВЛМ 80:2015 |
| 2.39 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.40 | Raw cellulose content | БДС ISO 5498 |
| 2.41 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.42 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.43 | Titer | БДС ISO 935 |
| 2.44 | Saponification value | БДС EN ISO 3657 cl. 9 |
| 2.45 | Unsaponifiable matter (diethyl ether) | БДС EN ISO 3596 |
| 2.46 | Visible residues | БДС EN ISO 19219 |
| 2.47 | Insoluble impurities | БДС EN ISO 663 |
| XХ. | Other food products and raw materials for  them: prepared foods - salads and baby foods (1), spices, herbs (2), chocolate (3) and starch products (4) | 1. | Organoleptic tests |  |
| 1.1 | Odor and taste, flavor, freshness | ST of SMEA 4710 (1,2,3,4)  БДС 4636 (3)  БДС 8380 (4) |
| 1.2 | Appearance (form and surface), errors during manufacturing | ST of SMEA 4710 (1,2,3,4)  БДС 4636 (3) |
| 1.3 | Color | ST of SMEA 4710 (1,2,3,4)  БДС 8380 (4)  БДС 4636 (3) |
| 1.4 | Consistency and structure | ST of SMEA 4710 (1,2,3,4)  БДС 4636 (3) |
| 1.5 | Side impurities | ST of SMEA 4710 (1,3,4) |
| 1.6 | Structure | ST of SMEA 4710 (2) |
| 1.7 | Mechanical impurities | ST of SMEA 4710 (2) |
| 2. | Physical and chemical tests |  |
| 2.1 | Water content/Dry matter | БДС 5712 (1)  БДС 5313 (1)  БДС ЕN ISO 712 (2,4)  БДС 8380 cl. 5 (4)  ВЛМ 16:2024(2)  ВЛМ 18:2024 (3) |
| 2.2 | Fat FDM\* | БДС 5439 (3,4)  БДС 6997 (1,2)  БДС 8549 (1)  БДС EN ISO 3947 (4)  БДС 11374, cl. 4.4 (2)  БДС EN ISO 11085 (1) |
| 2.3 | Cellulose content (dietary fiber) | БДС ISO 5498 (1,2,3,4) |
| 2.4 | Protein/Nitrogen content | БДС 9374 (1)  БДС EN ISO 8968-1 (1,3)  БДС ISO 1871 (1,2,3,4)  БДС EN ISO 3188 (4) |
| 2.5 | Chlorides/cooking salt | БДС 7168 (1,2)  ВЛМ 54:2014 (1,2,3,4)  ВЛМ 25:2024(1,2,3,4) |
| 2.6 | рН | БДС 11688 (1,2)  ВЛМ 46:2019 (1,2,3,4)) |
| 2.7 | Energy value (energy, calories) | РПК 7.2-1:2020 (1,2,3,4) |
| 2.8 | Titratable Acidity | БДС 6996 (1,3,4)  БДС 5879 (3)  БДС 8380 cl.6 (4) |
| 2.9 | Ash | БДС 7646 (1,2,4)  ISO 936 (1)  БДС 5313 (3,4)  БДС EN ISO 3593 (4) |
| 2.10 | Sugars (invert sugar, sucrose) | БДС 5439 (3,4)  БДС 7169 (1,2)  ВЛМ 63:2017 (1) |
| 2.11 | Peroxide value | БДС 10386 (3)  ВЛМ 75:2019 (1,2,3,4) |
| 2.12 | Coating/Filling | БДС 8386 (3) |
| 2.13 | Carbohydrates | РПК 7.2-1:2020 (1,2,3,4) |
| 2.14 | Preservatives:  Benzoic acid  Sorbic acid | БДС EN 12856 (1,2,3,4) |
| 2.15 | Sweeteners:  Acesulfame k Е950,  Saccharin Е954,  Aspartame Е951 | БДС EN 12856 (1,2,3,4) |
| 2.16 | Net weight | ВЛМ 48:2014 (1,2,3,4) |
| 2.17 | Kreis reaction | ВЛМ 79:2020 (1,3,4) |
| 2.18 | Ash, insoluble in 10% hydrochloric acid | БДС ISO 930(2)  БДС 8380 (4)  ВЛМ 1:2016 (1,2,3,4) |
| 2.19 | Free fat | БДС 8549, cl.3 (1,3) |
| 2.20 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | БДС EN ISO 12966-4 (1,2,3,4)  ВЛМ 84:2014 (1,2,3,4) |
| 2.21 | Starch | БДС 5713 (4) |
| 2.22 | Artificial colorants | ВЛМ 88:2016 (1,2,3,4) |
| 2.23 | Salt | Regulation (EU) 1169,  Annex I, item 11 (1,2,3,4) |
| 2.24 | Lead (Pb) | БДС EN 14084 (1,2,3,4) |
| 2.25 | Cadmium (Cd) | БДС EN 14084 (1,2,3,4) |
| 2.26 | Zinc (Zn) | БДС EN 14084 (1,2,3,4) |
| 2.27 | Copper (Cu) | БДС EN 14084 (1,2,3,4) |
| 2.28 | Iron (Fe) | БДС EN 14084 (1,2,3,4) |
| 2.29 | Chromium (Cr) | БДС EN 14083 (1,2,3,4) |
| 2.30 | Molybdenum (Mo) | БДС EN 14083 (1,2,3,4) |
| 2.31 | Mercury (Hg) | БДС EN 13806 (1,2,3,4)  ВЛМ 130:2021 (1,2,3,4) |
| 2.32 | Arsenic (As) | БДС EN 14546 (1,2,3,4)  БДС EN 14627 (1,2,3,4)  ВЛМ 130:2021 (1,2,3,4) |
| 2.33 | Selenium (Se) | БДС EN 14627 (1,2,3,4) |
| 2.34 | Sodium (Na) | БДС EN 15505 (1,2,3,4) |
| 2.35 | Potassium (K) | ВЛМ 80:2015 (1,2,3,4) |
| 2.36 | Magnesium (Mg) | БДС EN 15505 (1,2,3,4) |
| 2.37 | Calcium (Ca) | ВЛМ 80:2015 (1,2,3,4) |
| 2.38 | Nickel (Ni) | ВЛМ 80:2015 (1,2,3,4) |
| 2.39 | Inorganic tin (Sn) | БДС EN 15764 (1,2,3,4) |
| 2.40 | Dietary fiber content-total, soluble and insoluble | ВЛМ 83:2014 (1,2,3,4)  AOAC Officiale Metod 985.29 (1,2,3,4) |
| 2.41 | Aluminium (Al) | ВЛМ 113:2017 (1,2,3,4) |
| 2.42 | Antimony (Sb) | ВЛМ 113:2017 (1,2,3,4) |
| 2.43 | Loss of weight on drying | ВЛМ 118:2017 (1,2,3,4) |
| 2.44 | Nuts quantity | БДС 9208 (3) |
| 2.45 | Color as per ICUMSA | ВЛМ 117:2017 (3,4) |
| 2.46 | Color as per ASTA | ВЛМ 132:2022 (2) |
| 2.47 | Total and free carbon dioxide | БДС 11709 (1,2)  БДС 8380 (4) |
| 2.48 | Determination of soluble solids content | ВЛМ 124:2020 (2) |
| XXI. | Fodder, feed for  animals, protein concentrates and raw material | 1. | Physical and chemical tests |  |
| 1.1 | Net weight | ВЛМ 48:2014 |
| 1.2 | Moisture /Dry matter | БДС 11374, cl. 4.1  ВЛМ 19:2024 |
| 1.3 | Raw protein (Keldal) | БДС 11374, cl. 4.2 |
| 1.4 | Pure protein | БДС 11374, cl. 4.8 |
| 1.5 | Raw fibers | БДС 11374, cl. 4.3  ВЛМ 83:2014 |
| 1.6 | Raw fat FDm\* | БДС 11374, cl. 4.4 |
| 1.7 | Raw Ash/Ash, insoluble in 10% hydrochloric acid | БДС 11374, cl. 4.5 |
