LIETUVOS AKREDITACIJA

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SCOPE OF ACREDITATION (flexible)*

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

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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**	Types of flexibility
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}	1; 2; 3
2.		Potassium (K) content	LST ISO 9964-2	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
3.		Manganese (Mn) content	SDP Ch.12	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
4.		Chemical element content	SDP Ch.169	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}	1; 2; 3
5.	Foodstuffs	Trace element content	LST EN 14084	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
6.		Trace element content	LST EN 14083	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
7.		Trace element content	LST EN 13806-1	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
8.		Chemical element content	SDP Ch.241	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
9.	Foodstuffs	Chemical element content	SDP Ch.191	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3

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10.		Tin (Sn) content	SDP Ch.182	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
11.		Trace element content	LST EN 15763	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}	1; 2; 3
12.	Foodstuffs	Chemical element content	LST EN 17264	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}	1; 2; 3
13.	Foodstuffs and feedingstuff	Nickel (Ni) content	SDP Ch.239	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
14.	Feedingstuff, feed additives, supplements	Trace element content	LST EN 17053	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}	1; 2; 3
15.	Feedingstuff	Total mercury (Hg) content	LST EN 16277	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
16.		Chemical element content	LST EN ISO 6869	Atomic absorption spectrometry (AAS)	V_{Ch}	1; 2; 3
17.		Lead (Pb), cadmium (Cd) content	LST EN 15550	Graphite furnace atomic absorption spectrometry (GF-AAS)	V_{Ch}	1; 2; 3
18.	Foodstuffs	Chemical element content	LST EN 17851	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}	1; 2; 3
19.		Trace element content	LST EN 15765	Inductively coupled plasma mass spectrometry (ICP-MS)	V_{Ch}	1; 2; 3
Determination of ingredients and additives by gravimetric, volumetric, thermic, titrimetric, distillate, photometric, refractometric and chromatographic methods						
20.	Water	Total iron content	LST ISO 6332 (except cl. 7.2-7.3)	Spectrophotometry	V_{Ch}	1; 2; 3
21.	Drinking and mineral water	Total iron content	LST ISO 6332 (except cl. 7.2-7.3)	Spectrophotometry	L K	1
22.		Total iron content	LST ISO 6332 (except cl. 7.1.2; 7.2; 7.3)	Spectrophotometry	TL	1
23.	Water	Nitrite content	LST EN 26777	Spectrophotometry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Nitrite content			L TL K	1
24.	Water	Phosphate content	LST EN ISO 6878 (cl.4)	Spectrophotometry	V_{Ch}	1; 2; 3
25.	Water	Specific electrical conductivity	LST EN 27888	Conductometry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Specific electrical conductivity			L K TL	1
26.	Water	Calcium content	LST ISO 6058	Titrimetry	V_{Ch}	1; 2; 3
27.	Water	Total hardness	LST ISO 6059	Titrimetry	V_{Ch}	1; 2; 3

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	Drinking and mineral water	Total hardness			K	1
28.	Water	Total cyanide content	LST ISO 6703-1 (chapters 1 and 2)	Spectrophotometry	V_{Ch}	1; 2; 3
29.	Water	Ammonium content	LST ISO 7150-1	Spectrophotometry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Ammonium content			L K TL	1
30.	Water	Nitrate content	LST ISO 7890-3	Spectrophotometry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Nitrate content			L K TL	1
31.	Water	Chloride content	LST ISO 9297	Titrimetry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Chloride content			K	1
32.	Water	Fluoride content	LST ISO 10359-1	Potentiometry	V_{Ch}	1; 2; 3
33.	Water	Color	LST EN ISO 7887 (method C)	Spectrophotometry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Color			L K	1
34.	Water	Permanganate index	LST EN ISO 8467	Titrimetry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Permanganate index			L TL K	1
35.	Water	Total alkalinity, bicarbonate content	LST EN ISO 9963-1 (except cl. 8.1; 8.2.1)	Titrimetry	V_{Ch}	1; 2; 3
36.	Water	Turbidity	LST EN ISO 7027-1 (except cl. 5.4)	Nephelometry	V_{Ch}	1; 2; 3
	Drinking and mineral water	Turbidity			K	1
37.	Water	pH	LST EN ISO 10523	Potentiometry	V_{Ch}	1; 2; 3
	Drinking and mineral water	pH			L TL K	1
38.	Drinking and mineral water	Sulphate content	SDP K.10	Spectrophotometry	K	1
39.	Water	Dissolved anion content	LST EN ISO 10304-1	Ion exchange chromatography	V_{Ch}	1; 2; 3
40.	Sweetened condensed milk	Total solids content	LST ISO 6734	Gravimetry	V_{Ch}	1; 2; 3
41.	Milk, cream and evaporated milk	Total solids content	LST ISO 6731	Gravimetry	K	1

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42.	Dry milk products	Moisture content	MA of LR 2008 03 14 order No. 3D-138, Annex 4	Gravimetry	V_{Ch}	1; 2; 3
43.	Milk	Fat content	LST EN ISO 1211	Gravimetry	V_{Ch}	1; 2; 3
44.		Freezing point	LST EN ISO 5764	Cryoscopy	V_{Ch}	1; 2; 3
45.	Milk, milk drinks	Alkaline phosphatase activity	LST EN ISO 11816-1	Fluorimetry	V_{Ch}	1; 2; 3
46.	Milk and milk products	Fat content	SDP Ch.64	Butyrometry, Gerber's principle	V_{Ch}	1; 2; 3
47.	Milk and milk products	Fat content	SDP K.72	Gravimetry	K	1
48.		Total solids content	LST ISO 3728	Gravimetry	K	1
49.	Milk and milk products	Nitrate and nitrite content	LST EN ISO 14673-1	Spectrophotometry	V_{Ch}	1; 2; 3
50.	Skimmed milk, whey and buttermilk	Fat content	LST EN ISO 7208	Gravimetry	V_{Ch}	1; 2; 3
51.	Dried milk and dried milk products		LST EN ISO 1736	Gravimetry	V_{Ch}	1; 2; 3
52.	Milk and milk products	Nitrogen content Crude protein content	LST EN ISO 8968-1	Titrimetry, Kjeldahl principle	V_{Ch}	1; 2; 3
	Milk and milk products	Nitrogen content Crude protein content		Titrimetry, Kjeldahl principle	K	1
53.	Milk fat products and butter	Fat acidity	LST ISO 1740	Titrimetry	V_{Ch}	1; 2; 3
54.	Cheese, processed cheese products, all types of caseins and caseinates	Fat content	ISO 23319	Gravimetry	V_{Ch}	1; 2; 3
	Cheese, processed cheese products, all types of caseins and caseinates	Fat content	ISO 23319	Gravimetry	K	1
55.	All types of caseins and caseinates	Moisture content	ISO 5550 (IDF 78)	Gravimetry	V_{Ch}	1; 2; 3

