



Signatory to the EA Multilateral Agreement in this field

ORDER

№ A 64

Sofia, 21.02.2025

Pursuant to Art. 10, para. 1, item 3, Art. 30, para. 1 of the Law on National Accreditation of Conformity Assessment Bodies, item 7 of the BAS QR 2 Accreditation Procedure, in connection with an open procedure reg. № 262/70 ЛИ/ПО/24.09.2024, assessment reports reg. № 262/70 ЛИ/6/В/06.12.2024, reg. № 262/70 ЛИ/4/В/10.01.2025 and statement of the Accreditation Commission reg. № 262/70 ЛИ/ПО/7/В/11.02.2025, I hereby

EXTEND THE SCOPE OF ACCREDITATION

**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)

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
			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 E950 Saccharin E954 Aspartame E951	БДС EN 12856 (1,2)

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
		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 pH	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 - total, soluble, insoluble	ВЛМ 83:2014 (1,2) 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	1. Organoleptic tests	
		1.1 Taste; odor; flavor;	БДС 15612

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
	milk and mayonnaise	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	pH	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 Official Method 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

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
		2.28 Sodium (Na) 2.29 Potassium (K) 2.30 Magnesium (Mg) 2.31 Calcium (Ca) 2.32 Nickel (Ni) 2.33 Inorganic tin (Sn) 2.34 Artificial colorants 2.35 Raw cellulose content 2.36 Aluminium (Al) 2.37 Antimony (Sb)	БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 88:2016 БДС ISO 5498 ВЛМ 113:2017 ВЛМ 113:2017
III.	Meat and meat products, carcasses and offal	1. Organoleptic tests 1.1 Form, size и outer surface 1.2 Structure when cut and structure 1.3 Consistency 1.4 Odor 1.5 Taste 1.6 Appearance and color 1.7 Condition of the fat 1.8 Broth quality (odor, transparency, color, taste, condition of the fat) 1.9 Outer surface of the carcass 1.10 Serous membrane of the abdomen and chest 1.11 Muscle structure when cut 2. Physical and chemical tests 2.1 Water content/Dry matter 2.2 Fat FDM* 2.3 Chlorides/cooking salt 2.4 Nitrites 2.5 Acid value/Acidity 2.6 Peroxide value 2.7 Protein/Nitrogen content 2.8 Ash 2.9 pH 2.10 Ammonia (Nessler) 2.11 Hydrogen sulfide 2.12 Free ammonia (Eber)	БДС 9381 БДС 9381 БДС 9381 БДС 1323 БДС 14593, cl. 3 БДС 9381 БДС 1323 БДС 14593, cl. 3 БДС 9381 БДС 9381 БДС 1323 БДС 14593, cl. 3 БДС 1323 БДС 14593, cl. 3 БДС 14593, cl. 3 БДС 14593, cl. 3 БДС 14593, cl. 3 БДС 5712 ISO 1442 ВЛМ 7:2024 БДС 8549, cl. 4 БДС 7168 ВЛМ 25:2024 БДС EN 12014-3 ВЛМ 44:2014 БДС 14593, cl. 5.3 ВЛМ 45:2019 БДС 14593, cl. 5.5 БДС 9374 ISO 937 ISO 936 БДС 9373 БДС 1323, cl. 2.3.1 БДС 1323, cl. 2.3.5 БДС 14593, cl. 5.1 БДС 1323, cl. 2.3.8 БДС 1323, cl. 2.3.6

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
		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. (EC) № 1239/2012), Annex VI, VII, VIII
		2.15 Water/Protein ratio	Regulation (EU) 543/2008 (Implementing Reg. (EC) № 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

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
		2.44 Calcium (Ca) 2.45 Nickel (Ni) 2.46 Inorganic tin (Sn) 2.47 Artificial colorants 2.48 Dietary fiber content-total, soluble и insoluble 2.49 Aluminium (Al) 2.50 Antimony (Sb) 2.51 Starch	ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 88:2016 ВЛМ 83:2014 AOAC Officiale Metod 985.29 ВЛМ 113:2017 ВЛМ 113:2017 БДС 5713
IV.	Eggs and egg products	1. Organoleptic tests 1.1 Cleanliness of the eggshell 1.2 Integrity of the eggshell; 1.3 Eggshell color; 1.4 Mobility of the egg air chamber; 1.5 Condition of the yolk; 1.6 Outer appearance 1.7 Odor 1.8 Taste 1.9 Index of the egg protein 1.10 Flatness and appearance of the yolk 2. Physical and chemical tests 2.1 Preservatives: Benzoic acid Sorbic acid 2.2 pH 2.3 Water content/Dry matter 2.4 Fat FDM* 2.5 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 2.6 Salt 2.7 Protein /Nitrogen content 2.8 Chlorides/cooking salt 2.9 Ash 2.10 Ash insoluble in 10% hydrochloric acid 2.11 Energy value (energy, calories) 2.12 Carbohydrates 2.13 Sugars (invert sugar, sucrose,) 2.14 Dietary fiber content-total, soluble и insoluble 2.15 Net weight 2.16 Lead (Pb) 2.17 Cadmium (Cd)	БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС 4336, cl. 5, cl. 6 БДС EN 12856 БДС 4336, cl. 10.7 БДС 4336, cl. 10.3 ВЛМ 8:2024 БДС 4336, cl. 10.5 ВЛМ 84:2014 БДС EN ISO 12966-4 Regulation (EU) 1169, Annex I, item 11 БДС 9374 БДС 7168 ВЛМ 25:2024 ВЛМ 104:2020 ВЛМ 1:2016 РПК 7.2-1:2020 РПК 7.2-1:2020 ВЛМ 63:2017 ВЛМ 83:2014 AOAC Officiale Metod 985.29 ВЛМ 48:2014 БДС EN 14084 БДС EN 14084

