



ORDER

№ A 137

Sofia, 05.04.2024

Pursuant to Art. 10, para. 1, item 2a of the Law on National Accreditation of Conformity Assessment Bodies and item 5.3.1 in connection with amendment of an element of the certificate content, according to item 4.3.8. f) of the BAS QR 2 Accreditation Procedure, report reg. № 516/306 ЛИ/5/В/29.03.2024 and EA BAS order reg. № A 136/05.04.2024, I hereby

AMEND

EA BAS order reg. № A 14/08.01.2024, an integral part of accreditation certificate reg. № 306 ЛИ/08.01.2024, valid until 08.01.2028, as follows:

**INSTITUTE OF FOOD PRESERVATION AND QUALITY, PLOVDIV
FOOD TESTING LABORATORY**

Management address: 4003 Plovdiv, North District, 154 Vasil Aprilov Blvd.

Laboratory address: 4003 Plovdiv, North District, 154 Vasil Aprilov Blvd.

To perform testing of:

Type of the scope: <i>fixed</i>			
№	Tested products	Type of test/ characteristic	Testing methods (standard/validated method)
1	2	3	4
1.	Canned meat, canned meat and vegetables	1.1. Moisture / dry matter	БДС 15437:1982
		1.2. pH	БДС 11688:1993
		1.3. Free fat	БДС 6997:1984
		1.4. Protein content according to Kjeldahl	БДС 15438:1982
		1.5. Chlorides	БДС 7168:1993 cl. 4

Type of the scope: fixed

№	Tested products	Type of test/ characteristic	Testing methods (standard/validated method)
1	2	3	4
			Method of Mohr
		1.6. Titratable acidity	БДС 6996:1993 cl. 4 Routine method
		1.7. Carbohydrates	ILM 3:2023 Intralaboratory method
		1.8. Energy value	Regulation EU 1169/2011 Chapter IV, Section III, Art. 31, Annex XIV
		1.9. Mesophilic aerobic and facultative anaerobic microorganisms	БДС 1035:1989
		1.10. Mesophilic anaerobic microorganisms	БДС 1035:1989
		1.11. Thermophilic aerobic and facultative anaerobic microorganisms	БДС 1035:1989
		1.12. Thermophilic anaerobic microorganisms	БДС 1035:1989
		1.13. Moulds and yeasts	БДС 1035:1989 БДС ISO 21527-1:2011 БДС ISO 21527-2:2011
		1.14. Clostridium perfringens	БДС EN ISO 15213-2:2024
		1.15. Sulfite reducing Clostridia	БДС EN ISO 15213-1:2023
		1.16. Salmonella (Salmonella spp.)	БДС EN ISO 6579-1:2017/ A1:2020
		1.17. Coagulase positive staphylococci (Staphylococcus aureus)	БДС EN ISO 6888- 1:2021/ A1:2023
		1.18. Bacillus cereus	БДС EN ISO 7932:2004/ A1:2020
		1.19. Coliforms	ISO 4832:2006
		1.20. Enterobacteriaceae	БДС EN ISO 21528-1:2017 БДС EN ISO 21528-2:2017
		1.21. Escherichia coli	БДС ISO 16649-2:2014
		1.22. Total number of microorganisms	БДС EN ISO 4833-1:2013/ A1:2022 БДС EN ISO 4833-2:2013/ A1:2022 БДС 1035:1989
2.	Fruits, vegetables and their products /canned fruits and vegetables; dried, chilled and frozen fruits and	2.1. pH	БДС 11688:1993 (1) (2)
		2.2. Free fat	БДС 6997:1984(1) (2) (3)
		2.3. Protein	БДС 14431:1978 (1) (2)
		2.4 Chlorides	БДС 7168:1993 cl. 4 (1) (2) Method of Mohr
		2.5 Dry soluble residue / Soluble solids	БДС 17257:1991 (1) (2) (3)

