



Signatory to the EA Multilateral Agreement in this field

ORDER

№ A 53

Sofia, 19.02.2025

Pursuant to Art. 10, para. 1, item 4 and Art. 28, para. 1 of the Law on National Accreditation of Conformity Assessment Bodies, item 6 of the BAS QR 2 Accreditation Procedure, in connection with an open procedure reg. № 486/63 ЛИ/ПА/10.09.2024, assessment report reg. № 486/63 ЛИ/7/В/08.11.2024, annex reg. № 486/63 ЛИ/В/13.01.2025 and statement of the Accreditation Commission reg. № 486/63 ЛИ/ПА/5/В/28.01.2025, I hereby

RE-ACCREDIT

DUNAVLAB EOOD
TESTING LABORATORY FOR FOOD, FEED AND MATERIALS OF ANIMAL ORIGIN
DUNAVLAB

Management address:

4204 Tsaratsovo, Yurtovi Area, Maritsa Municipality, Plovdiv Region

Laboratory addresses: 7009 Ruse, 44, Tutrakan Blvd.

To perform testing of:

Type of the scope: flexible for a part of the scope			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
1.	Milk and dairy products	1.1 ORGANOLEPTIC TESTS Appearance, color, shape, consistency, type of coagulum, split surface, composition, taste, odor, temperature, composition upon cut, brine	БДС 15612
		PHYSICOCHEMICAL TESTS	
		1.2.1 Active acidity (pH)	ВЛМ-ФХ-02
		1.2.2 Total (titratable) acidity:	
		- acidity according to Thörner standard	БДС 1111, cl. 4, cl. 9, cl. 12
		- acidity according to Ketschtorfer degrees	БДС 1111, cl.10
		1.2.3 Water/dry matter content	БДС 1109 БДС EN ISO 3727-1
		1.2.4 Fat content/ such as total fat	БДС ISO 19662 БДС ISO 19660 ISO 3433 БДС EN ISO 3727-3
		1.2.5 Dry non-fat residue	БДС ISO 19662 ISO 3433 БДС 1109, cl. 2
		1.2.6 Nitrogen/protein content	БДС 6231, cl. 2

Type of the scope: flexible for a part of the scope			
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
			БДС EN ISO 8968-1
		1.2.7 Carbohydrates	ВЛМ-ФХ-08
		1.2.8 Sugar content	
		- total sugars	БДС 6191, cl. 3
		- added sugars	БДС 6191, cl. 3.4.3
		- lactose	БДС 6191, cl. 3.3.1
			ВЛМ-ФХ-17
		1.2.9 Total ash /mineral impurities	БДС 6154
		1.2.10 Salt content (sodium chloride)	БДС 8274, cl. 5, cl. 6
			ВЛМ-ФХ-01
		1.2.11 Energy value	EU Regulation No. 1169 / 2011, Chapter IV section III, article 31, Appendix XIV
		1.2.12 Determination of density	БДС 1110
		1.2.13 Freezing point	БДС EN ISO 5764
		1.2.14 Degree of maturity	БДС EN ISO 8968-1
		1.2.15 Casein content	ВЛМ-ФХ-09
		1.2.16 Non-fat dry matter content	БДС EN ISO 3727-2
		1.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		1.3.1 Demonstration of pasteurization (peroxidase and phosphatase activity)	БДС 1113, cl. 1, cl. 3
		1.3.2 Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07
		1.3.3 Presence of vegetable fats in milk fat through the Bellie reaction	ВЛМ-ФХ-06
2.	Meat and meat products (from domestic ungulates, birds, lagomorphs and game)	2.1. ORGANOLEPTIC TESTS	
		2.1.1 Appearance and color, consistency, odor, condition of fats, bone marrow condition, tendon condition, quality of the broth during cooking	БДС 1323, cl. 2 БДС 9490
		2.1.2 Appearance and color, consistency, condition of the musculature during the cutting, odor, transparency and smell of the broth	БДС 14593, cl. 3
		2.1.3 Shape, dimensions and outer surface, consistency, cut surface and structure, odor and taste	БДС 9381
		2.2. PHYSICOCHEMICAL TESTS	
		2.2.1. Active acidity (pH)	БДС 1323, cl. 2.3.1 ISO 2917
		2.2.2 Acid value	БДС 14593, cl. 5.3
		2.2.3 Water/dry matter content	БДС 5712 ISO 1442
		2.2.4 Fat content	
		- total fat	БДС 8549, cl. 4 ISO 1443
		- free fats	БДС 8549, cl. 3 ISO 1444
		2.2.5 Nitrogen/protein content	
		- nitrogen/protein	БДС 9374, cl. 2 ISO 937
		2.2.6 Carbohydrate content	ВЛМ-ФХ-08