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
		2.18 Zinc (Zn) 2.19 Copper (Cu) 2.20 Iron (Fe) 2.21 Chromium (Cr) 2.22 Molybdenum (Mo) 2.23 Mercury (Hg) 2.24 Arsenic (As) 2.25 Selenium (Se) 2.26 Sodium (Na) 2.27 Potassium (K) 2.28 Magnesium (Mg) 2.29 Calcium (Ca) 2.30 Nickel (Ni) 2.31 Inorganic tin (Sn) 2.32 Artificial colorants 2.33 Raw cellulose content 2.34 Aluminium (Al) 2.35 Antimony (Sb)	БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14083 БДС EN 14083 БДС EN 13806 БДС EN 14546 БДС EN 14627 БДС EN 14627 БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 88:2016 БДС ISO 5498 ВЛМ 113:2017 ВЛМ 113:2017
V.	Fish, fish products and non - fish aquatic organisms	1. Organoleptic tests 1.1 Condition of the packaging; 1.2 Condition and quality of the fish and the fish products; 1.3 Appearance; 1.4 Consistency; 1.5 Odor; 1.6 Taste 2. Physical and chemical tests 2.1 pH 2.2 Ammonia (Eber) 2.3 Hydrogen sulfide 2.4 Volatile bases (TVB-N) 2.5 Water content/ Dry matter 2.6 Chlorides/cooking salt 2.7 Rancidity of the fat (Kreis value) 2.8 Acidity (as acetic/lactic) 2.9 Carbohydrates 2.10 Fat FDM* 2.11 Protein/Nitrogen content 2.12 Energy value (energy, calories) 2.13 Preservatives: Benzoic acid Sorbic acid 2.14 Net weight 2.15 Ash 2.16 Ash, insoluble in 10% hydrochloric acid to prove the presence of sand 2.17 Peroxidase of the brine	БДС 7682 БДС 7682 БДС 7682 БДС 7682 БДС 7682 БДС 7682 БДС 9368, cl. 1.7 БДС 9368, cl. 1.8 БДС 9368, cl. 1.9 Commission Regulation (EC) № 2074/2005 БДС 5712 ВЛМ 7:2024 БДС 7168 ВЛМ 25:2024 БДС 9368, cl. 1.13, cl. 2.8, cl. 4.4, cl. 5.11 БДС 9368, cl. 4.1 РПК 7.2-1:2020 БДС 9368 cl. 1,6; cl. 2,2; cl. 4,7 БДС 9374 РПК 7.2-1:2020 БДС EN 12856 ВЛМ 48:2014 ISO 936 БДС 9368, cl. 5.2 БДС 9368, cl. 3.1

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

№	Tested products	Type of test / characteristic	Testing methods (standard/validated method)
1	2	3	4
		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 Official Method 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)	1. Organoleptic tests	
		1.1 Assessment of the packaging before opening	БДС 1035, cl. 3 (1,2,3)

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
	- vegetables and fruits (2) - UHT foods (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 pH	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)

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
		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 E950, Saccharin E954, Aspartame E951	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 Official Method 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)

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
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 Diastase 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 phenolphthalein 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 E950 Saccharin E954 Aspartame E951	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

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
		2.21 Arsenic (As) 2.22 Selenium (Se) 2.23 Sodium (Na) 2.24 Potassium (K) 2.25 Magnesium (Mg) 2.26 Calcium (Ca) 2.27 Nickel (Ni) 2.28 Inorganic tin (Sn) 2.29 Artificial colorants 2.30 Electrical conductivity 2.31 Salt 2.32 Dietary fiber content-total, soluble and insoluble 2.33 Raw cellulose content 2.34 Aluminium (Al) 2.35 Antimony (Sb) 2.36 Loss of weight on drying 2.37 Carbohydrates 2.38 Fat 2.39 Protein 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 2.41 pH	БДС EN 14627 БДС EN 14627 БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 88:2016 Ordinance № 2/27.03.2024, SG №/31 09.04.2024 Regulation (EU) 1169, Annex I, item 11 ВЛМ 83:2014 AOAC Officiale Metod 985.29 БДС ISO 5498 ВЛМ 113:2017 ВЛМ 113:2017 БДС 5313 РПК 7.2-1:2020 ВЛМ 125:2020 ВЛМ 126:2020 ВЛМ 84:2014 ВЛМ 46:2019
VIII.	Starter cultures (yeasts for the dairy industry) and additives	1. Organoleptic tests 1.1 Appearance; 1.2 Color; 1.3 Consistency; 1.4 Taste; 1.5 Odor 2. Physical and chemical tests 2.1 Yeast activity 2.2 Preservatives Benzoic acid Sorbic acid 2.3 Sweeteners: Acesulfame K E950 Saccharin E954 Aspartame E951 2.4 Protein/Nitrogen content 2.5 Ash 2.6 Fat 2.7 Chlorides/cooking salt 2.8 Water content/Dry matter 2.9 Carbohydrates 2.10 Energy value	ST of CMEA 4710 ST of CMEA 4710 ST of CMEA 4710 ST of CMEA 4710 ST of CMEA 4710 ВЛМ 129 :2022 БДС EN 12856 БДС EN 12856 БДС ISO 1871 БДС 7646 БДС 6997 БДС 7168 ВЛМ 25:2024 БДС 1109 ВЛМ 85:2021 ВЛМ 27:2024 РПК 7.2-1:2020 РПК 7.2-1:2020

