NACIONALINIS AKREDITACIJOS BIURAS

Bandymai / tyrimai ISO/IEC 17025

SCOPE OF ACREDITATION
(flexible) [1,2]

National food and veterinary risk assessment institute, accredited in accordance with **LST EN ISO/IEC 17025:2018**

Locations of the conformity assessment body:

J.Kairiūkščio St. 10, 08411, Vilnius;
Kaunas Territorial Unit, Tilžės St. 18, 47181 Kaunas;
Klaipėda Territorial Unit, Kretingos St. 62, 92325 Klaipėda;
Šiauliai Territorial Unit, Ragainės St. 80, 78109 Šiauliai;
Telšiai Territorial Unit, Luokės St. 99, 87145 Telšiai.

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
Determination of residues and contaminants by atomic absorption spectrometry (AAS) and inductively coupled plasma mass spectrometry (ICP-MS)					
1.	Water	Sodium (Na) content	LST ISO 9964-1	Atomic absorption spectrometry (AAS)	V_{Ch}
2.		Potassium (K) content	LST ISO 9964-2	Atomic absorption spectrometry (AAS)	V_{Ch}
3.		Manganese (Mn) content	SDP Ch.12	Atomic absorption spectrometry (AAS)	V_{Ch}
4.		Content of chemical elements	SDP Ch.169	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}
5.	Foodstuffs	Lead (Pb), cadmium (Cd) content	LST EN 14084	Atomic absorption spectrometry (AAS)	V_{Ch}
6.		Chromium (Cr) content	LST EN 14083	Atomic absorption spectrometry (AAS)	V_{Ch}
7.		Total mercury (Hg) content	LST EN 13806	Atomic absorption spectrometry (AAS)	V_{Ch}
8.		Content of chemical elements	SDP Ch.241	Atomic absorption spectrometry (AAS)	V_{Ch}
9.			SDP Ch.191	Atomic absorption spectrometry (AAS)	V_{Ch}
10.		Tin (Sn) content	SDP Ch.182	Atomic absorption spectrometry (AAS)	V_{Ch}
11.		Content of toxic chemical elements	LST EN 15763	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
12.	Foodstuffs	Aluminum (Al) content	LST EN 17264	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}
13.	Foodstuffs and feedingstuff	Nickel (Ni) content	SDP Ch.239	Atomic absorption spectrometry (AAS)	V_{Ch}
14.	Feedingstuff, feed additives, supplements	Content of toxic chemical elements	LST EN 17053	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}
15.	Feedingstuff	Total mercury (Hg) content	LST EN 16277	Atomic absorption spectrometry (AAS)	V_{Ch}
16.		Content of chemical elements	LST EN ISO 6869	Atomic absorption spectrometry (AAS)	V_{Ch}
17.		Lead (Pb), cadmium (Cd) content	LST EN 15550	Graphite furnace atomic absorption spectrometry (GF-AAS)	V_{Ch}
Determination of ingredients and additives by gravimetric, volumetric, thermic, titrimetric, distillate, photometric, refractometric and chromatographic methods					
18.	Water	Total iron content	LST ISO 6332 (except cl. 7.2-7.3)	Spectrophotometry	V_{Ch}
19.	Drinking and mineral water		LST ISO 6332 (except cl. 7.2-7.3)	Spectrophotometry	L, K
20.			LST ISO 6332 (except cl. 7.1.2; 7.2; 7.3)	Spectrophotometry	TL
21.	Water	Nitrite content	LST EN 26777	Spectrophotometry	V_{Ch}
	Drinking and mineral water				L, TL, K
22.	Water	Phosphate content	LST EN ISO 6878 (cl.4)	Spectrophotometry	V_{Ch}
23.	Water	Specific electrical conductivity	LST EN 27888	Conductometry	V_{Ch}
	Drinking and mineral water				L, K, TL
24.	Water	Calcium content	LST ISO 6058	Titrimetry	V_{Ch}
25.	Water	Total hardness	LST ISO 6059	Titrimetry	V_{Ch}
	Drinking and mineral water				K
26.	Water	Total cyanide content	LST ISO 6703-1 (chapters 1 and 2)	Spectrophotometry	V_{Ch}
27.	Water	Ammonium content	LST ISO 7150-1	Spectrophotometry	V_{Ch}
	Drinking and mineral water				L, K, TL
28.	Water	Nitrate content	LST ISO 7890-3	Spectrophotometry	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
	Drinking and mineral water				L, K, TL
29.	Water	Chloride content	LST ISO 9297	Titrimetry	V_{Ch}
	Drinking and mineral water				K
30.	Water	Fluoride content	LST ISO 10359-1	Potentiometry	V_{Ch}
31.	Water	Color	LST EN ISO 7887 (method C)	Spectrophotometry	V_{Ch}
	Drinking and mineral water				L, K
32.	Water	Permanganate index	LST EN ISO 8467	Titrimetry	V_{Ch}
	Drinking and mineral water				L, TL, K
33.	Water	Total alkalinity, bicarbonate content	LST EN ISO 9963-1 (except cl. 8.1; 8.2.1)	Titrimetry	V_{Ch}
34.	Water	Turbidity	LST EN ISO 7027-1 (except cl. 5.4)	Nephelometry	V_{Ch}
	Drinking and mineral water				K
35.	Water	pH	LST EN ISO 10523	Potentiometry	V_{Ch}
	Drinking and mineral water				L, TL, K
36.	Drinking and mineral water	Sulphate content	SDP K.10	Spectrophotometry	K
37.	Water	Dissolved anion content	LST EN ISO 10304-1	Ion exchange chromatography	V_{Ch}
38.	Sweetened condensed milk	Total solids content	LST ISO 6734	Gravimetry	V_{Ch}
39.	Milk, cream and evaporated milk		LST ISO 6731	Gravimetry	K
40.	Dry milk products	Moisture content	MA of LR 2008 03 14 order No. 3D-138, Annex 4	Gravimetry	V_{Ch}
41.	Milk	Fat content	LST EN ISO 1211	Gravimetry	V_{Ch}
42.		Freezing point	LST EN ISO 5764	Cryoscopy	V_{Ch}
43.	Milk, milk drinks	Alkaline phosphatase activity	LST EN ISO 11816-1	Fluorimetry	V_{Ch}
44.	Milk and milk products	Fat content	SDP Ch.64	Butyrometry, Gerber's principle	V_{Ch}
45.			SDP K.72	Gravimetry	K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
46.		Total solids content	LST ISO 3728	Gravimetry	K
47.		Nitrate and nitrite content	LST EN ISO 14673-1	Spectrophotometry	V_{Ch}
48.	Skimmed milk, whey and buttermilk	Fat content	LST EN ISO 7208	Gravimetry	V_{Ch}
49.	Dried milk and dried milk products		LST EN ISO 1736	Gravimetry	V_{Ch}
50.	Milk and milk products	Nitrogen content Crude protein content	LST EN ISO 8968-1	Titrimetry, Kjeldahl principle	V_{Ch}, K
51.	Milk fat products and butter	Fat acidity	LST ISO 1740	Titrimetry	V_{Ch}
52.	Cheese, processed cheese products, all types of caseins and caseinates	Fat content	ISO 23319	Gravimetry	V_{Ch} K
53.	All types of caseins and caseinates	Moisture content	ISO 5550 (IDF 78)	Gravimetry	V_{Ch}
54.	Cheese and processed cheese	Total solids content	LST EN ISO 5534	Gravimetry	V_{Ch}, K
55.	Cheese and processed cheese products	Chloride content	LST EN ISO 5943	Titrimetry	V_{Ch}
56.	Butter	Moisture content	LST EN ISO 3727-1	Gravimetry	V_{Ch}
57.		Non-fat solids content	LST EN ISO 3727-2	Gravimetry	V_{Ch}
58.		Fat content	LST EN ISO 3727-3	Calculation method	V_{Ch}
59.		Salt content	LST ISO 1738	Titrimetry	V_{Ch}
60.	Milk fat	Peroxide value	LST ISO 3976	Spectrophotometry	V_{Ch}
61.	Cream	Fat content	LST EN ISO 2450	Gravimetry	V_{Ch}
62.	Meat and meat products	Moisture content	ISO 1442 (except cl. 8)	Gravimetry	V_{Ch}, TL, K
63.		Total ash content	LST ISO 936	Gravimetry	V_{Ch}, K
64.		Total fat content	LST ISO 1443	Gravimetry	V_{Ch}, TL, K
65.		Nitrogen content Protein content	ISO 937	Titrimetry, Kjeldahl principle	V_{Ch}, TL, K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
66.		Starch content	LST ISO 5554	Titrimetry	V_{Ch}
67.		Chloride content	LST ISO 1841-1	Titrimetry	V_{Ch}
68.		pH	LST ISO 2917	Potentiometry	V_{Ch}
69.		Hydroxyproline content	LST ISO 3496	Spectrophotometry	V_{Ch}, TL
70.		Nitrite content	LST ISO 2918	Spectrophotometry	V_{Ch}, TL
71.		Nitrate content	LST ISO 3091	Spectrophotometry	V_{Ch}
72.		Total phosphorus content	ISO 23776 (cl.7)	Spectrophotometry	V_{Ch}
73.	Fish, fish products	Total phosphorus content	SDP Ch.245	Spectrophotometry	V_{Ch}
74.	Oilseeds	Moisture and volatile matter content	LST EN ISO 665	Gravimetry	V_{Ch}
75.	Animal and vegetable fats and oils	Acid value and acidity content	LST EN ISO 660 (except cl. 9.2 and 9.3)	Titrimetry	L, V_{Ch}, K
76.		Moisture and volatile matter content	LST EN ISO 662 (except cl. 7)	Gravimetry	K
77.		Peroxide value	LST EN ISO 3960	Titrimetry	L, V_{Ch}, K
78.		Iodine value	LST EN ISO 3961	Titrimetry	V_{Ch}
79.	Salt	Total iodine (I) content	EuSaltAS 002-2005	Titrimetric	V_{Ch}
80.	Honey	Moisture content	MA of LR 2005 11 28, Order No. 3D-545, chapters I, II, XI	Refractometry	V_{Ch}, K, L
81.	Honey	Diastase activity	MA of LR 2005 11 28, Order No. 3D-545, chapters II, VII	Spectrophotometry	V_{Ch}, K, L
82.		Acidity	MA of LR 2005 11 28, Order No. 3D-545, chapters I, II, VI	Titrimetry	K, L
83.	Fish and fishery products	Moisture content	LST 1614 (except cl. 8)	Gravimetry	L, V_{Ch}, K
84.		Fat content	LST 1776	Gravimetry	V_{Ch}, K, L