| 1.8 | Nitrogen-free extract (NFE) | БДС 11374, cl. 4.6 |
| 1.9 | Sand content | БДС 11374, cl. 4.7 |
| 1.10 | Acidity on dry feed yeast | БДС 11374, cl. 4.9 |
| 1.11 | Chlorides | БДС 11374, cl. 4.10 |
| 1.12 | Peroxide value | БДС 11374, cl. 4.15 |
| 1.13 | Component composition | БДС 11374, cl. 2.1 |
| 1.14 | Grinding size / sieve analysis | БДС 11374, cl. 2.2 |
| 1.15 | Whole grains | БДС 11374, cl. 2.3 |
| 1.16 | Metalic impurities | БДС 11374, cl. 2.4 |
| 1.17 | Energy value (energy, calories) | РПК 7.2-1:2020  ВЛМ 81:2014  ВЛМ 82:2014 |
| 1.18 | Sugars (invert sugar, sucrose) | ВЛМ 86:2014 |
| 1.19 | Calcium (Ca) | БДС 11374  БДС EN ISO 6869 |
| 1.20 | Lead (Pb) | БДС EN 14084 |
| 1.21 | Cadmium (Cd) | БДС EN 14084 |
| 1.22 | Zinc (Zn) | БДС EN ISO 6869 |
| 1.23 | Copper (Cu) | БДС EN ISO 6869 |
| 1.24 | Iron (Fe) | БДС EN ISO 6869 |
| 1.25 | Chromium (Cr) | БДС EN 14083 |
| 1.26 | Molybdenum (Mo) | БДС EN 14083 |
| 1.27 | Mercury (Hg) | БДС EN 13806 |
| 1.28 | Arsenic (As) | БДС EN 16206 |
| 1.29 | Selenium (Se) | БДС EN 16159 |
| 1.30 | Sodium (Na) | БДС EN ISO 6869 |
| 1.31 | Potassium (K) | БДС EN ISO 6869 |
| 1.32 | Magnesium (Mg) | БДС EN ISO 6869 |
| 1.33 | Salt | Regulation (EU) 1169,  Annex I, item 11 |
| 1.34 | Aluminium (Al) | ВЛМ 113:2017 |
| 1.35 | Antimony (Sb) | ВЛМ 113:2017 |
| 1.36 | Carbohydrates | РПК 7.2-1:2020 |
| 1.37 | Dietary fiber content-total, soluble and insoluble | AOAC Officiale Metod 985.29 |
| 1.38 | pH | ВЛМ 103:2017 |
| 1.39 | Total nitrogen | БДС 11374, cl. 4.2 |
| XXII | Vinegar | 1. | Organoleptic tests |  |
| 1.1 | Clearness | ST of SMEA 4710 |
| 1.2 | Color | ST of SMEA 4710 |
| 1.3 | Taste | ST of SMEA 4710 |
| 1.4 | Flavor | ST of SMEA 4710 |
| 1.5 | Appearance | ST of SMEA 4710 |
| 2. | Physical and chemical tests |  |
| 2.1 | Alcohol | NKKKVSDSN, SG № 99/2005, Annex 4, item 3.4 |
| 2.2 | Total Acidity | NKKKVSDSN, SG № 99/2005, Annex 4, item 13  БДС 6996 |
| 2.3 | Extract determination | NKKKVSDSN, SG № 99/2005, Annex 4, item 4 |
| 2.4 | Artificial coloring with organic dyes | БДС 6367 |
| 2.5 | Sulphur dioxide | NKKKVSDSN, SG № 99/ 09.12.2005,  Annex 4, item 25-2.3 |
| 2.6 | Lead (Pb) | БДС EN 14084 |
| 2.7 | Cadmium (Cd) | БДС EN 14084 |
| 2.8 | Zinc (Zn) | БДС EN 14084 |
| 2.9 | Copper (Cu) | БДС EN 14084 |
| 2.10 | Iron (Fe) | БДС EN14084 |
| 2.11 | Chromium (Cr) | БДС EN 14083 |
| 2.12 | Molybdenum (Mo) | БДС EN 14083 |
| 2.13 | Mercury (Hg) | БДС EN 13806 |
| 2.14 | Arsenic (As) | БДС EN14546  БДС EN 14627 |
| 2.15 | Selenium (Se) | БДС EN 14627 |
| 2.16 | Sodium (Na) | БДС EN 15505 |
| 2.17 | Potassium (K) | BЛМ 80:2015 |
| 2.18 | Magnesium (Mg) | БДС EN 15505 |
| 2.19 | Calcium (Ca) | BЛМ 80:2015 |
| 2.20 | Nickel (Ni) | BЛМ 80:2015 |
| 2.21 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.22 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.23 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.24 | Net weight | ВЛМ 48:2014 |
| XXIII | Cocoa (1) and   Coffee (2) | 1. | Organoleptic tests |  |
| 1.1 | Appearance and condition | БДС 8999 (2)  ST of SMEA 4710 (1) |
| 1.2 | Color | БДС 8999 (2)  ST of SMEA 4710 (1) |
| 1.3 | Taste and odor | БДС 8999 (2)  ST of SMEA A 4710 (1) |
| 1.4 | Consistency and shine | ST of SMEA 4710 (1) |
| 2. Physical and chemical tests | |  |
| 2.1 | Ash, insoluble in 10% hydrochloric acid | БДС 8273 (1)  БДС 8999 (2) |
| 2.2 | Ash | БДС 8273 (1)  БДС 8999 (2) |
| 2.3 | Water content/Dry matter | БДС 8273 (1)  БДС 8999 (2) |
| 2.4 | Fat FDM\* | БДС 8273 (1,2) |
| 2.5 | Sugars (invert sugar, sucrose) | БДС 8273 (1) |
| 2.6 | Plant impurities  Chicory  Starch products | БДС 8999 (2) |
| 2.7 | Carbohydrates | РПК 7.2-1:2020 (1,2) |
| 2.8 | Fatty acids composition: -saturated fatty acids;  -unsaturated fatty acids incl. monounsaturated fatty acids, polyunsaturated fatty acids, omega 3, omega 6, omega 9, trans fatty acids | БДС EN ISO 12966-4 (1,2)  ВЛМ 84:2014 (1,2) |
| 2.9 | Protein | ВЛМ 102:2014 (1,2) |
| 2.10 | Lead (Pb) | БДС EN 14084 (1,2) |
| 2.11 | Cadmium (Cd) | БДС EN 14084 (1,2) |
| 2.12 | Zinc (Zn) | БДС EN 14084 (1,2) |
| 2.13 | Copper (Cu) | БДС EN 14084 (1,2) |
| 2.14 | Iron (Fe) | БДС EN 14084 (1,2) |
| 2.15 | Chromium (Cr) | БДС EN 14083 (1,2) |
| 2.16 | Molybdenum (Mo) | БДС EN 14083 (1,2) |
| 2.17 | Mercury (Hg) | БДС EN 13806 (1,2) |
| 2.18 | Arsenic (As) | БДС EN 14546 (1,2)  БДС EN 14627 (1,2) |
| 2.19 | Selenium (Se) | БДС EN 14627 (1,2) |
| 2.20 | Sodium (Na) | БДС EN 15505 (1,2) |
| 2.21 | Potassium (K) | BЛМ 80:2015 (1,2) |
| 2.22 | Magnesium (Mg) | БДС EN 15505 (1,2) |
| 2.23 | Calcium (Ca) | BЛМ 80:2015 (1,2) |
| 2.24 | Nickel (Ni) | BЛМ 80:2015 (1,2) |
| 2.25 | Inorganic tin (Sn) | БДС EN 15764 (1,2) |
| 2.26 | Artificial colorants | БДС 8999 (2) |
| 2.27 | Aluminium (Al) | ВЛМ 113:2017 (1,2) |
| 2.28 | Antimony (Sb) | ВЛМ 113:2017 (1,2) |
| 2.29 | Soluble substances | БДС 8999 (1,2) |