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
		2.11 Ash, insoluble in 10% hydrochloric acid 2.12 Dietary fiber content-total, soluble and insoluble 2.13 Sugars (lactose, invert sugar, sucrose) 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 2.15 Salt 2.16 Lead (Pb) 2.17 Cadmium (Cd) 2.18 Zinc (Zn) 2.19 Copper (Cu) 2.20 Iron (Fe) 2.21 Chromium (Cr) 2.22 Molybdenum (Mo) 2.23 Mercury (Hg) 2.24 Arsenic (As) 2.25 Selenium (Se) 2.26 Sodium (Na) 2.27 Potassium (K) 2.28 Magnesium (Mg) 2.29 Calcium (Ca) 2.30 Nickel (Ni) 2.31 Inorganic tin (Sn) 2.32 Artificial colorants 2.33 Raw cellulose content 2.34 Aluminium (Al) 2.35 Antimony (Sb) 2.36 Net weight/Gross weight 2.37 pH	ВЛМ 1:2016 ВЛМ 83:2014 AOAC Official Method 985.29 БДС 6191 ВЛМ 108:2016 ВЛМ 84:2014 БДС EN ISO 12966-4 Regulation (EU) 1169, Annex I, item 11 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14083 БДС EN 14083 БДС EN 13806 ВЛМ 130:2021 БДС EN 14546 БДС EN 14627 ВЛМ 130:2021 БДС EN 14627 БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 88:2016 БДС ISO 5498 ВЛМ 113:2017 ВЛМ 113:2017 ВЛМ 48:2014 ВЛМ 46:2019
IX.	Fruits, vegetables, nuts - seeds and products thereof	1. Organoleptic tests 1.1 Appearance 1.2 Form, structure when cut 1.3 Color, taste, odor, consistency and shine 1.4 Size; 1.5 Presence of impurities; 1.6 Moisture level; 1.7 Presence of damages, insects and larvae 2. Physical and chemical tests 2.1 Nitrates	ST of CMEA 4710 БДС 1953, cl. 9 ST of CMEA 4710 БДС 1953, cl. 9 ST of CMEA 4710 БДС 1953, cl. 9 БДС 1953, cl. 9 БДС 1953, cl. 9 БДС 1953, cl. 9 БДС 16591 БДС EN 12014-2

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
		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	pH	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 E 950 Saccharin E 954 Aspartame E951	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

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
		2.34 Sodium (Na) 2.35 Potassium (K) 2.36 Magnesium (Mg) 2.37 Calcium (Ca) 2.38 Nickel (Ni) 2.39 Inorganic tin (Sn) 2.40 Dietary fiber content-total, soluble and insoluble 2.41 Aluminium (Al) 2.42 Antimony (Sb) 2.43 Vitamin C 2.44 Total and free sulfur dioxide 2.45 Drained net weight 2.46 Determination of soluble solids content by the refractometric method (fruit content)/ Water content/Dry matter content	БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 83:2014 AOAC Officiale Metod 985.29 ВЛМ 113:2017 ВЛМ 113:2017 БДС 11812 БДС 11709 ВЛМ 122:2020 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 1.2 taste 1.3 odor 1.4 temperature 2. Physical and chemical tests 2.1 pH 2.2 Oxidizability (permanganate) 2.3 Total hardness 2.4 Dry residue at 105°C Dry residue at 180°C Dry residue at 260°C 2.5 Chlorides/ Chloride ions 2.6 Ammonium ion 2.7 Dissolved substances 2.8 Insoluble substances 2.9 Nitrates / Nitrate nitrogen 2.10 Electrical conductivity 2.11 Sulphates 2.12 Chemical oxygen demand (COD) 2.13 Biochemical oxiden demand after n days (BODn) 2.14 Nitrites/ Nitrite nitrogen 2.15 Phosphates 2.16 Magnesium (Mg)	БДС 8451 cl. 2 (1,3,4,5) БДС 8451 cl. 3 (1,3,5) БДС 8451 cl. 4 (1,3,4,5) БДС 8451 cl. 5 (1,3,4,5) БДС 3424 (1) БДС 17.1.4.27 (3,4,5) ВЛМ 77:2014 (4) БДС 3413 (1) БДС 17.1.4.16 (3,4,5) БДС 3775 (1,3,5) БДС 3546 (1,3,5) БДС 17.1.4.04 (1,3,4,5) ВЛМ 94:2014 (1,3,4,5) БДС 3414 (1) БДС 17.1.4.24 silver nitrate method (3,4,5) БДС 3587 method 2 (1,4) ВЛМ 93:2014 (1,3,4,5) БДС 17.1.4.04 (1,3,4,5) БДС 17.1.4.04 (1,3,4,5) БДС ISO 7890-3 (1,3,4,5) ВЛМ 65:2020 (1,2,3,4,5) БДС EN 27888 (1,3,4,5) БДС 3588 (1,2,3,5) ВЛМ 78:2020 (1,2,3,4,5) БДС 17.1.4.02 (1,3,4,5) БДС EN ISO 5815-1 (1,3,4,5) ВЛМ 2:2015 (1,3,4,5) ВЛМ 3:2015 (1,3,4,5) БДС EN ISO 7980 (1,3,4,5)