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56.	Cheese and processed cheese	Total solids content	LST EN ISO 5534	Gravimetry	V_{Ch}	1; 2; 3
	Cheese and processed cheese	Total solids content		Gravimetry	K	1
57.	Cheese and processed cheese products	Chloride content	LST EN ISO 5943	Titrimetry	V_{Ch}	1; 2; 3
58.	Butter	Moisture content	LST EN ISO 3727-1	Gravimetry	V_{Ch}	1; 2; 3
59.		Non-fat solids content	LST EN ISO 3727-2	Gravimetry	V_{Ch}	1; 2; 3
60.		Fat content	LST EN ISO 3727-3	Calculation method	V_{Ch}	1; 2; 3
61.		Salt content	LST ISO 1738	Titrimetry	V_{Ch}	1; 2; 3
62.	Milk fat	Peroxide value	LST ISO 3976	Spectrophotometry	V_{Ch}	1; 2; 3
63.	Cream	Fat content	LST EN ISO 2450	Gravimetry	V_{Ch}	1; 2; 3
64.	Meat and meat products	Moisture content	ISO 1442 (except cl. 8)	Gravimetry	V_{Ch}	1; 2; 3
	Meat and meat products	Moisture content		Gravimetry	TL K	1
65.	Meat and meat products	Total ash content	LST ISO 936	Gravimetry	$V_{Ch,}$	1; 2; 3
	Meat and meat products	Total ash content		Gravimetry	K	1
66.	Meat and meat products	Total fat content	LST ISO 1443	Gravimetry	V_{Ch}	1; 2; 3
	Meat and meat products	Total fat content		Gravimetry	TL K	1
67.	Meat and meat products	Nitrogen content Protein content	ISO 937	Titrimetry, Kjeldahl principle	V_{Ch}	1; 2; 3
	Meat and meat products	Nitrogen content Protein content		Titrimetry, Kjeldahl principle	TL K	1
68.	Meat and meat products	Starch content	LST ISO 5554	Titrimetry	V_{Ch}	1; 2; 3
69.		Chloride content	LST ISO 1841-1	Titrimetry	V_{Ch}	1; 2; 3
70.		pH	LST ISO 2917	Potentiometry	V_{Ch}	1; 2; 3
71.	Meat and meat products	Hydroxyproline content	LST ISO 3496	Spectrophotometry	V_{Ch}	1; 2; 3

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	Meat and meat products	Hydroxyproline content		Spectrophotometry	TL	1
72.	Meat and meat products	Nitrite content	LST ISO 2918	Spectrophotometry	V_{Ch}	1; 2; 3
	Meat and meat products	Nitrite content		Spectrophotometry	TL	1
73.	Meat and meat products	Nitrate content	LST ISO 3091	Spectrophotometry	V_{Ch}	1; 2; 3
74.		Total phosphorus content	ISO 23776 (cl.7)	Spectrophotometry	V_{Ch}	1; 2; 3
75.	Fish, fish products	Total phosphorus content	SDP Ch.245	Spectrophotometry	V_{Ch}	1; 2; 3
76.	Oilseeds	Moisture and volatile matter content	LST EN ISO 665	Gravimetry	V_{Ch}	1; 2; 3
77.	Animal and vegetable fats and oils	Acid value and acidity content	LST EN ISO 660 (except cl. 9.2 and 9.3)	Titrimetry	V_{Ch}	1; 2; 3
	Animal and vegetable fats and oils	Acid value and acidity content		Titrimetry	K L	1
78.	Animal and vegetable fats and oils	Moisture and volatile matter content	LST EN ISO 662 (except cl. 7)	Gravimetry	K	1
79.	Animal and vegetable fats and oils	Peroxide value	LST EN ISO 3960	Titrimetry	V_{Ch}	1; 2; 3
	Animal and vegetable fats and oils	Peroxide value		Titrimetry	K L	1
80.	Animal and vegetable fats and oils	Iodine value	LST EN ISO 3961	Titrimetry	V_{Ch}	1; 2; 3
81.	Salt	Total iodine (I) content	EuSaltAS 002-2005	Titrimetry	V_{Ch}	1; 2; 3
82.	Honey	Moisture content	MA of LR 2005 11 28, Order No. 3D-545, chapters I, II, XI	Refractometry	V_{Ch}	1; 2; 3
	Honey	Moisture content		Refractometry	K L	1
83.	Honey	Diastase activity	MA of LR 2005 11 28, Order No. 3D-545, chapters II, VII	Spectrophotometry	V_{Ch}	1; 2; 3
	Honey	Diastase activity		Spectrophotometry	K L	1
84.	Honey	Acidity	MA of LR 2005 11 28, Order No. 3D-545, chapters I, II, VI	Titrimetry	K L	1

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85.	Fish and fishery products	Moisture content	LST 1614 (except cl. 8)	Gravimetry	$V_{Ch,}$	1; 2; 3
	Fish and fishery products	Moisture content		Gravimetry	K L	1
86.	Fish and fishery products	Fat content	LST 1776	Gravimetry	V_{Ch}	1; 2; 3
	Fish and fishery products	Fat content		Gravimetry	K L	1
87.	Fish and fishery products	TVB-N (volatile nitrogen base) concentration	Commission Regulation (EU) 2019/627 15 March, Annex VI, Chapter II, Part C.	Titrimetry	V_{Ch}	1; 2; 3
	Fish and fishery products	TVB-N (volatile nitrogen base) concentration		Titrimetry	L TL	1
88.	Fish and fishery products	Chloride (table salt) content	LST 1775	Titrimetry	V_{Ch}	1; 2; 3
	Fish and fishery products	Chloride (table salt) content		Titrimetry	K L	1
89.	Fish and fishery products	Nitrogen content	SDP L.47	Titrimetry, Kjeldahl principle	L	1
90.		pH	SDP K.89	Potentiometry	K	1
91.	Foodstuffs	Ash content	SDP Ch.223	Gravimetry	V_{Ch}	1; 2; 3
92.	Foodstuffs	Ash content	SDP L.40	Gravimetry	L	1
93.	Foodstuffs	Total ash content	SDP K.74	Gravimetry	K	1
94.	Foodstuffs	Moisture content, Total dry matter content	SDP Ch.224	Gravimetry	V_{Ch}	1; 2; 3
95.	Foodstuffs	Moisture content, Total dry matter content	SDP K.91	Gravimetry	K	1
96.	Foodstuffs	Moisture content	SDP TL.15	Gravimetry	TL	1
97.		Moisture content	SDP L.51	Gravimetry	L	1
98.		Fat content	SDP K.92	Gravimetry	K	1
99.		Total fat content	SDP L.50	Gravimetry, Soxhlet principle	L	1
100.	Foodstuffs	Nitrogen content Proteins content	SDP L.52	Titrimetry, Kjeldahl principle	L	1
101.		Nitrogen content Proteins content	SDP K.34	Titrimetry, Kjeldahl principle	K	1
102.		Chloride content	SDP L.71	Titrimetry	L	1