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
85.		TVB-N (volatile nitrogen base) concentration	Commission Regulation (EU) 2019/627 15 March, Annex VI, Chapter II, Part C.	Titrimetry	$V_{Ch,}$ L, TL
86.		Chloride (table salt) content	LST 1775	Titrimetry	L, $V_{Ch,}$ K
87.		Nitrogen content	SDP L.47	Titrimetry, Kjeldahl principle	L
88.		pH	SDP K.89	Potentiometry	K
89.		Ash content	SDP Ch.223	Gravimetry	V_{Ch}
90.			SDP L.40	Gravimetry	L
91.		Total ash content	SDP K.74	Gravimetry	K
92.		Moisture content, Total dry matter content	SDP Ch.224	Gravimetry	V_{Ch}
93.		Moisture content, Total dry matter content	SDP K.91	Gravimetry	K
94.	Foodstuffs	Moisture content	SDP TL.15	Gravimetry	TL
95.		Moisture content	SDP L.51	Gravimetry	L
96.		Fat content	SDP K.92	Gravimetry	K
97.		Total fat content	SDP L.50	Gravimetry, Soxhlet principle	L
98.		Nitrogen content Proteins content	SDP L.52	Titrimetry, Kjeldahl principle	L
99.		Nitrogen content Proteins content	SDP K.34	Titrimetry, Kjeldahl principle	K
100.	Foodstuffs	Chloride content	SDP L.71	Titrimetry	L
101.	Bakery goods and confectionery	Acidity, alkalinity	LST 1553 (except cl. 10)	Titrimetry	K
102.	Confectionery	Moisture content	LST 1611(except cl. 7)	Gravimetry	K
103.		Ash content	LST 1539 (except cl. 6 and 7)	Gravimetry	K
104.	Bakery goods	Moisture content	LST 1492	Gravimetry	K, TL
105.	Flour baked goods and confectionery products	Saccharides content	LST AOAC 930.36 + AOAC 975.14	Titrimetry	K
106.		Fat content	LST AOAC 922.06+ AOAC 963.15	Gravimetry	K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
107.	Flour baked goods	Saccharides content	SDP K.29	Titrimetry	K
108.	Sugar	Determination of shrinkage (the loss of mass of drying)	MA of LR 2007 07 09, order No.3D-325, Annex 2, method 1	Gravimetry	V_{Ch}
109.		Polarization of sugar	MA of LR 2007 07 09, order No.3D-325, Annex 11, method 10	Polarimetry	V_{Ch}
110.	Beer	Acidity	LST 1990 (except cl. 5)	Titrimetry	V_{Ch}, L
111.			LST 1990 (except cl. 4)	Titrimetry	K
112.		Alcohol content, real and original extract content	LST 1572	Densimetry	V_{Ch}, L, K
113.		pH	SDP K.42	Potentiometry	K
114.			SDP L.72	Potentiometry	L
115.	Beer wort and beer	Colour	LST 1490 (cl. 2)	Spectrophotometry	V_{Ch}, K
116.	Wine	Reducing substances	OIV-MA-AS311-01A	Titrimetry	V_{Ch}
117.		Total acidity	OIV-MA-AS313-01	Titrimetry	V_{Ch}
118.		Volatile acid content	OIV-MA-AS313-02	Titrimetry	V_{Ch}
119.		Total sulfur dioxide content	OIV-MA-AS323-04B	Titrimetry	V_{Ch}
120.	Wine	Alcoholic strength by volume	OIV-MA-AS312-01:B method	Densimetry	V_{Ch}
121.	Spirits	Alcoholic strength by volume	Commission Regulation (EC) No 2870/2000 Annex I. Densimetric B method	Densimetry	V_{Ch}
122.	Fruit and vegetable products	Soluble solids content	LST ISO 2173	Refractometry	V_{Ch}
123.		Titratable acidity	LST ISO 750	Titrimetry	V_{Ch}
124.		pH	LST ISO 1842	Potentiometry	V_{Ch}
125.		The amount of ash insoluble in hydrochloric acid	LST ISO 763	Gravimetry	K
126.	Fruits and its products	Sulfite content	LST EN 1988-2	Enzymatic method	V_{Ch}
127.	Fruits and vegetable	Nitrate content	SDP K.9	Potentiometry	K
128.	Feedingstuff	Moisture content	Commission Regulation EB/152/2009 Annex III,	Gravimetry	L