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

№	Tested products	Type of test / characteristic	Testing methods (standard/validated method)
1	2	3	4
		2.17	Iron (Fe) БДC 16777 method for direct determination of flame AAC (1,3,4,5) БДC EN ISO 15586 (1,3,4,5)
		2.18	Zinc (Zn) БДC 16777 method for direct determination of flame AAC (1,3,4,5) БДC EN ISO 15586 (1,3,4,5)
		2.19	Copper (Cu) БДC 16777 method for direct determination of flame AAC (1,3,4,5) БДC EN ISO 15586 (1,3,4,5)
		2.20	Lead (Pb) БДC 16777 method for direct determination of flame AAC (1,3,4,5) БДC EN ISO 15586 (1,3,4,5)
		2.21	Cadmium (Cd) БДC 16777 method for direct determination of flame AAC (1,3,4,5) БДC EN ISO 15586 (1,3,4,5)
		2.22	Manganese (Mn) БДC 16777 method for direct determination of flame AAC (1,3,4,5) БДC EN ISO 15586 (1,3,4,5)
		2.23	Fluorides ВЛМ 12:2015 (1,3,4,5)
		2.24	Total Chromium (Cr) БДC EN ISO 15586 (1,3,4,5)
		2.25	Chlorine (free) ВЛМ 14:2015 (1,3,4,5) БДC EN ISO 7393-2 (1,3,4,5)
		2.26	Trihalomethanes ВЛМ 15:2015 (1,3,4,5)
		2.27	Nickel (Ni) БДC 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) БДC 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) БДC ISO 6058 (1,3,4,5) БДC EN ISO 7980 (1,3,4,5)
		2.33	Sodium (Na) БДC ISO 9964-1,3 (1,3,4,5)
		2.34	Potassium (K) БДC ISO 9964-3 (1,3,4,5)
		2.35	Antimony (Sb) БДC EN ISO 15586 (1,3,4,5) БДC ISO 17378-2 (1,3,4,5)
		2.36	Arsenic (As) БДC ISO 17378-2 (1,3,4,5) БДC EN ISO 15586 (1,3,4,5)
		2.37	Barium (Ba) ВЛМ 107:2015 (1,3,4,5)
		2.38	Mercury (Hg) БДC EN ISO 12846 method without enrichment (1,3,4,5)
		2.39	Selenium (Se) БДC EN ISO 15586 (1,3,4,5)
		2.40	Lithium (Li) ВЛМ 107:2015 (1,3,4,5)
		2.41	Vanadium (V) БДC 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)

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
		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 (CO ₃) 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 (BOD _{5,7}) 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

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
			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

Type of the scope: Flexible for a part of the scope

№	Tested products	Type of test / characteristic	Testing methods (standard/validated method)
1	2	3	4
		1.44 Dry residue at 105°C Dry residue at 180°C Dry residue at 260°C 1.45 Barium (Ba) 1.46 Sodium (Na) 1.47 Potassium (K) 1.48 Arsenic (As) 1.49 Selenium (Se) 1.50 Mercury (Hg) 1.51 Lithium (Li) 1.52 Vanadium (V) 1.53 Tin 1.54 Hydrocarbonates/ Hydrocarbonate ions 1.55 Carbonates/ Carbonate ions (CO ₃) 1.56 Antimony (Sb) 1.57 Molybdenum (Mo) 1.58 Sulphates	БДС 3546 БДС 17.1.4.04 ВЛМ 94:2014 ВЛМ 107:2015 БДС ISO 9964-1,3 БДС ISO 9964-1,3 ISO 17378-2 БДС EN ISO 15586 БДС EN ISO 15586 БДС EN ISO 12846 method without enrichment ВЛМ 107:2015 БДС EN ISO 15586 ВЛМ 107:2015 ВЛМ 72:2014 ВЛМ 58:2014 БДС EN ISO 15586 ISO 17378-2 БДС EN ISO 15586 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 1.2 Color 1.3 Clearness and homogeneity 1.4 Appearance 2. Physical and chemical tests 2.1 pH 2.2 Chlorides/cooking salt 2.3 Ash 2.4 Water content/Dry matter 2.5 Protein/Nitrogen content 2.6 Fat FDM 2.7 Carbohydrates 2.8 Energy value (energy, calories) 2.9 Caffeine 2.10 Sugars (invert sugar, sucrose) 2.11 Sugars (glucose, fructose, sucrose) 2.12 Vitamin C 2.13 Acidity 2.14 Preservatives: Benzoic acid Sorbic acid	БДС 3485, cl. 2 (1,2,3) БДС 3485, cl. 2 (1,2,3) БДС 3485, cl. 2 (1,2,3) ST of CMEA 4710 (1,2,3) БДС EN 1132** (1,2,3) БДС EN 12133** (2) БДС 7168 (1,2,3) ВЛМ 25:2024(1,2,3) БДС EN 1135** (1,2,3) БДС 3485, cl. 3.4 (1,2) БДС EN 12143** (2,3) БДС EN 12135** (1,2,3) БДС 6997 (1,2,3) РПК 7.2-1:2020 (1,2,3) РПК 7.2-1:2020 (1,2,3) БДС ISO 20481 (1) БДС 3485, cl. 3.10 (1,2,3) БДС 7169 (2) БДС EN 12630** (1,2,3) БДС 11812 (1,2,3) БДС 3485 cl. 3.5 (1,2,3) БДС 6996 (1,2,3) БДС EN 12856 (1,2,3)