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103.	Bakery goods and confectionery	Acidity, alkalinity	LST 1553 (except cl. 10)	Titrimetry	K	1
104.	Confectionery	Moisture content	LST 1611(except cl. 7)	Gravimetry	K	1
105.		Ash content	LST 1539 (except cl. 6 and 7)	Gravimetry	K	1
106.	Bakery goods	Moisture content	LST 1492	Gravimetry	K TL	1
107.	Flour baked goods and confectionery products	Total saccharides (expressed as invert sugar), Sucrose content, Sucrose content of dry matter, Amount of reducing saccharides (expressed as invert sugar)	LST AOAC 930.36 + AOAC 975.14	Titrimetry	K	1
108.		Fat content	LST AOAC 922.06+ AOAC 963.15	Gravimetry	K	1
109.	Flour baked goods	Total saccharides (expressed as invert sugar), Sucrose content, Sucrose content of dry matter, Amount of reducing saccharides (expressed as invert sugar)	SDP K.29	Titrimetry	K	1
110.	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}	1; 2; 3
111.		Polarization of sugar	MA of LR 2007 07 09, order No.3D-325, Annex 11, method 10	Polarimetry	V_{Ch}	1; 2; 3
112.	Beer	Acidity	LST 1990 (except cl. 5)	Titrimetry	V_{Ch}	1; 2; 3
	Beer	Acidity		Titrimetry	L	1
113.	Beer	Acidity	LST 1990 (except cl. 4)	Titrimetry	K	1
114.	Beer	Alcohol content, real and original extract content	LST 1572	Densimetry	V_{Ch}	1; 2; 3
	Beer	Alcohol content, real and original extract content		Densimetry	K L	1
115.	Beer	pH	SDP K.42	Potentiometry	K	1
116.			SDP L.72	Potentiometry	L	1

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117.	Beer wort and beer	Colour	LST 1490 (cl. 2)	Spectrophotometry	V_{Ch}	1; 2; 3
	Beer	Colour		Spectrophotometry	K	1
118.	Wine	Reducing substances	OIV-MA-AS311-01A	Titrimetry	V_{Ch}	1; 2; 3
119.		Total acidity	OIV-MA-AS313-01	Titrimetry	V_{Ch}	1; 2; 3
120.		Volatile acid content	OIV-MA-AS313-02	Titrimetry	V_{Ch}	1; 2; 3
121.		Sulfur dioxide content	OIV-MA-AS323-04B	Titrimetry	V_{Ch}	1; 2; 3
122.		Alcoholic strength	OIV-MA-AS312-01: B method	Densimetry	V_{Ch}	1; 2; 3
123.	Spirits	Alcoholic strength	Commission Regulation (EC) No 2870/2000 Annex I. Densimetric B method	Densimetry	V_{Ch}	1; 2; 3
124.	Fruit and vegetable products	Soluble solids content	LST ISO 2173	Refractometry	V_{Ch}	1; 2; 3
125.		Titratable acidity	LST ISO 750	Titrimetry	V_{Ch}	1; 2; 3
126.		pH	LST ISO 1842	Potentiometry	V_{Ch}	1; 2; 3
127.	Fruit and vegetable products	The amount of ash insoluble in hydrochloric acid	LST ISO 763	Gravimetry	K	1
128.	Fruits and its products	Sulfite content	LST EN 1988-2	Enzymatic method	V_{Ch}	1; 2; 3
129.	Fruits and vegetable	Nitrate content	SDP K.9	Potentiometry	K	1
130.	Feedingstuff	Moisture content	Commission Regulation EB/152/2009 Annex III, Part A (except cl. 4.2.3)	Gravimetry	L	1
131.	Feedingstuff	Moisture content	Commission Regulation EB/152/2009 Annex III, Part A	Gravimetry	V_{Ch}	1; 2; 3
132.	Feedingstuff	Moisture content	SDP Ch.240	Gravimetry	V_{Ch}	1; 2; 3
133.	Feedingstuff	Crude ash content	Commission Regulation EB/152/2009 Annex III, Part L	Gravimetry	V_{Ch}	1; 2; 3
	Feedingstuff	Crude ash content		Gravimetry	K L	1
134.	Feedingstuff	Content of crude oils and fats	Commission Regulation EB/152/2009 Annex III, Part G	Gravimetry	V_{Ch}	1; 2; 3
	Feedingstuff	Content of directly extracted crude oils and fats. Total crude oil and fat content.		Gravimetry	K L	1

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135.	Feedingstuff	Nitrogen content Crude protein content	Commission Regulation EB/152/2009 Annex III, Part C	Titrimetry, Kjeldahl principle	V_{Ch}	1; 2; 3
	Feedingstuff	Nitrogen content Crude protein content		Titrimetry, Kjeldahl principle	K	1
136.	Feedingstuff	Reducing saccharide content, Total saccharides content	Commission Regulation EB/152/2009 Annex III, Part I	Titrimetry	V_{Ch}	1; 2; 3
137.		Crude fiber content	Commission Regulation EB/152/2009 Annex III, Part H	Gravimetry	V_{Ch}	1; 2; 3
138.		Starch content	Commission Regulation EB/152/2009 Annex III, Part K	Polarimetry	V_{Ch}	1; 2; 3
139.	Feedingstuff	Chlorine content	Commission Regulation EB/152/2009 Annex III, Part O	Titrimetry	V_{Ch}	1; 2; 3
140.		Fluorine (F) content	AOAC 975.08 (4.8.09)	Potentiometry	V_{Ch}	1; 2; 3
141.	Feedingstuff	Total phosphorus content	Commission Regulation EB/152/2009 Annex III, Part N	Spectrophotometry	V_{Ch}	1; 2; 3
	Feedingstuff	Total phosphorus content		Spectrophotometry	K	1
142.	Feedingstuff	Nitrogen content	LST EN ISO 5983-2	Titrimetry, Kjeldahl principle	L	1
143.		Calcium (Ca) content	LST ISO 6490-1	Titrimetry	K	1
144.	Feedingstuff of animal origin, mixed feedingstuff	Moisture content	LST ISO 6496 (except cl. 8.4)	Gravimetry	K	1
145.	Non-fatty foodstuffs	Dithiocarbamates content	LST EN 12396-1	Spectrophotometry	V_{Ch}	1; 2; 3
Determination of ingredients, additives, residues and contaminants by gas chromatography						
146.	Animal and vegetable fats and oils	Content of fatty acid methyl esters	LST EN ISO 12966-1	Gas chromatography (GC)	V_{Ch}	1; 2; 3
147.			LST EN ISO 12966-2	Gas chromatography (GC)	V_{Ch}	1; 2; 3
148.			LST EN ISO 12966-4	Gas chromatography (GC)	V_{Ch}	1; 2; 3
149.	Vegetable origin foodstuffs SANTE/11312/ 2021 Appendix A	Pesticide residues content	LST EN 15662	Gas chromatography mass spectrometry (GC), Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3

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	(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)					
150.	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}	1; 2; 3
151.	Biological material of animal origin	Hormone residues content	SDP Ch.143	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}	1; 2; 3
152.		Steroid residues content	SDP Ch.181	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}	1; 2; 3
153.	Biological material of animal origin	Estradiol content	SDP Ch.133	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}	1; 2; 3
154.		Testosterone content	SDP Ch.164	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}	1; 2; 3

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155.	Foodstuffs	Hormone residues content	SDP Ch.151	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}	1; 2; 3
156.	Foodstuffs	Residues of resorcylic acid lactones	SDP Ch.226	Gas chromatography mass spectrometry (GC-MS)	V_{Ch}	1; 2; 3
157.	Water	Pesticide residues and non - dioxin - like PCB content	LST EN ISO 6468	Gas chromatography (GC)	V_{Ch}	1; 2; 3
158.	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}	1; 2; 3
159.	Fiber hemp	Cannabinoid content	SDP Ch.178	Gas chromatography mass spectrometry (GC)	V_{Ch}	1; 2; 3
Determination of ingredients, additives, residues and contaminants by HPLC UV-and fluorescence detector and LC-MS						
160.	Water	Polycyclic aromatic hydrocarbon content	SDP Ch.137	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
161.		Content of beta-agonist residues	SDP Ch.203	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
162.	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}	1; 2; 3
163.	Foodstuffs	Sweeteners content	LST EN 12856	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
	Foodstuffs	Acesulfame - K, aspartame, saccharin content		High performance liquid chromatography (HPLC)	K	1
164.	Foodstuffs	Preservative content	SDP Ch.34	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
165.	Foodstuffs	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	1
166.	Foodstuffs	Acrylamide content	SDP Ch.165	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
167.	Milk products	Chloramphenicol content	SDP Ch.220	Tandem mass spectrometry for high performance liquid chromatography	V_{Ch}	1; 2; 3