Type of the scope: flexible for a part of the scope				
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)	
1	2	3	4	
		2.2.7 Total ash mineral impurities	БДС 9373 ISO 936	
		2.2.8 Salt content (sodium chloride)	БДС 7168, cl. 4	
		2.2.9 Nitrites	БДС EN 12014-3, cl. 6	
		2.2.10 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV	
		2.2.11 Determination of peroxide count	БДС EN ISO 3960 БДС 14593, cl. 5.5	
		2.2.12 Total water content	Regulation № 543/2008 Appendix VI, VII, VIII	
		2.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)		
		2.3.1 Ammonia under Nessler method	БДС 1323, cl. 2.3.5 БДС 14593, cl. 5.1	
		2.3.2 Ammonia under Eber method	БДС 1323, cl. 2.3.6	
		2.3.3 Hydrogen sulfide	БДС 1323, cl. 2.3.8	
		2.3.4 Copper sulfate in broth	БДС 1323, cl. 2.3.9	
		2.3.5 Peroxidase sample	БДС 1323, cl. 2.3.7	
		2.3.6 Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07	
		2.4. PARASITOLOGICAL TESTS		
		2.4.1 Trichinella nematodes	БДС EN ISO 18743/A1	
3.	Eggs and egg products	3.1. ORGANOLEPTIC TESTS EGGS – Shell purity, shell integrity, weight, protein, yolk, odor, taste upon boiling, foreign impurities EGG PRODUCTS (LIQUID, FROZEN AND DRIED) – Composition, consistency and surface, color, odor, taste, temperature, foreign impurities	БДС 4336, cl. 5, cl. 6, cl. 9 and cl. 10.1, cl. 10.2	
		3.2 PHYSICOCHEMICAL TESTS		
		3.2.1 Active acidity (pH)	БДС 4336, cl. 10.7	
		3.2.2 Acidity		
		- total (titratable) acidity	ВЛМ-ФХ-04	
		- free fatty acids /such as oleic acid/	БДС 4336, cl. 10.6	
		3.2.3 Water/dry matter content	БДС 4336, cl. 10.3	
		3.2.4 Total fat content	БДС 4336, cl. 10.5.1.2; cl. 10.5.1.3	
		3.2.5 Nitrogen/protein content	БДС ISO 1871	
		3.2.6 Total ash /mineral impurities	ISO 936	
		3.2.7 Salt content (sodium chloride)	ВЛМ-ФХ-01	
		3.2.8 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV	
		3.2.9 Determination of peroxide count	БДС EN ISO 3960	
		3.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)		
		3.3.1 Demonstration of pasteurization	БДС 4336, cl. 10.9	
		3.3.2 Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07	
4.	Fish and fish products	4.1. ORGANOLEPTIC TESTS	БДС 7682	

Type of the scope: flexible for a part of the scope			
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		Appearance, consistency, color, odor, taste, tissue juice, temperature, freshness, visible parasites, additive state, internal content, dimensions, impurities	CODEX STAN 244, cl. 8, Annex III:2004
		4.2. PHYSICOCHEMICAL TESTS	
		4.2.1 Active acidity (pH)	БДС 9368, cl. 1.7; cl. 4.3, cl. 5.8, cl. 6.1
		4.2.2 Acidity and buffer capacity:	
		- total (titratable) acidity	БДС 9368, cl. 4.1; cl. 4.2; cl. 5.1
		- buffering (buffer capacity)	БДС 9368, cl. 2.9
		- acid value	БДС 9368, cl. 3.3; cl. 5.1; cl. 5.13
		4.2.3 Water/dry matter content	БДС 9368 cl. 1.5; cl. 2.3; cl. 4.8; cl. 5.4
		4.2.4 Total fat content	БДС 9368, cl. 1.6; cl. 2.2; cl. 4.7
		4.2.5 Nitrogen/protein content	БДС ISO 1871
		4.2.6 Carbohydrate content	ВЛМ-ФХ-08
		4.2.7 Total ash /mineral impurities	БДС 9373
		4.2.8 Salt content (sodium chloride)	БДС 9368, cl. 2.1; cl. 4.6; cl. 5.3
		4.2.9 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		4.2.10 Quantitative ratio of constituents (liquid, solid constituents and molten fat)	БДС 15359 cl. 2
		4.2.11 Determination of peroxide count	БДС EN ISO 3960
		4.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		4.3.1 Ammonia under Eber method	БДС 9368, cl. 1.8; cl. 5.9; cl. 6.3
		4.3.2 Hydrogen sulfide	БДС 9368, cl. 1.9; cl. 2.5; cl. 5.10; cl. 6.2
		4.3.3 Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	БДС 9368, cl. 1.13; cl. 2.8; cl. 4.4; cl. 5.11
5.	Honey	5.1. ORGANOLEPTIC TESTS Appearance, color, odor, taste, consistency, mechanical impurities	БДС 2673, cl. 3.1
		5.2. PHYSICOCHEMICAL TESTS	
		5.2.1 Acidity	
		- total (titratable) acidity	БДС 3050, cl. 2.7
		- free acidity	Ordinance № 2, item 6
		5.2.2 Water content	БДС 3050, cl. 2.2 Ordinance № 2, item 3
		5.2.3 Nitrogen/protein content	БДС ISO 1871
		5.2.4 Carbohydrate content	ВЛМ-ФХ-08
		5.2.5 Sugar content	
		- total sugars	БДС 3050, cl. 2.3; cl. 2.4
		- sucrose	БДС 3050, cl. 2.4
		- reducing sugars/invert sugar	БДС 3050, cl. 2.3
		5.2.6 Total ash content /mineral impurities	БДС 3050, cl. 2.6

Type of the scope: flexible for a part of the scope			
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
6.	Prepared meals and salads	5.2.7 Insoluble impurity content	БДС 3050, cl. 2.5
		5.2.8 Diastase activity	БДС 3050, cl. 2.8
		5.2.9 Hydroxymethylfurfural (HMF) content	БДС 3050, cl. 2.9 Ordinance № 2, item 8.1
		5.2.10 Conductivity	Ordinance № 2, item 5
		6.1. ORGANOLEPTIC TESTS Appearance and structure, color, cut surface, texture, odor, taste, foreign /visible/ impurities	СТ на СИВ 4710
		6.2. PHYSICOCHEMICAL TESTS	
		6.2.1 Active acidity (pH)	БДС 11688
		6.2.2 Acidity	
		- total (titratable) acidity	ВЛМ-ФХ-04 БДС 6996, cl. 4
		6.2.3 Water/dry matter content	БДС 1109; БДС 5712; БДС EN 12145
		6.2.4 Fat content:	
		- total fat	БДС 8549, cl. 4 БДС 6997
		- free fats	БДС 8549, cl. 3
		6.2.5 Carbohydrate content	ВЛМ-ФХ-08
		6.2.6 Ash content	
		- total ash, mineral impurities	БДС 17318
		- ash insoluble in hydrochloric acid	БДС 17317
		6.2.7 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 7168, cl. 4
		6.2.8 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
7.	Bread, pasta and snacks (1) macaroni (2)	6.2.9 Determination of net weight	ВЛМ-ФХ-03
		6.2.10 Quantitative ratio of constituents (liquid, solid constituents and molten fat)	ВЛМ-ФХ-03
		6.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		6.3.1 Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07
		7.1. ORGANOLEPTIC TESTS	
		7.1.1 Mass, shape, surface, color, odor, state of the middle, thickness of the crust, taste, consistency, potato disease, crunching, appearance	БДС 3412, cl. 2.1, cl. 2.2 (1) БДС 8722
		7.1.2 Appearance and shape, size, color, odor, taste, surface, crunching, condition after boiling	БДС 5, cl. 3* (2)
		7.2. PHYSICOCHEMICAL TESTS	
		7.2.1 Active acidity (pH)	ВЛМ-ФХ-02
		7.2.2 Acidity according to Neumann standard	БДС 3412, cl. 3.3
		7.2.3 Moisture of the crumb	БДС 3412, cl. 3.1
		7.2.4 Total moisture / dry matter content	БДС 3412, cl. 3.2
		7.2.5 Total fat content	БДС 3412, cl. 3.7.4
		7.2.6 Nitrogen/protein content	БДС 3412, cl. 3.9

