EA MLA Signatory
Český institut pro akreditaci, o.p.s.
(Czech Accreditation Institute)
Hájkova 2747/22, Žižkov, 130 00 Praha 3

issues

according to section 16 of Act No. 22/1997 Coll., on technical requirements for products and on changes and amendments to some Acts, as amended

CERTIFICATE OF ACCREDITATION

No. **460/2025**

Ústav pro vyšetřování potravin spol. s. r. o.
with registered office K Hrnčířům 25, 149 00 Praha 4 - Šeberov
Company Registration No. 60490012

for the Testing Laboratory No. **1164**
ÚVP Testing Laboratory

Scope of accreditation:

Microbiological, chemical, physical and sensory testing of food, food raw materials, water and smears to the extent as specified in the appendix to this Certificate.

This Certificate of Accreditation is a proof of accreditation issued on the basis of assessment of fulfillment of the accreditation criteria in accordance with

ČSN EN ISO/IEC 17025:2018

In its activities performed within the scope and for the period of validity of this Certificate, the abovementioned Accredited Body is entitled to refer to this Certificate, provided that the accreditation is not suspended and the Accredited Body meets the specified accreditation requirements in accordance with the relevant regulations applicable to the activity of an accredited conformity assessment body.

This Certificate of Accreditation replaces, to the full extent, Certificate No.: 431/2024 of 29/08/2024, and/or any administrative acts building upon it.

The Certificate of Accreditation is valid until: **15/09/2030**

Prague: 15/09/2025

Český institut pro akreditaci, o.p.s.
CAI

Signed in the Czech original:
Zdeňka Drdová on 15/09/2025

Jan Velíšek
Director of the Department
of Testing and Calibration Laboratories
Czech Accreditation Institute

This translation of the Czech original has been issued by: Eliška Frycová

The Appendix is an integral part of
Certificate of Accreditation No. 460/2025 of 15/09/2025

Accredited entity according to ČSN EN ISO/IEC 17025:2018:

Ústav pro vyšetřování potravin spol. s r.o.
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K Hrnčířům 25, 149 00 Praha 4 - Šeberov

Detailed information on activities within the scope of accreditation (determined analytes / calculations) is given in the section „Specification of the scope of accreditation".

Tests:

Ordinal number[1]	Test procedure / method name	Test procedure / method identification[2]	Tested subject	Degrees of freedom[3]
1	**Microbiology**			
1.1	Enumeration of total micro-organisms by colony count technique	ČSN EN ISO 4833-1; ČSN EN ISO 4833-2	Food, raw materials for the production of food	-
1.2	Enumeration of coliforms by colony count technique	ČSN ISO 4832	Food, raw materials for the production of food	-
1.3	Enumeration of yeasts and moulds by colony count technique	ČSN ISO 21527-1; ČSN ISO 21527-2	Food, raw materials for the production of food	-
1.4	Detection of *Salmonella* by culture method	ČSN EN ISO 6579-1	Food, raw materials for the production of food	-
1.5	Enumeration of *Bacillus cereus* by colony count technique	ČSN EN ISO 7932	Food, raw materials for the production of food	-
1.6	Enumeration of coagulase-positive staphylococci by colony count technique	ČSN EN ISO 6888-1	Food, raw materials for the production of food	-
1.7	Enumeration of *Lactobacillus* by colony count technique	ČSN 56 0094	Food, raw materials for the production of food	-
1.8	Detection of *Pseudomonas aeruginosa* and other important species of *Pseudomonas* by culture method	ČSN EN ISO 13720; ČSN P ISO/TS 11059	Food, raw materials for the production of food	-
1.9	Microbiological examination of smears by colony count technique	SOP No.9 (VLM HP No. 6)	Smear	-
1.10	Determination of microbial contamination by washing method by culture	SOP No.10	Food containers	-
1.11	Determination of microbial contamination by spillway method by culture	SOP No.11	Packages	-

