



EXECUTIVE AGENCY
BULGARIAN ACCREDITATION SERVICE

BAS reg. № 149 ЛИ

From: 08.04.2026

Valid until: 15.08.2027

CERTIFICATE OF ACCREDITATION

DIAGNOSTIKA 7 LTD
TESTING LABORATORY DIAGNOSTIKA 7

Management Address:

5500, Lovech, Cherven Bryag Quarter, Bl. 109, Entr. E, Apt. 1

Laboratory Address:

5500, Lovech, Zdravets Quarter, Mizia Str.

UIC: 110570590

Scope of accreditation

To perform testing of: Meat and meat products. Poultry meat and poultry products. Milk and dairy products. Eggs and egg products. Canned fruits and vegetables, canned meat and vegetable and meat cans. Milled products. Cereal-based foods. Bread and bread products. Confectionery products, chocolate products and pastry. Non-alcoholic beverages and boza. Fruits and vegetables and products thereof. Pre-cooked meals and salads. Seeds, oil seeds and products thereof. Spices. Water - drinking water, surface water, ground water; bottled water; mineral water; swimming pool water; ice. Swabs of hygiene control surfaces. Carcasses /carcasses/. Bee honey. Combined fodder, protein concentrates and raw materials therefor. Foodstuffs for animals. Fats and oils and products thereof. Nutritional supplements. Herbs. Tea. Salt for food purposes. Vinegar. Acidulants. Beer. Cosmetic products. Internal organs from regularly slaughtered animals (incl. skin and salted guts)

To perform sampling of: Water - drinking water, ground water, surface water.

ACCREDITED ACCORDING TO БДС EN ISO/IEC 17025:2018

Order № A 112/08.04.2026 is an integral part of the certificate of accreditation, total 20 pages.

Date of initial accreditation: 03.08.2011

Date of re-accreditation: 15.08.2023

Executive Director:

Eng. Mariya Ilieva-Yordanova

EA BAS

BG20260047



ORDER

№ A 112

Sofia, 08.04.2026

Pursuant to Art. 10, para. 1, item 2a of the Law on National Accreditation of Conformity Assessment Bodies and item 5.3.1 in connection with amendment of an element of the certificate content, according to item 4.3.8. f) of the BAS QR 2 Accreditation Procedure and EA BAS order reg. № A 111/08.04.2024, I hereby

AMEND

EA BAS order reg. № A 404/28.10.2024, to accreditation certificate reg. № 149 ЛН/28.10.2024, valid until 15.08.2027, of:

DIAGNOSTIKA 7 LTD
TESTING LABORATORY DIAGNOSTIKA 7

Management Address: 5500, Lovech, Cherven Bryag Quarter, Bl.109, Entr. E, Apt.1
Laboratory Address: 5500, Lovech, Zdravets Quarter, Mizia Str.

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.	Meat and meat products. Poultry meat and poultry products.	Organoleptic properties: appearance, shape, dimensions, external surface, cut surface, colour, aroma, taste, texture, consistency	БДС 9381
		1.2 Moisture	БДС 5712
		1.3. Fat	БДС 8549
		1.4 Salt/Sodium Chloride/	БДС 7168
		1.5 Nitrites	БДС EN 12014-3
		1.6 pH	БДС 1323
		1.7 Reaction for ammonia under Nessler	БДС 1323
		1.8 Reaction for hydrogen sulfide	БДС 1323
		1.9 Peroxidase reaction	БДС 1323
		1.10 Carbohydrates	VLM № 28/2023
		1.11 Protein	БДС 9374

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
		1.12 Energy value	Regulation (EU) Nº 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		1.13 Copper sulfate in broth	БДС 1323
		1.14 Ash	БДС 9373
		1.15 Sugars	VLM Nº 34/2022
		1.16 Dietary fibers	БДС ISO 6541 БДС ISO 5498
		1.17 Salmonella	БДС EN ISO 6579-1
		1.18 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		1.19 Listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		1.20 Escherichia coli	БДС ISO 16649-2
		1.21 Total microbial count	БДС EN ISO 4833-1
		1.22 Enterobacteriaceae	БДС EN ISO 21528-2
		1.23 Mold count	БДС ISO 21527-1 БДС ISO 21527-2
		1.24 Total yeast	БДС ISO 21527-1 БДС ISO 21527-2
		1.25 Trichinella	БДС EN ISO 18743
		1.26 Synthetic colorants	VLM Nº 41/2018
		1.27 Sweeteners: Acesulfame K, Saccharin Aspartame,	БДС EN 12856
		1.28 Preservatives: Benzoic Acid, Sorbic Acid	БДС EN 12856
		1.29 Total water content in chickens/poultry cuts	Regulation (EC) Nº 543/2008, Annex VIII ISO 1442 ISO 937
		1.30 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM Nº 51/2023
2.	Milk and dairy products	2.1. Organoleptic properties: appearance, shape, color, taste, consistency, cut surface, surface, texture, coagulum type, aroma, brine	БДС 15612
		2.2 Acidity Thorner Acidity Ketshtofer	БДС 1111
		2.3 Fat - Milk - Cheese/yellow cheese	БДС ISO 19662 ISO 3433
		2.4 Water content / Dry matter	БДС 1109
		2.5 Sodium chloride	БДС 8274
		2.6 Sugars / Lactose /	БДС 6191
		2.7 Carbohydrates	VLM Nº 28 / 2023
		2.8 Protein	БДС 6231