Type of the scope: flexible for a part of the scope			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		7.2.7 Carbohydrate content	ВЛМ-ФХ-08
		7.2.8 Sugar content	
		- total sugars	БДС 3412, cl. 3.6.2
		- reducing sugars/invert sugar	БДС 3412, cl. 3.6.2
		7.2.9 Ash content	
		- total ash, mineral impurities	БДС EN ISO 2171
		- ash insoluble in hydrochloric acid	БДС 754, cl., 7.4
		7.2.10 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		7.2.11 Salt content (sodium chloride)	БДС 3412, cl. 3.4
		7.2.12 Determination of peroxide count	БДС EN ISO 3960
		7.2.13 Porosity	БДС 3412, cl. 3.5
		7.2.14 Fiber content	AOAC 985.29
		- dietary fiber	
8.	Cereals (1), grain legumes and pulses (2)	8.1. ORGANOLEPTIC TESTS	
		Cereals Determining the obvious and hidden form of contamination and damage by pests	БДС 15335 (1)
		Cereals Determination of foreign and grain impurities, small grain, evenness, size, color, defective grains	БДС 13380 (1)
		Cereals Color, odor, taste, appearance, green grains, yellow grains with intact core, impurities	БДС 2028 (1)
		Cereals Color, odor, taste, appearance. Impurities - broken rice, yellowed or damaged surface grains, green and unpeeled grains, red grains, foreign impurities, visible mold, storage pests	БДС 433 (1)
		Grain legumes and pulses Impurities, size, foreign odor, insects, species	БДС ISO 605 (2)
		8.2. PHYSICOCHEMICAL TESTS	
		8.2.1 Acidity according to Neumann standard	БДС 13487, cl. 2
		8.2.2 Water/dry matter content	БДС EN ISO 712 БДС EN ISO 6540
		8.2.3 Total fat content	БДС EN ISO 11085
		8.2.4 Nitrogen/protein content	БДС ISO 1871 БДС EN ISO 20483 БДС 13490
		8.2.5 Starch content (farina)	БДС 13488
		8.2.6 Carbohydrate content	ВЛМ-ФХ-08
		8.2.7 Ash content	
		- total ash, mineral impurities	БДС EN ISO 2171 БДС 13491
		- ash insoluble in hydrochloric acid	БДС 754, cl. 7.4
		8.2.8 Salt content (sodium chloride)	ВЛМ-ФХ-01

Type of the scope: <i>flexible for a part of the scope</i>			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		8.2.9 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		8.2.10 Determination of net weight	БДС EN ISO 520 ВЛМ-ФХ-03
		8.2.11 Quantitative ratio of constituents (liquid, solid constituents and molten fat)	ВЛМ-ФХ-03
		8.2.12 Gluten content:	
		- wet	БДС EN ISO 21415-1
		- dry	БДС EN ISO 21415-3
		8.2.13 Gluten relaxation	БДС 754 cl. 7.6
		9.1. ORGANOLEPTIC TESTS Odor, taste, crispiness, pest infestation, impurities.	БДС 754 cl. 6.3, cl. 6.4, cl. 6.5, cl. 8 and cl. 10 (1)
		Color, odor, taste, impurities	БДС 8380, cl. 3, cl. 10 (2)
		9.2. PHYSICOCHEMICAL TESTS	
9.	Flour-grinding products, flour, semolina and extruded foods (1), starch (2)	9.2.1 Acidity according to Neumann standard	БДС 754, cl. 7.9
		9.2.2 Water/dry matter content	БДС EN ISO 1666 БДС EN ISO 712
		9.2.3 Total fat content	БДС EN ISO 3947
		9.2.4 Nitrogen/protein content	БДС ISO 1871 БДС EN ISO 20483 БДС EN ISO 3188
		9.2.5 Carbohydrate content	ВЛМ-ФХ-08
		9.2.6 Starch content (farina)	БДС EN ISO 10520
		9.2.7 Ash content	
		- total ash, mineral impurities	БДС EN ISO 3593
		- ash insoluble in hydrochloric acid	БДС 754, cl. 7.4
		- sulfated ash	БДС EN ISO 5809
		9.2.8 Salt content (sodium chloride)	ВЛМ-ФХ-01
		9.2.9 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		9.2.10 Determination of net weight	ВЛМ-ФХ-03
		9.2.11 Gluten content:	
		- wet	БДС EN ISO 21415-1
		- dry	БДС EN ISO 21415-3
		9.2.12 Gluten relaxation	БДС 754, cl. 7.6
		9.2.13 Fiber content	БДС EN ISO 6865
		- Dietary fiber	AOAC 985.29
10.	Sugar, confectionery and chocolate products	10.1. ORGANOLEPTIC TESTS Appearance /shape, surface, color/, consistency, cut surface, odor, taste, mass	БДС 4636, cl. 1.4.1, cl. 1.4.2.14
		10.2. PHYSICOCHEMICAL TESTS	
		10.2.1 Acidity	
		- total (titratable) acidity	БДС 5879, cl. 3
		- acidity according to Neumann standard	БДС 5879, cl. 4
		10.2.2 Water/dry matter content	БДС 5313, cl. 2; cl. 2.1; cl. 2.2
		10.2.3 Total fat content	БДС 5439, cl. 2
		10.2.4 Nitrogen/protein content	БДС ISO 1871
		10.2.5 Carbohydrate content	ВЛМ-ФХ-08