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
			Part A (except cl. 4.2.3)		
129.			Commission Regulation EB/152/2009 Annex III, Part A	Gravimetry	V_{Ch}
130.			SDP Ch.240	Gravimetry	V_{Ch}
131.		Crude ash content	Commission Regulation EB/152/2009 Annex III, Part L	Gravimetry	V_{Ch}, L, K
132.		Content of directly extracted crude oils and fats. Total crude oil and fat content.	Commission Regulation EB/152/2009 Annex III, Part G	Gravimetry	V_{Ch}, L, K
133.		Nitrogen content Crude protein content	Commission Regulation EB/152/2009 Annex III, Part C	Titrimetry, Kjeldahl principle	V_{Ch}, K
134.		Reducing saccharide content, Total saccharides content	Commission Regulation EB/152/2009 Annex III, Part I	Titrimetry	V_{Ch}
135.		Crude fiber content	Commission Regulation EB/152/2009 Annex III, Part H	Gravimetry	V_{Ch}
136.		Starch content	Commission Regulation EB/152/2009 Annex III, Part K	Polarimetry	V_{Ch}
137.	Feedingstuff	Chlorine content	Commission Regulation EB/152/2009 Annex III, Part O	Titrimetry	V_{Ch}
138.		Fluorine (F) content	AOAC 975.08 (4.8.09)	Potentiometry	V_{Ch}
139.		Total phosphorus content	Commission Regulation EB/152/2009 Annex III, Part N	Spectrophotometry	V_{Ch}, K
140.		Nitrogen content	LST EN ISO 5983-2	Titrimetry, Kjeldahl principle	L
141.		Calcium (Ca) content	LST ISO 6490-1	Titrimetry	K
142.	Feedingstuff of animal origin, mixed feedingstuff	Moisture content	LST ISO 6496 (except cl. 8.4)	Gravimetry	K
143.	Non-fatty foodstuffs	Dithiocarbamates (dithiocarbamates expressed as CS_2, including maneb, mancozeb, metiram, propineb, ziram and thiuram) content	LST EN 12396-1	Spectrophotometry	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
		Determination of ingredients, additives, residues and contaminants by gas chromatography			
144.	Animal and vegetable fats and oils	Content of fatty acid methyl esters	LST EN ISO 12966-1	Gas chromatography (GC)	V_{Ch}
145.			LST EN ISO 12966-2	Gas chromatography (GC)	V_{Ch}
146.			ISO 12966-4	Gas chromatography (GC)	V_{Ch}
147.	Products of animal origin	Pesticide residues and non - dioxin - like PCB content	LST EN 1528-1	Gas chromatography (GC)	V_{Ch}
148.			LST EN 1528-2	Gas chromatography (GC)	V_{Ch}
149.			LST EN 1528-3	Gas chromatography (GC)	V_{Ch}
150.			LST EN 1528-4	Gas chromatography (GC)	V_{Ch}
151.	Vegetable origin foodstuffs SANTE/11312/2021 Appendix A (Product groups: 1. High water content; 2. High acid content and high water content; 3. High sugar and low water content; 4a. High oil content and very low water content; 4b. High oil content and intermediate water content; 5. High starch and/or protein content and low water and fat content; 6. Difficult or unique commodities)	Pesticide residues content	LST EN 15662	Gas chromatography mass spectrometry (GC), Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
152.	Honey SANTE/11312/2021 Appendix A (Product group 3. High sugar and low water content)	Pesticide residues content	LST EN 15662	Gas chromatography mass spectrometry (GC)	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
153.	Urine	Hormone content	SDP Ch.143	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}
154.		Steroid content	SDP Ch.181	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}
155.	Blood serum (plasma)	β-estradiol content	SDP Ch.133	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}
156.		β-testosterone content	SDP Ch.164	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}
157.	Muscle	Hormone content	SDP Ch.151	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}
158.		Lactone content of resorcinic acid	SDP Ch.226	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}
159.	Fatty foods and feeds	Content of polychlorinated dibenzo-p-dioxins, polychlorinated dibenzofurans and polychlorinated biphenyls, PCBs, non-dioxin-like PCB	SDP Ch.222	High performance gas chromatography-mass spectrometry (HRGC-MS)	V_{Ch}
160.	Water	Pesticide residues and non - dioxin - like PCB content	LST EN ISO 6468	Gas chromatography (GC)	V_{Ch}
161.	Spirit drinks, ethyl alcohol of agricultural origin	Volatile by-products: aldehydes, higher alcohols, ethyl acetate and methanol content	Commission Regulation (EC) No. 2870/2000, Section III, Method III.2	Gas chromatographic (GC)	V_{Ch}
162.	Fiber hemp	Δ 9-tetrahydrocannabinol content (THC) content	SDP Ch.178	Gas chromatography mass spectrometry (GC)	V_{Ch}
Determination of ingredients, additives, residues and contaminants by HPLC UV-and fluorescence detector and LC-MS					
163.	Water	Polycyclic aromatic hydrocarbon content	SDP Ch.137	High performance liquid chromatography (HPLC)	V_{Ch}
164.		Beta agonists content	SDP Ch.203	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
165.	Foodstuffs, feedingstuffs and products derived from fiber hemp	Cannabinoid content	SDP Ch.246	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
166.	Foodstuffs	Sweeteners content	LST EN 12856	High performance liquid chromatography (HPLC)	V_{Ch} K
167.		Preservative content	SDP Ch.34	High performance liquid chromatography (HPLC)	V_{Ch}
168.		Sorbic acid, potassium sorbate, benzoic acid, sodium benzoate, p-benzoic acid methyl ester, p-benzoic acid propyl ester, p-benzoic acid butyl ester content	SDP K.73	High performance liquid chromatography (HPLC)	K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
169.		Acrylamide content	SDP Ch.165	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
170.	Milk products	Chloramphenicol content	SDP Ch.220	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
171.	Muscle, eggs, honey	Chloramphenicol content	SDP Ch.119	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
172.	Muscle	Residues of antimicrobials of the penicillin group	SDP Ch.186	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
173.		Residue levels of coccidiostats	SDP Ch.208	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
174.	Milk, muscle, eggs	Residues content of veterinary medicinal products	SDP Ch.236	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
175.		Residue levels of benzimidazoles	SDP Ch.199	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
176.	Milk, milk powder, eggs, eggs powder, muscle, kidney, liver	Residue levels of antimicrobials of the tetracycline group	SDP Ch.227	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
177.	Eggs and honey	Residue levels of sulphonamide - group antimicrobials	SDP Ch.116	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
178.	Milk, muscle, kidney, liver	Residue levels of quinolone antimicrobials	SDP Ch.166	High performance liquid chromatography (HPLC)	V_{Ch}