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
		2.9 Energy value	Regulation (EU) Nº 1169/ 2011 (Annex XIV to Article 31, Chapter IV, Section III)
		2.10 Ripening degree /soluble: total protein/	БДС 6231
		2.11 Ash	БДС 6154
		2.12 Freezing point	БДС EN ISO 5764
		2.13 Density	БДС 1110
		2.14 Dietary fibers	БДС ISO 6541 БДС ISO 5498
		2.15 pH	VLM Nº 30/2017
		2.16 Salmonella	БДС EN ISO 6579-1
		2.17 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		2.18 Listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		2.19 Escherichia coli	БДС ISO 16649-2
		2.20 Coliforms	ISO 4832
		2.21 Enterobacteriaceae	БДС EN ISO 21528-2
		2.22 Total yeast / mold count	БДС ISO 21527-1 БДС ISO 21527-2
		2.23 Total microbial count	БДС EN ISO 4833-1
		2.24 Total somatic cell count	БДС EN ISO 13366-1
		2.25 Presence of miscellaneous impurities: - sodium carbonate; - formaldehyde; - hydrogen peroxide; - potassium dichromate;	БДС 9215
		2.26 Antibacterial substances	DELVOTEST® SP NT
		2.27 Urea content	VLM Nº 48/2020
		2.28 Synthetic colorants	VLM Nº 41/2018
		2.29 Sweeteners: Acesulfame K, Saccharin, Aspartame	БДС EN 12856
		2.30 Preservatives Benzoic acid, Sorbic acid	БДС EN 12856
3.	Eggs and egg products	3.1 Salmonella	БДС EN ISO 6579-1
		3.2 Enterobacteriaceae	БДС EN ISO 21528-2
4.	Canned fruits and vegetables, canned meat, vegetable and meat cans.	4.1 Organoleptic properties: Appearance of the canned content, cut surface, consistency, taste, aroma, colour	БДС 1035
		4.2 Condition of the can: hermeticity, external surface, internal surface, bloating, unfastened lids and bottoms	БДС 1035 БДС 7219
		4.3 Moisture / Dry matter	БДС 15437 БДС EN 12143***
		4.4 Salt	БДС 7168
		4.5 Nitrites	БДС EN 12014-3

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
		4.6 Fat	БДС 8549 БДС 6997
		4.7 Acidity	БДС 6996
		4.8 Total sugars after inversion / Invert sugar /	БДС 7169
		4.9 Carbohydrates	VLM № 28/2023
		4.10 Protein	БДС 14431; БДС 15438
		4.11 Energy value	Regulation (EU) № 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		4.12 Ash	БДС 9373
		4.13 pH	БДС 11688
		4.14 Net weight and drained net quantity	БДС 7181
		4.15 Dietary fibers	БДС ISO 5498 БДС ISO 6541
		4.16 Thermostatic sample	БДС 1035 БДС 6916
		4.17 Mesophilic aerobic and facultative anaerobic microorganisms	БДС 1035 БДС 6916
		4.18 Mesophilic anaerobic microorganisms	БДС 1035 БДС 6916
		4.19 Total yeast / mold count	БДС 1035 БДС 6916
		4.20 Escherichia coli	БДС ISO 16649-2
		4.21 Salmonella	БДС EN ISO 6579-1
		4.22 Listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		4.23 Coliforms	ISO 4832
		4.24 Sweeteners: Acesulfame K, Saccharin, Aspartame	БДС EN 12856
		4.25 Preservatives Benzoic acid Sorbic acid	БДС EN 12856
		4.26 Synthetic colorants	VLM № 41/2018
		4.27 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023
5.	Milled products. Cereal-based foods	5.1 Organoleptic properties: color, aroma, taste, crunchiness	БДС 754
		5.2 Moisture	БДС 754
		5.3 Acidity	БДС 754
		5.4 Ash	БДС 754
		5.5 Fat	БДС EN ISO 11085; БДС EN ISO 3947
		5.6 Carbohydrates	VLM №28/2023
		5.7 Protein	БДС ISO 1871; БДС EN ISO 20483; БДС EN ISO 3188

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
		5.8 Energy value	Regulation (EU) Nº 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		5.9 Wet gluten	БДС EN ISO 21415-1
		5.10 Sugars	VLM Nº 34/2022
		5.11 Dietary fibers	БДС ISO 5498 БДС ISO 6541
		5.12 Salmonella	БДС EN ISO 6579-1
		5.13 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		5.14 Escherichia coli	БДС ISO 16649-2
		5.15 Bacillus cereus	БДС EN ISO 7932
		5.16 Mold count	БДС ISO 21527-1 БДС ISO 21527-2
		5.17 Enterobacteriaceae	БДС EN ISO 21528-2
		5.18 Listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		5.19 Total microbial count	БДС EN ISO 4833-1
		5.20 Coliforms	ISO 4832
		5.21 Total yeast	БДС ISO 21527-1 БДС ISO 21527-2
		5.22 Pesticides residues **	БДС EN 15662
		5.23 Salt	VLM Nº 29/2022
		5.24 Synthetic colorants	VLM Nº 41/2018
		5.25 Sweeteners: Acesulfame K, Saccharin Aspartame,	БДС EN 12856
		5.26 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM Nº 51/2023
6.	Bread and bread products	6.1 Organoleptic properties: Appearance, shape, surface, crust condition, color, aroma, taste, crunchiness, crumb condition средата, mass per unit	БДС 3412
		6.2 Total dry matter / Total moisture	БДС 3412
		6.3 Crumb moisture	БДС 3412
		6.4 Acidity	БДС 3412
		6.5 Salt	БДС 3412
		6.6 Fat	БДС 3412
		6.7 Carbohydrates	VLM Nº 28/2023
		6.8 Protein	БДС 3412
		6.9 Energy value	Regulation (EU) Nº 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		6.10 Ash	БДС 754
		6.11 Crumb porosity	БДС 3412,
		6.12 Sugars	БДС 3412
		6.13 Dietary fibers	БДС ISO 5498 БДС ISO 6541
		6.14 Salmonella	БДС EN ISO 6579-1