Type of the scope: flexible for a part of the scope			
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		10.2.6 Sugar content	
		- total sugars	БДС 5439, cl. 3.3
		- lactose	БДС 5439, cl. 3.6
		10.2.7 Ash content	
		- total ash, mineral impurities	БДС 5313, cl. 3.1
		- ash insoluble in hydrochloric acid	БДС 5313, cl. 3.3
		- ash alkalinity	БДС 5313, cl. 3.4
		10.2.8 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		10.2.9 Salt content (sodium chloride)	ВЛМ-ФХ-01
		10.2.10 Determination of net weight	ВЛМ-ФХ-03
		10.2.11 Quantitative ratio of constituents	ВЛМ-ФХ-03
		10.2.12 Fiber content	АОАС 985.29
		- Dietary fiber	
11.	Emulsion products (margarines, mayonnaise, sauces, dressings and toppings)	11.1. ORGANOLEPTIC TESTS	СТ на СИБ 4710
		Appearance and structure, color, cut surface, texture, odor, taste, foreign /visible/ impurities	
		Taste, odor and smell, consistency at 10-12 °C, shape, size, appearance and mass	БДС 15612
		Appearance, consistency, color, odor, taste	БДС 4336, cl. 9
		11.2. PHYSICOCHEMICAL TESTS	
		11.2.1 Active acidity (pH)	ВЛМ-ФХ-02
		11.2.2 Acidity	
		- acid value	БДС EN ISO 660
		- free fatty acids /such as oleic acid/	БДС 4336, cl. 10.6 БДС EN ISO 660
		11.2.3 Nitrogen/protein content	БДС ISO 1871
		11.2.4 Sugar content	
		- total sugars	БДС 7169
		- sucrose	БДС 7169
		- reducing sugars/invert sugar	БДС 7169
		11.2.5 Total ash content /mineral impurities	БДС ISO 6884
		11.2.6 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 7168, cl. 4
		11.2.7 Determination of net weight	ВЛМ-ФХ-03
		11.2.8 Determination of peroxide count	БДС EN ISO 3960
		11.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07
12.	Animal and vegetable fats and oils	12.1. ORGANOLEPTIC TESTS	СТ на СИБ 4710
		Appearance and structure, color, cut surface, texture, odor, taste, foreign /visible/ impurities	
		12.2. PHYSICOCHEMICAL TESTS	
		12.2.1 Acidity	

Type of the scope: flexible for a part of the scope			
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		- acid value	БДС EN ISO 660
		- free fatty acids /such as oleic acid/	БДС EN ISO 660
		12.2.2 Fat content:	
		- total fat	БДС 8549 cl. 4
		- free fats	БДС 8549 cl. 3
		12.2.3 Nitrogen/protein content	БДС 6231, cl. 2 БДС 9374, cl. 2 БДС ISO 1871
		12.2.4 Carbohydrate content	ВЛМ-ФХ-08
		12.2.5 Total ash /mineral impurities	БДС ISO 6884
		12.2.6 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		12.2.7 Salt content (sodium chloride)	ВЛМ-ФХ-01
		12.2.8 Determination of net weight	ВЛМ-ФХ-03
		12.2.9 Insoluble impurity content	БДС EN ISO 663
		12.2.10 Moisture and volatile substances	БДС EN ISO 662
		12.2.11 Determination of peroxide count	БДС EN ISO 3960
		12.2.12 Iodine number	БДС EN ISO 3961
		12.2.13 Saponification number	БДС EN ISO 3657
		12.2.14 Refractive index (refraction)	БДС EN ISO 6320
		12.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07
13.	Canned food (sterilized and pasteurized) of animal origin (without plant additives and UHT foods)	13.1. ORGANOLEPTIC TESTS BOXES – airtightness, outer surface, inner surface, bloating, clapping and vibrating covers and bottoms, shape and dimensions; CONTENT – appearance, odor, color/, taste, texture, cut surface, foreign impurities	БДС 1035, cl. 3
		13.2 PHYSICOCHEMICAL TESTS	
		13.2.1 Active acidity (pH)	БДС 11688 БДС 1035, cl. 4.3
		13.2.2 Acidity	
		- total (titratable) acidity	БДС 6996, cl. 4 БДС 1035, cl. 4.5.8
		- acid value	БДС 1035, cl. 4.5.8
		13.2.3 Water/dry matter content	БДС 1035, cl. 4.5.2 БДС 15437 БДС 16612
		13.2.4 Total fat content	БДС 6997 БДС 1035, cl. 4.5.4
		13.2.5 Nitrogen/protein content	БДС 1035, cl. 4.5.3 БДС 15438
		13.2.6 Carbohydrate content	ВЛМ-ФХ-08
		13.2.7 Sugar content	
		- total sugars	БДС 7169
		- sucrose	БДС 7169
		- reducing sugars/invert sugar	БДС 7169

