REPUBLIC OF BULGARIA
Executive agency
Bulgarian accreditation service

Signatory to the EA Multilateral Agreement in this field

ORDER

№ A 109

Sofia, 31.03.2025

Pursuant to Art. 10, para. 1 item 4, Art. 28, Para. 1 of the Law on National Accreditation of Conformity Assessment Bodies, item 6 of the BAS QR 2 Accreditation Procedure, in connection with application for re-accreditation reg. № 09-74/2/P/28.06.2024, an open procedure reg. № 73/56 ЛИ/ПА/12.08.2024, report BAS QF 2.9.5.4, G2 Section reg. №. 73/56 ЛИ/6/В/09.12.2024 and statement of the Accreditation Commission reg. № 73/56 ЛИ/ПА/6/В/25.03.2025, I hereby

RE-ACCREDIT

REGIONAL FOOD SAFETY DIRECTORATE – SOFIA CITY
FOOD SAFETY AND QUALITY DEPARTMENT

Management and laboratory address:
1504 Sofia, Poduyane, 7 General Danail Nikolaev Blvd.

To perform testing of:

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
I. RAW MILK			
		1. Physicochemical:	
		1. density	БДС 1110
		2. fat content	БДС ISO 9622 БДС EN ISO 1211 БДС ISO 19662 ВВЛМ 2:2023
		3. dry matter	ISO 6731 БДС ISO 9622
		4. dry oil-free residue (DFR)	БДС ISO 9622
		5. acidity °T	БДС 1111
		6. freezing point	БДС EN ISO 5764 БДС ISO 9622
		7. protein	БДС EN ISO 8968-1 БДС ISO 9622
		8. alkaline phosphatase	БДС EN ISO 11816-1
		2.Microbiological:	

52 A "Dr. G. M. Dimitrov" Blvd. 1797 Sofia Bulgaria
phone: +359 2 9766 401; fax: +359 2 873 53 02
e-mail: office@nab-bas.bg; web: www.nab-bas.bg

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		1. total number of microorganisms	БДС EN ISO 4833-1 ВВЛМ 4:2007
		2. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		3. salmonella	БДС EN ISO 6579-1
		4. inhibitors (antimicrobial residues)	ВВЛМ 3:2007 Delvotest SP NT
		5. total number of somatic cells	БДС EN ISO 13366-1 БДС EN ISO 13366-2
II. MILK PRODUCTS			
		1. Organoleptic:	
		1. outer appearance	БДС 15612
		2. color	
		3. taste, smell and aroma	
		4. consistency	
		5. outer surface	
		6. type of coagulum	
		7. construction at section	
		8. consistency when broken	
		9. form	
		10. brine	
		11. cut surface	
		2.Physicochemical:	
		1. density	БДС 1110
		2. fat content/fat content in the dry matter	ГОСТ 5867 БДС EN ISO 1211 БДС EN ISO 3727-1, 2, 3 БДС ISO 19660 БДС ISO 19662 ISO 3433 ВВЛМ 2:2023
		3. water content / dry matter	БДС 1109 БДС EN ISO 3727-1 ISO 6731
		4. total solids content	БДС EN ISO 5534 ISO 3728
		5. dry oil-free residue (SBO)	БДС EN ISO 3727-2
		6. acidity ° K	БДС 1111
		7. acidity ° T	БДС 1111
		8. sodium chloride	БДС 8274
		9. protein	БДС EN ISO 8968-1
		10. degree of maturity	БДС EN ISO 8968-1 ВВЛМ 5:2012
		11. lactose	БДС 6191(Schoorl iodometric method)
		12. invert sugar	БДС 6191(Schoorl iodometric method)

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		13. Sucrose (added)	БДС 6191(Schoorl iodometric method)
		14. alkaline phosphatase	БДС EN ISO 11816-1
		15. freezing point	БДС EN ISO 5764
		16. energy value	Regulation № 1169/2011, Annex XIV (calculation through conversion factor)
		17. ash content	БДС 6154
		3.Microbiological:	
		1. total number of microorganisms	БДС EN ISO 4833-1
		2. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		3. salmonella	БДС EN ISO 6579-1
		4. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035
		5. mesophilic anaerobic microorganisms	БДС 1035
		6. coliforms	ISO 4831 ISO 4832
		7. enterobacteriaceae	БДС EN ISO 21528-1 БДС EN ISO 21528-2
		8. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		9. moulds	БДС ISO 6611 БДС ISO 21527-1 БДС ISO 21527-2
		10. yeasts	БДС ISO 6611 БДС ISO 21527-1 БДС ISO 21527-2
		11. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
		12. sulfite-reducing clostridia	ISO15213-1
		13. lactobacillus bulgaricus and	БДС ISO 7889
		14. streptococcus thermophilus	БДС ISO 7889
		15. bifidobacteria	ISO 29981
		16. inhibitors (antimicrobial residues)	Delvotest SP NT
III. MEAT (1) AND MEAT PRODUCTS (2)			
		1. Organoleptic:	
		1. appearance and color	БДС 1323 (1)
		2. consistency	
		3. smell	
		4. condition of fat	