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
		6.15 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		6.16 Escherichia coli	БДС ISO 16649-2
		6.17 Mold count	БДС ISO 21527-1 БДС ISO 21527-2
		6.18 Enterobacteriaceae	БДС EN ISO 21528-2
		6.19 Coliforms	ISO 4832
		6.20 Listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		6.21 Mesophilic aerobic spore-forming microorganisms from the group of Bacillus subtilis (Bacillus mesentericus)	VLM № 36/2018
		6.22 Preservatives Benzoic acid Sorbic acid	БДС EN 12856
		6.23 Sweeteners: Acesulfame K, Saccharin Aspartame,	БДС EN 12856
		6.24 Synthetic colorants	VLM № 41/2018
		6.25 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023
7.	Confectionery products, chocolate products and pastry	7.1 Organoleptic properties: Appearance, shape, color, taste, aroma, consistency, foreign impurities, section texture, quality of the filling	БДС 6279*** БДС 4636
		7.2 Moisture / Dry matter	БДС 5313
		7.3 Total sugars after inversion	БДС 5439
		7.4 Fat	БДС 5439
		7.5 Presence of nuts	БДС 9208
		7.6 Protein	БДС ISO 1871
		7.7 Carbohydrates	VLM № 28/2023
		7.8 Energy value	Regulation (EU) № 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		7.9 Ash	БДС 5313
		7.10 Salt	VLM № 29/2022
		7.11 Dietary fibers	БДС ISO 5498 БДС ISO 6541
		7.12 Coliforms	ISO 4832
		7.13 Escherichia coli	БДС ISO 16649-2
		7.14 Salmonella	БДС EN ISO 6579-1
		7.15 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		7.16 Enterobacteriaceae	БДС EN ISO 21528-2
		7.17 Listeria monocytogenes	БДС EN ISO 11290-1 БДС EN ISO 11290-2
		7.18 Total yeast / mold count	БДС 12334
		7.19 Synthetic dyes	VLM № 41/2018
		7.20 Sweeteners:	

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
		Acesulfame K Saccharin Aspartame	БДС EN 12856
		7.21 Preservatives Benzoic acid Sorbic acid	БДС EN 12856
		7.22 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023
		7.23 Ash insoluble in hydrochloric acid	БДС 5313
		7.24 Cannabinoids **	VLM № 58/2024
8.	Non-alcoholic beverages (1) and boza (2)	8.1 Organoleptic properties: Appearance, taste, color, aroma, consistency, foreign impurities	БДС 3485, (1), (2)
		8.2 Dry matter	БДС 3485, (1), (2)
		8.3 Acidity - soft drinks - boza drink	БДС 3485 (1) БДС 6996 (2)
		8.4 Sugars	БДС 3485, (1), (2)
		8.5 Caloric value	БДС 3485, (1)
		8.6 Carbohydrates	VLM № 28/2023 (1), (2)
		8.7 Fat	БДС EN ISO 11085 (2)
		8.8 Protein	БДС ISO 1871 (2)
		8.9 Ash	БДС 754 (2)
		8.10 Salt	VLM № 29/2022 (2)
		8.11 Energy value	Regulation (EU) №1169/2011 (Annex XIV to Article 31, Chapter IV, Section III) (2)
		8.12 Coliforms	ISO 4832 (1),(2)
		8.13 Escherichia coli	БДС ISO 16649-2 (1), (2)
		8.14 Coagulase-positive staphylococci	БДС EN ISO 6888-1 (1),(2) БДС EN ISO 6888-2 (1),(2)
		8.15 Enterobacteriaceae	БДС EN ISO 21528-2 (1),(2)
		8.16 Listeria monocytogenes	БДС EN ISO 11290-1 (1),(2) БДС EN ISO 11290-2 (1),(2)
		8.17 Salmonella	БДС EN ISO 6579-1 (1),(2)
		8.18 Total yeast / mold count	БДС ISO 21527-1 (1),(2) БДС ISO 21527-2 (1),(2)
		8.19 Total microbial count	БДС EN ISO 4833-1 (1),(2)
		8.20 Synthetic colorants	VLM № 41/2018 (1),(2)
		8.21 Sweeteners: Acesulfame K Saccharin Aspartame	БДС EN 12856 (1),(2)
		8.22 Preservatives Benzoic acid Sorbic acid	БДС EN 12856 (1),(2)
		8.23 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023 (1),(2)
		8.24 Cannabinoids **	VLM № 58/2024 (1)