| 2.30 | Caffeine | БДС ISO 20481 (2) |
| 2.31 | pH | ВЛМ 46:2019 (1,2) |
| 2.32 | Defective grains content | БДС 8999.2.2 (2) |
| 2.33 | Energy value (energy, calories) | РПК 7.2-1:2020 (1,2) |
| 2.34 | Net weight | ВЛМ 48:2014 (1,2) |
| XXIV | Refined sugar | 1. | Organoleptic tests |  |
| 1.1 | Appearance and condition | ST of SMEA 4710 |
| 1.2 | Color | ST of SMEA 4710 |
| 1.3 | Taste and odor | БДС 391 |
| 1.4 | Consistency and shine | ST of SMEA 4710 |
| 2 | Physical and chemical tests |  |
| 2.1 | Ash | БДС 391 |
| 2.2 | Sugars (invert sugar) | БДС 391 |
| 2.3 | Lead (PB) | БДС EN 14084 |
| 2.4 | Cadmium (Cd) | БДС EN 14084 |
| 2.5 | Zinc (Zn) | БДС EN 14084 |
| 2.6 | Copper (Cu) | БДС EN 14084 |
| 2.7 | Iron (Fe) | БДС EN 14084 |
| 2.8 | Chromium (Cr) | БДС EN 14083 |
| 2.9 | Molybdenum (Mo) | БДС EN 14083 |
| 2.10 | Mercury (Hg) | БДС EN 13806 |
| 2.11 | Arsenic (As) | БДС EN 14627 |
| 2.12 | Selenium (Se) | БДС EN 14627 |
| 2.13 | Sodium (Na) | БДС EN 15505 |
| 2.14 | Potassium (K) | BЛМ 80:2015 |
| 2.15 | Magnesium (Mg) | БДС EN 15505 |
| 2.16 | Calcium (Ca) | BЛМ 80:2015 |
| 2.17 | Nickel (Ni) | BЛМ 80:2015 |
| 2.18 | Inorganic tin (Sn) | БДС EN 15764 |
| 2.19 | Artificial colorants | ВЛМ 88:2016 |
| 2.20 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.21 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.22 | Colour as per IUCUMSA | Ordinance on the requirements for Sugars intended for human consumption. Annex 1, Section III |
| 2.23 | Weight loss on drying | Ordinance on the requirements for Sugars intended for human consumption. Annex 4 to Art. 6  ВЛМ 23:2024 |
| 2.24 | Reducing sugars, expressed as invert sugar | Ordinance on the requirements for Sugars intended for human consumption. Annex 6 to Art. 8 |
| 2.25 | Reducing sugars expressed as invert sugar, Dextrose equivalent or D-Glucose | Ordinance on the requirements for Sugars intended for human consumption. Annex 8 to Art. 8 |
| 2.26 | Polarization | Ordinance on the requirements for Sugars intended for human consumption. Annex 11 to Art. 9 |
| 2.27 | Water content/Dry matter | БДС 391 |
| 2.28 | Chromaticity | БДС 391 cl.8.2 |
| 2.29 | Net weight | ВЛМ 48:2014 |
| XXV | Salt for nutritional  purposes and  technical sodium  chloride | 1. | Organoleptic tests |  |
| 1.1 | Color | БДС 8840 |
| 1.2 | Taste | БДС 8840 |
| 1.3 | Odor | БДС 8840 |
| 1.4 | Appearance | ST of SMEA 4710 |
| 2. | Physical and chemical tests |  |
| 2.1 | Total mechanical impurities | БДС 8840 |
| 2.2 | Insoluble substances | БДС 8840 |
| 2.3 | Sulphates | БДС 8840 |
| 2.4 | Chlorides | БДС 8840 |
| 2.5 | Iron (Fe) | БДС EN 14084 |
| 2.6 | Sodium (Na) | БДС EN 15505 |
| 2.7 | Nickel (Ni) | BЛМ 80:2015 |
| 2.8 | Calcium (Ca) | ВЛМ 80:2015 |
| 2.9 | Magnesium (Mg) | БДС EN 15505 |
| 2.10 | Potassium (K) | ВЛМ 80:2015 |
| 2.11 | Aluminium (Al) | ВЛМ 113:2017 |
| 2.12 | Antimony (Sb) | ВЛМ 113:2017 |
| 2.13 | Moisture /Dry matter | БДС 8840 cl. 2.4 |
| 2.14 | Sodium chloride content | БДС 8840 cl.2.12 |
| 2.15 | рН | ВЛМ 112:2016 |
| 2.16 | Potassium iodate content | БДС 8840 cl.2.19 |
| 2.17 | Copper (Cu) | БДС EN 14083 |
| 2.18 | Potassium iodide content | БДС 8840 |
| 2.19 | Chromium (Cr) | БДС EN 14083 |
| 2.20 | Lead (Pb) | БДС EN 14084 |
| 2.21 | Mercury (Hg) | БДС EN 13806 |
| 2.22 | Cadmium (Cd) | БДС EN 14084 |
| 2.23 | Zinc (Zn) | БДС EN 14084 |
| 2.24 | Arsenic (As) | БДС EN 14627 |
| 2.25 | Ash | ВЛМ 111:2016 |
| 2.26 | Manganese (Mn) | ВЛМ 80:2015 |
| 2.27 | Net weight | ВЛМ 48:2014 |
| 2.28 | Loss of weight on drying | ВЛМ 24:2024 |
| XXVI | Materials and  products in contact with  foodstuffs | 1. | Organoleptic tests |  |
| 1.1 | Turbidity | Ordinance 2/2008 annex № 9 to Art. 21 |
| 1.2 | Residue | Ordinance 2/2008 annex № 9 to Art. 21 |
| 1.3 | Side odor, taste и flavor | Ordinance 2/2008 annex № 9 to Art. 21 |
| 2. | Physical and chemical tests |  |
| 2.1 | Total migration |  |
| 2.1.1. | By filling | Ordinance 2/2008 annex № 9 to Art. 21  БДС EN 1186-9, method 5 |
| 2.1.2. | By complete immersion | Ordinance 2/2008 annex № 9 to Art. 21  БДС EN 1186-9, method 1a |
| 2.2 | Specific migration |  |
| 2.2.1. | Lead (Pb) | БДС CR 13695-1 |
| 2.2.2. | Cadmium (Cd) | БДС CR 13695-1 |
| 2.2.3. | Chromium (Cr) | БДС CR 13695-1 |
| 2.2.4. | Mercury (Hg) | БДС CR 13695-1 |
| 2.2.5 | Chromium (VI valency) | ВЛМ 115:2017 |
| 2.2.6 | Chromium (III valency) | ВЛМ 115:2017 |
| XXVII | Materials and  products in contact with foodstuffs other than plastics | 1. | Physical and chemical tests |  |
| 1.1 | Lead (Pb) | Ordinance 3/2007 Annex № 3 to Art. 9  БДС EN 12498  БДС EN 1388-1 |
| 1.2 | Cadmium (Cd) | Ordinance 3/2007 Annex № 3 to Art. 9  БДС EN 12498  БДС EN 1388-1 |
| 1.3 | Chromium (Cr) | БДС CR 13695-1 |
| 1.4 | Mercury (Hg) | БДС CR 13695-1  БДС EN 1249 |
| 1.5 | Chromium (VI valency) | ВЛМ 115:2017 |
| 1.6 | Chromium (III valency) | ВЛМ 115:2017 |