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
		2.15 Sweeteners: Acesulfame k E 950, Saccharin E954, Aspartame E 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 Official Method 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

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
			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 Official Method 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 Metallic 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

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
		2.27 Copper (Cu) 2.28 Iron (Fe) 2.29 Chromium (Cr) 2.30 Molybdenum (Mo) 2.31 Mercury (Hg) 2.32 Arsenic (As) 2.33 Selenium (Se) 2.34 Sodium (Na) 2.35 Potassium (K) 2.36 Magnesium (Mg) 2.37 Calcium (Ca) 2.38 Nickel (Ni) 2.39 Raw cellulose content 2.40 Aluminium (Al) 2.41 Antimony (Sb) 2.42 Cooking salt 2.43 Artificial colorants 2.44 Popping performance 2.45 Preservatives: Benzoic acid Sorbic acid 2.46 Sweeteners: Acesulfame K E950 Saccharin E954 Aspartame E 951	БДС EN 14084 БДС EN 14084 БДС EN 14083 БДС EN 14083 БДС EN 13806 БДС EN 14546 БДС EN 14627 БДС EN 14627 БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС ISO 5498 ВЛМ 113:2017 ВЛМ 113:2017 БДС 3412 ВЛМ 88:2016 ВЛМ 116:2017 БДС EN 12856 БДС EN 12856
XIV	Bread, bread products and pasta	1. Organoleptic tests 1.1 Appearance, form; 1.2 Surface; 1.3 Color; 1.4 Package and labeling; 1.5 Condition of the crumb (elasticity) 1.6 Thickness of the crust; 1.7 Taste, crunchiness, errors in manufacturing; 1.8 Freshness; 1.9 Structure when cut, condition of the filling; 1.10 Impurities; 1.11 Rancidity 1.12 Odor 1.13 Size 1.14 Scrap 1.15 Condition after boiling 1.16 Increase in volume 2. Physical and chemical tests 2.1 Acidity; 2.2 Fat FDM*	БДС 3412, cl. 2.1.2 ST of CMEA 4710 БДС 3412, cl. 2.1.2 БДС 3412, cl. 2.1.2 ST of CMEA 4710 БДС 3412, cl. 2.2 БДС 3412, cl. 2.2 БДС 3412, cl. 2.2 БДС 3412, cl. 2.2 ST of CMEA 4710 БДС 8720 БДС 3412, cl. 2.2 БДС 3412 БДС 3412 БДС 3412 ST of CMEA 4710 ST of CMEA 4710 ST of CMEA 4710 ST of CMEA 4710 ВЛМ 71:2022 БДС 3412, cl. 3.3 ВЛМ 123:2020 БДС 3412, cl. 3.7.4.1 БДС EN ISO 11085

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
		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 E950, Saccharin E954, Aspartame E 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 Official 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

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
		2.38 Raw cellulose content	БДС ISO 5498
		2.39 Aluminium (Al)	ВЛМ 113:2017
		2.40 Antimony (Sb)	ВЛМ 113:2017
		2.41 pH	ВЛМ 114:2017
XV.	Beer	1. Organoleptic tests	
		1.1 Appearance	СТ of CMEA 4710
		1.2 Color	СТ of CMEA 4710
		1.3 Consistency	СТ of CMEA 4710
		1.4 Taste	СТ 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 /pH/	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