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		5. condition of the bone marrow	
		6. condition of tendons	
		7. broth when cooking	
		8. assessment of the packaging of the finished can before opening	БДС 1035 (2)
		9. establishment of cotton and clapping and vibrating covers and bottoms	
		10. assessment of the inner surface of the metal packaging	
		11. assessment of the can content - consistency, smell and taste	
		12. outer surface	БДС 9381 (2)
		13. shape and dimensions	
		14. cut surface	
		15. structure	
		16. consistency	
		17. smell	
		18. taste	
		19. appearance and color	БДС 14593 (1)
		20. serous membrane of the thoracic-abdominal cavity	
		21. muscles at incision	
		22. consistency	
		23. odor	
		24. aroma and transparency of the broth	
		2. Biochemical:	
		1. pH	БДС 1323 (1) (potentiometric)
		2. Ammonia according to Nessler	БДС 1323 (1) БДС 14593 (1)
		3. hydrogen sulfide	БДС 1323 (1)
		3. Physicochemical:	
		1. water content / dry matter	БДС 5712 (1) (2)
		2. fat content/fat content in the dry matter	БДС 8549 (1) (2)
		3. chloride content	БДС 7168 (2)
		4. nitrites/ such as sodium nitrite	БДС EN 12014-3 (2)
		5. protein	БДС 9374 (1) (2) (Kjeldahl)
		6. energy value	Regulation № 1169/2011, Annex XIV (calculation through conversion factor) (2)
		7. ash content	БДС 9373(2)

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		4. Parasitological:	
		1. Detection of Trichinella in meat	БДС EN ISO 18743 (1)
		5.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1(1) (2) БДС EN ISO 6888-2(1) (2) БДС EN ISO 6888-3(1) (2)
		2. salmonella	БДС EN ISO 6579-1 (1) (2)
		3. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035 (2)
		4. mesophilic anaerobicmicroorganisms	БДС 1035 (2)
		5. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		6. enterobacteriaceae	БДС EN ISO 21528–1(1) (2) БДС EN ISO 21528–2(1) (2)
		7. listeria monocytogenes	БДС EN ISO 11290–1(1) (2) БДС EN ISO 11290–2(1) (2)
		8. escherichia coli	БДС ISO 16649-2 (1) (2) БДС EN ISO 16649-3(1) (2)
		9. sulfite-reducing clostridia	ISO 15213-1 (1) (2)
		10. moulds	БДС ISO 21527-1(1) (2) БДС ISO 21527-2(1) (2)
		11.yeasts	БДС ISO 21527-1(1) (2) БДС ISO 21527-2(1) (2)
		12. total number of micro organisms	БДС EN ISO 4833-1(1) (2)
IV. EGGS (1) AND EGG PRODUCTS (2)			
		1. Biochemical:	
		1. pH	БДС 4336 (2) (potentiometric method)
		2. Physicochemical:	
		1. water content / dry matter	БДС 4336 (2)
		2. fat content	БДС 4336 (2) (butyrometric method; Soxslet)
		3.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1(1) (2) БДС EN ISO 6888-2(1) (2) БДС EN ISO 6888-3(1) (2)
		2. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		3. salmonella	БДС EN ISO 6579-1(1) (2)
		4. enterobacteriaceae	БДС EN ISO 21528–1(1) (2) БДС EN ISO 21528–2(1) (2)
		5. moulds	БДС ISO 21527-1 (1) (2) БДС ISO 21527-2 (1) (2)
		6. yeasts	БДС ISO 21527-1 (1) (2)

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
			БДС ISO 21527-2 (1) (2)
		7. escherichia coli	БДС ISO 16649-2(1) (2) БДС EN ISO 16649–3(1) (2)
		8. listeria monocytogenes	БДС EN ISO 11290–1(1) (2) БДС EN ISO 11290–2(1) (2)
		9. total number of micro organisms	БДС EN ISO 4833-1(1) (2)
***V.* FISH (1) AND FISH PRODUCTS (2)**			
		1. Organoleptic:	
		1. assessment of the packaging of the finished can before opening	БДС 1035 (2)
		2. establishment of cotton and clapping and vibrating covers and bottoms	
		3. assessment of the inner surface of the metal packaging	
		4. assessment of the can content - consistency, smell and taste	
		5. condition of the packaging	БДС 7682 (1) (2)
		6. appearance	
		7. consistency	
		8. color	
		9. smell	
		10. taste	
		2. Biochemical:	
		1. pH	БДС 1323 (1) (2) БДС 9368 (1) (2) (potentiometric method)
		2. ammonia according to Eber	БДС 9368(1) (2)
		3. hydrogen sulfide	БДС 9368(1) (2)
		3. Physicochemical:	
		1. water content/ dry matter	БДС 5712 (1) (2) БДС 9368 (1) (2)
		2. chloride content	БДС 7168 (1) (2)
		4.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 (1) (2) БДС EN ISO 6888-2 (1) (2) БДС EN ISO 6888-3 (1) (2)
		2. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		3. salmonella	БДС EN ISO 6579-1 (1) (2)
		4. listeria monocytogenes	БДС EN ISO 11290–1 (1) (2) БДС EN ISO 11290–2 (1) (2)