Type of the scope: flexible for a part of the scope			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		13.2.8 Total ash content /mineral impurities	БДС 9373
		13.2.9 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		13.2.10 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 1035, cl. 4.5.5 БДС 7168, cl. 4
		13.2.11 Determination of net weight	БДС 15359, cl. 1
		13.2.12 Quantitative ratio of constituents (liquid, solid constituents and molten fat)	БДС 15359, cl. 2 БДС 15572
		13.2.13 Determination of peroxide count	БДС EN ISO 3960
		13.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07
		14.1. ORGANOLEPTIC TESTS BOXES – airtightness, outer surface, inner surface, bloating, clapping and vibrating covers and bottoms, shape and dimensions; CONTENT – appearance, odor, color/, taste, texture, cut surface, foreign impurities	БДС 1035, cl. 3
		14.2. PHYSICOCHEMICAL TESTS	
14.	Canned fruits and vegetables	14.2.1 Active acidity (pH)	БДС 11688
		14.2.2 Total (titratable) acidity	БДС 6996, cl. 4
		14.2.3 Water/dry matter content	БДС 17257
		14.2.4 Total fat content	БДС 6997
		14.2.5 Nitrogen/protein content	БДС 14431
		14.2.6 Carbohydrate content	ВЛМ-ФХ-08
		14.2.7 Sugar content	
		- total sugars	БДС 7169
		- sucrose	БДС 7169
		- reducing sugars/invert sugar	БДС 7169
		- polarization (sucrose)	БДС 508, cl. 4.9
		- sugar coefficient	
		14.2.8 Ash content	
		- total ash, mineral impurities	БДС 17318 БДС 7646
		- ash insoluble in hydrochloric acid	БДС 17318
		- ash alkalinity	БДС 7646
		14.2.9 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 7168, cl. 4
		14.2.10 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		14.2.11 Determination of net weight	БДС 7181, cl. 2 ВЛМ-ФХ-03
		14.2.12 Quantitative ratio of constituents (liquid, solid constituents and molten fat)	БДС 7181, cl. 3 ВЛМ-ФХ-03
		14.2.13 Determination of peroxide count	БДС 14433

Type of the scope: flexible for a part of the scope			
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		14.2.14 Hermeticity	БДС 1035, cl. 4.1
		14.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		14.3.1 Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07
15.	Juices, pulps and concentrates, fruit and vegetable	15.1. PHYSICOCHEMICAL TESTS	
		15.1.1 Active acidity (pH)	БДС EN 1132
		15.1.2 Total (titratable) acidity	БДС EN 12147
		15.1.3 Water/dry matter content	БДС 17257 БДС EN 12143
		15.1.4 Total fat content	БДС 6997
		15.1.5 Nitrogen/protein content	БДС EN 12135
		15.1.6 Carbohydrate content	ВЛМ-ФХ-08
		15.1.7 Sugar content	
		- total sugars	БДС 7169
		- glucose	БДС 7169
		- reducing sugars/invert sugar	БДС 7169
		15.1.8 Ash content	
		- total ash, mineral impurities	БДС EN 1135
		- ash alkalinity	БДС EN 12144
		15.1.9 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 7168, cl. 4
		15.1.10 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		15.1.11 Determination of net weight	БДС 7181, cl. 2
16.	Fruits and vegetables, fresh and processed.	16.1. ORGANOLEPTIC TESTS	СТ на СИВ 4710
		Appearance and structure, color, cut surface, texture, odor, taste, foreign /visible/ impurities	
		16.2. PHYSICOCHEMICAL TESTS	
		16.2.1 Active acidity (pH)	БДС EN 11688 БДС EN 1132
		16.2.2 Total (titratable) acidity	БДС EN 12147
		16.2.3 Water/dry matter content	БДС 17257
		16.2.4 Total fat content	БДС 6997
		16.2.5 Nitrogen/protein content	БДС ISO 1871
		16.2.6 Carbohydrate content	ВЛМ-ФХ-08
		16.2.7 Sugar content	
		- total sugars	БДС 7169
		- sucrose	БДС 7169
		- glucose	БДС 7169
		- reducing sugars/invert sugar	БДС 7169
		16.2.8 Ash content	
		- total ash, mineral impurities	БДС 17318 БДС 7646
		- ash insoluble in hydrochloric acid	БДС 17317
		- ash alkalinity	БДС 7646
		16.2.9 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 7168, cl. 4
		16.2.10 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		16.2.11 Determination of net weight	БДС 7181, cl. 2 БДС 17340

Type of the scope: <i>flexible for a part of the scope</i>			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		16.2.12 Quantitative ratio of constituents	БДС 7181, cl. 3
		16.2.13 Determination of peroxide count	БДС 14433
17.	Nuts, oilseeds	17.1. ORGANOLEPTIC TESTS Appearance, color, consistency, odor, taste, size, shine, shape, impurities, mold, decay, fermentation, damage, presence of insects, larvae, pupae. Impurity content	БДС 1953, cl. 9
		17.2 PHYSICOCHEMICAL TESTS	
		17.2.1 Active acidity (pH)	ВЛМ-ФХ-02
		17.2.2 Acidity	
		- acid value	БДС ISO 729
		- free fatty acids /such as oleic acid/	БДС ISO 729
		17.2.3 Moisture and volatile substances	БДС EN ISO 665 БДС ISO 771
		17.2.4 Total fat content	БДС EN ISO 659 БДС 12896
		17.2.5 Nitrogen/protein content	БДС ISO 1871
		17.2.6 Carbohydrate content	ВЛМ-ФХ-08
		17.2.7 Sugar content	
		- total sugars	БДС 7169
		- sucrose	БДС 7169
		- reducing sugars/invert sugar	БДС 7169
		17.2.8 Ash content	
		- total ash, mineral impurities	БДС ISO 749
		- ash insoluble in hydrochloric acid	БДС ISO 735
		17.2.9 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 7168, cl. 4
		17.2.10 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		17.2.11 Determination of net weight	ВЛМ-ФХ-03
		17.2.12 Quantitative ratio of constituents	ВЛМ-ФХ-03
		17.2.13 Content of foreign impurities	БДС EN ISO 658
		17.2.14 Determination of peroxide count	БДС EN ISO 3960
		17.3. BIOCHEMICAL TESTS (QUALITATIVE REACTIONS)	
		Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)	ВЛМ-ФХ-07
18.	Soft drinks and boza	18.1. ORGANOLEPTIC TESTS Color, clarity, homogeneity, aroma and taste	БДС 3485, cl. 2
		18.2. PHYSICOCHEMICAL TESTS	
		18.2.1 Active acidity (pH)	БДС EN 1132 БДС 11688
		18.2.2 Total (titratable) acidity	БДС 3485, cl. 3.5
		18.2.3 Water/dry matter content	БДС 3485, cl. 3.4
		18.2.4 Total fat content	БДС 6997
		18.2.5 Nitrogen/protein content	БДС ISO 1871