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
9.	Fruits and vegetables and related products	9.1 Salt (Chlorides)	БДС 7168
		9.2 Acidity	БДС 6996
		9.3 Active acidity (pH)	БДС 11688
		9.4 Fat	БДС 6997
		9.5 Carbohydrates	VLM № 28/2023
		9.6 Protein	БДС ISO 1871
		9.7 Energy value	Regulation (EU) №1169/ 2011 (Annex XIV to Article 31, Chapter IV, Section III)
		9.8 Ash	БДС 17318
		9.9 Moisture	БДС EN 12143***
		9.10 Sugars	БДС 7169
		9.11 Dietary fibers	БДС ISO 5498 БДС ISO 6541
		9.12 Escherichia coli	БДС ISO 16649-2
		9.13 Salmonella	БДС EN ISO 6579-1
		9.14 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		9.15 Total microbial count	БДС EN ISO 4833-1
		9.16 Total yeast / mold count	БДС ISO 21527-1 БДС ISO 21527-2
		9.17 Coliforms	ISO 4832
		9.18 Listeria monocytogenes	БДС EN ISO 11290-1
		9.19 Enterobacteriaceae	БДС EN ISO 21528-2
		9.20 Pesticides **	БДС EN 15662
		9.21 Organoleptic properties: Appearance and texture, color, cut surface, consistency, aroma, taste, foreign /visible/ impurities	VLM № 37/2018
		9.22 Sweeteners: Acesulfame K, Saccharin, Aspartame,	БДС EN 12856
		9.23 Preservatives: Benzoic Acid, Sorbic Acid	БДС EN 12856
		9.24 Synthetic colorants	VLM № 41/2018
		9.25 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023
10.	Pre-cooked meals and salads	10.1 Organoleptic properties: Appearance and texture, color, cut surface, consistency, aroma, taste, foreign /visible/ impurities	БДС 9381 БДС 15612
		10.2 Salt (Chlorides)	БДС 7168
		10.3 Protein	БДС ISO 1871
		10.4 Carbohydrates	VLM № 28/2023
		10.5 Fat	БДС 8549, БДС 6997
		10.6 Energy value	Regulation (EU) №1169/ 2011 (Annex XIV to Article 31, Chapter IV, Section III)
		10.7 Ash	БДС 17318

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
		10.8 Water content / Dry matter	БДС 1109 ; БДС 5712
		10.9 Sugars	VLM № 34/2022
		10.10 Dietary fibers	БДС ISO 5498 БДС ISO 6541
		10.11 Coliforms	ISO 4832
		10.12 Escherichia coli	БДС ISO 16649-2
		10.13 Salmonella	БДС EN ISO 6579-1
		10.14 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		10.15 Listeria monocytogenes	БДС EN ISO 11290-1
		10.16 Sulfite-reducing bacteria	БДС EN ISO 15213-1
		10.17 Total yeast / mold count	БДС ISO 21527-1 БДС ISO 21527-2
		10.18 Enterobacteriaceae	БДС EN ISO 21528-2
		10.19 Total microbial count	БДС EN ISO 4833-1
		10.20 Sweeteners: Acesulfame K, Saccharin Aspartame,	БДС EN 12856
		10.21 Preservatives: Benzoic Acid, Sorbic Acid	БДС: EN 12856
		10.22 Synthetic colorants	VLM № 41/2018
		10.23 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023
11.	Seeds, oil seeds (1) products thereof (2)	11.1 Organoleptic properties: Appearance, color, aroma, taste, size, luster, shape, moulding, rotting, fermentation, damages, presence of insects, larvae, pupae	БДС 1953 (1) (2)
		11.2 Moisture and volatile matter	БДС EN ISO 665(1)
		11.3 Salt (Chlorides)	БДС 7168, VLM № 29/2022 (1) (2)
		11.4 Fat	БДС EN ISO 659(1) БДС 12896 (2)
		11.5 Carbohydrates	VLM № 28/2023 (1) (2)
		11.6 Protein	БДС ISO 1871 (1) (2)
		11.7 Energy value	Regulation (EU) №1169/ 2011 (Annex XIV to Article 31, Chapter IV, Section III) (1) (2)
		11.8 Ash	БДС ISO 749 (1) (2)
		11.9 Peroxide value	БДС EN ISO 3960 (1)
		11.10 Sugars	VLM № 34/2022 (1) (2)
		11.11 Dietary fibers	БДС ISO 5498 (1)(2)
		11.12 Total microbial count	БДС EN ISO 4833-1(1) (2)
		11.13 Salmonella	БДС EN ISO 6579-1(1) (2)
		11.14 Coagulase-positive staphylococci	БДС EN ISO 6888-1(1) (2) БДС EN ISO 6888-2(1)

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
		11.15 Coliforms	ISO 4832(1) (2)
		11.16 Total yeast / mold count	БДС ISO 21527-2(1) (2)
		11.17 Escherichia coli	БДС ISO 16649-2(1) (2)
		11.18 Pesticides residues **	БДС EN 15662 (1) (2)
		11.19 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023 (1) (2)
12	Spices	12.1 Color according to ASTA	БДС 466 ***
		12.2 Total microbial count	БДС EN ISO 4833-1
		12.3 Coliforms	ISO 4832
		12.4 Escherichia coli	БДС ISO 16649-2
		12.5 Salmonella	БДС EN ISO 6579-1
		12.6 Coagulase-positive staphylococci	БДС EN ISO 6888-1 БДС EN ISO 6888-2
		12.7 Sulfite-reducing clostridia	БДС EN ISO 15213-1
		12.8 Total yeast / mold count	БДС ISO 21527-1 БДС ISO 21527-2
		12.9 Organoleptic properties: Appearance, color, aroma, taste, consistency, homogeneity, section, visible foreign impurities	VLM № 38/2018
13.	Water – drinking water (1), surface water (2), ground water (3); swimming pool water (4); Ice (5) bottled water (6); mineral water (7)	13.1 Color	БДС 8451 (1), (6), (7) БДС 17.1.4.01 (2), (3) , БДС EN ISO 7887 (4)
		13.2 Aroma at 20°C	БДС 8451 (1), (6), (7) ВЛМ №57/2024 , (4)
		13.3 Taste	БДС 8451 (1), (6), (7)
		13.4 Active reaction	БДС 3424 (1), (6), (7) БДС 17.1.4.27 (2),(3) БДС EN ISO 10523 (4)
		13.5 Oxidation permanganate Permanganate oxidability, Permanganate index	БДС 3413 (1), БДС 17.1.4.16 (2), (3) БДС EN ISO 8467 (1,2,3,4,6,7)
		13.6 Ammonium Ion	VLM № 01/2010 (1),(4),(6),(7) VLM №16/2013 (2),(3)
		13.7 Nitrites	VLM № 02/2023 (1),(3),(4),(6),(7)
		13.8 Nitrates	VLM № 03/2010 (1),(6),(7) VLM № 17/2013 (2),(3)
		13.9 Residual free chlorine	БДС 3560 (1) ВЛМ № 56/2023 (1), (2), (3), (4)
		13.10 Manganese	VLM № 04/2010 (1),(4),(6),(7) VLM № 18/2013 (2),(3)
		13.11 Iron /Total (1), (4), (6), (7) dissolved (2), (3)/	VLM № 05/2010 (1), (4),(6),(7) VLM №19 /2013 (2),(3)
		13.12 Calcium	БДС ISO 6058 (1),(2),(3),(6),(7)
		13.13 Magnesium	VLM № 49/2020 (1), (2), (3), (6), (7)
		13.14 Total Hardness	БДС ISO 6059 (1),(2),(3), (6),(7)