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**	Types of flexibility
				(HPLC-MS / MS)		
168.	Foodstuffs	Chloramphenicol content	SDP Ch.119	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
169.	Foodstuffs	Content of pharmacologically active substances (penicillin group)	SDP Ch.186	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
170.	Foodstuffs	Content of pharmacologically active substances (coccidiostats group)	SDP Ch.208	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
171.	Foodstuffs	Detection of residues of pharmacologically active substances	SDP Ch.236	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
172.	Foodstuffs	Detection of residues of pharmacologically active substances (benzimidazoles group)	SDP Ch.199	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
173.	Foodstuffs	Content of pharmacologically active substances (tetracyclines group)	SDP Ch.227	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
174.	Foodstuffs	Content of pharmacologically active substances (quinolones group)	SDP Ch.166	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
175.	Foodstuffs	Lasalocid A content	SDP Ch.204	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
176.	Foodstuffs	Content of pharmacologically active substances (coccidiostats group)	SDP Ch.205	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
177.	Foodstuffs, feedingstuffs	Aflatoxin content	SDP Ch.27	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
178.	Foodstuffs, feedingstuffs	Fumonizine content	SDP Ch.160	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
179.	Foodstuffs, feedingstuffs	Mycotoxin content	SDP Ch.141	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
180.	Roasted and instant coffee	Mycotoxin content	SDP Ch.154	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3

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**	Types of flexibility
181.	Beverages		SDP Ch.158	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
182.	Coffee and beverages	Caffeine content	SDP Ch.209	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
183.	Foodstuffs, clear and cloudy apple juice and puree	Mycotoxin content	LST EN 14177	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
184.	Meat, meat products, fish, fishery products, oil	Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene, chrysene content Sum of PAHs: benzo(a)pyrene, benz(a)anthracene, benzo(b) fluoranthene and chrysene	SDP L.48	High performance liquid chromatography (HPLC)	L	1
185.	Foodstuffs, water, biological material of animal origin	Content of residues of pharmacologically active substances (nitrofuran metabolites group)	SDP Ch.173	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
186.	Foodstuffs, biological material of animal origin	Content of residues of pharmacologically active substances (beta-agonists group)	SDP Ch.190	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
187.	Foodstuffs	Content of pharmacologically active substances (avermectins group)	SDP Ch.18	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
188.	Foodstuffs	Content of pharmacologically active substances (quinolones and fluoroquinolones group)	SDP Ch.244	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
189.	Foodstuffs, biological material of animal origin, water	Content of residues of pharmacologically active substances (nitroimidazoles group)	SDP Ch.159	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
190.	Plant origin foodstuffs	Content of residues of highly polar pesticides	SDP Ch.232	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
191.		Content of residues of acidic pesticides	SDP Ch.231	Tandem mass spectrometry for high performance liquid chromatography	V_{Ch}	1; 2; 3

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**	Types of flexibility
				(HPLC-MS / MS)		
192.	Foodstuffs	Content of pharmacologically active substances (non-steroidal anti-inflammatory drugs group)	SDP Ch.238	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
193.		Content of pharmacologically active substances (trimethoprim, dapsone and sulfonamides group)	SDP Ch.197	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
194.	Foodstuffs	Polycyclic aromatic hydrocarbons content	SDP Ch.207	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
195.	Fish and fishery products	Histamine content	SDP L.49	High performance liquid chromatography (HPLC)	L	1
196.	Fish and fishery products	Content of biogenic amines	LST EN ISO 19343	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
197.	Honey	Sugar content	AOAC 977.20	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
198.	Honey	Hydroxymethylfurfural (HMF) content	SDP Ch.172	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
199.	Honey	Hydroxymethylfurfural (HMF) content	SDP K.24	High performance liquid chromatography (HPLC)	K	1
200.	Honey	Detection of residues of pharmacologically active substances (tetracyclines, beta-lactams, quinolones, sulfonamides, macrolides, aminoglycosides group)	SDP Ch.200	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
201.	Foodstuffs, water	Chloramphenicol content	SDP Ch.25	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
202.	Aquaculture products and their thermally unprocessed products	Content of residues of triphenylmethane dyes	SDP Ch.228	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
203.	Feedingstuff	Amprolium content	Commission Regulation EB/152/2009 Annex IV, Part H	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
204.		Content of lasalocid sodium	SDP Ch.211	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3

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**	Types of flexibility
205.		Content of residues of pharmacologically active substances (nitrofuran metabolites group)	SDP Ch.210	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
206.		Mycotoxin content	LST EN 16877	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
207.	Feedingstuff and premixes	Content of pharmacologically active substances	LST EN 16930	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
208.	Foodstuffs, feedingstuff	Mycotoxin content	SDP Ch.136	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
209.	Cereal, feedingstuff	Mycotoxin content	SDP Ch.94	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
210.	Biological material of animal origin	Content of residues of pharmacologically active substances (thyreostats group)	SDP Ch.187	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
211.	Biological material of animal origin	Content of residues of pharmacologically active substances (resorcylic acid lactones and their derivatives)	SDP Ch.247	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
212.	Feedingstuff	Detection of residues of pharmacologically active substances	SDP Ch.250	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
213.	Feedingstuff	Content of pharmacologically active substances (coccidiostats group)	SDP Ch.111	High performance liquid chromatography (HPLC)	V_{Ch}	1; 2; 3
214.	Milk, milk products and infant formula	Melamine content Cyanuric acid content	ISO 23970, IDF 252	Tandem mass spectrometry for high performance liquid chromatography (HPLC-MS / MS)	V_{Ch}	1; 2; 3
		Immunochemical test methods for the determination of contaminants				
215.	Foodstuffs, feedingstuff	Zearalenone content	SDP Ch.23	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
216.		Aflatoxin B1 content	SDP Ch.153	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
217.		T-2 toxin content	SDP Ch.156	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
218.		Deoxynivalenone (DON) content	SDP Ch.24	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
219.		Ochratoxin A content	SDP Ch.22	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3

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**	Types of flexibility
220.	Foodstuffs, feedingstuff	Sum of aflatoxins B1, B2, G1, G2 content	SDP Ch.20	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
221.	Roasted coffee, instant coffee, cocoa	Ochratoxin A content	SDP Ch.140	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
222.	Foodstuffs		SDP Ch.155	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
223.	Foodstuffs		SDP Ch.84	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
224.	Foodstuffs	Chloramphenicol content	SDP Ch.26	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
225.	Honey		SDP Ch.82	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
226.	Eggs		SDP Ch.108	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
227.	Feedingstuff		SDP Ch.213	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
228.	Milk products		SDP Ch.196	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
229.	Milk, milk powder, milk products	Aflatoxin M1 content	SDP Ch.21	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
230.	Foodstuffs	Aflatoxin B1 content	SDP Ch.152	Enzyme - linked immunosorbent assay	V_{Ch}	1; 2; 3
		Microbiological test methods				
231.	Foodstuffs	The most probable number of coliforms	LST ISO 4831	The most probable number method using a liquid medium	V_M	1; 2; 3
	Foodstuffs	The most probable number of coliforms		The most probable number method using a liquid medium	Š	1
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	The most probable number of coliforms		The most probable number method using a liquid medium	L	1
232.	Foodstuffs	Detection of coliforms	LST ISO 4831	Detection method using liquid medium	V_M	1; 2; 3
	Foodstuffs	Detection of coliforms		Detection method using liquid medium	Š	1
	Foodstuffs, feedingstuff,	Detection of coliforms		Detection method using liquid medium	L	1