Type of the scope: flexible for a part of the scope			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
		18.2.6 Carbohydrate content	ВЛМ-ФХ-08
		18.2.7 Sugar content	БДС 3485, cl. 3.10
		18.2.8 Ash content	
		- total ash, mineral impurities	БДС EN 1135 БДС 3485, cl. 3.19
		18.2.9 Caloric content	БДС 3485, cl. 3.12
19.	Coffee (1) Cocoa (2)	19.1. ORGANOLEPTIC TESTS Appearance, shape, size, condition, color, taste, odor, aroma, defective grains, grains damaged by insects, foreign impurities, fineness of grinding coffee	БДС 8999, cl. 2.1, cl. 2.2, cl. 2.3, cl. 2.5 (1) БДС ISO 6667(1) cl. 3, cl. 4, cl.7.1 БДС 3502
		Appearance, shape, size, condition, color, taste, odor, massiveness, mechanical impurities, visible molds, defective/broken grains, presence of worms, malformed, empty (hollow) grains	БДС 12547 cl. 2, cl. 4.3 (2)
		19.2 PHYSICOCHEMICAL TESTS	
		19.2.1 Active acidity (pH)	ВЛМ-ФХ-02
		19.2.2 Acidity - free fatty acids /such as oleic acid/	БДС 8273, cl. 4
		19.2.3 Water/dry matter content	БДС 8273, cl. 2 БДС 8999, cl. 2.6.1
		19.2.4 Total fat content	БДС 8273, cl. 3.1 БДС 12547, cl. 3.2
		19.2.5 Nitrogen/protein content	БДС ISO 1871
		19.2.6 Total sugar content	БДС 8273, cl. 9
		19.2.7 Ash content	
		- total ash, mineral impurities	БДС 8273, cl. 5 БДС 8999, cl. 2.9
		- ash insoluble in hydrochloric acid	БДС 8273, cl. 6 БДС 8999, cl. 2.10
		- ash alkalinity	БДС 8273, cl. 7
		19.2.8 Salt content (sodium chloride)	ВЛМ-ФХ-01
		19.2.9 Energy value	EU Regulation № 1169/2011, Chapter IV, Section III, Art. 31, Appendix XIV
		19.2.10 Determination of peroxide count	БДС EN ISO 3960
		19.2.11 Content of water soluble substances	БДС 8999, cl. 2.7.1
20.	Beer	20.1. ORGANOLEPTIC TESTS Color, foaminess	БДС 10187, cl. 4.1, cl. 6
		20.2 PHYSICOCHEMICAL TESTS	
		20.2.1 Active acidity (pH)	БДС 10187, cl. 3.3
		20.2.2 Total (titratable) acidity	БДС 10187, cl. 3.1
21.	Feeding stuffs, fodder	21.1 PHYSICOCHEMICAL TESTS	
		21.1.1 Active acidity (pH)	ВЛМ-ФХ-02
		21.1.2 Water/dry matter content	БДС 11374, cl. 4.1 БДС 15435, cl. 4.8
		21.1.3 Moisture and volatile substances	БДС ISO 6496
		21.1.4 Fat content:	
		- total fat	БДС EN ISO 11085

Type of the scope: <i>flexible for a part of the scope</i>			
Nº	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
			БДС 12896 БДС ISO 6492
		- raw fats	БДС 11374, cl. 4.4
		21.1.5 Nitrogen/protein content	
		- nitrogen/protein	БДС ISO 1871 БДС 11374, cl. 4.2 БДС EN ISO 5983-1
		21.1.6 Carbohydrate content	ВЛМ-ФХ-08
		21.1.7 Starch content (farina)	Regulation (EC) Nº 152/2009, Annex 3, Method L
		21.1.8 Ash content	
		- total ash, mineral impurities	БДС EN ISO 2171 БДС ISO 5984 БДС 11374 cl. 4.5
		- ash insoluble in hydrochloric acid	БДС ISO 5985
		21.1.9 Salt content (sodium chloride)	ВЛМ-ФХ-01 БДС 11374 cl. 4.10
		21.1.10 Energy value (poultry feed)	Regulation (EC) Nº 152/2009, Annex VII
		21.1.11 Determination of peroxide count	БДС 11374 cl. 4.15
		21.1.12 Fiber content	
		- crude fiber	БДС 11374 cl. 4.3 БДС EN ISO 6865
22.	Water: Drinking (1) Underground (2) Surface (3) Mineral, natural and bottled (4) Water from swimming pools (5) Wastewater (6)	22.1 ORGANOLEPTIC TESTS	
		22.1.1 Color	БДС EN ISO 7887 cl. 4 (1)
		22.1.2 Odor	БДС 8451 cl. 4 (1)
		22.1.3 Taste	БДС 8451 cl. 3 (1)
		22.2 PHYSICOCHEMICAL TESTS	
		22.2.1 Active acidity (pH)	БДС EN ISO 10523 (1-6)
		22.2.2 Active reaction (pH)	БДС 17.1.4.27, cl. 1 (2, 3, 6)
		22.2.3 Conductivity	БДС EN 27888 (1,2,3,4,5,6)
		22.2.3 CONTENT OF METALS, NON-METALS, CATIONS AND ANIONS:	
		- Ammoniacal nitrogen (N-NH ₄ ⁺)	ВЛМ-ФХ-B-01 (1÷6)
		- Calcium	ВЛМ-ФХ-B-02 (1,2,3,4)
		- Nitrates	ВЛМ-ФХ-B-03 (1÷6)
		- Nitrites	ВЛМ-ФХ-B-04 (1÷6)
		- Sulfates	ВЛМ-ФХ-B-05 (1,2,3,4)
		- Sulfides	ВЛМ-ФХ-B-06 (1÷5)
		- Magnesium	ВЛМ-ФХ-B-07 (1,2,3,4)
		- Chlorides	ВЛМ-ФХ-B-08 (1÷4)
		- Aluminum	ВЛМ-ФХ-B-09 (1÷4)
		- Manganese	ВЛМ-ФХ-B-10 (1÷5)
		- Residual chlorine	БДС 3560, cl. 5 (1) ВЛМ-ФХ-B-11 (1 and 5)
		- Total hardness / sum of calcium and magnesium	БДС ISO 6059 (1÷4)
		- Iron	ВЛМ-ФХ-B-12 (1÷6)
		- Copper	ВЛМ-ФХ-B-13 (1÷6)
		- Chrome (total)	ВЛМ-ФХ-B-14 (1,2,3,4 and 6)
		- Zinc	ВЛМ-ФХ-B-15 (1,2,3,4 and 6)
		- Cyanides (total)	ВЛМ-ФХ-B-16 (1,2,3 and 6)
		- Phosphates / total phosphorus	ВЛМ-ФХ-B-17 (1,2,3 and 6)
		- Cadmium	ВЛМ-ФХ-B-18 (6)
		- Lead	ВЛМ-ФХ-B-19 (6)
		- Nickel	БДС 17.1.4.23 (2,3,6)