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
		13.15 Chloride	БДС 3414 (1), (6), (7) БДС 17.1.4.24 (2), (3)
		13.16 Fluorides	VLM № 06/2010 (1), (6), (7) VLM № 20/2013 (2), (3)
		13.17 Zinc	VLM № 07/2010 (1), (6), (7) VLM № 21/2013 (2), (3)
		13.18 Phosphates	VLM № 08/2010 (1), (6), (7) VLM № 22/2017 (2), (3)
		13.19 Sulfates	VLM № 09/2010 (1), (6), (7) VLM № 23/2013 (2), (3)
		13.20 Copper	VLM № 10/2010 (1), (6), (7) VLM № 24/2013 (2), (3)
		13.21 Chromium /hexavalent (1), Total (2)/	VLM № 11/2010 (1), (6), (7) БДС 7212 (1) VLM № 25/2013 (2), (3)
		13.22 Cyanides	VLM № 12/2010 (1), (6), (7) VLM № 26/2013 (2), (3)
		13.23 Electrical Conductivity	БДС EN 27888 (1), (2), (3), (6), (7)
		13.24 Aluminum	VLM № 13/2010 (1), (2), (3) , (6), (7)
		13.25 Arsenic	VLM № 14/2010 (1), (2), (3), (6), (7)
		13.26 Boron	VLM № 15/2010 (1), (6), (7) VLM № 27/2013 (2), (3)
		13.27 Lead	VLM № 31/2017 (1), (2), (3), (6), (7)
		13.28 Cadmium	VLM № 32/2017 (1), (2), (3), (6), (7)
		13.29 Mercury	VLM № 33/2017 (1), (2), (3) , (6), (7)
		13.30 Turbidity	БДС EN ISO 7027-1 (1)
		13.31 Dissolved Oxygen	БДС 17.1.4.08 (2), (3)
		13.32 Coliforms / Escherichia coli	БДС EN ISO 9308-1 (1), (4), (5), (6), (7)
		13.33 Total coli titer/Escherichia coli titer	БДС 17335 (4)
		13.34 Enterococci/Enterococci titer/	БДС EN ISO 7899-2 (1), (2), (6), (7) БДС 17335 (4)
		13.35 Microbial Count at 22°C and 37°C	БДС EN ISO 6222 (1), (2), (6), (7) БДС 17335 (4)
		13.36 Sulfite-reducing anaerobic /clostridia/ Clostridium perfringens	БДС EN 26461-2 (1), (2) БДС EN ISO 14189 (1), (6), (7)
		13.37 Staphylococcus aureus/ Staphylococcus titer/	БДС 17335 (4)
		13.38 Salmonella	БДС EN ISO 19250 (2)
		13.39 Highly volatile halogenated hydrocarbons: Trihalomethanes / Chloroform, bromoform,	БДС EN ISO 10301 (1,3), (6), (7)

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
		Dibromochlorometane, Bromodichloromethane/ 1, 2 Dichloroethane, Trichloroethene, Tetrachloroethene	
		13.40 Benzene	БДС ISO 11423-2 (1), (2), (3),(6),(7)
		13.41. Polycyclic aromatic hydrocarbons (PAH): Benzo(a)pyrene Total: Benzo(b)fluoranthene Benzo(k)fluoranthene Benzo(g,h,i)perylene Indeno(1,2,3-cd) pyrene	VLM №42/2018 (1) (2), (3),(6),(7)
		13.42. Antimony	VLM №35/2019 (1,2,3), (6),(7)
		13.43. Nickel	VLM №40/2019 (1,2,3), (6),(7)
		13.44. Bromates	VLM №43/2019 (1,2,3), (6),(7)
		13.45. Selenium	VLM №44/2019 (1,2,3), (6),(7)
		13.46. Sodium	VLM №46/2019 (1,2,3), (6),(7)
		13.47. Total organic carbon	VLM №47/2019 (1,2,3), (6),(7)
		13.48 Pesticides**	VLM № 39/2021, (1,2,3),(6),(7)
		13.49 Pseudomonas aeruginosa	БДС EN ISO 16266 (6), (7)
		13.50 Total dry residue/dissolved and undissolved substances content	БДС 3546 (1) БДС 17.1.4.04 (2),(3)
		13.51 Uranium	VLM № 45/2023 (1),(2),(3), (6),(7)
		13.52 Petroleum product	VLM № 55/2022 (3)
		13.53 Legionella	БДС EN ISO 11731 (1), (4)
14.	Swabs of hygiene control surfaces.	14.1 Total microbial count	БДС EN ISO 4833-1
		14.2 Enterobacteriaceae	БДС EN ISO 21528-2
		14.3 Coliforms	ISO 4832
		14.4 Escherichia coli	БДС ISO 16649-2
		14.5 Salmonella	БДС EN ISO 6579-1
		14.6 Coagulase-positive staphylococci	БДС EN ISO 6888-1
		14.7 Listeria monocytogenes	БДС EN ISO 11290-1
		14.8 Total yeast / mold count	БДС ISO 21527-1
15.	Carcasses /carcasses/	15.1 Total microbial count	БДС EN ISO 4833-1
		15.2 Salmonella	БДС EN ISO 6579-1
		15.3 Enterobacteriaceae	БДС EN ISO 21528-2
16.	Bee honey	16.1 Organoleptic analysis – colour, aroma, taste, consistency, appearance, mechanical impurities	БДС 2673
		16.2 Reducing sugars /Invert sugar/	БДС 3050
		16.3 Saccharose	БДС 3050
		16.4 Water content	Ordinance № 2 SG № 31/2024
		16.5 Electrical Conductivity	Ordinance № 2 SG № 31/2024
		16.6 Free acidity	Ordinance № 2 SG № 31/2024

