Republic of Bulgaria
Executive Agency
Bulgarian Accreditation Service

Signatory to the EA Multilateral Agreement in this field

ORDER

№ А 60

Sofia, 31.01.2023

Pursuant to Art. 10, para. 1, items 3 and 4, Art. 28, para. 1 of the Law on National Accreditation of Conformity Assessment Bodies and items 6 and 7 of the BAS QR 2 Accreditation Procedure/01.01.2021, in connection with an open procedure reg. № 235/145 ЛИ/ПА/РО/05.04.2022, declaration reg. № 235/145 ЛИ/5/Е/13.10.2022, report reg. № 235/145 ЛИ/ПА/РО/2/В/14.10.2022, annex reg. № 235/145 ЛИ/ПА/РО/4/В/30.12.2022 and statement of the Accreditation Commission reg. № 235/145 ЛИ/ПА/РО/В/27.01.2023, I hereby

RE-ACCREDIT AND EXTEND THE SCOPE OF ACCREDITATION

of

Testing laboratory
Laboratory Activities department
at the Regional Food Safety Directorate, Plovdiv

Management address:
4000, Plovdiv, Maritsa Blvd. No. 86

Laboratory address:
Office 1: 4006, Plovdiv, 2 Bunaya" Str.
Office 2: 4000, Plovdiv, 86 Maritsa" Blvd.

To perform testing of:

Office 1:

Type of the scope: *flexible for a part pf the scope*			
№	**Tested products**	**Type of test / characteristic**	**Test methods (standard / validated method)**
1	**2**	**3**	**4**
1.	Meat from cattle, small cattle, equidae, pigs, imported, deboned and trimmings, rabbits /domestic and wild/, game - roe deer, deer, wild boar (1), poultry (2)	1.1. Organoleptics (appearance, shape, cut surface, color, smell, taste, structure, consistency)	БДС 1323 cl. 2.1, (1),(2) БДС 14593 cl. 3 (2)
		1.2. Salmonella	БДС EN ISO 6579-1 (1),(2)
		1.3. Coagulase-positive staphylococci	БДС EN ISO 6888-1 (1),(2)
		1.4. Listeria monocytogenes	БДС EN ISO 11290-1 (1),(2)
		1.5. Coliforms	ISO 4832 (1),(2)
		1.6. Escherichia coli	БДС ISO 16649-2 (1),(2)
		1.7. Sulfite-reducing Clostridia	ISO 15213 (1),(2)
		1.8. Clostridium perfringens	БДС EN ISO 7937 (1),(2)
		1.9. Trichinella	БДС EN ISO 18743 (1)
		1.10. Enterobacteriaceae	БДС EN ISO 21528-2 (1),(2)
		1.11. Boiling test	БДС 1323 cl. 2.1.7 (1),(2)