Type of the scope: <i>flexible for a part of the scope</i>			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
			ВЛМ-ФХ-В-20 (1÷6)
		- Total nitrogen	ВЛМ-ФХ-В-21 (6)
		- Fluorides	ВЛМ-ФХ-В-22 (1÷6)
		22.2.5 Suspended/undissolved substances content	БДС EN 827 (6)
23.	MICROBIOLOGICAL TESTS:		
	Milk and dairy products (1) Meat and meat products /from domestic ungulates, poultry, lagomorphs and game/ (2) Eggs and egg products (3) Fish and fish products (4) Honey (5) Prepared meals and salads(6) Bread, macaroni, pasta and snacks(7) Cereals, grain legumes and pulses(8) Flour-grinding products, flour, starch, semolina, and extruded foods (9) Sugar, confectionery and chocolate products(10) Emulsion products (margarines, mayonnaise, sauces, dressings and toppings) (11) Animal and vegetable fats and oils (12) Canned food (sterilized and pasteurized) of animal origin with/without plant additives and UHT foods (13) Canned fruits and vegetables (14)	23.1. Total number of micro-organisms, incl. mesophilic and thermophilic: - aerobic and facultative anaerobic; - aerobic (non-sporulating, vegetative forms of spore forming, spore forms of saprophytic); - anaerobic (vegetative and spore forms) - heterotrophic; 23.2. Antibiotics and sulfonamides and suppressants (inhibitors) 23.3. Bacillus species including Bacillus cereus, Bacillus subtilis (mesentericus), 23.4. Bifidobacterium species 23.5. Yeast and mold 23.6. Escherichia coli 23.7. Enterobacteriaceae, including Proteus 23.8. Enterococcus Species, incl. Enterococcus faecium, Enterococcus faecalis, Intestinal enterococci 23.10. Campylobacter species 23.11. Clostridia, incl.: - perfringence - spores - sulphite reducing agents 23.12. Coagulase-positive staphylococci 23.13. Coliforms, including coli titer	БДС EN ISO 4833-1 (1-19, 21, 24, 25) БДС 6916 cl. 4.1-4; cl. 4.5.1; cl. 4.5.2 (14,15) БДС 1035 cl. 5.9.1; cl. 5.9.2; 5.9.3 and cl. 5.9.4 (13, 21) БДС EN ISO 6222 (22.1-22.6) БДС 17335 cl. 6 (22.5) Delvotest® SP NT (1) ВЛМ-МБ-02 (2;3;4;21;23) БДС EN ISO 7932 (1-4; 6-11;13;14;16-19;20;24) БДС 13807 (13, 14) БДС 13143 (5) БДС 15090 (9)* ISO 29981 (1-4;6) БДС ISO 21527-1 (1-6;10;11-16;18;20;24) БДС ISO 21527-2 (1-4;7-10;16;17;19;21) БДС ISO 16649-2 (1-21;24) БДС EN ISO 16649-3 (1-21;24) БДС EN ISO 9308-1 (22-1,4,5) БДС 17336 cl. 6.4 (22-1;4) БДС EN ISO 21528-2 (1-4;6-19;21;23;24;25) БДС EN ISO 7899-1 (22-1-6) БДС EN ISO 7899-2 (22-1-6) БДС 17335 cl. 8 (22-5) БДС EN ISO 10272-2 (1-4;6;7;8;9;10-17;21;23;24) БДС EN ISO 15213-2 (1-21;23;24) БДС EN ISO 15213-1 (1-21;23;24) БДС EN 26461-2 (22) БДС EN ISO 6888-1+A1 (1-21;24) БДС 17335 cl. 9 (22-4) ISO 4831 cl. 9.1; cl. 9.2(1-21;24) ISO 4832 (1-21;24) БДС EN ISO 9308-1 (22-1,4,5) БДС 17335 cl. 7 (22-5) БДС 17336 cl. 6.2; cl. 6.3(22-1,4)

Type of the scope: <i>flexible for a part of the scope</i>			
№	Tested products	Type of test / characteristic	Testing methods (standard / validated method)
1	2	3	4
	Juices, pulps and concentrates, fruit) (15) Fruits and vegetables, fresh and processed (16)	23.14. Legionella	БДС EN ISO 11731 (22)
		23.15. Listeria monocytogenes, Listeria species	БДС EN ISO 11290-1 (1-21;24) БДС EN ISO 11290-2 (1-21;24)
		23.17. Mesophilic lactic acid bacteria	БДС ISO 15214 (1-4;6-8;10-16;18;20;21)
		23.18. Unit somatic cell count (USCC)	БДС EN ISO 13366-1 (1)
	Nuts, oilseeds (17)	23.19. Probiotics (Saccharomyces cerevisiae)	БДС EN 15789 (21)
		23.21. Pseudomonas aeruginosa	БДС EN ISO 13720 (2;4;6;12;13;18;24) БДС EN ISO 16266 (22)
	Soft drinks and boza (18)	23.22. Psychrotrophic microorganisms	БДС ISO 17410 (1-4;6-8;10-16;18;20;23;24)
	Coffee, cocoa (19)	23.23. Salmonella specials	БДС EN ISO 6579-1/A1 (1-21;23;24;25) БДС EN ISO 19250 (22)
	Beer (20)	23.24. Thermostatic sample	БДС 1035 cl. 5 (13;21) БДС 6916 cl. 2.3 (14;15;16)
	Feeding stuffs, fodder (21)	23.26. Shigella species	БДС EN ISO 21567 (1-21;24)
	Water: (22) Drinking (1) Underground (2) Surface (3) Mineral, natural and bottled (4) Water from swimming pools (5)	23.27 Lactobacillus delbrueckii subsp. Bulgaricus and Streptococcus thermophilus	БДС ISO 7889 (1)
	Wastewater (6) Animal materials, primary stage production samples, feces (23)		
	Swabs from surfaces to establish the hygienic status (24)		
	Carcasses (25)		