\*Fat in dry matter

**Microbiological tests**

| **Type of the scope:** *Flexible for part of the scope* | | |
| --- | --- | --- |
| **Tested products** | **Type of test / characteristic** | **Testing methods**  **(standard / validated method)** |
| **1** | **2** | **3** |
| 1. Milk (1) and dairy products (2)      2. Mayonnaises and salads based on milk and mayonnaise  3. Meat and meat products, carcasses and offal  4. Eggs and egg products    5. Fish, fish products and non - fish aquatic organisms  6. Canned food  -meat and meat plants (1)  - vegetables and fruits (2)  - UHT foods (3)  7. Honey and bee products  8. Starter cultures (yeasts for the dairy industry) and additives  9. Fruits, vegetables, nuts - seeds  and products thereof  10. Water  for drinking and household purposes,  mineral waters from the source, bottled, natural,  mineral, spring and table (1);  ice (2);  surface (including for irrigation purposes) (3);  for bathing /  swimming pools (4); underground (drilling and water for irrigation purposes) (5)  12. Soft drinks (liquid and soluble) (1),  juices, nectars, concentrates (2) and boza (3)    13. Cereals  Grain and mill  products. Legumes  14. Bread, bread  products and pasta  15. Beer  16. Wine  17. Alcohol (alcohol-based extracts)  18. Cosmetics, cosmetics and hygiene products  19. Oils and fats  20. Other food products and raw materials for them: prepared foods - salads and baby foods (1), spices, herbs (2),  confectionery, sweets,  chocolate (3)  and starch products (4)  21. Fodder, feed for animals, protein concentrates and raw materials  22. Yeasts other than dairy  23. Vinegar  24. Cocoa (1) and Coffee (2)  25. Refined sugar  26. Salt for nutritional purposes and technical sodium chloride  27. Materials and products in contact with foodstuffs  28. Materials and products in contact with foodstuffs other than plastics  29. Swabs  30. Air | Total plate count (aerobic mesophilic microorganisms) | БДС EN ISO 4833-1 (1.1), (1.2), (2), (3),(4),(5),(7),(8),(9),(12.1),(12.2), (12.3), (13),(14),(15),(17),(19),(20.1),(20.2), (20.3), (20.4),(21),(22),(23),(24.1), (24.2), (25),(26), (27),(28)  БДС EN ISO 4833-2 (1.1),(1.2),(2), (3),(4), (5),(7),(8),(9),(12.1),(12.2),(12.3),(13), (14), (15),(19),(20.1),(20.2),(20.3), (20.4), (21),(22),(23),(24.1),(24.2), (25), (26)  БДС 1035 cl.5.9.6 (6.1), (6.3) БДС 6916, cl.4.5; (6.2),(6.3)  БДС EN ISO 21149 (18) ВЛМ 120:2017 (30)  ISO 8784-1 (18)  Ph.Eur 2.6.12 (8)  ВЛМ 26:2024 (1.1) |
| Enterobacteriaceae | БДС EN ISO 21528-1 (1.1),(1.2),(2), (3),(4),(5),(7),(8),(9),(12.1),(12.2), (12.3),(13), (14), (15),(19),(20.1),(20.2), (20.3),(20.4), (23),(24.1),(24.2),(25),(26)  БДС EN ISO 21528-2 (1.1),(1.2),(2), (3),(4),(5),(6.1),(6.2),(6.3),(7),(8),(9), (12.1),(12.2), (12.3), (13),(14), (15),(19), (20.1),(20.2),(20.3),(20.4), (21),(22),(23), (24.1),(24.2),(25),(26),(27), (28),(29) |
| Listeria monocytogenes | БДС ЕN ISO 11290-1 (1.1),(1.2),(2), (3),(4),(5),(6.1),(6.2),(6.3),(7),(8),(9), (12.1),(12.2), (12.3),(13),(14), (15),(19), (20.1),(20.2),(20.3),(20.4), (21),(22),(23), (24.1),(24,2),(25),(26),(27), (28), (29)  БДС ЕN ISO 11290-2 (1.1),(1.2),(2), (3),(4),(5),(6.1),(6.2),(6.3),(7),(8),(9), (12.1),(12.2), (12.3),(13),(14), (15),(19),(20.1),(20.2),(20.3),(20.4), (22),(23),(24.1),(24,2),(25),(26) |
| Coliforms | ISO 4831 (1.1),(1.2),(2), (3),(4),(5),(7), (8),(9), (12.1),(12.2), (12.3),(13),(14), (19),(20.1),(20.2),(20.3),(20.4), (21),(22), (23),(24.1),(24.2),(25),(26)  ISO 4832 (1.1),(1.2),(2), (3),(4),(5),(6.1), (6.2),(6.3),(7),(8),(9), (12.1),(12.2),(12.3), (13), (14), (15),(19),(20.1),(20.2),(20.3), (20.4)(22),(23), (24.1),(24.2),(25),(26), (27),(28),(29) |
| Coagulase-positive staphylococci | БДС ЕN ISO 6888-1 (1.1),(1.2),(2), (3),(4),(5),(6.1),(6.2),(6.3),(7),(8),(9), (12.1),(12.2), (12.3), (13),(14), (15), (19),(20.1),(20.2),(20.3),(20.4), (22),(23),(24.1),(24.2),(25),(26)  БДС ЕN ISO 6888-2 (1.1),(1.2),(2), (3),(4), (5),(7),(8), (12.1),(12.2), (12.3),(13) (14), (15), (19)  БДС ЕN ISO 6888-3 (1.1),(1.2),(2), (3),(4), (5),(7),(8),(9), (12.1),(12.2), (12.3),(13), (14), (15), (19),(20.1),(20.2),(20.3),(20.4), (21),(22),(23),(24.1),(24.2),(25),(26),(27), (28),(29) |
| Moulds and/or yeasts | БДС ISO 6611 (1.1),(1.2),(2), (8)  БДС ISO 21527-1 (2),(3),(4),(5),(6.1), (6.2), (6.3),(9), (12.1),(12.2), (12.3),(13), (15), (16),(19),(20.1),(20.2),(20.3),(20.4), (22), (23),(24.1),(24.2),(25), (26),(27), (28), (29) БДС ISO 21527-2 (2),(3),(4),(6.1),(6.2),(6.3),(7),(9),(12.1), (13),(14),(20.1),(20.2),(20.3),(20.4), (23), (24.1),(24.2),(25),(26)  БДС EN ISO 16212 (18) БДС 4336 (4) БДС 1035, cl.5.1.2.4 (6.1), (6.3) БДС 6916, cl.5.4.3 (6.2) БДС 11374, cl.7.1.3 (21) БДС 3485 (12.1),(12.2), (12.3)  ВЛМ 120:2017 (30)  Ph. Eur 2.6.12 (8)  БДС 15143 (16) |
| Bаcterial spores | ISO 8784-1 (18) |
| Escherichia coli | БДС ISO 16649-2 (1.1),(1.2),(2),(3),(4), (5), (6.1), (6.2),(6.3),(7),(8),(9), (12.1), (12.2), (12.3),(13),(14), (15), (19),(20.1), (20.2),(20.3),(20.4),(22),(23),(24.1), (24.2), (25),(26),(27),(28),(29)  БДС ЕN ISO 16649-3 (1.1),(1.2),(2), (3),(4),(5),(6.1), (6.2),(6.3),(7),(8),(9), (12.1),(12.2),(12.3),(13), (14),(19),(20.1), (20.2),(20.3),(20.4), (21),(22),(24.1), (24.2),(25),(26)  БДС EN ISO 21150 (18) БДС EN ISO 9308-1 (10.1), (10.2), (10.3), (10.5)  Ph. Eur 2.6.13 (8) |
| Content of Lactobacillus delbrueckii subsp. Bulgaricus and/or streptococcus thermophilus | БДС ISO 7889 (1.1),(1.2),(2), (8) |
| Cronobacter spp/sakazakii | БДС ЕN ISO 22964 (1.1),(1.2) |