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Type of the scope: *flexible for a part pf the scope*			
№	**Tested products**	**Type of test / characteristic**	**Test methods (standard / validated method)**
1	**2**	**3**	**4**
		1.12. Active acidity - pH	БДС 1323 cl. 2.3.1 (1),(2)
		1.13. Reaction with CuS04 in broth	БДС 1323 cl. 2.3.9 (1),(2)
		1.14. Hydrogen sulfide	БДС 1323 cl. 2.3.8 (1),(2)
2.	Meat products - sausages, cuts, semi-finished products from minced meat, mechanically separated and deboned meats(l), poultry products(2)	2.1. Organoleptics (appearance, shape, cut surface, color, smell, taste, structure, consistency)	БДС 9381 (1), БДС 14593 cl. 3 (2)
		2.2. Water content/dry matter	БДС 5712 (1),(2)
		2.3. Fats	БДС 8549 cl. 2 (1),(2), ISO 1443 (1),(2)
		2.4. Table salt /chlorides/	БДС 7168 cl. 4 (1)
		2.5. Salmonella	БДС EN ISO 6579-1 (1),(2)
		2.6. Coagulase-positive staphylococci	БДС EN ISO 6888-1 (1),(2)
		2.7. Listeria monocytogenes	БДС EN ISO 11290-1 (1),(2)
		2.8. Coliforms	ISO 4832 (1),(2)
		2.9. Escherichia coli	БДС ISO 16649-2 (1),(2)
		2.10. Sulfite-reducing Clostridia	ISO 15213 (1),(2)
		2.11. Clostridium perfringens	БДС EN ISO 7937 (1),(2)
		2.12. Enterobacteriaceae	БДС EN ISO 21528-2 (1),(2)
		2.13 Total number of microorganisms	БДС EN ISO 4833-1/A (1),(2)
		2.14 Protein	БДС 9374
		2.15 Ashes	БДС 9373
		2.16 Energy value	Regulation (EU) № 1169/2011 (Annex XIV to Art. 31 Chapter IV Section III)
3.	Raw milk - cow, sheep, buffalo, goat(l) Dairy products(2)	3.1. Organoleptics (appearance, shape, color, taste, consistency, cut surface, structure, type of coagulum, smell, brine)	БДС 15612:1983 (2)
		3.2. Water content/dry matter	БДС 1109:1989 (1),(2)
		3.3. Fats	БДС ISO 19662 (1) ISO 3433 (2)
		3.4. Acidity	БДС 1111 (1),(2)
		3.5. Table salt /chlorides/	БДС 8274 cl. 5 and cl. 6 (2)
		3.6 Energy value	Regulation (EU) № 1169/2011 (Annex XIV to Art. 31 Chapter IV Section III)
		3.7. Maturity level	VLM 03/2015 (2)
		3.8. Salmonella	БДС EN ISO 6579-1(1),(2)
		3.9. Coagulase-positive staphylococci	БДС EN ISO 6888-1(1),(2)
		3.10. Listeria monocytogenes	БДС EN ISO 11290-1 (1),(2)
		3.11. Escherichia coli	БДС ISO 16649-2 (1),(2)
		3.12. Enterobacteriaceae	БДС EN ISO 21528-2 (1),(2)
		3.13. Molds and yeasts	БДС ISO 6611 (1),(2)
		3.14. Lactose/to tai sugars	БДС 6191 (2)
		3.15. Protein	БДС 6231 cl. 1(2)
4.	Fish. (1) Fish products. Non-fish hydrobionts.	4.1. Salmonella	БДС EN ISO 6579-1(1,2)
		4.2. Coagulase-positive staphylococci	БДС EN ISO 6888-1(1,2)
		4.3. Listeria monocytogenes	БДС EN ISO 11290-1 (1,2)