For the purposes of official control conducted by the Bulgarian Food Safety Agency:

№	Tested products	Type of test / characteristic	Testing methods (standard/ validated method)
1	2	3	4
1.	Meat and meat products (from domestic ungulates, poultry, lagomorphs, and game) (2)	2.4.1 Nematodes of the genus Trichinella	БДС EN ISO 18743
2.	Animal materials, samples from the primary production stage, feces (23)	23.23. Salmonella species	БДС EN ISO 6579-1

**Repealed but not replaced standard.*

*** References to documents of competent authorities within the scope of accreditation do not confer on the laboratory the right to monitor compliance. The control over compliance with the requirements of the documents is carried out by the competent authority (for example, the MAF, the BFSa, etc.) or by bodies designated by it under its responsibility.*

Flexible Scope: *Implementing a new version of standards/documents or standards / documents replacing them is allowed. An updated list of standards/documents and their dated versions is provided by CAB.*

References:

1. Ordinance № 2 of 27.03.2024 on the procedures and methods for sampling and the methods used for analysis of honey (SG, № 31/09.04.2024).
2. Commission Regulation (EC) 543/2008 /16.06.2008, amended on 01.07.2013 laying down detailed rules for the application of Council Regulation (EC) № 1234/2007 as regards the marketing standards for poultry meat.
3. Commission Regulation (EC) № 152/2009 /27.01.2009 laying down the methods of sampling and analysis for the official control of feed.
4. Regulation (EU) № 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers.
5. Delvotest SP NT Testing standart for antibiotic residue in the International dairy industry.

Fixed scope references:

1	ВЛМ-ФХ-01/2022	Determination of chloride content (sodium chloride) in foods
2	ВЛМ-ФХ-02/2022	Determination of active acidity (pH) in foods
3	ВЛМ-ФХ-03/2022	Determination of net weight and constituents in food, food products and water
4	ВЛМ-ФХ-04/2022	Determination of titratable acidity of foods
5	ВЛМ-ФХ-06/2020	Presence of vegetable fat in milk fat (qualitative reaction)
6	ВЛМ-ФХ-07/2022	Demonstration of an epihydrine aldehyde by means of a Kreis reaction (rancidity of fats)
7	ВЛМ-ФХ-08/2020	Determination of carbohydrate content in foods
8	ВЛМ-ФХ-09/2020	Determination of casein content in milk and dairy products
9	ВЛМ-ФХ-17/2020	Determination of lactose content in foods
10	ВЛМ-МБ-02/2022	Antibiotics and Sulfonamides and Suppressants Determination Method with Premi@test
11	ВЛМ-ФХ-В-01/2020	Determination of Ammonium nitrogen (N-NH ₄ ⁺) content in water
12	ВЛМ-ФХ-В-02/2020	Determination of Calcium content in water
13	ВЛМ-ФХ-В-03/2020	Determination of Nitrate content in water
14	ВЛМ-ФХ-В-04/2020	Determination of Nitrite content in water
15	ВЛМ-ФХ-В-05/2020	Determination of Sulfate content in water
16	ВЛМ-ФХ-В-06/2020	Determination of Sulfide content in water
17	ВЛМ-ФХ-В-07/2020	Determination of Magnesium content in water
18	ВЛМ-ФХ-В-08/2020	Determination of Chloride content in water
19	ВЛМ-ФХ-В-09/2020	Determination of the content of Aluminum/Al in water
20	ВЛМ-ФХ-В-10/2020	Determination of Manganese content in water
21	ВЛМ-ФХ-В-11/2020	Determination of residual chlorine content in water
22	ВЛМ-ФХ-В-12/2020	Determination of Iron content in water
23	ВЛМ-ФХ-В-13/2020	Determination of Copper content in water
24	ВЛМ-ФХ-В-14/2020	Determination of chromium (total) content in water
25	ВЛМ-ФХ-В-15/2020	Determination of Zinc content in water
26	ВЛМ-ФХ-В-16/2020	Determination of cyanide content (total) in water
27	ВЛМ-ФХ-В-17/2020	Determination of phosphate / total phosphorus content in water
28	ВЛМ-ФХ-В-18/2020	Determination of cadmium content in water
29	ВЛМ-ФХ-В-19/2020	Determination of lead content in water
30	ВЛМ-ФХ-В-20/2020	Determination of nickel content in water
31	ВЛМ-ФХ-В-21/2020	Determination of total nitrogen content in water
32	ВЛМ-ФХ-В-22/2020	Determination of fluoride content in water

I ORDER

To issue the certificate of accreditation reg. № 63 ЛИ/19.02.2025, valid until 19.02.2029, and this order as an integral part of it.

The certificate of accreditation with the enclosure to be received by the Manager/representative of the Dunavlab EOOD, the head of Testing laboratory for food, feed, and materials of animal origin Dunavlab, at Dunavlab EOOD, or other authorized person in the office of EA BAS.

Upon receipt of the certificate and the enclosure issued, the accredited person is obliged to return to EA BAS the originals of accreditation certificate reg. № 63 ЛИ/06.10.2023, valid until 19.02.2025 and its enclosure – EA BAS order reg. № A 432/06.10.2023.

This order shall be notified to the Dunavlab EOOD, within 3 (three) days from its issuance.

Eng. Irena Borislavova

Executive Director of EA BAS