179.	Muscle, eggs	Lasalocid A sodium salt content	SDP Ch.204	High performance liquid chromatography (HPLC)	V_{Ch}
180.	Eggs and eggs powder	Residue levels of coccidiostats	SDP Ch.205	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
181.	Grains, corns, nuts, dried fruits, herbs, spices, nut butter, feedingstuff and other products	Aflatoxins B1, B2, G1, G2 content	SDP Ch.27	High performance liquid chromatography (HPLC)	V_{Ch}
182.	Corn, feedingstuff based on corn	Fumonizines B1 ir B2 content	SDP Ch.160	High performance liquid chromatography (HPLC)	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
183.	Cereal, flour, dried fruits, baby food and feedingstuff	Ochratoxin A content	SDP Ch.141	High performance liquid chromatography (HPLC)	V_{Ch}
184.	Roasted and instant coffee		SDP Ch.154	High performance liquid chromatography (HPLC)	V_{Ch}
185.	Juice, wine and beer		SDP Ch.158	High performance liquid chromatography (HPLC)	V_{Ch}
186.	Coffee and beverages	Caffeine content	SDP Ch.209	High performance liquid chromatography (HPLC)	V_{Ch}
187.	Foodstuffs, clear and cloudy apple juice and puree	Patulin content	LST EN 14177	High performance liquid chromatography (HPLC)	V_{Ch}
188.	Meat, meat products, fish, fishery products, oil	Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene, chrysene content	SDP L.48	High performance liquid chromatography (HPLC)	L
189.	Eggs, honey, muscle, intestines, fish, seafood, milk and water	Nitrofurans metabolites content	SDP Ch.173	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
190.	Liver, urine	Beta agonists content	SDP Ch.190	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
191.	Milk, eggs, muscle, liver and kidney	Residue levels of avermectins	SDP Ch.18	High performance liquid chromatography (HPLC)	V_{Ch}
192.	Eggs	Residue levels of quinolones and fluoroquinolones	SDP Ch.244	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
193.	Eggs, muscle, milk and honey	Nitroimidazoles content	SDP Ch.159	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
194.	Plant origin foodstuffs	High polarity pesticide residues	SDP Ch.232	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
195.		Residue levels of acid pesticides	SDP Ch.231	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
196.	Muscle, milk	Amount of non-steroidal anti-inflammatory drugs (NSAIDs)	SDP Ch.238	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
197.		Residue levels of the antibiotics trimetroprim, dapsone and sulphonamides	SDP Ch.197	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
198.	Oil, fish and meat products	Polycyclic aromatic hydrocarbons content	SDP Ch.207	High performance liquid chromatography (HPLC)	V_{Ch}
199.	Fish and fishery products	Histamine content	SDP L.49	High performance liquid chromatography (HPLC)	L
200.			LST EN ISO 19343	High performance liquid chromatography (HPLC)	V_{Ch}
201.	Honey	Sugar content	AOAC 977.20	High performance liquid chromatography (HPLC)	V_{Ch}
202.		Hydroxymethylfurfural (HMF) content	SDP Ch.172	High performance liquid chromatography (HPLC)	V_{Ch}
203.	Honey	Hydroxymethylfurfural (HMF) content	SDP K.24	High performance liquid chromatography (HPLC)	K
204.		Content of antimicrobials (tetracyclines, beta-lactams, quinolones, sulphonamides, macrolides, aminoglycosides)	SDP Ch.200	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
205.		Residue levels of antimicrobials of the tetracycline group	SDP Ch.195	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
206.	Milk, milk powder	Residue levels of antimicrobials of the penicillin group	SDP Ch.163	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
207.	Milk, milk powder, whey powder, water	Chloramphenicol content	SDP Ch.25	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
208.	Aquaculture (fish, molluscs, crustaceans) and their not heated products	Triphenylmethane dye content	SDP Ch.228	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
209.	Feedingstuff	Amprolium content	Commission Regulation EB/152/2009 Annex IV, Part H	High performance liquid chromatography (HPLC)	V_{Ch}
210.		Lasalocid A content	SDP Ch.211	High performance liquid chromatography (HPLC)	V_{Ch}
211.		Nitrofurans metabolites content	SDP Ch.210	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
212.		Deoxynivalenol (DON), Zearalenone (ZON), T2-toxin and HT-2 toxin content	LST EN 16877	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
213.	Feedingstuff and premixes	Olaquindox and carbadox content	LST EN 16930	High performance liquid chromatography (HPLC)	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
214.	Cereals, maize, products of maize, feedingstuff	Zearalenon (ZON) content	SDP Ch.136	High performance liquid chromatography (HPLC)	V_{Ch}
215.	Cereal, feedingstuff	Deoxynivalenol content	SDP Ch.94	High performance liquid chromatography (HPLC)	V_{Ch}
216.	Urine and blood serum (plasma)	Thyrostatic content	SDP Ch.187	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
217.	Urine	Content of resorcylic acid lactones and their derivatives	SDP Ch.247	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}
Immunochemical test methods for the determination of contaminants					
218.	Feedingstuff, cereals, products of cereals	Zearalenone content	SDP Ch.23	Enzyme - linked immunosorbent assay	V_{Ch}
219.		Aflatoxin B1 content	SDP Ch.153	Enzyme - linked immunosorbent assay	V_{Ch}
220.		T-2 toxin content	SDP Ch.156	Enzyme - linked immunosorbent assay	V_{Ch}
221.		Deoxynivalenone (DON) content	SDP Ch.24	Enzyme - linked immunosorbent assay	V_{Ch}
222.		Ochratoxin A content	SDP Ch.22	Enzyme - linked immunosorbent assay	V_{Ch}
223.	Nuts, dried fruits and species, cereals, products of cereals, feedingstuff	Sum of aflatoxins B1, B2, G1, G2 content	SDP Ch.20	Enzyme - linked immunosorbent assay	V_{Ch}
224.	Roasted coffee, instant coffee, cocoa	Ochratoxin A content	SDP Ch.140	Enzyme - linked immunosorbent assay	V_{Ch}
225.	Raisins, dried fruits, spices		SDP Ch.155	Enzyme - linked immunosorbent assay	V_{Ch}
226.	Liver, kidney, fish		SDP Ch.84	Enzyme - linked immunosorbent assay	V_{Ch}
227.	Milk, milk powder whey powder and their products	Chloramphenicol content	SDP Ch.26	Enzyme - linked immunosorbent assay	V_{Ch}
228.	Honey		SDP Ch.82	Enzyme - linked immunosorbent assay	V_{Ch}
229.	Eggs		SDP Ch.108	Enzyme - linked immunosorbent assay	V_{Ch}
230.	Feedingstuff		SDP Ch.213	Enzyme - linked immunosorbent assay	V_{Ch}
231.	Milk products		SDP Ch.196	Enzyme - linked immunosorbent assay	V_{Ch}
232.	Milk, milk powder, milk products	Aflatoxin M1 content	SDP Ch.21	Enzyme - linked immunosorbent assay	V_{Ch}

