

**The Appendix is an integral part of
Certificate of Accreditation No. 48/2024 of 05/02/2024**

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

MADETA a.s.

CAB number 1303, Central Laboratory

Rudolfovská tř. 246/83, České Budějovice 4, 370 01 České Budějovice

Tests:

Ordinal number ¹	Test procedure / method name	Test procedure / method identification ²	Tested subject	Degrees of freedom ³
1	Automated determination of bacteria count in raw milk by direct count of bacteria cells	SOP 01 (ČSN 57 0539)	Raw milk	-
2	Detection of residues of inhibiting substances by selective high-speed test (TWINSENSOR BT)	SOP 02 (Unisensor manufacturer's manual)	Milk	-
3	Detection of residues of inhibiting substances by commercially supplied test (ECLIPSE 50)	SOP 03 (ZEU-Inmunitec manufacturer's manual)	Milk	-
4	Enumeration of coliforms - colony count technique at 30 °C	SOP 04 (ČSN ISO 4832)	Milk	-
5	Enumeration of psychrotrophic microorganisms - colony count technique at 21 °C	SOP 05 (ČSN ISO 8552)	Milk	-
6	Enumeration of thermoresistant microorganisms by culture method	SOP 06 (ČSN EN ISO 4833-1)	Milk	-
7	Enumeration of total microorganisms - colony count technique at 30 °C	SOP 07 (ČSN EN ISO 4833-1)	Milk	-
8	Detection of residues of inhibiting substances by commercially supplied test (DELVOTEST)	SOP 08 (DSM manufacturer's manual)	Milk	-
9	Enumeration of somatic cells by flow cytometry with fluorescence detector	SOP 09 (ČSN EN ISO 13366-2)	Milk	-
10	Determination of freezing point by cryoscope method	SOP 10 (ČSN 57 0538:1998)	Milk	-
11	Determination of fat, protein, casein, lactose and urea by infrared spectrometry method; determination of freezing point by conductivity; determination of solids and fat-free solids by calculation from measured values	SOP 11 (ČSN 57 0536:1999)	Milk	-
12	Detection of residues of inhibiting substances by selective high-speed test (TRISENSOR)	SOP 12 (Unisensor manufacturer's manual)	Milk	-

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Ordinal number ¹	Test procedure / method name	Test procedure / method identification ²	Tested subject	Degrees of freedom ³
13	Detection of residues of inhibiting substances by selective high-speed test (Charm ROSA)	SOP 13 (Charm Sciences manufacturer's manual)	Milk	-

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

Explanations:

Delvotest - Test method designed by the manufacturer DSM Food Specialties Dairy Ingredients, Netherlands
Eclipse 50 - Test method designed by the manufacturer ZEU-INMUNITEC S.L., Spain
Charm ROSA - Test method designed by the manufacturer Charm Sciences Inc., Lawrence, MA
SOP - Standard Operating Procedure
Trisensor - Test method designed by the manufacturer Unisensor sa. Belgium
Twinsensor BT - Test method designed by the manufacturer Unisensor sa. Belgium