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
		16.7 Water insoluble substances	БДC 3050
		16.8 Diastase activity - Gotte method - Shade method	БДC 3050 Ordinance № 2 SG № 31/2024
		16.9 Hydroxymethylfurfural	Ordinance № 2 SG № 31/2024
		16.10 Ash	БДC 3050
		16.11 Pollen analysis	БДC 3050
		16.12 Fats	VLM № 50/2020
		16.13 Salt (chlorides)	VLM № 29/2022
		16.14 Carbohydrates	VLM № 28/2023
		16.15 Protein	БДC ISO 1871
		16.16 Energy value	Regulation (EU) № 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		16.17 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/ 2023
		16.18 Cannabinoids **	VLM № 58/2024
17.	Combined fodder, protein concentrates and raw materials for them. Foodstuffs for animals.	17.1 Acidity - Neumann - Thorner	БДC 11374
		17.2 Moisture	БДC 11374
		17.3 Crude fats	БДC 11374
		17.4 Crude protein	БДC 11374
		17.5 Crude ash	БДC 11374
		17.6 Crude fiber	БДC 11374
		17.7 Carbohydrates	VLM № 28/2023
		17.8 Chlorides	БДC 11374
		17.9 Total microbial count	БДC EN ISO 4833-1
		17.10 Coliforms	ISO 4832
		17.11 Escherichia coli	БДC ISO 16649-2
		17.12 Enterobacteriaceae	БДC EN ISO 21528-2
		17.13 Salmonella	БДC EN ISO 6579-1
		17.14 Listeria monocytogenes	БДC EN ISO 11290-1 БДC EN ISO 11290-2
		17.15 Mold count	БДC ISO 21527-1 БДC ISO 21527-2
		17.16 Total yeast	БДC ISO 21527-1 БДC ISO 21527-2
		17.17 Pesticides residues **	БДC EN 15662
		17.18 Energy value	Regulation (EU) №1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		17.19 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023
18.	Fats and oils and related products	18.1 Refractive index	БДC EN ISO 6320
		18.2 Relative density	БДC EN ISO 6883
		18.3 Acidity	БДC EN ISO 660
		18.4 Moisture and volatile matter	БДC EN ISO 662
		18.5 Protein	БДC ISO 1871
		18.6 Peroxide value	БДC EN ISO 3960
		18.7 Fats	БДC EN ISO 17189

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
		18.8 Carbohydrates	VLM № 28/2023
		18.9 Salt	VLM № 29/2022
		18.10 Total microbial count	БДC EN ISO 4833-1
		18.11 Salmonella	БДC EN ISO 6579-1
		18.12 Listeria monocytogenes	БДC EN ISO 11290-1 БДC EN ISO 11290-2
		18.13 Mold count	БДC ISO 21527-1
		18.14 Total yeast	БДC ISO 21527-1
		18.15 Unsaponifiable matter	БДC EN ISO 18609 БДC EN ISO 3596
		18.16 Saponification value	БДC EN ISO 3657
		18.17 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM № 51/2023
		18.18 Cannabinoids **	VLM № 58/2024
19.	Nutritional supplements. (1) Herbs.Tea. (2)	19.1 Total microbial count	БДC EN ISO 4833-1 (1),(2) Ph. Eu 2.6.12 (1)
		19.2 Enterobacteriaceae	БДC EN ISO 21528-2 (1),(2)
		19.3 Coliforms	ISO 4832 (1), (2)
		19.4 Escherichia coli	БДC ISO 16649-2 (1),(2)
		19.5 Salmonella	БДC EN ISO 6579-1 (1),(2)
		19.6 Coagulase-positive staphylococci	БДC EN ISO 6888-1(1),(2)
		19.7 Listeria monocytogenes	БДC EN ISO 11290-1 (1),(2) БДC EN ISO 11290-2 (1),(2)
		19.8 Pesticides residues**	БДC EN 15662 (1),(2)
		19.9 Organoleptic properties: appearance, shape, dimensions, colour, taste, aroma, foreign impurities	VLM № 54/2022 (2)
		19.10 Dry matter/Water content	БДC ISO 1573 (2)
		19.11 Total ash	БДC ISO 1575 (2)
		19.12 Cannabinoids **	VLM № 58/2024 (1), (2)
20.	Salt for food purposes	20.1 Organoleptic properties: taste and aroma	VLM № 52/ 2020
		20.2 Mechanical impurities	VLM № 52/ 2020
		20.3 Moisture	VLM № 52/ 2020
		20.4 Water insoluble matter	VLM № 52/ 2020
		20.5 Chlorides	VLM № 52/ 2020
		20.6 Sodium chloride	VLM № 52/ 2020
		20.7 Potassium iodate	VLM № 52/ 2020
21.	Vinegar. Sweeteners	21.1 Acidity	Ordinance on the control and coordination of controls on wines, spirits, distillates and spirit drinks, App.4,
		21.2 Active acidity (pH)	VLM № 53/2020
		21.3 Total dry extract	Ordinance on the control and coordination of controls on wines, spirits, distillates and spirit drinks, App.4,
		21.4 Total fats	VLM № 50/2022
		21.5 Protein	БДC ISO 1871
		21.6 Sugar	VLM № 34/2022