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**	Types of flexibility
	environmental samples in the area of food production and food handling					
233.	Environmental samples in the area of food production and food handling	Detection of coliforms	SDP K.87	Detection method using liquid medium	K	1
234.	Environmental samples in the area of food production and food handling, primary production stage environment samples	Detection of coliforms	SDP B.17	Detection method using liquid medium	V_B	1; 2; 3
235.	Foodstuffs	Coliforms count	LST ISO 4832	Counting method. Pour plate technique	V_M	1; 2; 3
	Foodstuffs	Coliforms count		Counting method. Pour plate technique	K	1
	Foodstuffs, environmental samples in the area of food production and food handling	Coliforms count		Counting method. Pour plate technique	Š	1
	Foodstuffs, feedingstuff			Counting method. Pour plate technique	L	1
	Feedingstuff, environmental samples in the area of food production and food handling			Counting method. Pour plate technique	V_B	1; 2; 3
236.	Foodstuffs	Aerobic microorganisms count	LST EN ISO 4833-1	Counting method. Pour plate technique	V_M	1; 2; 3
	Foodstuffs	Aerobic microorganisms count		Counting method. Pour plate technique	K	1

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**	Types of flexibility
	Foodstuffs, feedingstuff	Aerobic microorganisms count		Counting method. Pour plate technique	Š	1
	Foodstuffs, feedingstuffs, environmental samples in the area of food and feed production and handling	Aerobic microorganisms count		Counting method. Pour plate technique	L	1
	Feedingstuffs, environmental samples in the area of food and feed production and handling	Aerobic microorganisms count	LST EN ISO 4833-1	Counting method. Pour plate technique	V_B	1; 2; 3
	Feedingstuffs, environmental samples in the area of food and feed production and handling	Aerobic microorganisms count		Counting method. Pour plate technique	K	1
237.	Foodstuffs	Detection of presumptive *Escherichia coli*	LST ISO 7251	Detection method. Principle of inoculation into a liquid medium	V_M	1; 2; 3
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	Detection of presumptive *Escherichia coli*		Detection method. Principle of inoculation into a liquid medium	L	1
	Feedingstuff, environmental samples in the area of food production and food handling	Detection of presumptive *Escherichia coli*		Detection method. Principle of inoculation into a liquid medium	V_B	1; 2; 3
238.	Foodstuffs	The most probable number of presumptive *Escherichia coli*	LST ISO 7251	Counting method. The principle of the most probable number	V_M	1; 2; 3

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**	Types of flexibility
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	The most probable number of presumptive *Escherichia coli*		Counting method. The principle of the most probable number	L	1
	Feedingstuff, environmental samples in the area of food production and food handling	The most probable number of presumptive *Escherichia coli*		Counting method. The principle of the most probable number	V_B	1; 2; 3
239.	Foodstuffs, clinical and pathological material	Detection of *E.coli*	SDP B.59	Detection method. Principle of surface inoculation	V_B	1; 2; 3
240.	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	1
241.	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	1
242.	Foodstuffs, clinical, pathological material	Detection of ESBL/AmpC – producing *E.coli*	SDP B.61	Detection method. Principle of enrichment and surface inoculation	V_B	1; 2; 3

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**	Types of flexibility
243.	Foodstuffs, clinical, pathological material	Detection of carbapenemase producing *E.coli*	SDP B.64	Detection method. Principle of enrichment and surface inoculation	V_B	1; 2; 3
244.	Foodstuffs	Detection of *Enterobacteriaceae*	LST EN ISO 21528-1	Detection method. Principle of inoculation into a liquid medium	V_M	1; 2; 3
245.		The most probable number of Enterobacteriaceae		Counting method. The principle of the most probable number	V_M	1; 2; 3
246.	Foodstuffs	*Enterobacteriaceae* count	LST EN ISO 21528-2	Counting method. Puor plate technique	V_M	1; 2; 3
	Foodstuffs, feedingstuff	*Enterobacteriaceae* count		Counting method. Puor plate technique	Š	1
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	*Enterobacteriaceae* count		Counting method. Puor plate technique	K	1
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling, primary production stage environment samples	*Enterobacteriaceae* count		Counting method. Puor plate technique	L	1
	Feedingstuff, environmental samples in the area of food production and food handling	*Enterobacteriaceae* count		Counting method. Puor plate technique	V_B	1; 2; 3
247.	Foodstuffs	β-glucuronidase-producing *Escherichia coli* count	LST ISO 16649-2	Counting method. Puor plate technique	V_M	1; 2; 3
	Foodstuffs	β-glucuronidase-producing *Escherichia coli* count		Counting method. Puor plate technique	K Š	1

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**	Types of flexibility
	Foodstuffs, feedingstuff	β-glucuronidase-producing *Escherichia coli* count		Counting method. Puor plate technique	L	1
	Feedingstuff	β-glucuronidase-producing *Escherichia coli* count		Counting method. Puor plate technique	V_B	1; 2; 3
248.	Foodstuffs	Detection of *Listeria monocytogenes* Detection of *Listeria* spp.	LST EN ISO 11290-1	Detection method. Principle of enrichment and surface inoculation	V_M	1; 2; 3
	Foodstuffs, feedingstuff, environmental samples in the area of food production and food handling	Detection of *Listeria monocytogenes* Detection of *Listeria* spp.		Detection method. Principle of enrichment and surface inoculation	L Š K	1
	Environmental samples in the area of food production and food handling	Detection of *Listeria monocytogenes* Detection of *Listeria* spp.		Detection method. Principle of enrichment and surface inoculation	V_B	1; 2; 3
249.	Foodstuffs, feedingstuff	*Listeria monocytogenes* count *Listeria spp.* count	LST EN ISO 11290-2	Counting method. Principle of surface inoculation	L	1
	Foodstuffs	*Listeria monocytogenes* count *Listeria spp.* count		Counting method. Principle of surface inoculation	V_M	1; 2; 3
	Foodstuffs	*Listeria monocytogenes* count *Listeria spp.* count		Counting method. Principle of surface inoculation	Š K	1
250.	Environmental samples in the area of food production and food handling, primary production stage environment samples, clinical and pathological material	Detection of *Listeria* spp.	SDP B.39	Detection method. Principle of enrichment and surface inoculation	V_B	1; 2; 3
251.	Foodstuffs	*Bacillus cereus* group count	LST EN ISO 7932	Counting method. Principle of surface inoculation	V_M	1; 2; 3
	Foodstuffs	*Bacillus cereus* group count		Counting method. Principle of surface inoculation	K	1