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		5. total number of microorganisms	БДС EN ISO 4833-1 (1) (2)
		6. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035 (2)
		7. mesophilic anaerobic microorganisms	БДС 1035 (2)
		8. escherichia coli	БДС ISO 16649-2 (1) (2) БДС EN ISO 16649-3 (1) (2)
		9. sulfite-reducing clostridia	ISO 15213-1 (1) (2)
VI. BEE HONEY (1) AND APIARY PRODUCTS (2)			
		1. Organoleptic:	
		1. color	БДС 13143 (2)
		2. odor	
		3. consistency	
		4. structure	
		5. mechanical impurities	
		6. appearance	Ordinance № 2, SG № 31 / 09.04.2024 (1) БДС 2673 (1)
		7. consistency	
		8. color	
		9. fragrance	
		10. taste	
		11. mechanical impurities	
		12. signs of fermentation	
		2. Biochemistry:	
		1. pH	ВВЛМ 8:2019 (2)
		3. Physicochemical:	
		1. total glucose and fructose content	Ordinance № 2, SG № 31 / 09.04.2024 (1) ВВЛМ 7:2019 (2)
		2. sucrose	Ordinance № 2, SG № 31 / 09.04.2024 (1) ВВЛМ 7:2019 (2)
		3. moisture	Ordinance № 2, SG № 31 / 09.04.2024 (1) ВВЛМ 1:2019 (2)
		4. electrical conductivity	Ordinance № 2, SG № 31 / 09.04.2024 (1)
		5. total acidity	Ordinance № 2, SG № 31 / 09.04.2024 (1) ВВЛМ 6:2019 (2) ВВЛМ 8:2019 (2)
		6. diastasis activity	Ordinance № 2, SG № 31 / 09.04.2024 (1)
		7. hydroxymethylfurfural (HMF)	Ordinance № 2, SG № 31 / 09.04.2024 (1)

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		8. Pollen	Ordinance № 2, SG № 31 / 09.04.2024 (1) БДС 3050(1)
VII. WATER - Potable (1); Own water source (2); Ice (3)			
		***1. Physicochemical*:**	
		1. electrical conductivity	БДС EN 27888(1) (2)
		2. pH	БДС 3424(1)
		2.Microbiological:	
		1. coliforms and	БДС EN ISO 9308-1 (1)(2)(3)
		2. escherichia coli	БДС EN ISO 9308-1 (1)(2)(3)
		3. total number of microorganisms	БДС EN ISO 6222 (1) (2) (3)
		4. enterococci	БДС EN ISO 7899-2 (1)(2)(3)
VIII. GRAIN-BASED FOODSTUFFS			
		1. Organoleptic:	
		1. masse	БДС 3412
		2. form	
		3. surface	
		4. color of the bark	
		5. packing and marking	
		6. smell	
		7. condition of the environment	
		8. taste, crunch	
		2. Physicochemical:	
		1. moisture in the middle	БДС 3412
		2. total moisture / dry matter	БДС 3412 БДС EN ISO 712 БДС 754
		3. acidity	БДС 3412 БДС 754
		4. table salt (table salt dryin the matter)	БДС 3412
		5. fat content (fat content in the dry matter)	БДС 3412 (Soxslet; Arbitration)
		6. porosity of the middle	БДС 3412
		7. invert sugar	БДС 34129 (Woof-Shoorl)
		2.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		2. coliforms	ISO 4831 ISO 4832
		3. salmonella	БДС EN ISO 6579-1
		4. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		5. yeasts	БДС ISO 21527-1 БДС ISO 21527-2

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		6. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		7. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
IX. FRUITS AND VGETABLES (1) AND PRODUCTS THEREOF (2)			
		1. Biochemical:	
		1. pH	БДС 11688 (2) (potentiometric method)
		2. Physicochemical:	
		1. dry soluble residue	БДС 17257 (2)
		2. chloride content	БДС 7168 (2)
		3. fat content /fat content in the dry matter	БДС 6997 (2)
		4. acidity (such as malic, citric, tartaric, acetic and lactic)	БДС 6996 (2)
		5. reducing sugars	БДС 7169 (2)
		6. total sugar (invert)	БДС 7169 (2)
		7. Sucrose (added)	БДС 7169 (2)
		8. Starched (Starch)	Regulation № 900/2008, Art 2, item 1; Regulation № 118/2010, Annex 1 (2)
		3.Microbiological:	
		1. mesophilic aerobes and facultative anaerobic microorganisms	БДС 6916 (2)
		2. mesophilic anaerobic microorganisms	БДС 6916 (2)
		3. coagulase-positive staphylococci	БДС EN ISO 6888-1 (1) (2) БДС EN ISO 6888-2 (1) (2) БДС EN ISO 6888-3 (1) (2)
		4. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		5. salmonella	БДС EN ISO 6579–1 (1) (2)
		6. moulds	БДС ISO 21527-1 (1) (2) БДС ISO 21527-2 (1) (2)
		7. yeasts	БДС ISO 21527-1 (1) (2) БДС ISO 21527-2 (1) (2)
		8. escherichia coli	БДС ISO 16649-2 (1)(2) БДС EN ISO 16649–3 (1)(2)
		9. listeria monocytogenes	БДС EN ISO 11290–1 (1)(2) БДС EN ISO 11290–2 (1)(2)
		10. sulfite-reducing clostridia	ISO 15213-1 (1) (2)
		11. enterobacteriaceae	БДС EN ISO 21528–1 (1)(2) БДС EN ISO 21528–2 (1)(2)
X. SUGAR (1) AND SUGAR PRODUCTS (2)			
		1.Physicochemical:	