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
		21.7 Carbohydrates	VLM Nº 28/2023
		21.8 Ash	Ordinance on the control and coordination of controls on wines, spirits, distillates and spirit drinks, App.4,
		21.9 Sulfur dioxide	Ordinance on the control and coordination of controls on wines, spirits, distillates and spirit drinks, App.4,
		21.10 Preservatives: Benzoic Acid, Sorbic Acid	БДС EN 12856
		21.11 Synthetic colorants	VLM Nº 41/2018
		21.12 Energy value	Regulation (EU) Nº 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		21.13 Total microbial count	БДС EN ISO 4833-1
		21.14 Salmonella	БДС EN ISO 6579-1
		21.15 Yeast and moulds	БДС ISO 21527-1
		21.16 Coagulase-positive staphylococci	БДС EN ISO 6888-1
		21.17 Coliforms	ISO 4832
22.	Beer	22.1 Alcohol	БДС 10187
		22.2 Initial extract	БДС 10187
		22.3 Acidity /pH/	БДС 10187
		22.4 Sugars	VLM Nº34/2022
		22.5 Protein	БДС ISO 1871
		22.6 Fats	VLM Nº 50/2022
		22.7 Salt	VLM Nº 29/2022
		22.8 Carbohydrates	VLM Nº 28/2023
		22.9 Energy value	Regulation (EU) 1169/2011 (Annex XIV to Article 31, Chapter IV, Section III)
		22.10 Dietary fibers	БДС ISO 6541
		22.11 Fatty acid content: (saturated/unsaturated/trans fatty acid isomers)	VLM Nº 51/2023
23.	Cosmetic products.	23.1 Total number of heterotrophic mesophilic microflora	БДС EN ISO 21149
		23.2 Yeast and moulds	БДС EN ISO 16212
		23.3 Escherichia coli	БДС EN ISO 21150
		23.4 Pseudomonas aeruginosa	БДС EN ISO 22717
		23.5 Staphylococcus aureus	БДС EN ISO 22718
		23.6 Candida albicans	БДС EN ISO 18416
		23.7 Cannabinoids **	VLM Nº 58/2024
24.	Internal organs from regularly slaughtered animals (incl. skin and salted guts)	24.1 Total microbial count	БДС EN ISO 4833-1 БДС 3434
		24.2 Yeast and moulds	БДС ISO 21527-1 БДС ISO 21527-2
		24.3 Escherichia coli	БДС ISO 16649-2
		24.4 Enterobacteriaceae	БДС EN ISO 21528-2 БДС 3434

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
		24.5 Coagulase-positive staphylococci	БДC EN ISO 6888-1 БДC 3434
		24.6 Coliforms	ISO 4832 БДC 3434
		24.7 Listeria monocytogenes	БДC EN ISO 11290-1 БДC EN ISO 11290-2
		24.8 Salmonella	БДC EN ISO 6579-1 БДC 3434

To perform sampling of:

Type of the scope: <i>Flexible*</i>		
Nº	Product	Sampling methods (standard/validated method)
1	3	4
1.	Drinking water	ISO 5667-5; БДC EN ISO 19458
2.	Underground water	БДC EN ISO 19458; БДC ISO 5667-11, cl.5.3.2.8
3.	Surface water	БДC EN ISO 19458; БДC EN ISO 5667-6

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

**** Flexible scope:** Within its competence, the laboratory has been authorized to determine all characteristics (column 3) using the listed test methods (column 4) belonging to the group of products (column 2) upon conducting an inspection/verification, provision of CRM/RM and calibrated equipment.

The laboratory maintains a detailed, dated list of the products and characteristics belonging to the products mentioned in the scope of accreditation.

*****Repealed but not replaced standard.**

References:

1. Regulation (EU) Nº 1169/2011 of the European Parliament and of the Council of 25.10.2011 on the provision of food information to consumers, Annex XIV, Article. 31, Chapter III;
2. Commission Regulation (EC) 543/2008 of 16.06.2008 laying down detailed rules for the application of Council Regulation (EC) Nº 1234/2007 as regards the marketing standards for poultry meat, Annex VIII;
3. DELVOTEST® SP NT: 2012 Standard diffusion test for the detection of antibiotic residues in milk;
4. OCCCWSDSD - Ordinance on the control and coordination of controls on wines, spirits, distillates and spirit drinks, published in SG Nº 99/2005; amended and supplemented in SG Nº 55/2017;

5. Ordinance № 2, SG № 31/09.04.2024, on requirements and order for sampling and laboratory testing of foods, in force of 24.04.2024;

6. Ph Eur - European Pharmacopeia, current edition:

Ph. Eur. 2.6.12 Microbiological examination of non-sterile products -total viable aerobic count;