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
233.	Nuts, dried fruits and spicies	Aflatoxin B1 content	SDP Ch.152	Enzyme - linked immunosorbent assay	V_{Ch}
			Microbiological test methods		
234.	Foodstuffs	The most probable number of coliforms	LST ISO 4831	The most probable number method using a liquid medium	V_M, Š, TL
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling			The most probable number method using a liquid medium	L
235.	Foodstuffs	Detection of coliforms	LST ISO 4831	Detection method using liquid medium	V_M, Š, TL
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling			Detection method using liquid medium	L
236.	Environmental samples in the area of food production and food handling	Detection of coliforms	SDP TL.19	Detection method using liquid medium	TL
237.			SDP K.87	Detection method using liquid medium	K
238.	Environmental samples in the area of food production and food handling, primary production stage environment samples		SDP B.17	Detection method using liquid medium	V_B
239.	Foodstuffs	Coliforms count	LST ISO 4832	Counting method. Pour plate technique	V_M, K
	Foodstuffs environmental samples in the area of food production and food handling	Coliforms count	LST ISO 4832	Counting method. Pour plate technique	Š
	Foodstuffs, feedingstuff			Counting method. Pour plate technique	L
	Feedingstuff, environmental			Counting method. Pour plate technique	V_B

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
	samples in the area of food production and food handling				
240.	Foodstuffs	Aerobic microorganisms count	LST EN ISO 4833-1	Counting method. Pour plate technique	V_M, K, Š
	Foodstuffs, feedingstuff			Counting method. Pour plate technique	TL
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling			Counting method. Pour plate technique	L
	Feedingstuff, environmental samples in the area of food production and food handling			Counting method. Pour plate technique	V_B, K
241.	Foodstuffs	Detection of presumptive *Escherichia coli*	LST ISO 7251	Detection method. Principle of inoculation into a liquid medium	V_M,
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	Detection of presumptive *Escherichia coli*	LST ISO 7251	Detection method. Principle of inoculation into a liquid medium	L
	Foodstuffs, feedingstuff			Detection method. Principle of inoculation into a liquid medium	TL
	Feedingstuff, environmental samples in the area of food production and food handling			Detection method. Principle of inoculation into a liquid medium	V_B
242.	Foodstuffs	The most probable number of presumptive *Escherichia coli*	LST ISO 7251	Counting method. The principle of the most probable number	V_M
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling			Counting method. The principle of the most probable number	L

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
	Foodstuffs, feedingstuff			Counting method. The principle of the most probable number	TL
	Feedingstuff, environmental samples in the area of food production and food handling			Counting method. The principle of the most probable number	V_B
243.	Foodstuffs, clinical and pathological material		SDP B.59	Detection method. Principle of surface inoculation	V_B
244.	Environmental samples in the area of food production and food handling, primary production stage environment samples, clinical and pathological material	Detection of *E.coli*	SDP K.20	Detection method. Principle of surface inoculation	K
245.	Feedingstuff, their raw materials, organic fertilizers, animal byproducts, sludge, peat	Detection of verotoxigenic *E. coli* (O26, O103, O111, O145, O157, O104)	SDP K.25	Detection method. Principle of surface inoculation	K
246.	Foodstuffs, clinical and pathological material	Detection of ESBL/AmpC – producing *E.coli*	SDP B.61	Detection method. Principle of enrichment and surface inoculation	V_B
247.	Foodstuffs, clinical and pathological material	Detection of carbapenemase producing *E.coli*	SDP B.64	Detection method. Principle of enrichment and surface inoculation	V_B
248.	Foodstuffs	Detection of *Enterobacteriaceae*	LST EN ISO 21528-1	Detection method. Principle of inoculation into a liquid medium	V_M
249.		The most probable number of Enterobacteriaceae		Counting method. The principle of the most probable number	V_M
	Foodstuffs			Counting method. Puor plate technique	V_M, Š
250.	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	*Enterobacteriaceae* count	LST EN ISO 21528-2	Counting method. Puor plate technique	TL, K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling, primary production stage environment samples	*Enterobacteriaceae* count	LST EN ISO 21528-2	Counting method. Puor plate technique	L
	Feedingstuff, environmental samples in the area of food production and food handling			Counting method. Puor plate technique	V_B
251.	Foodstuffs	β-glucuronidase-producing *Escherichia coli* count	LST ISO 16649-2	Counting method. Puor plate technique	V_M, K, Š
	Foodstuffs, feedingstuff			Counting method. Puor plate technique	L, TL
	Feedingstuff			Counting method. Puor plate technique	V_B
252.	Foodstuffs	Detection of *Listeria monocytogenes* Detection of *Listeria spp.*	LST EN ISO 11290-1	Detection method. Principle of enrichment and surface inoculation	V_M
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling			Detection method. Principle of enrichment and surface inoculation	L, TL, Š, K
	Environmental samples in the area of food production and food handling			Detection method. Principle of enrichment and surface inoculation	V_B
253.	Foodstuffs, feedingstuff	*Listeria monocytogenes* count *Listeria spp.* count	LST EN ISO 11290-2	Counting method. Principle of surface inoculation	L
	Foodstuffs			Counting method. Principle of surface inoculation	V_M, Š, K, TL
254.	Environmental samples in the area of food production and food handling,	Detection of *Listeria spp.*	SDP B.39	Detection method. Principle of enrichment and surface inoculation	V_B

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
	primary production stage environment samples, clinical and pathological material				
255.	Foodstuffs	*Bacillus cereus* group count	LST EN ISO 7932	Counting method. Principle of surface inoculation	V_M, K, TL
	Foodstuffs, feedingstuff			Counting method. Principle of surface inoculation	L
256.	Foodstuffs	Yeast count Mould count	LST ISO 21527-1	Counting method. Principle of surface inoculation	V_M, Š
	Foodstuffs, feedingstuff			Counting method. Principle of surface inoculation	L
257.	Foodstuffs	Yeast count Mould count	LST ISO 21527-2	Counting method. Principle of surface inoculation	V_M, Š
	Feedingstuff			Counting method. Principle of surface inoculation	V_B
	Foodstuffs, feedingstuff			Counting method. Principle of surface inoculation	L, TL K
258.	Environmental samples in the area of food production and food handling	Yeast count Mould count	SDP L.2	Counting method. Principle of surface inoculation	L
259.	Foodstuffs	Presumptive *Pseudomonas spp*. count	SDP L.23	Counting method. Pour plate technique	L
260.	Meat and meat products		LST EN ISO 13720	Counting method. Principle of surface inoculation	V_M
261.	Environmental samples in the area of food production and food handling, primary production stage environment samples, clinical and pathological material	Detection of *Campylobacter spp.*	SDP B.19	Detection method. Principle of enrichment and surface inoculation	V_B
262.	Foodstuffs	Detection of *Campylobacter spp.*	LST EN ISO 10272-1	Detection method. Principle of enrichment and surface inoculation	V_M
263.	Foodstuffs	*Campylobacter spp*. count	LST EN ISO 10272-2	Counting method. Principle of surface inoculation	V_M, Š, K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
	Meat products			Counting method. Principle of surface inoculation	L
264.	Feedingstuff, environmental samples in the area of food production and food handling, animal faeces, primary production stage environment samples	Detection of *Salmonella spp*	LST EN ISO 6579-1	Detection method. Principle of enrichment and surface inoculation	V_B
	Foodstuffs			Detection method. Principle of enrichment and surface inoculation	V_M
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling, animal faeces, primary production stage environment samples			Detection method. Principle of enrichment and surface inoculation	L, Š, TL, K
265.	Environmental samples in the area of food production and food handling primary production stage environment samples, clinical and pathological material	Detection of *Salmonella spp*	SDP B.2	Detection method. Principle of enrichment and surface inoculation	V_B
266.	Clinical and pathological material		SDP K. 41	Detection method. Principle of enrichment and surface inoculation	K
267.	*Salmonella spp.* strain	Serotyping of *Salmonella spp*. strains	CEN ISO/TR 6579-3	Serological confirmation method	V_B
268.	Foodstuffs	*Clostridium perfringens* count *Clostridium perfringens* spore count	LST EN ISO 15213-2	Counting method. Pour plate technique	V_M
	Foodstuffs, feedingstuff	*Clostridium perfringens* count	LST EN ISO 15213-2 (except cl. 9.3)	Counting method. Pour plate technique	L, K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
269.	Foodstuffs	Detection of Staphylococcal enterotoxins SEA-SEE	LST EN ISO 19020	Enzyme-linked immunosorbent assay	V_M
270.	Foodstuffs	Coagulase-positive staphylococci (*Staphylococcus aureus* and other species) count	LST EN ISO 6888-2	Counting method. Pour plate technique	V_M
271.	Feedingstuff	Coagulase-positive staphylococci (*Staphylococcus aureus* and other species) count	LST EN ISO 6888-1	Counting method. Principle of surface inoculation	V_B
	Foodstuffs			Counting method. Principle of surface inoculation	V_M, K, Š, TL, L
272.	Foodstuffs	Detection of coagulase-positive staphylococci	LST EN ISO 6888-3	Detection method. Principle of inoculation into a liquid medium	V_M
273.	Foodstuffs	The most probable number of coagulase-positive staphylococci	LST EN ISO 6888-3	Counting method. The principle of the most probable number	V_M
274.	Environmental samples in the area of food production and food handling	Detection of coagulase-positive staphylococci (*Staphylococcus aureus* and other species)	SDP TL.20	Detection method. Principle of enrichment and surface inoculation	TL
275.			SDP L.22	Detection method. Principle of surface inoculation	L
276.	Clinical and pathological material	Detection of *Staphylococcus spp.*	SDP B.8	Detection method. Principle of surface inoculation	V_B
277.	Environmental samples in the area of food production and food handling, primary production stage environment samples	Detection of *Staphylococcus aureus*	SDP B.28	Detection method. Principle of enrichment and surface inoculation	V_B
278.	Environmental samples in the area of food production and food handling	Detection of Staphylococcus aureus	SDP K.84	Detection method. Principle of enrichment and surface inoculation	K
279.	Herbs, spices and food supplements	Detection of irradiation treatment	LST EN 13783	Microbiological screening / selection method. Principle of combined direct epifluorescence filter technique and aerobic plate count / pour plate technique (DEFT / APC)	V_M