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		1. dry matter / moisture	БДС 5313 (2)
		2. fat content /fat content in the dry matter	БДС 5439 (2) (Soxslet)
		3. reducing sugars	БДС 5439 (2) (Woof-Shoorl)
		4. total sugar	БДС 5439 (2) (Woof-Shoorl)
		2.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 (1)(2) БДС EN ISO 6888-2 (1)(2) БДС EN ISO 6888-3 (1)(2)
		2. coliforms	ISO 4831 (1)(2) ISO 4832 (1)(2)
		3. salmonella	БДС EN ISO 6579-1 (1)(2)
		4. moulds	БДС ISO 21527-1 (1)(2) БДС ISO 21527-2 (1)(2)
		5. yeasts	БДС ISO 21527-1 (1)(2) БДС ISO 21527-2 (1)(2)
		6. listeria monocytogenes	БДС EN ISO 11290–1(1)(2) БДС EN ISO 11290–2(1)(2)
		7. enterobacteriaceae	БДС EN ISO 21528–1 (1)(2) БДС EN ISO 21528–2 (1)(2)
		8. escherichia coli	БДС ISO 16649-2 (1)(2) БДС EN ISO 16649–3 (1)(2)
XI. READY-TO-EAT MEALS			
		1. Physicochemical:	
		1. fat content /fat content in the dry matter/	БДС 8549
		2. chloride content	БДС 7168
		3. water content / dry matter	БДС 5712
		4. acidity (such as malic, citric, tartaric, acetic and lactic)	БДС 6996
		2.Microbiological:	
		1. total number of microorganisms	БДС EN ISO 4833-1
		2. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		3. salmonella	БДС EN ISO 6579-1
		4. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035
		5. mesophilic anaerobic microorganisms	БДС 1035
		6. coliforms	ISO 4831 ISO 4832
		7. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		8. escherichia coli	БДС ISO 16649-2

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
			БДС EN ISO 16649-3
		9. sulfite-reducing clostridia	ISO 15213-1
		10. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		11. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		12. Bacillus cereus	БДС EN ISO 7932
XII. STARTER CULTURES			
		1.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		2. coliforms	ISO 4831 ISO 4832
		3. salmonella	БДС EN ISO 6579-1
		4. moulds	БДС ISO 6611
		5. yeasts	БДС ISO 6611
		6. activity of the yeast	БДС 10945
		7. lactobacillus bulgaricus and	БДС ISO 7889
		8.streptococcus thermophilus	БДС ISO 7889
		9. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		10. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
XIII. SMEARS FROM SURFACES AND CARCASSES			
		1.Microbiological:	
		1. coliforms	ISO 4831 ISO 4832
		2. total number of microorganisms	БДС EN ISO 4833-1
		3. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		4. Salmonella	БДС EN ISO 6579-1
		5. enterobacteriaceae	БДС EN ISO 21528-2
		6. coagulase-positive staphylococci	БДС EN ISO 6888-3
XIV. PLANT SPICES AND HERBS			
		1.Microbiological:	
		1. salmonella	БДС EN ISO 6579-1
		2. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		3. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		4. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
		5. total number of microorganisms	БДС EN ISO 4833-1

Scope Type: *flexible for part of the scope*			
№	**Tested products**	**Type of test/ characteristic**	**Test methods (standart /validated)**
1	2	3	4
		6. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
XV. PLANT OILS			
		1.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		2. salmonella	БДС EN ISO 6579-1
		3. coliforms	ISO 4831 ISO 4832
		4. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		5. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
		6. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		7. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
XVI. NON-ALCOHOLIC /SOFT/ DRINKS, BOZZA			
		1.Microbiological:	
		1. total number of microorganisms	БДС EN ISO 4833-1
		2. coliforms	ISO 4831 ISO 4832
		3. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		4. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		5. salmonella	БДС EN ISO 6579-1
		6. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		7. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3

Accreditation for the purposes of official controls in accordance with the requirements of Regulation (EU) 2017/625

To perform testing of:

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
I. RAW MILK			
		1. Physicochemical:	
		1. density	БДС 1110
		2. fat content	БДС ISO 9622 БДС EN ISO 1211 БДС ISO 19662