Type of the scope: Flexible for a part of the scope

№	Tested products	Type of test / characteristic	Testing methods (standard/validated method)
1	2	3	4
		1.14 Folin-Ciocalteu index 1.15 Net weight 1.16 Lead (Pb) 1.17 Cadmium (Cd) 1.18 Zinc (Zn) 1.19 Copper (Cu) 1.20 Iron (Fe) 1.21 Chromium (Cr) 1.22 Molybdenum (Mo) 1.23 Mercury (Hg) 1.24 Arsenic (As) 1.25 Selenium (Se) 1.26 Sodium (Na) 1.27 Potassium (K) 1.28 Magnesium (Mg) 1.29 Calcium (Ca) 1.30 Nickel (Ni) 1.31 Aluminium (Al) 1.32 Antimony (Sb) 1.33 Ash, insoluble in 10% hydrochloric acid 1.34 Energy value (energy, calories) 1.35 Carbohydrates	NKKKVSDSN, SG № 99/ 09.12.2005, Annex 4, item 6 ВЛМ 48:2014 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14083 БДС EN 14083 БДС EN 13806 БДС EN 14627 БДС EN 14627 БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 ВЛМ 113:2017 ВЛМ 113:2017 ВЛМ 1:2016 РПК 7.2-1:2020 РПК 7.2-1:2020
XVII.	Alcohol (alcohol-based extracts)	1. Organoleptic tests 1.1 Appearance 1.2 Taste 1.3 Aroma 2. Physical and chemical tests 2.1 Alcohol content 2.2 Density and relativitydensity/relative weight 2.3 Total dry extract 2.4 Net weight 2.5 Methanol (methyl alcohol) 2.6 Iron (Fe) 2.7 Copper (Cu) 2.8 Cadmium (Cd) 2.9 pH 2.10 Dry matter 2.11 Refractive index 2.12 Energy value (energy, calories) 2.13 Carbohydrates	ST of CMEA 4710 ST of CMEA 4710 ST of CMEA 4710 NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 14 A NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 14 A NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 15 ВЛМ 48:2014 NKKKVSDSN, SG № 99/ 09.12.2005, Annex 5, item 9 БДС EN14084 БДС EN14084 БДС EN14084 БДС 11688 БДС EN 12143** ВЛМ 119:2017 РПК 7.2-1:2020 РПК 7.2-1:2020
XVIII	Cosmetics, cosmetics and hygiene products	1. Organoleptic tests 1.1 Appearance, color and homogeneity; 1.2 Aroma 2. Physical and chemical tests 2.1 pH	БДС 3741, cl. 1.2 БДС 3741, cl. 1.2 БДС 3741, cl. 10

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
		2.2 Water content/Dry matter 2.3 Relative density/relative weight 2.4 Refractive index 2.5 Net weight 2.6 Cadmium (Cd) 2.7 Lead (Pb) 2.8 Zinc (Zn) 2.9 Mercury (Hg) 2.10 Copper (Cu) 2.11 Arsenic (As) 2.12 Selenium (Se) 2.13 Magnesium (Mg) 2.14 Calcium (Ca) 2.15 Nickel (Ni) 2.16 Aluminium (Al) 2.17 Antimony (Sb) 2.18 Surfactants	БДС 3741, cl. 4 БДС ISO 279 БДС ISO 280 ВЛМ 48:2014 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 106:2015 ВЛМ 113:2017 ВЛМ 113:2017 ВЛМ 121:2018
XIX.	Oils and fats	1. Organoleptic tests 1.1 Appearance 1.2 Color 1.3 Odor and taste 2. Physical and chemical tests 2.1 Iodine value 2.2 Alkalinity 2.3 Refractive index 2.4 Moisture content and volatile compounds 2.5 Relative weight 2.6 Acid value 2.7 Acidity 2.8 Peroxide value 2.9 Ash 2.10 Fat FDM* 2.11 Protein/Nitrogen content 2.12 Carbohydrates 2.13 Energy value 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 2.15 Preservatives: Benzoic acid Sorbic acid 2.16 Kreis reaction 2.17 Sugars (invert sugar, sucrose) 2.18 Dietary fiber content-total, soluble and insoluble 2.19 Salt	ST of SMEA 4710 ST of SMEA 4710 ST of SMEA 4710 БДС EN ISO 3961 БДС EN ISO 10539 БДС EN ISO 6320 БДС EN ISO 662 ВЛМ 13:2024 БДС EN ISO 6883 БДС EN ISO 660 БДС EN ISO 660 БДС EN ISO 3960 БДС ISO 6884 БДС EN ISO 659 БДС EN ISO 17189 БДС EN ISO 11085 БДС ISO 1871 РПК 7.2-1:2020 РПК 7.2-1:2020 БДС EN ISO 12966-4 БДС EN 12856 ВЛМ 79:2020 ВЛМ 63:2017 ВЛМ 83:2014 AOAC Officiale Metod 985.29 Regulation (EU) 1169,

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
			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
XX.	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 EN 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)

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
			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 pH	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 E950, Saccharin E954, Aspartame E951	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)

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
		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 Official 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 Metallic impurities	БДС 11374, cl. 2.4
		1.17 Energy value (energy, calories)	РПК 7.2-1:2020 ВЛМ 81:2014 ВЛМ 82:2014

Type of the scope: Flexible for a part of the scope

№	Tested products	Type of test / characteristic	Testing methods (standard/validated method)
1	2	3	4
		1.18 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 Official Method 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