| Salmonella spp. | БДС ЕN ISO 6579-1 (1.1),(1.2),(2),(3),(4), (5),(6.1),(6.2),(6.3),(7),(8),(9),(12.1),  (12.2),(12.3),(13),(14),(15),(19),(20.1),(20.2),(20.3),(20.4),(21),(22),(23),(24.1), (24.2),(25),(26),(27),(28),(29)  БДС EN ISO 19250 (10.1), (10.2), (10.3), (10.4), (10.5), (11) |
| Inhibitors and inhibitory substances | БДС 6688 (1.1)  Delvotest®SP NT :2020 (1.1) |
| Total somatic cell count (SCC) | БДС ЕN ISO 13366-1 (1.1)  БДС ЕN ISO 13366-2 (1.1) |
| Sulfite-reducing clostridia (clostridium perfringens)  Clostridium perfringens | БДС ЕN ISO 7937 (1.1),(1.2),(2),(3),(4), (5), (6.1), (6.2),(6.3),(7),(9), (12.1),(12.2), (12.3), (15),(20.1),(20.2),(20.3), (20.4), (21), (23),(24.1),(24.2),(25),(26)  БДС EN ISO 14189 (10.1), (10.2), (10.3), (10.5) |
| Sulfite-reducing anaerobes (Clostridia) | ISO 15213-1 (1.1),(1.2),(2), (3),(4),(5),(9), (13),(14), (19),(20.1),(20.2),(20.3), (20.4), (23), (24.1),(24.2),(25),(26),(27),(28),(29)  БДС EN 26461-2 (10.1),(10.2),(10.3), (10.5) |
| Shigella spp. | БДС ЕN ISO 21567 (1.1),(1.2),(2),(3),(4), (5) |
| Bifidobacteria | ISO 29981; (1.1),(1.2),(8),(20.3) |
| Yersinia enterocolitica | БДС ЕN ISO 10273 (1.1),(1.2),(2),(3),(4), (5), (9),(13),(21),(23),(24.1),(24.2),(25), (26) |
| Psychrotrophic microorganisms | БДС ISO 17410 (1.1),(1.2),(2), (3),(4),(5), (8),(22),(23) |
| Mesophilic lactic acid bacteria | БДС ISO 15214 (1.1),(1.2),(2), (3),(4),(5), (6.1),(6.2),(6.3),(8) |
| Lactobacillus acidophilus | ISO 20128 (1.1),(1.2),(2),(8),(20.3) |
| Contaminating microorganisms | ISO 13559 (1.1),(1.2),(8) |
| Bacillus cereus | БДС EN ISO 7932 (1.1),(1.2),(3),(4),(5), (6.1), (6.2),(6.3),(7),(9),(12.1),(12.2), (12.3),(13),(14),(15),(19),(20.1),(20.2), (20.3),(20.4),(21),(23),(24.1),(24.2), (25),(26)  БДС EN ISO 21871 (1.1),(1.2),(3),(4),(5), (6,1), (6.2),(6.3),(7),(9),(12.1),(12.2), (12.3),(13) (14), (15),(19),(20.1),(20.2), (20.3),(20.4), (21), (23),(24.1),(24.2), (25),(26) |
| Pseudomonas aeruginosa/spp. | БДС EN ISO 13720 (1.1),(1.2),(2),(3),(5), (12.1),(12.2),(12.3),(20.1),(20.2),(20.3),  (20.4),(21),(8),(29)  БДС 17335 (10.4) БДС EN ISO 16266 (10.1), (10.2), (10.3), (10.5) БДС EN ISO 22717 (18) |
| Proteus | БДС 14593 (3)  БДС 14973 (5)  БДС 4336 (4) |
| Fecal streptococci (enterococci) | БДС 14593 (3) |
| Thermostat sample | БДС 1035 cl. 5.2.3 (6.1),(6.3) БДС 6916 cl. 2.3 (6.2),(6.3),(12.1), (12.2) |
| Mesophilic aerobic and facultative anaerobic microorganisms | БДС 1035 cl. 5.9.1; (6.1),(6.3) БДС 6916 cl. 4.1 (6.2),(6.3),(12.1), (12.2) |
| Thermophilic aerobic and facultative anaerobic microorganisms | БДС 1035 cl. 5.9.3 (6.1), (6.3) БДС 6916 cl. 4.3 (6.2),(6.3),(12.1), (12.2) |
| Thermophilic anaerobic microorganisms | БДС 1035 cl. 5.9.4 (6.1), (6.3) БДС 6916 cl. 4.4 (6.2),(6.3)(12.1), (12.2) |
| Spores of saprophytic mesophilic aerobic microorganisms | ВЛМ 109:2015, (6.1), (6.2),(6.3),(12.1), (12.2) БДС 1035 p.5.3 (6.1), (6.3),(8) БДС 6916 (6.2),(6.3),(8) |
| Activity of the starter culture | БДС 10945 (8) |
| Total plate count (aerobic mesophilic microorganisms), at 22°С | БДС EN ISO 6222 (10.1), (10.2), (10.3), (10.5) |
| Total plate count (aerobic mesophilic microorganisms), at 37°С | БДС EN ISO 6222 (10.1), (10.2), (10.3), (10.5) |
| Total plate count (aerobic mesophilic microorganisms) | БДС 17335 (10.4) ВЛМ 51:2013 (11) БДС EN ISO 4833-1 (29) |
| Intestinal enterococci  (fecal streptococci) | БДС EN ISO 7899-2 (10.1), (10.2), (10.3), (10.5) |
| Enterococci (titer) | БДС 17335 (10.4) ВЛМ 43:2014 (11) |
| Coliforms (Escherichia coli) | БДС EN ISO 9308-1 (10.1), (10.2), (10.3), (10.5) |
| Coliforms (Colititer) | БДС 17335 (10.4) |
| Fecal coliforms/Escherichia coli (titer) | БДС 17335 (10.4) ВЛМ 52:2013 (11) |
| Staphilococci (titer) | БДС 17335 (10.4) |
| Mesophilic anaerobes | БДС 1035 cl.5.9.2 (6.1), (6.3) БДС 6916 cl.4.2 (6.2), (6.3),(12.1), (12.2)  ВЛМ 138:2022 (7) |
| Staphylococcus aureus | БДС EN ISO 22718 (18) |
| Candida albicans | БДС EN ISO 18416 (18) |
| Bacillus spp. | БДС ЕN 15784 (21) |
| БДС EN ISO 21871 (1.1),(1.2),(3),(4),(5), (6.1), (6.2), (6.3),(7),(9),(12.1),(12.2), (12.3),(13), (14), (15),(19),(20.1),(20.2),(20.3),(20.4), (21),(23),(24.1),(24.2),(25),(26) |
| Visible molds | ВЛМ 60:2014 (3),(9),(13), (14), (20.1),(20.2),(20.3),(20.4), (21), (13) |
| Signs of potato disease | ВЛМ 61:2014 (13), (14), (20.1),(20.2),(20.3),(20.4) |
| Contamination with insects- pests | БДС 11374 (21) |
| Microbiological print | ВЛМ 136:2022 (3), (20.1) |
| Campylobacter spp. | БДС EN ISO 10272-1 (1.1),(1.2),(2),(3),(4), (5),(8),(9),(12.1),(12.2),(12.3),(13), (14), (20.1),(20.2),(20.3),(20.4), (21),(22),(29)    БДС EN ISO 10272-2 (1.1), (1.2), (2), (3), (4), (5), (8), (9), (12.1), (12.2), (12.3), (13), (14),(20.1),(20.2),(20.3),(20.4), (21),(22),(29) |
| Antibacterial substances: beta-lactams; macrolides; aminoglycosides; sulfonamides; tetracyclines | ВЛМ 110:2016 (3) |
| Bacillus mesentericus | ВЛМ 135:2022 (13), (20.1),(20.3),(20.4) |
| Halophilic microorganisms | БДС 3434 (3) |
| Proteolytic microorganisms | БДС 3434 (3) |
| Listeria species | БДС ЕN ISO 11290-1 (1.1),(1.2),(2),(3),(4), (5),(6.1),(6.2),(6.3),(7),(8),(9),(12.1), (12.2), (12.3),(13),(14), (15),(19),(20.1), (20.2),(20.3),(20.4), (21),(22), (23),(24.1), (24,2),(25),(26),(27),(28),(29)  БДС ЕN ISO 11290-2 (1.1),(1.2),(2),(3),(4), (5),(7),(8),(9), (12.1),(12.2), (12.3),(13), (14), (15),(19),(20.1),(20.2),(20.3),(20.4), (22),(23),(24.1),(24,2),(25),(26) |
| Аcetic acid bacteria/Lactic acid bacteria | БДС 15143 cl.2 (16) |
| Legionela species | БДС EN ISO 11731 (10.1,10.4) |