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
			ВВЛМ 2:2023
		3. dry matter	ISO 6731 БДС ISO 9622
		4. dry oil-free residue (DFR)	БДС ISO 9622
		5. acidity °T	БДС 1111
		6. freezing point	БДС EN ISO 5764 БДС ISO 9622
		7. protein	БДС EN ISO 8968-1 БДС ISO 9622
		8. alkaline phosphatase	БДС EN ISO 11816-1
		2.Microbiological:	
		1. total number of microorganisms	БДС EN ISO 4833-1 ВВЛМ 4:2007
		2. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		3. salmonella	БДС EN ISO 6579-1
		4. inhibitors (antimicrobial residues)	ВВЛМ 3:2007 Delvotest SP NT
		5. total number of somatic cells	БДС EN ISO 13366-1 БДС EN ISO 13366-2
II. MILK PRODUCTS			
		1. Organoleptic:	
		1. outer appearance	БДС 15612
		2. color	
		3. taste, smell and aroma	
		4. consistency	
		5. outer surface	
		6. type of coagulum	
		7. construction at section	
		8. consistency when broken	
		9. form	
		10. brine	
		11. cut surface	
		2.Physicochemical:	
		1. density	БДС 1110
		2. fat content/fat content in the dry matter	ГОСТ 5867 БДС EN ISO 1211 БДС EN ISO 3727-1, 2, 3 БДС ISO 19660 БДС ISO 19662 ISO 3433 ВВЛМ 2:2023
		3. water content / dry matter	БДС 1109 БДС EN ISO 3727-1 ISO 6731
		4. total solids content	БДС EN ISO 5534 ISO 3728

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
		5. dry oil-free residue (SBO)	БДС EN ISO 3727-2
		6. acidity ° K	БДС 1111
		7. acidity ° T	БДС 1111
		8. sodium chloride	БДС 8274
		9. protein	БДС EN ISO 8968-1
		10. degree of maturity	БДС EN ISO 8968-1 ВВЛМ 5:2012
		11. lactose	БДС 6191 (Schoorl iodometric method)
		12. invert sugar	БДС 6191 (Schoorl iodometric method)
		13. Sucrose (added)	БДС 6191 (Schoorl iodometric method)
		14. alkaline phosphatase	БДС EN ISO 11816-1
		15. freezing point	БДС EN ISO 5764
		16. energy value	Regulation № 1169/2011, Annex XIV (calculation through conversion factor)
		17. ash content	БДС 6154
		3.Microbiological:	
		1. total number of microorganisms	БДС EN ISO 4833-1
		2. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		3. salmonella	БДС EN ISO 6579-1
		4. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035
		5. mesophilic anaerobic microorganisms	БДС 1035
		6. coliforms	ISO 4831 ISO 4832
		7. enterobacteriaceae	БДС EN ISO 21528-1 БДС EN ISO 21528-2
		8. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		9. moulds	БДС ISO 6611 БДС ISO 21527-1 БДС ISO 21527-2
		10. yeasts	БДС ISO 6611 БДС ISO 21527-1 БДС ISO 21527-2
		11. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
		12. sulfite-reducing clostridia	ISO15213-1
		13. lactobacillus bulgaricus and	БДС ISO 7889

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
		14.streptococcus thermophilus	БДС ISO 7889
		15. bifidobacteria	ISO 29981
		16. inhibitors (antimicrobial residues)	Delvotest SP NT
III. MEAT (1) AND MEAT PRODUCTS (2)			
		1. Organoleptic:	
		1. appearance and color	БДС 1323 (1)
		2. consistency	
		3. smell	
		4. condition of fat	
		5. condition of the bone marrow	
		6. condition of tendons	
		7. broth when cooking	
		8. assessment of the packaging of the finished can before opening	БДС 1035 (2)
		9. establishment of cotton and clapping and vibrating covers and bottoms	
		10. assessment of the inner surface of the metal packaging	
		11. assessment of the can content - consistency, smell and taste	
		12. outer surface	БДС 9381 (2)
		13. shape and dimensions	
		14. cut surface	
		15. structure	
		16. consistency	
		17. smell	
		18. taste	
		19. appearance and color	БДС 14593 (1)
		20. serous membrane of the thoracic-abdominal cavity	
		21. muscles at incision	
		22. consistency	
		23. odor	
		24. aroma and transparency of the broth	
		2. Biochemical:	
		1. pH	БДС 1323 (1) (potentiometric)
		2. Ammonia according to Nessler	БДС 1323 (1) БДС 14593 (1)
		3. hydrogen sulfide	БДС 1323 (1)

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
		3. Physicochemical:	
		1. water content / dry matter	БДС 5712 (1) (2)
		2. fat content/fat content in the dry matter	БДС 8549 (1) (2)
		3. chloride content	БДС 7168 (2)
		4. nitrites/ such as sodium nitrite	БДС EN 12014-3 (2)
		5. protein	БДС 9374(1) (2) (Kjeldahl)
		6. energy value	Regulation № 1169/2011, Annex XIV (calculation through conversion factor) (2)
		7. ash content	БДС 9373 (2)
		4. Parasitological:	
		1. Detection of Trichinella in meat	БДС EN ISO 18743 (1)
		5.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1(1) (2) БДС EN ISO 6888-2(1) (2) БДС EN ISO 6888-3(1) (2)
		2. salmonella	БДС EN ISO 6579-1 (1) (2)
		3. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035 (2)
		4. mesophilic anaerobicmicroorganisms	БДС 1035 (2)
		5. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		6. enterobacteriaceae	БДС EN ISO 21528-1(1) (2) БДС EN ISO 21528-2(1) (2)
		7. listeria monocytogenes	БДС EN ISO 11290-1(1) (2) БДС EN ISO 11290-2(1) (2)
		8. escherichia coli	БДС ISO 16649-2 (1) (2) БДС EN ISO 16649-3 (1) (2)
		9. sulfite-reducing clostridia	ISO 15213-1 (1) (2)
		10. moulds	БДС ISO 21527-1(1) (2) БДС ISO 21527-2(1) (2)
		11.yeasts	БДС ISO 21527-1(1) (2) БДС ISO 21527-2(1) (2)
		12. total number of micro organisms	БДС EN ISO 4833-1(1) (2)
IV. EGGS (1) AND EGG PRODUCTS (2)			
		1. Biochemical:	
		1. pH	БДС 4336 (2) (potentiometric method)
		2. Physicochemical:	