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
280.	Foodstuffs	Sulfite-reducing anaerobic bacteria count	LST EN ISO 15213-1	Counting method. Pour plate technique	V_M
	Foodstuffs, feedingstuff			Counting method. Pour plate technique	L
281.	Foodstuffs	Detection of *Shigella spp*.	LST EN ISO 21567	Detection method. Principle of enrichment and surface inoculation	V_M
282.	Foodstuffs	Detection of potentially enteropathogenic *Vibrio spp*. Detection of *Vibrio parahaemolyticus* Detection of *Vibrio cholerae* Detection of *Vibrio vulnificus*	LST EN ISO 21872-1	Detection method. Principle of enrichment and surface inoculation	V_M, L
283.	Foodstuffs	Detection of *Cronobacter spp.*	LST EN ISO 22964	Detection method. Principle of enrichment and surface inoculation	V_M
284.	Drinking water	Culturable microorganisms count	LST EN ISO 6222	Counting method. Pour plate technique	V_M, L, Š, TL, K
285.	Drinking water	Intestinal enterococci count	LST EN ISO 7899-2	Counting method. Principle of membrane filtration	V_M, L, Š, TL, K
286.	Drinking water	*Escherichia coli* and coliform bacteria count	LST EN ISO 9308-1	Counting method. Principle of membrane filtration	V_M, L, Š, TL, K
287.	Drinking water	*Clostridium perfringens* and their spore count	LST EN ISO 14189	Counting method. Principle of membrane filtration	L, V_M, K
288.		Coliform bacteria and *Escherichia coli* count	LST EN ISO 9308-2	Counting method. The principle of the most probable number	TL, V_M, K
289.	Drinking water, bottled water, mineral water	*Pseudomonas aeruginosa* count	LST EN ISO 16266	Counting method. Principle of membrane filtration	V_M, K
290.	Drinking water	Spores of sulfite-reducing anaerobes (clostridia) count	LST EN 26461-2	Counting method. Principle of membrane filtration	V_M
291.		Detection of Salmonella	LST EN ISO 19250	Detection method.	V_M

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
				Principle of enrichment and surface inoculation	
292.	Water with a small background microflora	Legionella count	LST EN ISO 11731	Counting method. Principle of membrane filtration and surface inoculation	V_M
293.	Milk and milk products	Yeasts count, moulds count	LST ISO 6611	Counting method. Pour plate technique	V_M, L, K
294.	Raw and chemically preserved milk	Somatic cells count	LST EN ISO 13366-1 (except cl. 8.1.2, 9.1, 9.2)	Counting method. Principle of microscopy	V_M
295.	Milk	Detection of the main pathogenic bacteria causing mastitis	SDP B.6	Detection method. Principle of surface inoculation	V_B
296.	Foodstuffs	Mesophilic lactic acid bacteria count	LST ISO 15214	Counting method. Pour plate technique	V_M
	Foodstuffs, feedingstuff			Counting method. Pour plate technique	L
297.	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	Mesophilic aerobic microorganisms spores count	SDP L.19	Counting method. Pour plate technique	L
298.	Foodstuffs	Mesophilic anaerobic microorganisms spores count	SDP L.20	Counting method. Pour plate technique	L
299.	Preserved products	Determination of industrial sterility	SDP L.25	Detection method	L
300.	Bacteria culture	Detection of anmicrobial resitance	SDP B.7	Method for the determination of antimicrobial resistance. The principle of disk diffusion	V_B
301.		Determination of the minimum inhibitory concentration (MIC); Confirmation of enzyme - producing bacteria	SDP B.36	Method for the determination of antimicrobial resistance Principle of microdilution in a plate	V_B
302.	Foodstuffs	Detection of pathogenic *Yersinia enterocolitica*	LST EN ISO 10273	Detection method. Principle of enrichment and surface inoculation	V_M
		Identification of microorganisms by MALDI-TOF mass spectrometry (MALDI-TOF-MS)			
303.	Cultures of microorganisms	Identification of microorganisms to species	SDP B.10	MALDI-TOF mass spectrometry (MALDI-TOF-MS)	V_B
		Parasitological test methods			
304.	Meat and meat products	Detection of *Trichinella* larvae	LST EN ISO 18743	Parasitology. Magnetic stirrer method	V_M, TL,