Type of the scope: <i>fixed</i>			
№	Tested products	Type of test/ characteristic	Testing methods (standard/validated method)
1	2	3	4
	vegetables, concentrates, juices and sauces (1), Baby and diet food (2), Spices and teas (3)		БДС EN 12143:2000 (1)
		2.6. Titratable acidity	БДС 6996:1993 cl. 4 (1) (2) (3) Routine method
		2.7. Total ash	БДС 7646:1982 (1) (2) БДС ISO 928:2004 (3)
		2.8. Ash insoluble in 10% hydrochloric acid	БДС 17317:1993 (1) (2) БДС ISO 930:2004 (3)
		2.9. Ascorbic acid	БДС 11812:1991 (1) (2) cl. 1.1 Titrimetric method
		2.10. Sorbic acid	БДС 11712:1984 cl. 1 (1) (2) Spectrophotometric method
		2.11. Benzoic acid	БДС 11710:1988 (1) (2)
		2.12. Nitrates / nitrites	БДС 16591:1987 (2)
		2.13. Carbohydrates, %	ILM 3:2023
		2.14. Energy value	Regulation EU 1169/2011 Chapter IV, Section III, Art. 31, Annex XIV
		2.15. Colour of ASTA*	БДС 466:1980 (3) cl. 4.2.1 Colour according to ASTA
		2.16. Mesophilic aerobic and facultative anaerobic microorganisms	БДС 6916:1987
		2.17. Mesophilic anaerobic microorganisms	БДС 6916:1987
		2.18. Thermophilic aerobic and facultative anaerobic microorganisms	БДС 6916:1987
		2.19. Thermophilic anaerobic microorganisms	БДС 6916:1987
		2.20. Moulds and yeasts	БДС 6916:1987 БДС ISO 21527-1, 2:2011
		2.21. Clostridium perfringens	БДС EN ISO 15213-2:2024
		2.22. Sulfite reducing clostridia	БДС EN ISO 15213-1:2023
		2.23. Salmonella (Salmonella spp.)	БДС EN ISO 6579-1:2017/ A1:2020
		2.24. Coagulase positive staphylococci (Staphylococcus aureus)	БДС EN ISO 6888-1:2022/ A1:2023 БДС EN ISO 6888-3:2005 +AC:2005
		2.25. Bacillus cereus	БДС EN ISO 7932:2004/ A1:2020

Type of the scope: fixed			
№	Tested products	Type of test/ characteristic	Testing methods (standard/validated method)
1	2	3	4
		2.26. Coliforms	ISO 4831:2006 ISO 4832:2006
		2.27. Enterobacteriaceae	БДС EN ISO 21528-1:2017 БДС EN ISO 21528-2:2017
		2.28. Escherichia coli	БДС ISO 16649-2:2014
		2.29. Total number of microorganisms	БДС EN ISO 4833-1:2013/ A1:2022 БДС EN ISO 4833-2:2013 /A1:2022 БДС 6916:1987
3.	Washes and swabs from technological surfaces and personnel	3.1. Total number of microorganisms	БДС EN ISO 4833-1:2013/ A1:2022 БДС EN ISO 4833-2:2013/ A1:2022
		3.2. Coliforms	ISO 4831:2006 ISO 4832:2006
		3.3. Escherichia coli	БДС ISO 16649-2:2014
		3.4. Salmonella (Salmonella spp.)	БДС EN ISO 6579-1:2017/ A1:2020
		3.5. Enterobacteriaceae	БДС EN ISO 21528-2:2017
		3.6. Listeria monocytogenes	БДС EN ISO 11290-1:2017
		3.7. Coagulase positive staphylococci (Staphylococcus aureus)	БДС EN ISO 6888-1:2022/ A1:2023
4.	Confectionery	4.1. Moisture / dry matter	БДС 5313:1985
		4.2. Total ash	БДС 5313:1985
		4.3. Ash insoluble in 10% hydrochloric acid	БДС 5313:1985
		4.4. Fat content	БДС 5439:1985 cl. 2 Cold extraction
		4.5. Carbohydrates	ILM 3:2023 Intralaboratory method
		4.6. Alkalinity / acidity	БДС 5879:1979
		4.7. Content of nitrogen/protein	БДС ISO 1871:2014
		4.8. Energy value	Regulation EU 1169/2011 Chapter IV, Section III, Art.31, Annex XIV
		4.9. Total number of microorganisms	БДС EN ISO 4833-1:2013/ A1:2022 БДС EN ISO 4833-2:2013/ A1:2022
		4.10. Coliforms	ISO 4831:2006 ISO 4832:2006