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
		1. water content / dry matter	БДС 4336 (2)
		2. fat content	БДС 4336 (2) (butyrometric method; Soxslet)
		3.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1(1) (2) БДС EN ISO 6888-2(1) (2) БДС EN ISO 6888-3(1) (2)
		2. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		3. salmonella	БДС EN ISO 6579-1(1) (2)
		4. enterobacteriaceae	БДС EN ISO 21528-1(1) (2) БДС EN ISO 21528-2(1) (2)
		5. moulds	БДС ISO 21527-1 (1) (2) БДС ISO 21527-2 (1) (2)
		6. yeasts	БДС ISO 21527-1 (1) (2) БДС ISO 21527-2 (1) (2)
		7. escherichia coli	БДС ISO 16649-2(1) (2) БДС EN ISO 16649-3(1) (2)
		8. listeria monocytogenes	БДС EN ISO 11290-1(1) (2) БДС EN ISO 11290-2(1) (2)
		9. total number of micro organisms	БДС EN ISO 4833-1(1) (2)
V. FISH (1) AND FISH PRODUCTS (2)			
		1. Organoleptic:	
		1. assessment of the packaging of the finished can before opening	БДС 1035 (2)
		2. establishment of cotton and clapping and vibrating covers and bottoms	
		3. assessment of the inner surface of the metal packaging	
		4. assessment of the can content - consistency, smell and taste	
		5. condition of the packaging	БДС 7682 (1) (2)
		6. appearance	
		7. consistency	
		8. color	
		9. smell	
		10. taste	
		2. Biochemical:	
		1. pH	БДС 1323 (1) (2) БДС 9368 (1) (2) (potentiometric method)

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
		2. ammonia according to Eber	БДС 9368(1) (2)
		3. hydrogen sulfide	БДС 9368(1) (2)
		3. Physicochemical:	
		1. water content/ dry matter	БДС 5712 (1) (2) БДС 9368 (1) (2)
		2. chloride content	БДС 7168 (1) (2)
		4.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1(1) (2) БДС EN ISO 6888-2(1) (2) БДС EN ISO 6888-3(1) (2)
		2. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		3. salmonella	БДС EN ISO 6579-1 (1) (2)
		4. listeria monocytogenes	БДС EN ISO 11290–1(1) (2) БДС EN ISO 11290–2(1) (2)
		5. total number of microorganisms	БДС EN ISO 4833-1(1) (2)
		6. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035 (2)
		7. mesophilic anaerobic microorganisms	БДС 1035 (2)
		8. escherichia coli	БДС ISO 16649-2 (1) (2) БДС EN ISO 16649–3(1) (2)
		9. sulfite-reducing clostridia	ISO 15213-1 (1) (2)
VI. BEE HONEY (1) AND APIARY PRODUCTS (2)			
		1. Organoleptic:	
		1. color	БДС 13143 (2)
		2. odor	
		3. consistency	
		4. structure	
		5. mechanical impurities	
		6. appearance	Ordinance № 2, SG № 31 / 09.04.2024 (1) БДС 2673 (1)
		7. consistency	
		8. color	
		9. fragrance	
		10. taste	
		11. mechanical impurities	
		12. signs of fermentation	
		2. Biochemistry:	
		1. pH	ВВЛМ 8:2019 (2)
		3. Physicochemical:	
		1. total glucose and fructose content	Ordinance № 2, SG № 31 / 09.04.2024 (1) ВВЛМ 7:2019 (2)
		2. sucrose	Ordinance № 2, SG № 31/ 09.04.2024 (1)