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
		2.15 Selenium (Se) 2.16 Sodium (Na) 2.17 Potassium (K) 2.18 Magnesium (Mg) 2.19 Calcium (Ca) 2.20 Nickel (Ni) 2.21 Inorganic tin (Sn) 2.22 Aluminium (Al) 2.23 Antimony (Sb) 2.24 Net weight	БДС EN 14627 БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 113:2017 ВЛМ 113:2017 ВЛМ 48:2014
XXIII	Cocoa (1) and Coffee (2)	1. Organoleptic tests 1.1 Appearance and condition 1.2 Color 1.3 Taste and odor 1.4 Consistency and shine 2. Physical and chemical tests 2.1 Ash, insoluble in 10% hydrochloric acid 2.2 Ash 2.3 Water content/Dry matter 2.4 Fat FDM* 2.5 Sugars (invert sugar, sucrose) 2.6 Plant impurities Chicory Starch products 2.7 Carbohydrates 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 2.9 Protein 2.10 Lead (Pb) 2.11 Cadmium (Cd) 2.12 Zinc (Zn) 2.13 Copper (Cu) 2.14 Iron (Fe) 2.15 Chromium (Cr) 2.16 Molybdenum (Mo) 2.17 Mercury (Hg) 2.18 Arsenic (As) 2.19 Selenium (Se) 2.20 Sodium (Na) 2.21 Potassium (K) 2.22 Magnesium (Mg) 2.23 Calcium (Ca)	БДС 8999 (2) ST of SMEA 4710 (1) БДС 8999 (2) ST of SMEA 4710 (1) БДС 8999 (2) ST of SMEA A 4710 (1) ST of SMEA 4710 (1) БДС 8273 (1) БДС 8999 (2) БДС 8273 (1) БДС 8999 (2) БДС 8273 (1) БДС 8999 (2) БДС 8273 (1,2) БДС 8273 (1) БДС 8999 (2) РПК 7.2-1:2020 (1,2) БДС EN ISO 12966-4 (1,2) ВЛМ 84:2014 (1,2) ВЛМ 102:2014 (1,2) БДС EN 14084 (1,2) БДС EN 14084 (1,2) БДС EN 14084 (1,2) БДС EN 14084 (1,2) БДС EN 14084 (1,2) БДС EN 14083 (1,2) БДС EN 14083 (1,2) БДС EN 13806 (1,2) БДС EN 14546 (1,2) БДС EN 14627 (1,2) БДС EN 14627 (1,2) БДС EN 15505 (1,2) ВЛМ 80:2015 (1,2) БДС EN 15505 (1,2) ВЛМ 80:2015 (1,2)

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
		2.24 Nickel (Ni) 2.25 Inorganic tin (Sn) 2.26 Artificial colorants 2.27 Aluminium (Al) 2.28 Antimony (Sb) 2.29 Soluble substances 2.30 Caffeine 2.31 pH 2.32 Defective grains content 2.33 Energy value (energy, calories) 2.34 Net weight	ВЛМ 80:2015 (1,2) БДС EN 15764 (1,2) БДС 8999 (2) ВЛМ 113:2017 (1,2) ВЛМ 113:2017 (1,2) БДС 8999 (1,2) БДС ISO 20481 (2) ВЛМ 46:2019 (1,2) БДС 8999.2.2 (2) РПК 7.2-1:2020 (1,2) ВЛМ 48:2014 (1,2)
XXIV	Refined sugar	1. Organoleptic tests 1.1 Appearance and condition 1.2 Color 1.3 Taste and odor 1.4 Consistency and shine 2. Physical and chemical tests 2.1 Ash 2.2 Sugars (invert sugar) 2.3 Lead (Pb) 2.4 Cadmium (Cd) 2.5 Zinc (Zn) 2.6 Copper (Cu) 2.7 Iron (Fe) 2.8 Chromium (Cr) 2.9 Molybdenum (Mo) 2.10 Mercury (Hg) 2.11 Arsenic (As) 2.12 Selenium (Se) 2.13 Sodium (Na) 2.14 Potassium (K) 2.15 Magnesium (Mg) 2.16 Calcium (Ca) 2.17 Nickel (Ni) 2.18 Inorganic tin (Sn) 2.19 Artificial colorants 2.20 Aluminium (Al) 2.21 Antimony (Sb) 2.22 Colour as per IUCUMSA 2.23 Weight loss on drying 2.24 Reducing sugars, expressed as invert sugar 2.25 Reducing sugars expressed as invert sugar, Dextrose equivalent or D-Glucose	ST of SMEA 4710 ST of SMEA 4710 БДС 391 ST of SMEA 4710 БДС 391 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14084 БДС EN 14083 БДС EN 14083 БДС EN 13806 БДС EN 14627 БДС EN 14627 БДС EN 15505 ВЛМ 80:2015 БДС EN 15505 ВЛМ 80:2015 ВЛМ 80:2015 БДС EN 15764 ВЛМ 88:2016 ВЛМ 113:2017 ВЛМ 113:2017 Ordinance on the requirements for Sugars intended for human consumption. Annex 1, Section III Ordinance on the requirements for Sugars intended for human consumption. Annex 4 to Art. 6 ВЛМ 23:2024 Ordinance on the requirements for Sugars intended for human consumption. Annex 6 to Art. 8 Ordinance on the requirements for Sugars intended for human consumption. Annex 8 to Art. 8

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
		2.26	Polarization	Ordinance on the requirements for Sugars intended for human consumption. Annex 11 to Art. 9 БДС 391 БДС 391 cl.8.2 ВЛМ 48:2014
		2.27	Water content/Dry matter	
		2.28	Chromaticity	
		2.29	Net weight	
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)	ВЛМ 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	pH	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
				Ordinance 2/2008 annex № 9 to Art. 21
				БДС EN 1186-9, method 1a