Type of the scope: *flexible for a part pf the scope*			
№	**Tested products**	**Type of test / characteristic**	**Test methods (standard / validated method)**
1	**2**	**3**	**4**
	Shellfish. (2)	4.4. Coliforms	ISO 4832 (1,2)
		4.5. Escherichia coli	БДС ISO 16649-2 (1,2)
		4.6. Sulfite-reducing Clostridia	ISO 15213 (1,2)
		4.7. Clostridium perfringens	БДС EN ISO 7937 (1,2)
		4.8. Enterobacteriaceae	БДС EN ISO 21528-2 (1,2)
		4.9. Hermeticity of cans	БДС 1035 cl. 4.1 (1,2)
		4.10. Mesophilic aerobes and mesophilic anaerobes	БДС 1035 cl. 5.9.3, cl. 5.9.4 (1,2)
		4.11 Water content/dry matter	БДС 9368 cl. 1.5, cl. 2.3, cl. 5.4 (1, 2) БДС 5712 (1,2)
		4.12 Chlorides /table salt/	БДС 9368:1979 cl. 2.1, cl. 4.6, cl. 5.3 (1)(2)
		4.13 Organoleptics (appearance, consistency, color and smell, taste - for products intended for direct consumption)	БДС 7682(1,2)
5.	Eggs(l). Egg products(2).	5.1. Organoleptics (appearance, consistency, color, smell, taste)	БДС 4336 cl.9 (2)
		5.2. Water content/dry matter	БДС 4336 cl. 10.3 (1) (2)
		5.3. Fats	БДС 4336 cl. 10.5.1.1, cl. 10.5.2.1 (1) (2)
		5.4. Salmonella	БДС EN ISO 6579-1 (1) (2)
		5.5. Coagulase-positive staphylococci	БДС EN ISO 6888-1 (1) (2)
		5.6. Listeria monocytogenes	БДС EN ISO 11290-1 (1) (2)
		5.7. Coliforms	ISO 4832(1) (2)
		5.8. Escherichia coli	БДС ISO 16649-2 (1) (2)
		5.9. Enterobacteriaceae	БДС EN ISO 21528-2 (1) (2)
		5.10. Total number of microorganisms	БДС 4336 cl. 11 (1) (2)
6.	Honey. Honey with additives	6.1. Organoleptics (appearance, color, aroma, consistency, taste, aroma)	БДС 3050 cl. 2.1, Ordinance № 48/2003, SG № 103/2003, item 1
		6.2. Water content	БДС 3050 cl. 2.2, Ordinance № 48/2003, SG № 103/2003, item 3
		6.3. Reducing sugars /Invert sugar/	БДС 3050 cl. 2.3
		6.4. Sucrose	БДС 3050 cl. 2.4
		6.5. HMF/hydroxymethylfurfural/	БДС 3050 cl. 2.9, Ordinance № 48/2003, SG № 103/2003, item 8
		6.6. Acidity	БДС 3050 cl. 2.7,
			Ordinance № 48/2003, SG № 103/2003, item 6
		6.7. Electrical conductivity	Ordinance № 48/2003 Published, SG № 103/2003, item 5
		6.8. Pollen analysis	БДС 3050, cl. 2.11,
		6.9. Diastase activity	БДС 3050, cl. 2.8
7.	Swab samples	7.1. Salmonella	БДС EN ISO 6579-1
		7.2. Coagulase-positive staphylococci	БДС EN ISO 6888-1
		7.3. Total number of	БДС EN ISO 4833-1/A1

Type of the scope: *flexible for a part pf the scope*			
№	**Tested products**	**Type of test / characteristic**	**Test methods (standard / validated method)**
1	**2**	**3**	**4**
		microorganisms	
		7.4. Enterobacteriaceae	БДС EN ISO 21528-2
		7.5. Coliforms	ISO 4832
		7.6. Listeria monocytogenes	БДС EN ISO 11290-1
8.	Canned animal food	8.1. Organoleptic examination (appearance of the contents of the can, cut surface, consistency, taste, smell, color, tightness, outer surface, inner surface, bombage, flapping lids and bottoms)	БДС 1035 cl. 3
		8.2. Thermostatic test	БДС 1035 cl. 3.4
		8.3. Mesophilic aerobes	БДС 1035 cl. 5.9.3
		8.4. Mesophilic anaerobes	БДС 1035 cl. 5.9.4
		8.5. Enterobacteriaceae	БДС EN ISO 21528-2
		8.6. Clostridium perfringens	БДС EN ISO 7937
9.	Milk replacers (1), milk powder for animal feed (2), meat-based frozen granulated food (3) and animal feed (4)	9.1. Salmonella	БДС EN ISO 6579-1 (1),(2),(3),(4)
		9.2. Coagulase-positive staphylococci	БДС EN ISO 6888-1 (1),(2),(3),(4)
		9.3. Listeria monocytogenes	БДС EN ISO 11290-1 (1),(2),(3),(4)
		9.4. Coliforms	ISO 4832 (1),(2),(3),(4)
		9.5. Escherichia coli	БДС ISO 16649-2 (1),(2),(3),(4)
		9.6. Clostridium perfringens	БДС EN ISO 7937 (1),(2),(3),(4)
		9.7. Enterobacteriaceae	БДС EN ISO 21528-2 (1),(2),(3),(4)
		9.8. Molds and yeasts	БДС ISO 6611 (1),(2), (3), (4)
		9.9. Chlorides	БДС 11374 cl. 4.10 (4)
10.	Mayonnaises and mayonnaise-based salads and sauces	10.1. Salmonella	БДС EN ISO 6579-1
		10.2. Coagulase-positive staphylococci	БДС EN ISO 6888-1
		10.3. Listeria monocytogenes	БДС EN ISO 11290-1
		10.4. Escherichia coli	БДС ISO 16649-2
		10.5. Enterobacteriaceae	БДС EN ISO 21528-2
		10.6. Molds and yeasts	БДС ISO 6611
11.	Potable water	11.1. CFU at 22 °C and 37 °C	БДС EN ISO 6222
		11.2. Coliforms/ Escherichia coli	БДС EN ISO 9308-1
		11.3. Enterococci	БДС EN ISO 7899-2
12.	Fat, oil, margarines, halvarins, creams and vegetablebased oils creams	12.1. Total moisture and volatile substances	БДС EN ISO 662 cl. 8
		12.2. Acidity and acid value	БДС EN ISO 660 cl. 9.1
		12.3. Peroxide number	БДС EN ISO 3960
13.	Flour and semolina (1), bread and bakery products, bakeries (2), cereals and Leguminosae (3)	13.1. Total moisture/dry matter	БДС 3412 cl.3.2 (1),(2),(3)
		13.2. Acidity	БДС 3412 cl. 3.3 (2)
		13.3. Table salt /chlorides/	БДС 3412 cl. 3.4 (2)
		13.4. Bacillus mesentericus	БДС 15090* (1)
		13.5. Moisture in the middle	БДС 3412 cl.3.1 (2)
		13.6. Porosity	БДС 3412 cl.3.5 (2)
		13.7. Wet gluten	БДС EN ISO 21415-1 (1)
		13.8 Protein	БДС 3412 cl.3.9 (2)
		13.9 Fats	БДС 3412 cl.3.7 (2)