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
			ВВЛМ 7:2019 (2)
		3. moisture	Ordinance № 2, SG № 31 / 09.04.2024 (1) ВВЛМ 1:2019 (2)
		4. electrical conductivity	Ordinance № 2, SG № 31 / 09.04.2024 (1)
		5. total acidity	Ordinance № 2, SG № 31 / 09.04.2024 (1) ВВЛМ 6:2019 (2) ВВЛМ 8:2019 (2)
		6. diastasis activity	Ordinance № 2, SG № 31 / 09.04.2024 (1)
		7. hydroxymethylfurfural (HMF)	Ordinance № 2, SG № 31 / 09.04.2024 (1)
		8. Pollen	Ordinance № 2, SG № 31 / 09.04.2024 (1) БДС 3050(1)
VII. WATER - Potable (1); Own water source (2); Ice (3)			
		1. Physicochemical:	
		1. electrical conductivity	БДС EN 27888 (1) (2)
		2. pH	БДС 3424(1)
		2.Microbiological:	
		1. coliforms and	БДС EN ISO 9308-1 (1) (2) (3)
		2. escherichia coli	БДС EN ISO 9308-1 (1) (2) (3)
		3. total number of microorganisms	БДС EN ISO 6222 (1) (2) (3)
		4. enterococci	БДС EN ISO 7899-2 (1) (2) (3)
VIII. GRAIN-BASED FOODSTUFFS			
		1. Organoleptic:	
		1. masse	БДС 3412
		2. form	
		3. surface	
		4. color of the bark	
		5. packing and marking	
		6. smell	
		7. condition of the environment	
		8. taste, crunch	
		2. Physicochemical:	
		1. moisture in the middle	БДС 3412
		2. total moisture / dry matter	БДС 3412 БДС EN ISO 712-1 БДС 754
		3. acidity	БДС 3412

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
			БДС 754
		4. table salt (table salt dry in the matter)	БДС 3412
		5. fat content (fat content in the dry matter)	БДС 3412 (Soxslet; Arbitration)
		6. porosity of the middle	БДС 3412
		7. invert sugar	БДС 34129 (Woof-Shoorl)
		2.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		2. coliforms	ISO 4831 ISO 4832
		3. salmonella	БДС EN ISO 6579-1
		4. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		5. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		6. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		7. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
IX. FRUITS AND VGETABLES (1) AND PRODUCTS THEREOF (2)			
		1. Biochemical:	
		1. pH	БДС 11688 (2) (potentiometric method)
		2. Physicochemical:	
		1. dry soluble residue	БДС 17257 (2)
		2. chloride content	БДС 7168 (2)
		3. fat content /fat content in the dry matter	БДС 6997 (2)
		4. acidity (such as malic, citric, tartaric, acetic and lactic)	БДС 6996 (2)
		5. reducing sugars	БДС 7169 (2)
		6. total sugar (invert)	БДС 7169 (2)
		7. Sucrose (added)	БДС 7169 (2)
		8. Starched (Starch)	Regulation № 900/2008, Art 2, item 1; Regulation № 118/2010, Annex 1 (2)
		3.Microbiological:	
		1. mesophilic aerobes and facultative anaerobic microorganisms	БДС 6916 (2)
		2. mesophilic anaerobic microorganisms	БДС 6916 (2)

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
		3. coagulase-positive staphylococci	БДС EN ISO 6888-1(1) (2) БДС EN ISO 6888-2(1) (2) БДС EN ISO 6888-3(1) (2)
		4. coliforms	ISO 4831 (1) (2) ISO 4832 (1) (2)
		5. salmonella	БДС EN ISO 6579-1 (1) (2)
		6. moulds	БДС ISO 21527-1 (1) (2) БДС ISO 21527-2 (1) (2)
		7. yeasts	БДС ISO 21527-1 (1) (2) БДС ISO 21527-2 (1) (2)
		8. escherichia coli	БДС ISO 16649-2 (1)(2) БДС EN ISO 16649–3 (1)(2)
		9. listeria monocytogenes	БДС EN ISO 11290–1(1)(2) БДС EN ISO 11290–2(1)(2)
		10. sulfite-reducing clostridia	ISO 15213-1 (1) (2)
		11. enterobacteriaceae	БДС EN ISO 21528–1 (1)(2) БДС EN ISO 21528–2 (1)(2)
X. SUGAR (1) AND SUGAR PRODUCTS (2)			
		1.Physicochemical:	
		1. dry matter / moisture	БДС 5313 (2)
		2. fat content /fat content in the dry matter	БДС 5439 (2) (Soxslet)
		3. reducing sugars	БДС 5439 (2) (Woof-Shoorl)
		4. total sugar	БДС 5439 (2) (Woof-Shoorl)
		2.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 (1)(2) БДС EN ISO 6888-2 (1)(2) БДС EN ISO 6888-3 (1)(2)
		2. coliforms	ISO 4831 (1)(2) ISO 4832 (1)(2)
		3. salmonella	БДС EN ISO 6579-1 (1)(2)
		4. moulds	БДС ISO 21527-1 (1)(2) БДС ISO 21527-2 (1)(2)
		5. yeasts	БДС ISO 21527-1 (1)(2) БДС ISO 21527-2 (1)(2)
		6. listeria monocytogenes	БДС EN ISO 11290–1(1)(2) БДС EN ISO 11290–2(1)(2)
		7. enterobacteriaceae	БДС EN ISO 21528–1 (1)(2) БДС EN ISO 21528–2 (1)(2)
		8. escherichia coli	БДС ISO 16649-2 (1)(2) БДС EN ISO 16649–3 (1)(2)
XI. READY-TO-EAT MEALS			
		1. Physicochemical:	
		1. fat content /fat content in the dry matter/	БДС 8549
		2. chloride content	БДС 7168