Fixed scope references:

VLM № 01/2010 Photometric method with Spectroquant test for determining the ammonia content in the water;

VLM № 02/2023 Photometric method with Spectroquant test for determining the content of nitrites in the water;

VLM № 03/2010 Photometric method with Spectroquant test for determining the content of nitrates in the water;

VLM № 04/2010 Photometric method with Spectroquant test for determining the content of manganese in the water;

VLM № 05/2010 Photometric method with Spectroquant test for determining the content of iron /total/ in the water;

VLM № 06/2010 Photometric method with Spectroquant test for determining the content of fluorides in the water;

VLM № 07/2010 Photometric method with Spectroquant test for determining the content of zinc in the water;

VLM № 08/2010 Photometric method with Spectroquant test for determining the content of phosphates in the water;

VLM № 09/2010 Photometric method with Spectroquant test for determining the content of sulfates in the water;

VLM № 10/2010 Photometric method with Spectroquant test for determining the content of copper in the water;

VLM № 11/2010 Photometric method with Spectroquant test for determining the content of chromium /hexavalent/ in the water;

VLM № 12/2010 Photometric method with Spectroquant test for determining the content of cyanides in the water;

VLM № 13/2010 Photometric method with Spectroquant test for determining the content of aluminum in the water;

VLM № 14/2010 Photometric method with Spectroquant test for determining the content of arsenic in the water;

VLM № 15/2010 Photometric method with Spectroquant test for determining the content of boron in the water;

VLM № 16/2013 Photometric method with Spectroquant test for determining the content of ammonia in the water;

VLM № 17/2013 Photometric method with Spectroquant test for determining the content of nitrates in the water;

VLM № 18/2013 Photometric method with Spectroquant test for determining the content of manganese in the water;

VLM № 19/2013 Photometric method with Spectroquant test for determining the content of iron /dissolved/ in the water;

VLM № 20/2013 Photometric method with Spectroquant test for determining the content of fluorides in the water;

VLM № 21/2013 Photometric method with Spectroquant test for determining the content of zinc in the water;

VLM № 22/2017 Photometric method with Spectroquant test for determining the content of phosphates in the water;

VLM № 23/2013 Photometric method with Spectroquant test for determining the content of sulfates in the water;

VLM № 24/2013 Photometric method with Spectroquant test for determining the content of copper in the water;

VLM № 25/2013 Photometric method with Spectroquant test for determining the content of chromium /total/ in the water;

VLM № 26/2013 Photometric method with Spectroquant test for determining the content of cyanides in the water;

VLM № 27/2013 Photometric method with Spectroquant test for determining the content of boron in the water;

VLM № 28/2023 Method for determining the carbohydrates in foods;

VLM № 29/2022 Method for determining the common salt in foods;

VLM № 30/2017 Method for determining the pH in milk and milk products;

VLM № 31/2017 Photometric method with Spectroquant test for determining the content of lead in the water;

VLM № 32/2017 Photometric method with Spectroquant test for determining the content of cadmium in the water;

VLM № 33/2017 Photometric method with Spectroquant test for determining the content of mercury in the water;

VLM № 34/2022 Method for determining the sugars in the food;

VLM № 35/2019 Method for determining the antimony in the water;

VLM № 36/2018 Method for determining the mesophilic aerobic spore-forming microorganisms from the *Bacillus subtilis* group /*Mesentericus*/;

VLM № 37/2018 Fruits and vegetables and products thereof. Determination of the organoleptic properties;

VLM № 38/2018 Spices. Determination of the organoleptic properties;

VLM № 39/2021 Determining pesticide residues in waters via GC/MSD;

VLM № 40/2019 Method for determining the nickel in the water;

VLM № 41/2018 Determining the synthetic colorants in foods via HPLC;

VLM № 42/2018 Determination of polycyclic aromatic hydrocarbons /PAH/ in waters with HPLC and fluorescence detection after solid-phase extraction;

VLM № 43/2019 Method for determining the bromates in the water;

VLM № 44/2019 Method for determining the selenium in the water;

VLM № 45/2023 Method for determining the uranium in the water;

VLM № 46/2019 Method for determining the sodium in the water;

VLM № 47/2019 Method for determining the total organic carbon in the water;

VLM № 48/2020 Method of determining urea content in milk;

VLM № 49/2020 Method for determining the magnesium in the water;

VLM № 50/2022 Method for determining fats in food;

VLM № 51/2023 Method for determining the fatty acid content in food through GC/FID;

VLM № 52:2020 Salt for food purposes. Testing methods;

VLM № 53:2020 Method for determining active acidity (pH) in foods;

VLM № 54:2022 Tea.Herbs. Determination of the organoleptic properties;

VLM № 55/2022 Method for determining petroleum products in ground water;

VLM № 56/2023 Determination of residual free chlorine content in water;

VLM № 57/2024 Determination of odour in water.

VLM № 58/2024 Determination of cannabinoids by liquid chromatography.

I ORDER

To issue the certificate of accreditation reg. № 149 ЛИ/08.04.2026, valid until 15.08.2027, and this order as an integral part of it.

The certificate of accreditation with the enclosure to be received by the manager/ representative of Diagnostika 7 Ltd, the head of Testing Laboratory Diagnostika 7 at Diagnostika 7 Ltd, 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 № 149 ЛИ/28.10.2024, valid until 15.08.2027 and its enclosure, EA BAS order reg. № A 404/28.10.2024.

This order shall be notified to Diagnostika 7 Ltd, within 3 (three) days from its issuance.

Eng. Mariya Ilieva - Yordanova

*Executive Director
of Executive agency Bulgarian accreditation*