Type of the scope: *flexible for a part pf the scope*			
№	**Tested products**	**Type of test / characteristic**	**Test methods (standard / validated method)**
1	**2**	**3**	**4**
		13.10 Ashes	БДС EN ISO 2171 (2)
		13.11 Energy value	Regulation (EU) № 1169/2011 (Annex XIV to Art. 31 Chapter IV Section III)
		13.12 Organoleptics (shape, surface, color, smell)	БДС 3412 cl. 2.1 (2)
14.	Fruits and vegetables and their products, sprouts	14.1. Molds and yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		14.2. Salmonella	БДС EN ISO 6579-1
		14.3. Escherichia coli	БДС ISO 16649-2
		14.4. Table salt /chlorides/	БДС 7168 cl. 4
		14.5. Listeria monocytogenes	БДС EN ISO 11290-1
15.	Ready meals, semi-finished products, children's food	15.1. Salmonella	БДС EN ISO 6579-1
		15.2. Listeria monocytogenes	БДС EN ISO 11290-1
		15.3. Bacillus cereus	БДС EN ISO 7932
		15.4. Escherichia coli	БДС ISO 16649-2
		15.5. Coagulase-positive staphylococci	БДС EN ISO 6888-1
16.	Sugar, sweets and sugar confectionery products	16.1. Total sugar/as invert/	БДС 5439 cl. 3.2
		16.2. Salmonella	БДС EN ISO 6579-1
		16.3. Coliforms	ISO 4832
		16.4. Bacillus cereus	БДС EN ISO 7932
		16.5. Coagulase-positive staphylococci	БДС EN ISO 6888-1
		16.6 Water content/dry matter	БДС 3412 cl. 3.2
		16.7 Protein	БДС 3412 cl. 3.9
		16.8 Fats	БДС 3412 cl. 3.7
		16.9 Energy value	Regulation (EU) № 1169/2011 (Annex XIV to Arcl. 31 Chapter IV Section III)
		16.10. Listeria monocytogenes	БДС EN ISO 11290-1
17.	Spices, herbs, teas, drugs and supplements, functional foods	17.1. Total number of microorganisms	БДС EN ISO 4833-1/A1
		17.2. Escherichia coli	БДС ISO 16649-2
		17.3 Molds and yeasts	БДС ISO 21527-1 БДС ISO 21527-2
		17.4 Salmonella	БДС EN ISO 6579-1
		17.5. Listeria monocytogenes	БДС EN ISO 11290-1
		17.6 Mass loss at 103 °C	ISO 11294
18.	Beer	18.1. Acidity	БДС 10187 cl. 3
19.	Canned fruits and vegetables(1), Canned meat, meat-vegetable, fish (2), UHT foods (3).	19.1 Mesophilic aerobic and facultative-anaerobic microorganisms	БДС 1035 cl. 5.9.1 (2)
		19.2 Mesophilic anaerobic microorganisms	БДС 1035 cl. 5.9.2 (2)
		19.3. Molds and yeasts	БДС ISO 21527-1 (1,2) БДС ISO 21527-2 (1,2)
		19.4 Fats	БДС 6997 (1,2)
		19.5 Soluble dry matter	БДС EN 17257 (1,2)
		19.6 Sugars	БДС 7169 (1,2)
		19.7 Chlorides	БДС 7168 (1,2)