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
		3. water content / dry matter	БДС 5712
		4. acidity (such as malic, citric, tartaric, acetic and lactic)	БДС 6996
		2.Microbiological:	
		1. total number of microorganisms	БДС EN ISO 4833-1
		2. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		3. salmonella	БДС EN ISO 6579-1
		4. mesophilic aerobes and facultative anaerobic microorganisms	БДС 1035
		5. mesophilic anaerobic microorganisms	БДС 1035
		6. coliforms	ISO 4831 ISO 4832
		7. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		8. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
		9. sulfite-reducing clostridia	ISO 15213-1
		10. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		11. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		12. Bacillus cereus	БДС EN ISO 7932
XII. STARTER CULTURES			
		1.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		2. coliforms	ISO 4831 ISO 4832
		3. salmonella	БДС EN ISO 6579-1
		4. moulds	БДС ISO 6611
		5. yeasts	БДС ISO 6611
		6. activity of the yeast	БДС 10945
		7. lactobacillus bulgaricus and	БДС ISO 7889
		8.streptococcus thermophilus	БДС ISO 7889
		9. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		10. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
XIII. SMEARS FROM SURFACES AND CARCASSES			
		1.Microbiological:	
		1. coliforms	ISO 4831 ISO 4832
		2. total number of microorganisms	БДС EN ISO 4833-1
		3. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		4. Salmonella	БДС EN ISO 6579-1
		5. enterobacteriaceae	БДС EN ISO 21528-2
		6. coagulase-positive staphylococci	БДС EN ISO 6888-3
XIV. PLANT SPICES AND HERBS			
		1.Microbiological:	
		1. salmonella	БДС EN ISO 6579-1
		2. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		3. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		4. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
		5. total number of microorganisms	БДС EN ISO 4833-1
		6. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
XV. PLANT OILS			
		1.Microbiological:	
		1. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3
		2. salmonella	БДС EN ISO 6579-1
		3. coliforms	ISO 4831 ISO 4832
		4. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		5. escherichia coli	БДС ISO 16649-2 БДС EN ISO 16649-3
		6. moulds	БДС ISO 21527-1 БДС ISO 21527-2
		7. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
XVI. NON-ALCOHOLIC /SOFT/ DRINKS, BOZZA			
		1.Microbiological:	
		1. total number of microorganisms	БДС EN ISO 4833-1
		2. coliforms	ISO 4831 ISO 4832
		3. moulds	БДС ISO 21527-1

Type of the scope: *flexible for a part of the scope*			
№	**Tested products**	**Type of test/characteristic**	**Test methods (standart /validated)**
1	2	3	4
			БДС ISO 21527-2
		4. yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		5. salmonella	БДС EN ISO 6579-1
		6. listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		7. coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2 БДС EN ISO 6888-3

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.*

References:

1. Ordinance № 2, SG № 31/09.04.2024. The conditions and procedure for sampling and laboratory testing of food in force from 24.04.2024.
2. Regulation (EU) № 1169/2011 of the European Parliament and of the Council of 25.10.2011 on the provision of food information to consumers;
3. Commission Regulation (EU) № 118/2010 of 09.02.2010 amending Regulation (EC) № 900/2008 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. Annex 1;
4. Commission Regulation (EC) № 900/2008 of 16.09.2008 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, Art. 2, item 1;
5. Delvotest SP NT Detection of inhibitors-antimicrobial residues. Standard diffusion test.

Fixed scope references:

1. ВВЛМ № 1–Protocol for validation dated 20.12.2019. Bee products. Determination of water content.
2. ВВЛМ № 2–Protocol for validation dated 22.03.2023. Milk. Determination of fat content – butyrometric method.
3. ВВЛМ № 3–Protocol for validation dated 27.08.2007. Method for the detection of inhibitory substances (antibiotics and sulphonamides) in crude sludge (Disc method).
4. ВВЛМ № 4–Protocol for validation dated 03.10.2007. Instrumental method to list the total number of microorganisms in raw milk – Bactoscan FC.
5. ВВЛМ № 5–Protocol for validation from date 01.06.2012. Method of determination of the degree of ripeness of the cheese (yellow cheese).
6. ВВЛМ № 6–Protocol for validation from date 20.12.2019. Royal Jelly. Determination of total acidity.
7. ВВЛМ № 7–Protocol for validation dated 20.12.2019. Bee products. Determination of sugar content.
8. ВВЛМ № 8–Protocol for validation dated 20.12.2019. Bee products. Determination of active (pH) and total acidity.

ORDER

To issue the certificate of accreditation reg. № 56 ЛИ/31.03.2025, valid until 31.03.2029 and this order enclosed as an integral part of it.

The certificate of accreditation with the enclosure should be obtained from director of Regional Food Safety Directorate – Sofia City, the head of the Food Safety and Quality Department, or other authorized person in the office of EA BAS.

Upon receipt of the certificate issued and enclosure, the accredited person is obliged to return to EA BAS the originals of certificate of accreditation reg. № 56 ЛИ/31.01.2024, valid until 31.03.2025 and its enclosure, EA BAS order reg. № А 59/31.01.2024.

This order shall be notified to the Regional Food Safety Directorate - Sofia City, within 3 (three) days from its issuance.

Eng. Irena Borislavova

Executive Director
of Executive Agency Bulgarian Accreditation Service