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
					L, K, Š
305.	Fish and fish products	Detection of parasites	SDP M.1	Parasitology. Principle of visual assessment	V_M
306.			SDP L.24	Parasitology. Principle of visual assessment	L
307.			SDP TL.3	Parasitology. Principle of visual assessment	TL
308.	Foodstuffs	Detection of insects – pests and (or) percental damage by insects – pests	SDP M.5	Parasitology. Principle of visual assessment	V_M
			Serological test methods		
309.	Animal blood serum	Detection of antibodies against *Brucella abortus*	SDP K.66	Enzyme-linked immunosorbent assay	K
310.			SDP Š.8	Enzyme-linked immunosorbent assay	Š
311.		Detection of antibodies against *Brucella abortus, suis, melitensis*	SDP S.14	Rose Bengal agglutination	V_S
312.			SDP Š.11	Rose Bengal agglutination	Š
313.			SDP K.8	Rose Bengal agglutination	K
314.		Detection of antibodies against Brucella abortus	SDP S.1	Enzyme-linked immunosorbent assay	V_S
315.		Detection of antibodies against enzootic bovine leukosis virus	SDP Š.7	Enzyme-linked immunosorbent assay	Š
316.	Bovine blood serum	Detection of antibodies against enzootic bovine leukosis (EBL) virus	SDP S.2	Enzyme-linked immunosorbent assay	V_S
317.			SDP S.29	Enzyme-linked immunosorbent assay	V_S
318.		Detection of antibodies against enzootic bovine leukosis (EBL) virus	SDP K.69	Enzyme-linked immunosorbent assay	K
319.			SDP K.16	Enzyme-linked immunosorbent assay	K
320.	Blood serum of bovine, sheep, goat	Detection of antibodies against the virus of Bluetongue disease (BTV)	SDP S.33	Enzyme-linked immunosorbent assay	V_S
321.		Detection of antibodies against the virus of Bluetongue disease (BTV)	SDP Š.29	Enzyme-linked immunosorbent assay	Š
322.	Blood serum of bovine, sheep, goat	Detection of antibodies against Mycobacterium avium subspecies paratuberculosis (MAP)	SDP S.6	Enzyme-linked immunosorbent assay	V_S
323.			SDP S.7	Enzyme-linked immunosorbent assay	V_S
324.			SDP K.30	Enzyme-linked immunosorbent assay	K

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
325.			SDP K.31	Enzyme-linked immunosorbent assay	K
326.	Animal blood serum	Detection of antibodies against the virus of Foot and Mouth disease	SDP S.8	Enzyme-linked immunosorbent assay	V_S
327.	Equine blood serum	Detection of antibodies against the agent of equine infectious anemia	SDP S.45	Enzyme-linked immunosorbent assay	V_S
328.		Detection of antibodies against the agent of equine dourine disease	SDP S.17	Complement fixation	V_S
329.		Detection of antibodies against the agent of equine glanders disease	SDP S.18	Complement fixation	V_S
330.	Swine, wild boars blood serum	Detection of antibodies against the agent of african swine fever	SDP S.36	Enzyme-linked immunosorbent assay	V_S
331.			SDP S.50	Enzyme-linked immunosorbent assay	V_S
332.		Detection of antibodies against the agent of classical swine fever	SDP S.48	Enzyme-linked immunosorbent assay	V_S
333.		Detection of antibodies against the agent of porcine reproductive and respiratory syndrome	SDP S.44	Enzyme-linked immunosorbent assay	V_S
334.		Detection of antibodies against Aujeszky's disease	SDP S.49	Enzyme-linked immunosorbent assay	V_S
335.	Avian blood serum	Detection of antibodies against the virus of avian influenza	SDP S.19	Enzyme-linked immunosorbent assay	V_S
336.			SDP S.20	Haemagglutination inhibition	V_S
337.		Detection of antibodies against the agent of Newcastle disease	SDP S.21	Enzyme-linked immunosorbent assay	V_S
338.	Avian blood serum	Detection of antibodies against the agent of Newcastle disease	SDP S.22	Haemagglutination inhibition	V_S
			Virological test methods		
339.	Brain	Detection of rabies virus	SDP V.10	Direct immunofluorescence	V_V
340.	Internal organs of pigs, boars, bovine or sheep: tonsils, spleen, kidneys, lymph nodes or peripheral part of the ileum	Detection of clasical swine fever virus and other pestivirus	SDP V.16	Indirect immunoperoxidase test	V_V

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
341.	Carp fish species	Detection of spring viraemia of carp virus (SVCV)	SDP V.21	Infection of cell cultures with viruses	V_V
342.	Salmonid fish species	Detection of viral haemorrhagic septicaemia virus (VHSV)	SDP V.22	Infection of cell cultures with viruses	V_V
343.	Salmonid fish species	Detection of infectious pancreatic necrosis virus	SDP V.23	Infection of cell cultures with viruses	V_V
344.		Detection of infectious haematopoetic necrosis virus (IHNV)	SDP V.24	Infection of cell cultures with viruses	V_V
345.	Semen	Detection of equine arteritis virus (EAV)	SDP V.39	Infection of cell cultures with viruses	V_V
346.	Lysvulpen, a live oral rabies vaccine: attenuated SAD-Bern strain rabies viruses	Detection of attenuate *SAD-Bern* vaccine titre	SDP V.31	Direct immunofluorescence	V_V
347.	Blood serum	Detection of specific antibodies of bovine infectious rhinotracheitis virus IgB (IRT Ab)	SDP V.1	Enzyme-linked immunosorbent assay	V_V
348.		Detection of specific antibodies of bovine infectious rhinotracheitis virus IgE (IRT Ab)	SDP V.32	Enzyme-linked immunosorbent assay	V_V
349.		Detection of clasical swine fever antigen (CSF Ag)	SDP V.3	Enzyme-linked immunosorbent assay	V_V
350.	Blood serum	Detection of bovine viral diarrhea antigen (BVD Ag)	SDP V.5	Enzyme-linked immunosorbent assay	V_V
351.		Detection of the specific classical swine fever antibody (CSF Ak) titre; Detection of the specific antibody titre for bovine viral diarrhoea (Bovine viral diarrhoea Ak); Detection of the specific antibody titre for border disease (PL Ak);	SDP V.9	Indirect immunoperoxidase test	V_V
352.		Detection of specific antibodies titre of rabies in vaccinated animals	SDP V.4	Direct immunofluorescence	V_V
353.		Detection of specific antibodies of equine viral arteritis (EVA Ab)	SDP V.40	Virus neutralization assay	V_V

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
354.	Blood and blood serum of Foxes and raccoon dogs	Detection of specific antibodies of Rabies in vaccinated wild animals	SDP V.19	Enzyme-linked immunosorbent assay	V_V
355.	Brain	Detection of rabies virus	SDP V.2	Direct immunofluorescence	V_V
356.	Carp fish species	Detection of antigen of spring viraemia of carp virus (SVCV)	SDP V.13	Enzyme-linked immunosorbent assay	V_V
357.	Salmonid fish species	Detection of antigen of fish viral haemorrhagic septicaemia virus (VHSV)	SDP V.14	Enzyme-linked immunosorbent assay	V_V
358.		Detection of antigen of salmonid fish infectious pancreatic necrosis virus (IPNV)	SDP V.15	Enzyme-linked immunosorbent assay	V_V
359.		Detection of antigen of salmonid fish infectious haematopoetic necrosis virus (IHNV)	SDP V.25	Enzyme-linked immunosorbent assay	V_V
360.	Swine and wild boars blood (or blood serum) and internal organs (spleen, kidneys, lymph nodes)	Detection of specific antibody of african swine fever virus (ASFV)	SDP V.51	Indirect immunoperoxidase test	V_V
		Pathological anatomical and histological test methods			
361.	Bovine, ovine, caprine and deer brainstem	Detection of prion protein (PrPSc)	SDP P.2	Enzyme-linked immunosorbent assay	V_P
362.	Bovine, ovine and caprine brainstem	Detection of prion protein-induced changes and highlighting of tissue structures	SDP P.3	Microscopy	V_P
363.	Bovine brainstems, ovine, caprine brainstems, cerebellum	Detection of prion protein (PrP)	SDP P.5	Immunohistochemical microscopy	V_P
364.	Compound feed, feed materials, premixtures	Detection of constituents of animal origin (terrestrial vertebrates, fish, terrestrial invertebrates)	SDP P.4	Microscopy	V_P
365.	Jaw and tooth samples of wild animals (foxes and raccoon dogs)	Detection of tetracycline marker	SDP P.6	Microscopy	V_P