Office 2

Type of the scope: *Flexible*			
№	**Tested products**	**Type of test / characteristic**	**Test methods (standard / validated method)**
1	**2**	**3**	**4**
1.	Blood from ruminants / cattle, buffaloes, sheep, goats, pigs	1.1. Antibodies against brucellosis	ELISA O.I.E. Manual: section 3.1.4, item 2.5
2.	Cattle and buffaloes blood	2.1. Antibodies to enzootic leukosis virus	ELISA O.I.E. Manual: section 3.4.9, item 2.1
3.	Blood from ruminant animals /cattle, buffalo, sheep, goats/ and pigs.	3.1. Antibodies against leptospirosis	O.I.E. Manual: section 3.1.12, item 2.1
4.	Blood from small ruminants/sheep, goats/	4.1. Antibodies against brucellosis (infectious epididymitis)	O.I.E. Manual: section 3.7.7, item 2.2
5.	Blood from ruminants /sheep(1), goats(2), buffaloes, cattle (4) and pigs(3)	5.1. Antibodies against brucellosis	O.I.E. Manual: Section 3.1.4, item 2.3.1 O.I.E. Manual: section 3.1.4, item 2.4. (3)
6.	Bee brood	6.1. American rot (Phenibacillus larvae)	O.I.E. Manual: section 3.2.2, 1.3, 1.3.1 (i), 1.3.3 (iv), 1.3.4 (i) (vi)
7.	Raw milk - from Large Ruminants	7.1 Antibodies against brucellosis	Milk I-ELISA O.I.E. Manual: section 3.1.4 item 2.9.1

**Repealed but not replaced testing 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.*

References:

1. OIE - Office International des Epizooties - Manual of Diagnostic Tests and Vaccines for terrestrial animals;
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, Annex XIV, Art. 31 Chapter III.
3. Ordinance № 48/2003 - Ordinance № 48/2003 of the Ministry of Agriculture and Forestry, promulgated in SG № 103/25.11.2003, on the procedure and methods for sampling and the methods used for analysis of honey;

Fixed scope reference:

1. VLM 03/2015 Determination of degree of maturity of cheese, 2015.

I ORDER

To issue the certificate of accreditation reg. № 145 ЛИ/31.01.2023, valid until 31.01.2027, 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 Manager / representative of the Regional Food Safety Directorate, Plovdiv, the head of

Testing Laboratory Laboratory Activities Department at Regional Food Safety Directorate, Plovdiv, or other authorized person in the office of EA BAS.

Upon receipt of the certificate and the enclosure issued, the accredited person is obliged to return to EA BAS the originals of accreditation certificate № 145 ЛИ / 11.02.2022 and its enclosure – EA BAS order reg. № А 114/11.02.2022.

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



Eng. Irena Borislavova

Executive Director of EA BAS