**To perform sampling of:**

| **Type of the scope:** *flexible* | | |
| --- | --- | --- |
| **№** | **Product name** | **Methods for sample taking**  **(standardized/ validated)** |
|
| 1 | 2 | 3 |
| 1. | Milk and dairy products | БДС EN ISO 707 |
| 2. | Meat and meat products | ВЛМ 133:2022  БДС 1035, cl. 1, 2 |
| 3. | Fish and fish products | БДС 3419 |
| 4. | Poultry products | БДС 14593 |
| 5. | Animal and vegetable fats and oils | БДС EN ISO 5555, cl. 6.8 |
| 6. | Canned meat and meat and vegetables | БДС 1035, cl. 1, 2;  БДС 11799;  БДС 660 |
| 7. | Honey | Ordinance № 2/27.03.2024,  SG №/31, 09.04.2024  БДС 3050:1980 |
| 8. | Wine and spirits | NKKVSDSN, chapter V, Annex 1 and 3 |
| 9. | Bread and bakery products | БДС 3412 |
| 10. | Soft drinks and juices | БДС 3485 |
| 11. | Waters | БДС ISO 5667-5БДС EN ISO 19458БДС ISO 5667-4БДС ISO 5667-11 |
| 12. | Eggs and egg products | БДС 4336 |
| 13. | Swabs | БДС EN ISO 18593 |
| 14. | Water from swimming pools / for bathing | БДС 17335 |
| 15. | Ready meals | Ordinance № 2/27.03.2024,  SG №/31, 09.04.2024 |
| 16. | Wastewaters | БДС ISO 5667-10 |
| 17. | Fodder, protein concentrates and raw materials for them | БДС 11374  БДС EN ISO 6497 |
| 18. | Cereals and cereal products | БДС EN ISO 24333 |
| 19. | Tea | БДС ISO 1839 |
| 20. | Spices | БДС EN ISO 948 |
| 21. | Cocoa and cocoa beans | БДС 12547  БДС 8109 |
| 22. | Canned fruit pulps | БДС 16048 |
| 23. | Seeds of forest trees and shrubs | БДС 1953 |
| 24. | Oilseeds and residues thereof | БДС EN ISO 21294  БДС EN ISO 664  БДС ISO 5500 |
| 25. | Sugar products | ВЛМ 134:2022 |
| 26. | Sweets | БДС 16241 |
| 27. | Grinding products | БДС 754 |
| 28. | Starch | БДС 8380 |
| 29. | Coffee | БДС 8999 |
| 30. | Vegetables | БДС ISO 874 |
| 31 | Carcase | БДС EN ISO 17604 |

\* FDM - Fat in dry matter

\*\* Repealed and not replaced standard with regard to the test method

***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:**

NKKKVSDSN, SG № 99/2005 - Ordinance on the control and coordination of the control over wines, spirits.