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
366.	Carrions	Examination technique, identification of pathological anatomical lesions, sampling	SDP P.7	Macroscopy	V_P
			Radiological test methods		
367.	Foodstuffs, feedingstuff, environmental samples	Specific and volumetric activity of gamma-rays	SDP R.1	Spectrometry	V_R
368.	Foodstuffs, feedingstuff, environmental samples	Specific activity of gamma-rays	SDP R.5	Radiometry	V_R
369.			SDP K.26	Radiometry	K
370.	Foodstuffs, feedingstuff, environmental samples	Specific activity of cesium (Cs-137) Specific activity of cesium (Cs-134/Cs-137)	SDP L.73	Radiometry	L
371.	Foodstuffs, feedingstuff, water	Specific activity of Sr-90	SDP R.4	Radiochemistry	V_R
372.	Water	H-3 volumetric activity	LST EN ISO 9698	Radiochemistry	V_R
			Sensory test methods		
373.	Foodstuffs	Typical characteristic or typical distinguishing characteristic (appearance, odour, taste, texture, consistency, sensation in the mouth)	DIN 10964	Descriptive method	V_J
374.	Drinking water	Threshold odour number, threshold flavour number	LST EN 1622	Discriminative method, principle of difference test	V_J
			Molecular virological test methods		
375.	Animal organs (brain, spleen), blood	Detection of Schmallenberg disease virus	SDP G.55	Reverse transcription real-time polymerase chain reaction	V_G
376.	Animal organs, blood	Detection of Bluetongue disease virus	SDP G.44	Reverse transcription real-time polymerase chain reaction	V_G
377.	Animal organs blood, mucosal scrapings	Detection of Newcastle disease virus	SDP G.37	Reverse transcription real-time polymerase chain reaction	V_G
378.	Animal organs and tissue, secretion, blood, mucosal scrapings	Detection and identification of Influenza virus A subtypes, H5 and H7	SDP G.30	Reverse transcription real-time polymerase chain reaction	V_G

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
379.	Fish internal organs	Detection of koi herpes virus; Detection of infectious salmon anaemia virus	SDP G.71	Real - time polymerase chain reaction Reverse transcription real-time polymerase chain reaction	V_G
380.	Salmon fish: fish organ tissues	RNA of Infectious Hematopoietic Necrosis (IHN) viruse detection; RNA of Viral Haemorrhagic Septicemia (VHS) viruse detection	SDP V.18	Reverse transcription real-time polymerase chain reaction	V_V
381.		Detection of DNA of epizootic hematopoietic necrosis (EHN) viruses	SDP V.29	Real - time polymerase chain reaction	V_V
382.	Carpfish: fish organ tissues	Detection of RNA of spring carp viremia (PKV) viruses	SDP V.28	Reverse transcription real-time polymerase chain reaction	V_V
383.	The pig, wild boar, internal organs, blood, mucosal scrapings	Detection of swine vesicular disease virus	SDP G.35	Reverse transcription real-time polymerase chain reaction	V_G
384.	The pig, wild boar, internal organs, blood, serum	Detection of classical swine fever virus	SDP G.13	Reverse transcription real-time polymerase chain reaction	V_G
385.	The pig, wild boar, internal organs, blood, serum	Detection of african swine fever virus	SDP G.68	Real - time polymerase chain reaction	V_G
386.	Brain, organs	Detection of lysavirus RNA	SDP V.11	Reverse transcription polymerase chain reaction	V_V
387.	Plants, plant parts, food and water	Detection of Noro virus	SDP G.12	Reverse transcription real-time polymerase chain reaction	V_G
388.	Plants, plant parts, food and water	Detection of Hepatitus A virus	SDP G.14	Reverse transcription real-time polymerase chain reaction	V_G
		Molecular microbiological test methods			
389.	Foodstuffs, feedingstuff	Detection and serotyping of *Escherichia coli*	SDP G.25	Real - time polymerase chain reaction	V_G
390.	Foodstuffs, feedingstuffs, plants, products of animal origin, bacteria cultures	Identification of bacterial species, genes	SDP G.26	Polymerase chain reaction	V_G
391.	Bacterial cultures	Bacterial DNA analysis	SDP G.16	Next generation sequencing	V_G
		Genetically modified organisms (GMO) test methods			

No.	Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause (if relevant)	Techniques, methods and/or equipment used (where appropriate)	Unit sign*
392.	Plants, food and feed containing plants	Detection and quantity of genetically modified plants	SDP G.49	Real - time polymerase chain reaction	V_G
393.	Plants, foodstuffs and feedingstuff	Detection of genetically modified elements and genes	SDP G.69	Multiple real-time polymerase chain reaction	V_G
			Other molecular test methods		
394.	Foodstuffs, feedingstuff	Detection of animal DNA	SDP G.15	Real - time polymerase chain reaction	V_G
395.	Blood	Determination of genotype of sheep prion protein	SDP G.32	Polymerase chain reaction and sequencing	V_G
396.	Larvae extracted from animal organs	Detection of Trichinella larvae DNA	SDP G.54	Polymerase chain reaction	V_G
397.	Fish, fish products	Fish species identification	SDP G.64	Polymerase chain reaction and sequencing	V_G
398.	Feedingstuff	Detection of ruminant DNA	SDP G.63	Real - time polymerase chain reaction	V_G

[1] – Defined and applicable for the whole accreditation scope following degree of flexibility: application of the updated documents of test methods already covered by accreditation or replacing them.
[2]– Defined and applicable in Vilnius laboratory for following degree of flexibility: a) application of the test method already covered by accreditation to the new test object/sample; b) application of the test method covered by the accreditation for the new components / parameters / characteristics.
Actual accreditation scope is published on the website at https://nmvrvi.lrv.lt/en/accreditation-8099/
* – Explanations:

V_{Ch} – Vilnius Chemistry Unit
V_R – Vilnius Chemistry Unit Radiology Analyses Group
V_M – Vilnius Food Microbiology Unit
V_B – Vilnius Bacteriology Unit
V_J – Vilnius Food Microbiology Unit Sensory Analyses Group
V_V – Vilnius Virology Unit
V_S – Vilnius Serology Unit
V_G – Vilnius Molecular Biology and Genetically Modified Organisms Unit
V_P – Vilnius Pathology Anatomy and Histology Unit
K – Kaunas Territorial Unit
L – Klaipėda Territorial Unit
Š – Šiauliai Territorial Unit
TL – Telšiai Territorial Unit

Note. In case of any discrepancies, ambiguities or disputes regarding the subject matter content between the English and Lithuanian versions of the document, the Lithuanian version shall prevail.

The accreditation certificate is signed with a qualified electronic signature as an attachment to the order of the Director of the National Accreditation Bureau, by which it was approved