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**	Types of flexibility
	Foodstuffs, feedingstuff	*Bacillus cereus* group count		Counting method. Principle of surface inoculation	L	1
252.	Foodstuffs	Yeast count Mould count	LST ISO 21527-1	Counting method. Principle of surface inoculation	V_M	1; 2; 3
	Foodstuffs	Yeast count Mould count		Counting method. Principle of surface inoculation	Š	1
	Foodstuffs, feedingstuff	Yeast count Mould count		Counting method. Principle of surface inoculation	L	1
253.	Foodstuffs	Yeast count Mould count	LST ISO 21527-2	Counting method. Principle of surface inoculation	V_M	1; 2; 3
	Foodstuffs	Yeast count Mould count		Counting method. Principle of surface inoculation	Š	1
	Feedingstuff	Yeast count Mould count		Counting method. Principle of surface inoculation	V_B	1; 2; 3
	Foodstuffs, feedingstuff	Yeast count Mould count		Counting method. Principle of surface inoculation	L K	1
254.	Environmental samples in the area of food and feed production and handling	Yeast count Mould count	SDP L.2	Counting method. Principle of surface inoculation	L	1
255.	Foodstuffs	Presumptive *Pseudomonas* spp. count	SDP L.23	Counting method. Pour plate technique	L	1
256.	Meat and meat products	Presumptive *Pseudomonas* spp. count	LST EN ISO 13720	Counting method. Principle of surface inoculation	V_M	1; 2; 3
257.	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	1; 2; 3
258.	Foodstuffs	Detection of *Campylobacter* spp.	LST EN ISO 10272-1	Detection method. Principle of enrichment and surface inoculation	V_M	1; 2; 3

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**	Types of flexibility
259.	Foodstuffs	*Campylobacter* spp. count	LST EN ISO 10272-2	Counting method. Principle of surface inoculation	V_M	1; 2; 3
	Foodstuffs	*Campylobacter* spp. count		Counting method. Principle of surface inoculation	Š K	1
	Meat products	*Campylobacter* spp. count		Counting method. Principle of surface inoculation	L	1
260.	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	1; 2; 3
	Foodstuffs	Detection of *Salmonella* spp.		Detection method. Principle of enrichment and surface inoculation	V_M	1; 2; 3
	Foodstuffs, 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	L Š K	1
261.	Environmental samples in the area of food production and food handling primary production stage environment	Detection of *Salmonella* spp.	SDP B.2	Detection method. Principle of enrichment and surface inoculation	V_B	1; 2; 3

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**	Types of flexibility
	samples, clinical and pathological material					
262.	Clinical and pathological material	Detection of *Salmonella* spp.	SDP K. 41	Detection method. Principle of enrichment and surface inoculation	K	1
263.	*Salmonella spp.* strain	Serotyping of *Salmonella* spp. strains	CEN ISO/TR 6579-3	Serological confirmation method	V_B	1; 2; 3
264.	Foodstuffs	*Clostridium perfringens* count *Clostridium perfringens* spore count	LST EN ISO 15213-2	Counting method. Pour plate technique	V_M	1; 2; 3
	Foodstuffs, feedingstuff	*Clostridium perfringens* count	LST EN ISO 15213-2 (except cl. 9.3)	Counting method. Pour plate technique	L K	1
265.	Foodstuffs	Detection of Staphylococcal enterotoxins SEA-SEE	LST EN ISO 19020	Enzyme-linked immunosorbent assay	V_M	1; 2; 3
266.	Foodstuffs	Coagulase-positive staphylococci (*Staphylococcus aureus* and other species) count	LST EN ISO 6888-2	Counting method. Pour plate technique	V_M	1; 2; 3
267.	Feedingstuff	Coagulase-positive staphylococci (*Staphylococcus aureus* and other species) count	LST EN ISO 6888-1	Counting method. Principle of surface inoculation	V_B	1; 2; 3
	Foodstuffs	Coagulase-positive staphylococci (*Staphylococcus aureus* and other species) count		Counting method. Principle of surface inoculation	V_M	1; 2; 3
	Foodstuffs	Coagulase-positive staphylococci (*Staphylococcus aureus* and other species) count		Counting method. Principle of surface inoculation	K Š L	1
268.	Foodstuffs	Detection of coagulase-positive staphylococci	LST EN ISO 6888-3	Detection method. Principle of inoculation into a liquid medium	V_M	1; 2; 3
269.	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	1; 2; 3
270.	Environmental samples in the area of food production and food handling	Detection of coagulase-positive staphylococci (*Staphylococcus aureus* and other species)	SDP L.22	Detection method. Principle of surface inoculation	L	1

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**	Types of flexibility
271.	Clinical and pathological material	Detection of staphylococci (*Staphylococcus* spp.)	SDP B.8	Detection method. Principle of surface inoculation	V_B	1; 2; 3
272.	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	1; 2; 3
273.	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	1
274.	Foodstuffs	Anaerobic sulfite – reducing bacteria count Sulfite – reducing *Clostridium* spp. count Sulfite – reducing *Clostridium spp.* spores count	LST EN ISO 15213-1	Counting method. Pour plate technique	V_M	1; 2; 3
	Foodstuffs, feedingstuff	Sulfite-reducing *Clostridium* spp. count		Counting method. Pour plate technique	L	1
275.	Foodstuffs	Detection of *Shigella* spp.	LST EN ISO 21567	Detection method. Principle of enrichment and surface inoculation	V_M	1; 2; 3
276.	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	1; 2; 3
	Foodstuffs	Detection of potentially enteropathogenic *Vibrio* spp. Detection of *Vibrio parahaemolyticus* Detection of *Vibrio cholerae* Detection of *Vibrio vulnificus*		Detection method. Principle of enrichment and surface inoculation	L	1
277.	Foodstuffs	Detection of *Cronobacter* spp.	LST EN ISO 22964	Detection method.	V_M	1; 2; 3

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**	Types of flexibility
				Principle of enrichment and surface inoculation		
278.	Water	Culturable microorganisms count	LST EN ISO 6222	Counting method. Pour plate technique	V_M	1; 2; 3
	Drinking water	Culturable microorganisms count		Counting method. Pour plate technique	L Š K	1
279.	Water	Intestinal enterococci count	LST EN ISO 7899-2	Counting method. Principle of membrane filtration	V_M	1; 2; 3
	Drinking water	Intestinal enterococci count		Counting method. Principle of membrane filtration	L Š K	1
280.	Water	*Escherichia coli* and coliform bacteria count	LST EN ISO 9308-1	Counting method. Principle of membrane filtration	V_M	1; 2; 3
	Drinking water	*Escherichia coli* and coliform bacteria count		Counting method. Principle of membrane filtration	L Š K	1
281.	Water	*Clostridium perfringens* and their spore count	LST EN ISO 14189	Counting method. Principle of membrane filtration	V_M	1; 2; 3
	Drinking water	*Clostridium perfringens* and their spore count		Counting method. Principle of membrane filtration	K L	1
282.	Water	Coliform bacteria and *Escherichia coli* count	LST EN ISO 9308-2	Counting method. The principle of the most probable number	V_M	1; 2; 3
	Drinking water	Coliform bacteria and *Escherichia coli* count		Counting method. The principle of the most probable number	K	1
283.	Water	*Pseudomonas aeruginosa* count	LST EN ISO 16266	Counting method. Principle of membrane filtration	V_M	1; 2; 3
	Drinking water, bottled water, mineral water	*Pseudomonas aeruginosa* count		Counting method. Principle of membrane filtration	K	1
284.	Water	Spores of sulfite-reducing anaerobes (clostridia) count	LST EN 26461-2	Counting method. Principle of membrane filtration	V_M	1; 2; 3
285.	Water	Detection of Salmonella	LST EN ISO 19250	Detection method. Principle of enrichment and surface inoculation	V_M	1; 2; 3
286.	Water	Legionella count	LST EN ISO 11731	Counting method. Principle of membrane filtration and surface inoculation	V_M	1; 2; 3
287.	Milk and milk products	Yeasts count, moulds count	LST ISO 6611	Counting method. Pour plate technique	V_M	1; 2; 3