Ordinance № 2/27.03.2024 on the procedure and the methods of sampling and the methods used for analysis of foodstuffs.

Ordinance 2/2008 on materials and articles of plastics intended to come into contact with foodstuffs.

Ordinance 3/2007 on specific requirements for materials and articles, other than plastics, intended for contact with foodstuffs to Article 9.

Ordinance on the requirements for sugars intended for human consumption.

Ordinance on the requirements for certain partially or completely dehydrated milk intended for human consumption.

Commission Regulation (EU) № 543/2008 of 16 June 2008 on the introduction of detailed rules for the application of Council Regulation (EC) № 1239/2007 as regards certain standards for the application of the poultrymeat market.

Regulation (EU) № 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

Commission Regulation (EC) № 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) № 853/2004 of the European Parliament and of the Council and for the organisation of official controls under Regulation (EC) № 854/2004 of the European Parliament and of the Council and Regulation (EC) № 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) № 852/2004 of the European Parliament and of the Council and amending Regulations (EC) № 853/2004 and (EC) № 854/2004.

Commission Regulation (EC) № 900/2008 of 16 September 2008 laying down the methods of analysis and other technical provisions necessary for the application of the arrangements for imports of certain goods resulting from the processing of agricultural products.

OIV-MA-AS312-04 wine and must. Determination of hydroxymethylfurfural, glycerin and 2-3 butanediol.

Ph. Eur 2.6.12 Determination of total viable count, molds and yeasts.

Ph. Eur 2.6.13 Determination of Escherichia coli.

**Fixed scope references:**

РПК 7.2-1:2020 calculation of nutrion value and carbohydrates in foods.

ВЛМ 1:2016 Determination of Ash insoluble in 10% hydrochloric acid.

ВЛМ 2:2015 Determination of nitrite nitrogen (NO2-N)/Nitrites (NO2) in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools.

ВЛМ 3:2015 Determination of Phosphates in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools.

ВЛМ 4:2024 Determination of fat, non-fat solids residue, protein, lactose, density and mellting point with Lactostar.

ВЛМ 5:2024 Determination of water content/moisture in milk and milk products with the automatic titrator Karl Fischer.

ВЛМ 6:2024 Determination of water content/moisture in мayonnaisе and salads based oн mayonnaise with the automatic titrator Karl Fischer.

ВЛМ 7:2024 Determination of water content/moisture in meat, meat products, fish and fish products with the automatic titrator Karl Fischer.

ВЛМ 8:2024 Determination of water content/moisture in egg and egg products with the automatic titrator Karl Fischer.

ВЛМ 9:2024 Determination of water content/moisture in nuts, fruits and vegetables

with the automatic titrator Karl Fischer.

ВЛМ 10:2024 Determination of water content/moisture in cereals and cereal products with the automatic titrator Karl Fischer.

ВЛМ 11:2024 Determination of water content/moisture in bread and bakery products with the automatic titrator Karl Fischer.

ВЛМ 12:2015 Determination of Fluorides in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools.

ВЛМ 13:2024 Determination of water content/moisture in oils and fats with the automatic titrator Karl Fischer.

ВЛМ 14:2015 Determination of chlorine (free) in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools.

ВЛМ 15:2015 Determination of Trihalomethanes in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools.

ВЛМ 16:2024 Determination of water content/moisture in spices with the automatic titrator Karl Fischer.

ВЛМ 17:2015 Determination of Cyanides in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools.

ВЛМ 18:2024 Determination of water content/moisture in chocolate, sweets and confectionary with the automatic titrator Karl Fischer.

ВЛМ 19:2024 Determination of water content/moisture in dog and cat food with the automatic titrator Karl Fischer.

ВЛМ 20:2015 Determination of surfactants in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools.

ВЛМ 21:2020 Determination of Nitrites in wastewater.

ВЛМ 22:2015 Determination of Phosphates in Wastewater.

ВЛМ 23:2024 Determination of water content/moisture in sugar with the automatic titrator Karl Fischer.

ВЛМ 24:2024 Determination of weight loss on drying in sodium chloride/table salt with the automatic titrator Karl Fischer.

ВЛМ 25:2024 Determination of sodium chloride/table salt with the automatic titrator Eso for titration with silver nitrate.

ВЛМ 26:2024 Determination of total microorganism count in raw milk – fluorimetric method.

ВЛМ 27:2024 Determination of water content/moisture in starter cultures, yeasts and additives with the automatic titrator Karl Fischer.

ВЛМ 33:2015 Determination of chlorine (free) in wastewater

ВЛМ 34:2015 Determination of Trihalomethanes in wastewater.

ВЛМ 39:2015 Determination of surface active substances (PAV) in wastewater.

ВЛМ 40:2015 Determination of fats extractable with diethyl ether.

ВЛМ 41:2014 Determination of Acid value in dairy products.

ВЛМ 42:2019 Determination of Peroxide value in dairy products.

ВЛМ 43:2014 Enterococci in wastewater.

ВЛМ 44:2014 Determination of Acid value in meat and meat products.

ВЛМ 45:2019 Determination of Peroxide value in meat and meat products.

ВЛМ 46:2019 Determination of active acidity – рН in food.

ВЛМ 47:2017 Determination of degree of maturity.

ВЛМ 48:2014 Determination of net weight.

ВЛМ 49:2016 Determination of non-fat solids residue.

ВЛМ 50:2014 Determination of the amount of filling.

ВЛМ 51:2013 Determination of total plate count in wastewater.

ВЛМ 52:2013 Determination of most probable number of fecal coliform in wastewater.

ВЛМ 53:2019 Determination of Peroxide value in mayonnaise and salads on amayonnaise basis.

ВЛМ 54:2014 Determination of Chlorides.

ВЛМ 55:2020 Determination of total phosphorus in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools, wastewater.

ВЛМ 57:2014 Method for determination of Dissolved oxygen in water.

ВЛМ 58:2014 Determination of carbonates and carbonate ions in drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pool and waste water.

ВЛМ 59:2019 Determination of Peroxide value in canned food (UHT food).