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Ordinal number[1]	Test procedure / method name	Test procedure / method identification[2]	Tested subject	Degrees of freedom[3]
1.12	Enumeration of *Enterobacteriaceae* without resuscitation by colony count technique	ČSN EN ISO 21528-2	Food, raw materials for the production of food	-
1.13	Enumeration of *Clostridium perfringens* by colony count technique	ČSN EN ISO 15213-2	Food, raw materials for the production of food	-
1.14	Enumeration of sulfite-reducing *Clostridium* by colony count technique	ČSN EN ISO 15213-1	Food, raw materials for the production of food	-
1.15	Detection of *Listeria monocytogenes* by culture method	ČSN EN ISO 11290-1	Food, raw materials for the production of food	-
1.16	Detection and enumeration of spore-forming anaerobes by colony count technique	SOP No. 16 (VLM HP No. 6, chap. 4.4.9.)	Food, raw materials for the production of food	-
1.17	Enumeration of glucuronidase-positive *Escherichia coli* on chromogenous substrate by colony count technique	ČSN ISO 16649-2	Food, raw materials for the production of food	-
1.18	Enumeration of *Listeria monocytogenes* and *Listeria* spp by colony count technique	ČSN EN ISO 11290-2	Food, raw materials for the production of food	-
1.19	Enumeration of culturable microorganisms by colony count technique	ČSN EN ISO 6222	Drinking water	-
1.20	Detection and enumeration of *Escherichia coli* and coliform bacteria by membrane filtration method	ČSN EN ISO 9308-1	Drinking water	-
1.21	Detection of *Campylobacter* spp. by culture method	ČSN EN ISO 10272-1	Food, raw materials for the production of food	

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Ordinal number[1]	Test procedure / method name	Test procedure / method identification[2]	Tested subject	Degrees of freedom[3]
1.22	Sensory descriptive analysis	SOP No.22 (ČSN ISO 6658; ČSN ISO 8589; ČSN ISO 11037; ČSN ISO 5496; ČSN ISO 3972)	Meat and meat products, milk and milk products, ready made meals, food, beverages, raw materials for the production of food	-
1.23	Determination of weight content and ratio of components by weighing	SOP No.23 (ČSN 56 0246-5; ČSN 57 0146-3; ČSN 57 0152:1986)	Canned products, hermetically sealed products	-
1.24	Enumeration of characteristic microorganisms by colony count technique	ČSN ISO 7889	Yoghurts	-
1.25	Detection and enumeration of intestinal enterococci by membrane filtration method	ČSN EN ISO 7899-2	Drinking water	-
1.26	Enumeration of *Campylobacter* spp. by colony count technique	ČSN EN ISO 10272-2	Food, raw materials for the production of food	-
2	**Chemistry**			
2.1	Determination of metals (Cd, Pb, Na) by flame AAS method	SOP No. 41 (ČSN EN 14082:2003; ČSN EN 14084; ČSN EN 1134; ČSN ISO 8070; ČSN EN 15505)	Food, raw materials for the production of food	-
2.2	Determination of mercury on AMA	SOP No.42 (ALTEC s r.o. Manufacturer's Documentation)	Food, raw materials for the production of food	-
2.3	Determination of acid value of fats by titration	SOP No.43 (ČSN EN ISO 660)	Food, fats	-

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Ordinal number[1]	Test procedure / method name	Test procedure / method identification[2]	Tested subject	Degrees of freedom[3]
2.4	Determination of the content of fats by Soxhlet extractor	SOP No.44 (ČSN 46 7092-7; ČSN EN ISO 23319; ČSN EN ISO 1736; ČSN 56 0290-6; ČSN EN ISO 17189)	Food, raw materials for the production of food, feedstuffs	-
2.5	Determination of total fat content after acid hydrolysis	SOP č. 44 (ČSN ISO 1443; ČSN EN ISO 23319; ČSN 46 7092-7; ČSN EN ISO 17189)	Food, raw materials for the production of food, feedstuffs	
2.6	Determination of sodium chloride by argentometry	SOP č. 45 (ČSN 56 0116-5; ČSN ISO 1738; ČSN 58 0170-7; ČSN 58 0120)	Food, raw materials for the production of food	-
2.7	Determination of acidity by titration	SOP No.46 (ČSN P ISO/TS 11869; ČSN 56 0240-5; ČSN 56 0130-7; ČSN EN 12147; ČSN ISO 6091; ČSN ISO 750)	Food, raw materials for the production of food	
2.8	Determination of sugars by HPLC-RI method	SOP No. 47 (ČSN 56 0130-5; ČSN EN 12630)	Food, raw materials for the production of food, beverages	-
2.9	Determination of benzoic and sorbic acid by HPLC method with UV detector	SOP No. 48 (Veterinary methods, 216/1991, page 192)	Food, Beverages, wines	-
2.10	Determination of nitrites by colorimetric method	SOP No.49 (ČSN EN 12014-3; Veterinary methods, 216/1991)	Food, raw materials for the production of food	-
2.11	Determination of water activity by resistive electrolytic method	SOP No.50 (ČSN ISO 18787)	Food, raw materials for the production of food	-