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**	Types of flexibility
	Milk and milk products	Yeasts count, moulds count		Counting method. Pour plate technique	L K	1
288.	Milk	Detection of the main pathogenic bacteria causing mastitis	SDP B.6	Detection method. Principle of surface inoculation	V_B	1; 2; 3
289.	Foodstuffs	Mesophilic lactic acid bacteria count	LST ISO 15214	Counting method. Pour plate technique	V_M	1; 2; 3
	Foodstuffs, feedingstuff	Mesophilic lactic acid bacteria count		Counting method. Pour plate technique	L	1
290.	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	1
291.	Foodstuffs	Mesophilic anaerobic microorganisms spores count	SDP L.20	Counting method. Pour plate technique	L	1
292.	Preserved products	Determination of industrial sterility	SDP L.25	Detection method	L	1
293.	Bacteria culture	Detection of anmicrobial resitance	SDP B.7	Method for the determination of antimicrobial resistance. The principle of disk diffusion	V_B	1; 2; 3
294.		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	1; 2; 3
295.	Foodstuffs	Detection of pathogenic *Yersinia enterocolitica*	LST EN ISO 10273	Detection method. Principle of enrichment and surface inoculation	V_M	1; 2; 3
	Identification of microorganisms by MALDI-TOF mass spectrometry (MALDI-TOF-MS)					
296.	Cultures of microorganisms	Identification of microorganisms to species	SDP B.10	MALDI-TOF mass spectrometry (MALDI-TOF-MS)	V_B	1; 2; 3
	Parasitological test methods					
297.	Meat and meat products	Detection of *Trichinella* larvae	LST EN ISO 18743	Parasitology. Magnetic stirrer method	V_M	1; 2; 3
	Meat and meat products	Detection of *Trichinella* larvae		Parasitology. Magnetic stirrer method	L K Š TL	1
298.	Fish and fish products	Detection of parasites	SDP M.1	Parasitology. Principle of visual assessment	V_M	1; 2; 3

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**	Types of flexibility
299.	Fish and fish products	Detection of parasites	SDP L.24	Parasitology. Principle of visual assessment	L	1
300.	Fish and fish products	Detection of parasites	SDP TL.3	Parasitology. Principle of visual assessment	TL	1
301.	Foodstuffs	Detection of insects – pests and (or) percental damage by insects – pests	SDP M.5	Parasitology. Principle of visual assessment	V_M	1; 2; 3
			Serological test methods			
302.	Animal blood serum	Detection of antibodies against *Brucella abortus*	SDP K.66	Enzyme-linked immunosorbent assay	K	1
303.			SDP Š.8	Enzyme-linked immunosorbent assay	Š	1
304.	Biological fluids of animal origin	Detection of antibodies against *Brucella abortus, suis, melitensis*	SDP S.14	Rose Bengal agglutination	V_S	1; 2; 3
305.	Animal blood serum		SDP Š.11	Rose Bengal agglutination	Š	1
306.			SDP K.8	Rose Bengal agglutination	K	1
307.	Biological fluids of animal origin	Detection of antibodies against Brucella abortus	SDP S.1	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
308.	Animal blood serum	Detection of antibodies against enzootic bovine leukosis virus	SDP Š.7	Enzyme-linked immunosorbent assay	Š	1
309.	Biological fluids of animal origin	Detection of antibodies against enzootic bovine leukosis (EBL) virus	SDP S.2	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
310.			SDP S.29	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
311.	Animal blood serum	Detection of antibodies against enzootic bovine leukosis (EBL) virus	SDP K.69	Enzyme-linked immunosorbent assay	K	1
312.			SDP K.16	Enzyme-linked immunosorbent assay	K	1
313.	Biological fluids of animal origin	Detection of antibodies against the virus of Bluetongue disease (BTV)	SDP S.33	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
314.	Animal blood serum	Detection of antibodies against the virus of Bluetongue disease (BTV)	SDP Š.29	Enzyme-linked immunosorbent assay	Š	1
315.	Biological fluids of animal origin	Detection of antibodies against Mycobacterium avium subspecies paratuberculosis (MAP)	SDP S.6	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
316.	Biological fluids of animal origin	Detection of antibodies against Mycobacterium avium	SDP S.7	Enzyme-linked immunosorbent assay	V_S	1; 2; 3

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**	Types of flexibility
		subspecies paratuberculosis (MAP)				
317.	Animal blood serum	Detection of antibodies against Mycobacterium avium subspecies paratuberculosis (MAP)	SDP K.30	Enzyme-linked immunosorbent assay	K	1
318.			SDP K.31	Enzyme-linked immunosorbent assay	K	1
319.	Biological fluids of animal origin	Detection of antibodies against the virus of Foot and Mouth disease	SDP S.8	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
320.	Biological fluids of animal origin	Detection of antibodies against the agent of equine infectious anemia	SDP S.45	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
321.		Detection of antibodies against the agent of equine dourine disease	SDP S.17	Complement fixation	V_S	1; 2; 3
322.		Detection of antibodies against the agent of equine glanders disease	SDP S.18	Complement fixation	V_S	1; 2; 3
323.	Biological fluids of animal origin	Detection of antibodies against the agent of african swine fever	SDP S.36	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
324.			SDP S.50	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
325.		Detection of antibodies against the agent of classical swine fever	SDP S.48	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
326.		Detection of antibodies against the agent of porcine reproductive and respiratory syndrome	SDP S.44	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
327.		Detection of antibodies against Aujeszky's disease	SDP S.49	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
328.	Biological fluids of animal origin	Detection of antibodies against the virus of avian influenza	SDP S.19	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
329.			SDP S.20	Haemagglutination inhibition	V_S	1; 2; 3
330.		Detection of antibodies against the agent of Newcastle disease	SDP S.21	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
331.		Detection of antibodies against the agent of Newcastle disease	SDP S.22	Haemagglutination inhibition	V_S	1; 2; 3
332.	Biological fluids of animal origin	Detection of antibodies against bovine infectious rhinotracheitis (IBR gB)	SDP S.52	Enzyme-linked immunosorbent assay	V_S	1; 2; 3