ВЛМ 60:2014 Cereals and grains, bread and bakery products, other foodstuffs and raw materials for them, feed and raw materials for them. Determination of visible mold.

ВЛМ 61:2014 Cereals and cereal-based foods, bread and bakery products, prepared foods. Determination of potato disease on bread.

ВЛМ 63:2017 Determination of total Sugars in food.

ВЛМ 64:2019 Determination of Peroxide value in fruits, vegetables, nuts and products thereof.

ВЛМ 65:2020 Determinatin of nitrates (NO3)/nitrate nitrogen (NO3-N) in water: drinking, mineral, bottled, ice, surface, drilling, bathing/ swimming pools, wastewater.

ВЛМ 67:2015 Calculation method for Determination of total mineralization in water.

ВЛМ 68:2015 Determination of Hydrocarbons. Method using solvent extraction and weight determination.

ВЛМ 70:2019 Determination of Peroxide value in bread and pasta.

ВЛМ 71/2022 Determination of the increase of the volume of pasta.

ВЛМ 72:2014 Determination of hydrocarbonates and hydrocarbonate ions in drinking, mineral, bottled, surface, drilling, bathing / swimming pools and waste water.

ВЛМ 73:2014 Determination of Total organic carbon in drinking, mineral, bottled, surface, drilling, bathing / swimming pools and wastewate.

ВЛМ 74:2014 Method for Determination of Dissolved ozone in water.

ВЛМ 75:2019 Determination of Peroxide value in prepared foods, spices, herbs, confectionery, sugar, chocolate and starch products.

ВЛМ 76:2014 Determination of COD in drinking, mineral, bottled, surface, drilling, bathing / swimming pools and wastewater.

ВЛМ 77:2014 Determination of pH in bathing water / from swimming pools.

ВЛМ 78:2020 Determination of sulfathes in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools, wastewater.

ВЛМ 79:2020 Determinatiuon of fat of starter cultures and additives

ВЛМ 80:2015 Food and beverages. Determination of trace elements by atomic absorption spectrometry (AAS).

ВЛМ 81:2014 Determination of Energy value (energy).

ВЛМ 82:2014 Determination of Energy value (calories).

ВЛМ 83:2014 Food and feed. Method for Determination of crude fiber.

ВЛМ 84:2014 Food and feed. Method for Determination of fatty acid composition.

ВЛМ 85:2021 Determination of water content and dry matter content.

ВЛМ 86;2014 Determination of Sugars in cereal-based foods.

ВЛМ 87:2014 Determination of chromium (3 valent) in water: drinking, mineral, bottled, surface, drilling, bathing / swimming pools and wastewater.

ВЛМ 88:2016 Qualitative determination of the content of Artificial colorants in foods by paper chromatography.

ВЛМ 89:2014 Determination of chromium (6 valent) in water: drinking, mineral, bottled, surface, drilling, bathing / from swimming pools and wastewater.

ВЛМ 90:2014 Determination of Total nitrogen drinking, mineral, bottled, surface, drilling, bathing / swimming pool and waste water.

ВЛМ 91:2014 Determination of Phenols in drinking, mineral, bottled, surface, drilling, bathing/ swimming pools and wastewater.

ВЛМ 92:2020 Determination of nitrates in food.

ВЛМ 93:2014 Determination of ammonium in drinking, mineral, bottled, surface, drilling, bathing/ swimming pools and wastewater.

ВЛМ 94:2014 Determination of dry residue in drinking, mineral, bottled, surface, drilling, bathing/ swimming pools and waste water.

ВЛМ 95:2014 Determination of component composition.

ВЛМ 96:2014 Determination of grinding / sieve analysis.

ВЛМ 97:2014 Determination of whole grains.

ВЛМ 98:2014 Determination of the content of metal impurities.

ВЛМ 99:2015 Determination of nitrogen-free extractives.

ВЛМ 100:2014 Determination of sand content.

ВЛМ 101:2014 Cereals. Neumann's Determination of Acidity Method.

ВЛМ 102:2014 Method for Determination of Protein in coffee and cocoa.

ВЛМ 103:2017 Method for Determination of pH in feed, animal feed, protein concentrates and raw materials for them.

ВЛМ 104:2020 Determination of Ash.

ВЛМ 105:2020 Determination of phosphates in food.

ВЛМ 106:2015 Cosmetics and cosmetic products. Determination of traces of elements by atomic absorption spectro-photometry.

ВЛМ 107:2015 Water: drinking, mineral, bottled, surface, drilling, bathing / swimming pool and waste. Method for Determination of trace elements by atomic absorption spectrophotometry.

ВЛМ 108:2016 Determination of Sugars content in starter cultures and additives.

ВЛМ 109:2015 Horizontal method for detection and enumeration of spores of saprophytic microorganisms in cans.

ВЛМ 110:2016 Meat. Test methods. Determination of antibacterial substances: beta-lactams; macrolides; aminoglycosides; sulfonamides; tetracyclines.

ВЛМ 111:2016 Determination of Ash content in salt for food and technical sodium chloride.

ВЛМ 112:2016 Determination of pH in salt for food and technical sodium chloride.

ВЛМ 113:2017 Food and drinks. Determination of trace elements - Aluminum (Al) and Antimony (Sb) by atomic absorption spectrometry (AAS) after microwave decomposition.

ВЛМ 114:2017 Determination of pH in bread and bakery products.

ВЛМ 115:2017 Method for Determination of chromium (6 valent) and chromium (3 valent) in materials and articles in contact with foodstuffs.

ВЛМ 116:2017 Corn crack.

ВЛМ 117:2017 Determination of color according to ICUMSA in food products.

ВЛМ 118:2017 Determination of weight loss during drying in food products.

ВЛМ 119:2017 Determination of the refractive index in alcoholic beverages and alcohol-based extracts.

ВЛМ 120:2017 Determination of total number of microorganisms (aerobic mesophilic microorganisms) and molds in the air by sedimentation.

ВЛМ 121:2018 Determination of surfactants in cosmetics, cosmetic products and detergents.

ВЛМ 122:2020 Drained net weight and ratio of the components.

ВЛМ 123:2020 Determination of total acidity.

ВЛМ 124:2020 Determination of soluble substances.

ВЛМ 125:2020 Honey. Method for determination of fat content.

ВЛМ 126:2020 Determination of protein content in honey.

ВЛМ 127:2020 Determination of relative density.

ВЛМ 128:2020 Determinaton of carbon dioxid in beer.

ВЛМ 129:2022 Yeast for cheese – liquid. Determination of yeast strength.

ВЛМ 130:2021 Determination of arsenic and mercury content.

ВЛМ 131:2021 Milk and dairy products. Method for determination of foreign impurities.

ВЛМ 132:2022 Ground red pepper. ASTA color determination.

ВЛМ 133:2022 Meat and Meat products. Sampling

ВЛМ 134:2022 Sweets sampling.

ВЛМ 135:2022 Determination of Bacilus mesentericus in flours and semolina.

ВЛМ 136:2022 Microbiological fingerprint.

ВЛМ 138:2022 Determination of mesophilic anaerobes microbes in honey