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
		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)	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)
2. Mayonnaises and salads based on milk and mayonnaise		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)
3. Meat and meat products, carcasses and offal		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)
4. Eggs and egg products		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),
5. Fish, fish products and non - fish aquatic organisms	Enterobacteriaceae	

Type of the scope: Flexible for part of the scope

Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3
6. Canned food - meat and meat plants (1) - vegetables and fruits (2) - UHT foods (3)	Listeria monocytogenes	(20.1),(20.2),(20.3),(20.4), (21),(22),(23), (24.1),(24.2),(25),(26),(27), (28),(29) БДС EN 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 EN 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)
7. Honey and bee products		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)
8. Starter cultures (yeasts for the dairy industry) and additives		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)
9. Fruits, vegetables, nuts - seeds and products thereof	Coliforms	БДС EN 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)
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)	Coagulase-positive staphylococci	БДС EN ISO 6888-2 (1.1),(1.2),(2), (3),(4), (5),(7),(8), (12.1),(12.2), (12.3),(13) (14), (15), (19) БДС EN 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)
12. Soft drinks (liquid and soluble) (1), juices, nectars, concentrates (2) and boza (3)	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)
13. Cereals		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)

Type of the scope: *Flexible for part of the scope*

Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3
Grain and mill products. Legumes	Bacterial spores	БДС 15143 (16) ISO 8784-1 (18)
14. Bread, bread products and pasta	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 EN 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)
15. Beer		
16. Wine		
17. Alcohol (alcohol-based extracts)		
18. Cosmetics, cosmetics and hygiene products	Content of Lactobacillus delbrueckii subsp. Bulgaricus and/or streptococcus thermophilus	БДС ISO 7889 (1.1),(1.2),(2),(8)
	Cronobacter spp/sakazakii	БДС EN ISO 22964 (1.1),(1.2)
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)	Salmonella spp.	БДС EN 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 EN ISO 13366-1 (1.1) БДС EN ISO 13366-2 (1.1)
	Sulfite-reducing clostridia (clostridium perfringens)	БДС EN 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)
	Clostridium perfringens	БДС EN ISO 14189 (10.1),(10.2),(10.3),(10.5)
21. Fodder, feed for animals, protein concentrates and raw materials	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 EN ISO 21567 (1.1),(1.2),(2),(3),(4),(5)
22. Yeasts other than dairy	Bifidobacteria	ISO 29981; (1.1),(1.2),(8),(20.3)
23. Vinegar	Yersinia enterocolitica	БДС EN ISO 10273 (1.1),(1.2),(2),(3),(4),(5),(9),(13),(21),(23),(24.1),(24.2),(25),(26)
24. Cocoa (1) and Coffee (2)	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)

Type of the scope: <i>Flexible for part of the scope</i>		
Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3
25. Refined sugar	Contaminating microorganisms	ISO 13559 (1.1),(1.2),(8)
26. Salt for nutritional purposes and technical sodium chloride	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)
27. Materials and products in contact with foodstuffs	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)
28. Materials and products in contact with foodstuffs other than plastics	Proteus	БДС 14593 (3) БДС 14973 (5) БДС 4336 (4)
29. Swabs	Fecal streptococci (enterococci)	БДС 14593 (3)
30. Air	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°C	БДС EN ISO 6222 (10.1),(10.2),(10.3),(10.5)
	Total plate count (aerobic mesophilic microorganisms), at 37°C	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)

Type of the scope: *Flexible for part of the scope*

Tested products 1	Type of test / characteristic 2	Testing methods (standard / validated method) 3
	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 EN 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 EN 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 EN 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)
	Acetic acid bacteria/Lactic acid bacteria	БДС 15143 cl.2 (16)
	Legionella 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

Type of the scope: <i>flexible</i>		
№	Product name	Methods for sample taking (standardized/ validated)
1	2	3
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 5667-5 БДС EN ISO 19458 БДС ISO 5667-4 БДС 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:

ППК 7.2-1:2020 calculation of nutrition 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 melting 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 mayonnaise and salads based on 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 – pH 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 wastewater.

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 sulfates in water: drinking, mineral, bottled, ice, surface, drilling, bathing / swimming pools, wastewater.
 ВЛМ 79:2020 Determination 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 Determination of carbon dioxide 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 *Bacillus mesentericus* in flours and semolina.
ВЛМ 136:2022 Microbiological fingerprint.
ВЛМ 138:2022 Determination of mesophilic anaerobes microbes in honey

I ORDER

To issue the certificate of accreditation reg. № 70 ЛИ from 21.02.2025, valid until 28.08.2027, and this order as an integral part of it.

The certificate of accreditation with the enclosure to be received at the office of EA BAS by the executive director of F & B Analysis JSC, Sofia, the head of Testing laboratory FEBA LAB at F & B Analysis JSC, Sofia, or other authorized person.

Upon receipt of the certificate and the enclosure issued, the accredited person is obliged to return to EA BAS the originals of accreditation certificate reg. № 70 ЛИ/12.07.2024 and enclosure – EA BAS order reg. № A 279/12.07.2024 as an integral part of it.

This order shall be notified to F & B Analysis JSC, Sofia, within 3 (three) days from its issuance.

Eng. Irena Borislavova

Executive Director of EA BAS