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Ordinal number[1]	Test procedure / method name	Test procedure / method identification[2]	Tested subject	Degrees of freedom[3]
2.12	Determination of proteins according to Kjeldahl	SOP No.51 (ČSN ISO 1871; ČSN ISO 937; ČSN 56 0116-9)	Food, raw materials for the production of food	-
2.13	Determination of pH by potentiometry	SOP No.52 (ČSN ISO 2917; ČSN ISO 1842; ČSN ISO 1132; ČSN ISO 10523)	Food, raw materials for the production of food	-
2.14	Determination of dry matter/ water by gravimetry	SOP No. 53 (ČSN ISO 13580; ČSN ISO 3728; ČSN EN 12145; ČSN EN ISO 5534; ČSN 56 0116-3; ČSN 56 0130-3; ČSN EN ISO 3727-1; ČSN 57 6021; ČSN 58 0170-4; ČSN 57 0105-13)	Food, raw materials for the production of food	-
2.15	Determination of hydroxyproline spectrophotometrically and collagen and pure muscle proteins by calculation from measured values	SOP No. 54 (ISO 3496; MoA Bulletin Part I/2014; Davídek et al.: Laboratory Manual of Food Analysis, SNTL 1977)	Food, raw materials for the production of food	-
2.16	Determination of ash by gravimetry	SOP No.55 (ČSN EN ISO 3593; ČSN ISO 1575; ČSN ISO 6884; ČSN 56 0116-4; ČSN 56 0130-4; ČSN 56 0146-6; ČSN 58 0703-11; ČSN ISO 936)	Food, raw materials for the production of food	-

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Ordinal number[1]	Test procedure / method name	Test procedure / method identification[2]	Tested subject	Degrees of freedom[3]
2.17	Determination of Schoorl sugar	SOP No. 56 (ČSN 56 0130-5; ČSN 56 0116-7; ČSN 56 0512-15)	Food, raw materials for the production of food	-
2.18	Determination of fatty acids by GC/FID method	SOP No. 58 (ČSN EN ISO 17059; ČSN EN ISO 12966-1; ČSN EN ISO 12966-2)	Food, fats, raw materials for the production of food	-
2.19	Verification of mass and mass fraction of ingredients in retail food products by gravimetry	SOP No. 60 (ČSN 56 0246-5; WELMEC – Guide on the Verification of Drained Weight, Drained Washed Weight and Deglazed Weight)	Food, raw materials for the production of food	-
2.20	Determination of energy value, saccharides, salt, and meat content by calculation from measured values	SOP No. 59 (NK (EU) 1169/2011; NK (ES) 2004/2002; MZE-67807/2021-18122)	Food, raw materials for the production of food	

[1] asterisk at the ordinal number identifies the tests, which the Laboratory is qualified to carry out outside the permanent laboratory premises

[2] if the document identifying the test procedure is dated, only these specific procedures are used. If the document identifying the test procedure is not dated, the latest valid edition of the specified procedure is used (including any changes)

[3] the laboratory does not apply a flexible approach to the scope of accreditation

Specification of the scope of accreditation:

Ordinal test number	Detailed information on activities within the scope of accreditation (determined analytes)
2.7	Fructose, glucose, galactose, saccharose, maltose, lactose, and the sum of sugars by calculation
2.17	**Fatty acids** – Butyric (C4:0), caproic (C6:0), caprylic (C8:0), capric (C10:0), undecanoic (C11:0), lauric (C12:0), tridecanoic (C13:0), myristic (C14:0), myristoleic (C14:1), pentadecanoic (C15:0), cis-10-pentadecenoic (C15:1), palmitic (C16:0), palmitoleic (C16:1), heptadecanoic (C17:0), cis-10-heptadecenoic (C17:1), stearic (C18:0), oleic (C18:1N9C), elaidic (C18:1N9T), linoleic (C18:2N6C), linolelaidic (C18:2N6T), γ-linolenic (C18:3N6), α-linolenic (C18:3N3), arachic (C20:0), cis-11-eicosaenoic (C20:1N9), cis-11,14-eicosadienoic (C20:2), cis-8,11,14-eicosatrienoic (C20:3N6), cis-11,14,17-eicosatrienoic (C20:3N3), arachidonic (C20:4N6), cis-5,8,11,14,17-eicosapentaenoic (C20:5N3), heneicosanoic (C21:0), behenic (C22:0), erucic (C22:1N9), cis-13,16-docosadienoic (C22:2), cis-4,7,10,13,16,19-docosahexaenoic (C22:6N3), tricosanoic (C23:0), lignoceric (C24:0), nervonic (C24:1N9)

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Ordinal test number	Detailed information on activities within the scope of accreditation (determined analytes)
	Sums: saturated fatty acids [butyric (C4:0), caproic (C6:0), caprylic (C8:0), capric (C10:0), undecanoic (C11:0), lauric (C12:0), tridecanoic (C13:0), myristic (C14:0), pentadecanoic (C15:0), palmitic (C16:0), heptadecanoic (C17:0), stearic (C18:0), arachic (C20:0), heneicosanoic (C21:0), behenic (C22:0), tricosanoic (C23:0), lignoceric (C24:0); **monounsaturated fatty acids** [myristoleic (C14:1), cis-10-pentadecenoic (C15:1), palmitoleic (C16:1), cis-10-heptadecenoic (C17:1), oleic (C18:1N9C), elaidic (C18:1N9T), cis-11-eicosaenoic (C20:1N9), erucic (C22:1N9), nervonic (C24:1N9)]; **polyunsaturated fatty acids** [linoleic (C18:2N6C), linolelaidic (C18:2N6T), γ-linolenic (C18:3N6), α-linolenic (C18:3N3), cis-11,14-eicosadienoic (C20:2), cis-8,11,14-eicosatrienoic (C20:3N6), cis-11,14,17-eicosatrienoic (C20:3N3), arachidonic (C20:4N6), cis-5,8,11,14,17-eicosapentaenoic (C20:5N3), cis-13,16-docosadienoic (C22:2), cis-4,7,10,13,16,19-docosahexaenoic (C22:6N3)]; **omega-3 unsaturated fatty acids** [α-linolenic (C18:3N3), cis-11,14,17-eicosatrienoic (C20:3N3), cis-5,8,11,14,17-eicosapentaenoic (C20:5N3), cis-4,7,10,13,16,19-docosahexaenoic (C22:6N3)]

Specification of the scope of accreditation:

Ordinal test number	Detailed information on activities within the scope of accreditation (calculations)
2.19	Calculated from the results of the determination according to the test procedure SOP No. 41, SOP No. 44, SOP No. 47, SOP No. 51, SOP No. 53, SOP No. 54, SOP No. 55, SOP No. 56, SOP No. 58 (determination of sodium, fat, sum of sugars, proteins, dry matter, water, collagen, ash, sugars, total saturated fatty acids)

Explanations of abbreviations:

HPLC – High-Performance Liquid Chromatography with UV detector

HPLC-RI – High Performance Liquid Chromatography with Refractive Index Detector

GC-FID – Gas Chromatography with Flame Ionization Detection

AAS – Atomic Absorption Spectrometry

AMA – Single-purpose atomic absorption spectrometer

VLM HP – Veterinary Laboratory Methods – Food Hygiene

"This document is an appendix to the certificate of accreditation. In case of any discrepancies between the English and Czech versions, the Czech version shall prevail, both for the certificate appendix and the certificate itself. "