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**	Types of flexibility
333.		Detection of antibodies against bovine infectious rhinotracheitis (IBR gE)	SDP S.55	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
334.		Detection of bovine viral diarrhea antigen (BVD Ag)	SDP S.53	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
335.	Biological fluids of animal origin	Detection of rabies vaccine antibodies	SDP S.54	Enzyme-linked immunosorbent assay	V_S	1; 2; 3
		Virological test methods				
336.	Lysvulpen, a live oral rabies vaccine: attenuated SAD-Bern strain rabies viruses	Detection of attenuate *SAD-Bern* vaccine titre	SDP G.34	Direct immunofluorescence	V_G	1; 2; 3
337.	Biological fluids of animal origin	Detection of specific antibodies titre of rabies in vaccinated animals	SDP G.24	Direct immunofluorescence	V_G	1; 2; 3
338.		Detection of specific antibodies of equine viral arteritis (EVA Ab)	SDP G.38	Virus neutralization assay	V_G	1; 2; 3
339.	Biological material of animal origin	Detection of rabies virus	SDP G.23	Direct immunofluorescence	V_G	1; 2; 3
340.	Biological material of animal origin	Detection of specific antibody of African swine fever virus (ASFV)	SDP G.39	Indirect immunoperoxidase test	V_G	1; 2; 3
		Pathological anatomical and histological test methods				
341.	Biological material of animal origin	Detection of prion protein (PrP^{Sc})	SDP P.2	Enzyme-linked immunosorbent assay	V_P	1; 2; 3
342.	Biological material of animal origin	Detection of prion protein-induced changes and highlighting of tissue structures	SDP P.3	Microscopy	V_P	1; 2; 3
343.	Biological material of animal origin	Detection of prion protein (PrP)	SDP P.5	Immunohistochemical microscopy	V_P	1; 2; 3
344.	Feed, feed materials, premixes, feed additives	Detection of constituents of animal origin (terrestrial vertebrates, fish, terrestrial invertebrates)	SDP P.4	Microscopy	V_P	1; 2; 3

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**	Types of flexibility
345.	Jaw and tooth samples of wild animals	Detection of tetracycline marker	SDP P.6	Microscopy	V_P	1; 2; 3
346.	Carrions	Examination technique, identification of pathological anatomical lesions, sampling	SDP P.7	Macroscopy	V_P	1; 2; 3
			Radiological test methods			
347.	Foodstuffs, feedingstuff, environmental samples	Specific and volumetric activity of gamma-rays	SDP R.1	Spectrometry	V_R	1; 2; 3
348.	Foodstuffs, feedingstuff, environmental samples	Specific activity of gamma-rays	SDP R.5	Radiometry	V_R	1; 2; 3
349.	Foodstuffs, feedingstuff, environmental samples	Specific activity of gamma-rays	SDP K.26	Radiometry	K	1
350.	Foodstuffs, feedingstuff, environmental samples	Specific activity of cesium (Cs-137) Specific activity of cesium (Cs-134/Cs-137)	SDP L.73	Radiometry	L	1
351.	Foodstuffs, feedingstuff, water	Specific activity of Sr-90	SDP R.4	Radiochemistry	V_R	1; 2; 3
352.	Water	H-3 volumetric activity	LST EN ISO 9698	Radiochemistry	V_R	1; 2; 3
			Sensory test methods			
353.	Foodstuffs	Typical characteristic or typical distinguishing characteristic	DIN 10964	Descriptive method	V_J	1; 2; 3
354.	Drinking water	Threshold odour number, threshold flavour number	LST EN 1622	Discriminative method, principle of difference test	V_J	1; 2; 3
			Molecular virological test methods			
355.	Biological material of animal origin	Detection of Schmallenberg disease virus	SDP G.55	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
356.	Biological material of animal origin	Detection of Bluetongue disease virus	SDP G.44	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3

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**	Types of flexibility
357.	Biological material of animal origin	Detection of Newcastle disease virus	SDP G.37	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
358.	Biological material of animal origin	Detection and identification of Influenza virus A subtypes, H5 and H7	SDP G.30	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
359.	Biological material of animal origin	Detection of fish viruses	SDP G.71	Real - time polymerase chain reaction Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
360.	Biological material of animal origin	Detection of swine vesicular disease virus	SDP G.35	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
361.	Biological material of animal origin	Detection of classical swine fever virus	SDP G.13	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
362.	Biological material of animal origin, meat, meat products	Detection of african swine fever virus	SDP G.68	Real - time polymerase chain reaction	V_G	1; 2; 3
363.	Biological material of animal origin	Detection of foot and mouth disease virus	SDP G.58	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
364.	Biological material of animal origin	Detection of lysavirus	SDP G.28	Reverse transcription polymerase chain reaction	V_G	1; 2; 3
365.	Plants, plant parts, food and water	Detection of Noro virus	SDP G.12	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
366.	Plants, plant parts, food and water	Detection of Hepatitus A virus	SDP G.14	Reverse transcription real-time polymerase chain reaction	V_G	1; 2; 3
		Molecular microbiological test methods				
367.	Foodstuffs, feedingstuff	Detection and serotyping of verotoxin-producing *Escherichia coli*	SDP G.25	Real - time polymerase chain reaction	V_G	1; 2; 3
368.	Foodstuffs, feedingstuffs, plants, products of animal origin,	Identification of bacterial species, genes	SDP G.26	Polymerase chain reaction	V_G	1; 2; 3

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**	Types of flexibility
	bacteria cultures					
369.	Bacterial cultures	Bacterial DNA analysis	SDP G.16	Next generation sequencing	V_G	1; 2; 3
370.	Bacterial cultures	Determination of monophasic or biphasic variant of Salmonella typhimurium	SDP G.18	Real - time polymerase chain reaction	V_G	1; 2; 3
371.	Bacterial cultures, foodstuffs, feedingstuffs, swabs, rinse samples	Detection of Salmonella spp.	SDP G.40	Real - time polymerase chain reaction	V_G	1; 2; 3
			Genetically modified organisms (GMO) test methods			
372.	Plants, food and feed containing plants	Detection and quantity of genetically modified plants	SDP G.49	Real - time polymerase chain reaction	V_G	1; 2; 3
373.	Plants, foodstuffs and feedingstuff	Detection of genetically modified elements and genes	SDP G.69	Multiple real-time polymerase chain reaction	V_G	1; 2; 3
			Other molecular test methods			
374.	Foodstuffs, feedingstuff	Detection of animal DNA	SDP G.15	Real - time polymerase chain reaction	V_G	1; 2; 3
375.	Foodstuffs	Quantity of DNA of animal origin	SDP G.22	Real - time polymerase chain reaction	V_G	1; 2; 3
376.	Biological material of animal origin	Determination of genotype of sheep prion protein	SDP G.32	Polymerase chain reaction and sequencing	V_G	1; 2; 3
377.	Larvae extracted from animal organs	Detection of Trichinella larvae DNA	SDP G.54	Polymerase chain reaction	V_G	1; 2; 3
378.	Fish, fish products	Fish species identification	SDP G.64	Polymerase chain reaction and sequencing	V_G	1; 2; 3
379.	Feedingstuff	Detection of ruminant DNA	SDP G.63	Real - time polymerase chain reaction	V_G	1; 2; 3

* Three degrees of flexibility are defined:
1st degree of flexibility applies to the whole scope of accreditation – application of the updated documents of test methods already covered by accreditation or superseding them or application of equivalent documents.
Defined and applicable in Vilnius laboratory for following degree of flexibility:

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**	Types of flexibility

2nd degree of flexibility applicable in Vilnius laboratory – application of a method already covered by accreditation to the new materials or products to be tested;
3rd degree of flexibility applicable in Vilnius laboratory – application of a method already covered by accreditation to the new component, parameter or characteristic to be tested.

Actual scope of accreditation is published on the website 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_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 decision of the National accreditation body, by which it was approved