Type of the scope: fixed

№	Tested products	Type of test/ characteristic	Testing methods (standard/validated method)
1	2	3	4
		4.11. Escherichia coli	БДС ISO 16649-2:2014
		4.12. Enterobacteriaceae	БДС EN ISO 21528-1:2017 БДС EN ISO 21528-2:2017
		4.13. Bacillus cereus	БДС EN ISO 7932-2004/ A1:2020
		4.14. Salmonella (Salmonella spp.)	БДС EN ISO 6579-1:2017/ A1:2020
		4.15. Coagulase positive staphylococci (Staphylococcus aureus)	БДС EN ISO 6888-1:2021/ A1:2023 БДС EN ISO 6888-3:2005 +AC:2005
		4.16. Sulfite reducing Clostridia	БДС EN ISO 15213-1:2023
		4.17. Moulds and yeasts	БДС ISO 21527-1:2011 БДС ISO 21527-2:2011
5.	Water - drinking, mineral, natural and bottled for drinking	5.1. pH	БДС 3424:1981 cl. 1 Potentiometric method
		5.2. Ammonium ions	БДС 3587:1979 cl. 2.6.1 Quantitative method with Nessler's reagent
		5.3. Total hardness	БДС 3775:1987
		5.4. Sulphates	БДС 3588:1977
		5.5. Total number of microorganisms	БДС EN ISO 6222:2002
		5.6. Coliforms	БДС EN ISO 9308-1:2014/ A1:2017
		5.7. Escherichia coli	БДС EN ISO 9308-1:2014/ A1:2017
		5.8. Pseudomonas aeruginosa	БДС EN ISO 16266:2008
		5.9. Clostridium perfringens	БДС EN ISO 14189:2016
		5.10. Enterococci	БДС EN ISO 7899- 2:2003
6.	Milk and dairy products	6.1. Protein	БДС 6231:1973 cl. 2.1 Kjeldahl method of arbitration
		6.2. Acidity	БДС 1111:1980 cl. 4 Acidity according to Thorner
		6.3. Dry matter	БДС 1109:1989
		6.4. Carbohydrates	ILM 3:2023 Intralaboratory method
		6.5. Sodium chloride	БДС 8274:1982 cl. 5 Method of Mohr
		6.6. Total number of microorganisms	БДС EN ISO 4833-1:2013/ A1:2022

Type of the scope: fixed			
№	Tested products	Type of test/ characteristic	Testing methods (standard/validated method)
1	2	3	4
		6.7. Coliforms	ISO 4831:2006 ISO 4832:2006
		6.8. Escherichia coli	БДС ISO 16649-2:2014
		6.9. Coagulase positive staphylococci (Staphylococcus aureus)	БДС EN ISO 6888-1:2021/ A1:2023
		6.10. Sulfite reducing Clostridia	БДС EN ISO 15213-1:2023
		6.11. Salmonella (Salmonella spp.)	БДС EN ISO 6579-1:2017/ A1:2020
		6.12. Listeria monocytogenes	БДС EN ISO 11290-1:2017 БДС EN ISO 11290-2:2017
		6.13. Moulds and yeasts	БДС ISO 6611:2006
7.	Nuts, oilseeds and their products	7.1. Oil content	БДС EN ISO 659:2009 БДС 12896:1975
		7.2. Total ash	БДС ISO 749:2003
		7.3. Carbohydrates	ILM 3:2023 Intralaboratory method
		7.4. Moisture and volatile substances	БДС EN ISO 665:2020
		7.5. Bacillus cereus	БДС EN ISO 7932:2004/ A1:2020
		7.6. Sulfite reducing Clostridia	БДС EN ISO 15213-1:2023
		7.7. Total number of microorganisms	БДС EN ISO 4833-1:2013/ A1:2022
		7.8. Coliforms	ISO 4831:2006 ISO 4832:2006
		7.9. Escherichia coli	БДС ISO 16649-2:2014
		7.10. Salmonella (Salmonella spp.)	БДС EN ISO 6579- 1:2017/ A1:2020
		7.11. Coagulase positive staphylococci (Staphylococcus aureus)	БДС EN ISO 6888-1:2021/ A1:2023
		7.12. Moulds and yeasts	БДС ISO 21527-1:2011
		7.13. Enterobacteriaceae	БДС EN ISO 21528-1:2017 БДС EN ISO 21528-2:2017

**Repealed but not replaced standard.*

References:

- ILM 3:2023 Intralaboratory method - Method for determination of the content of carbohydrates in food

- 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.

I ORDER

To issue the certificate of accreditation reg. № 306 ЛИ/05.04.2024, valid until 08.01.2028, and this order as an integral part of it.

The certificate of accreditation with the enclosure to be received by the manager of Institute of food preservation and quality, Plovdiv, the head of the Food testing laboratory, 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 № 306 ЛИ/08.01.2024, valid until 08.01.2028 and an enclosure – EA BAS order reg. № A 14/08.01.2024 as an integral part of it.

This order shall be notified to Institute of food preservation and quality, Plovdiv, within 3 (three) days from its issuance.

Eng. Irena Borislavova

Executive Director of EA BAS

