

**The Appendix is an integral part of
Certificate of Accreditation No. 55/2023 of 07/02/2023**

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

MVDr. Šotola s.r.o.
Laboratory for Food Analysis
Havlíčková 3041/127, 767 01 Kroměříž

*The laboratory has a flexible scope of accreditation permitted as detailed in the Annex.
Updated list of activities provided within the flexible scope of accreditation is available in the
laboratory from the Laboratory Manager.*

Tests:

Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
1	Detection and identification of microbial contamination by specified and non-specified microorganisms - culture method	SOP – M - IM No. 1 ⁵ (ČSN ISO 18415, ČSN EN 12353)	Food and raw materials ⁶ , cosmetic products and disinfecting agents
2	Enumeration of total microorganisms by culture method	SOP – M – IM No. 29 (ČSN EN ISO 4833 - 1, ČSN EN ISO 4833- 2)	Food and raw materials ⁶
3	Enumeration and detection of aerobic mesophilic bacteria by culture method	SOP – M – IM No. 33 (ČSN EN ISO 21149)	Cosmetic products and disinfecting agents
4	Enumeration of coliforms by culture method	ČSN ISO 4832	Food and raw materials ⁶
5	Enumeration of yeasts and moulds by culture method	SOP – M - IM No. 6 (ČSN ISO 21527-1, ČSN ISO 21527-2)	Food and raw materials ⁶
6	Enumeration of yeasts and moulds by culture method	ČSN EN ISO 16212	Cosmetic products and disinfecting agents
7	Enumeration of coagulase-positive staphylococci by culture method	ČSN EN ISO 6888 - 1	Food and raw materials ⁶ , water ⁷
8	Detection of <i>Staphylococcus aureus</i> by culture method	ČSN EN ISO 22718	Cosmetic products and disinfecting agents
9	Detection and enumeration of <i>Enterobacteriaceae</i> by culture method	ČSN EN ISO 21528 - 1 ČSN EN ISO 21528 - 2	Food and raw materials ⁶
10	Detection of <i>Salmonella spp.</i> by culture method	ČSN EN ISO 6579 - 1	Food and raw materials ⁶
11	Enumeration of <i>Clostridium perfringens</i> , colony-count technique	ČSN EN ISO 7937	Food and raw materials ⁶
12	Enumeration of mesophilic spore-forming anaerobes by culture method	SOP – M – IM No. 16 ⁵	Food and raw materials ⁶

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
13	Enumeration of <i>Bacillus cereus</i> by culture method	ČSN EN ISO 7932	Food and raw materials ⁶
14	Detection of <i>Shigella spp.</i> by culture method	SOP – M – IM No. 13 (ČSN EN ISO 21567)	Food and raw materials ⁶
15	Detection of inhibiting substances by 4-plate method	SOP – M – IM No. 2 ⁵	Milk, milk products ⁶
16	Determination of residual inhibiting substances, 4-plate method	SOP – M – IM No. 3 ⁵	Milk, eggs, meat ⁶
17	Detection and enumeration of mesophilic anaerobes by culture method	SOP – M – IM No. 27 (ČSN 570162:1985)	Food and raw materials, canned products ⁶
18	Detection and enumeration of psychrophilic microorganisms by culture method	SOP – M - IM No. 4 ⁵	Food and raw materials ⁶
19	Enumeration of enterococci by culture method	SOP – M - IM No. 5 ⁵	Food and raw materials ⁶
20	Detection and enumeration of <i>Listeria spp. a Listeria monocytogenes</i> by culture method	ČSN EN ISO 11290 -1 ČSN EN ISO 11290 -2	Food and raw materials ⁶
21	Detection and enumeration of <i>Campylobacter jejuni</i> by culture method	SOP – M – IM No. 35 (ČSN EN ISO 10272 - 1, ČSN EN ISO 10272-2)	Food and raw materials ⁶ , smears
22	Detection and enumeration of <i>Escherichia coli</i> and coliform bacteria by membrane filtration method	SOP – M – IM No. 22 (ČSN EN ISO 9308-1)	Drinking water
23	Enumeration of culturable microorganisms by inoculation in a nutrient agar culture medium 1. at 36 °C, 2. at 22°C	ČSN EN ISO 6222	Water ⁷
24	Detection and enumeration of <i>Legionella spp.</i> by culture method	ČSN EN ISO 11731	Water ⁷ , biological material, samples of the environment, hot water
25	Detection and enumeration of intestinal enterococci by culture method	ČSN EN ISO 7899 - 2	Water ⁷
26	Enumeration of lactic acid bacteria by culture method	ČSN ISO 15214	Food and raw materials ⁶
27	Enumeration of <i>Lactobacillus spp.</i> by culture method	ČSN 560094	Food and raw materials ⁶

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
28	Enumeration of <i>Escherichia coli</i> by culture	SOP – M – IM No. 21 (ČSN ISO 16649-1, ČSN ISO 16649-2)	Food and raw materials ⁶
29	Detection of <i>Escherichia coli</i> by culture	ČSN EN ISO 21150	Cosmetic products and disinfecting agents
30	Enumeration of presumptive <i>Pseudomonas aeruginosa</i> and <i>Pseudomonas</i> spp. by culture	ČSN EN ISO 13720	Food and raw materials ⁶
31	Detection of <i>Pseudomonas aeruginosa</i> by culture	ČSN EN ISO 22717	Cosmetic products and disinfecting agents
32	Determination of microbial contamination by washing method	SOP – M – IM No. 30 (ČSN 560100:1970 cl. 148)	Food industry facilities environment
33	Detection and enumeration of <i>Proteus</i> spp. by culture method	SOP – M – IM No. 28 (ČSN 560100:1970 cl. 81)	Food and raw materials ⁶
34	Thermostatic test	SOP – M – IM No. 17 ⁵	Food and raw materials ⁶ , canned products
35	Package leak test	SOP – M – IM No. 18 ⁵	Food and raw materials ⁶
36	Detection of <i>Listeria</i> spp. a <i>Listeria monocytogenes</i> by culture method	SOP – M – IM No. 19 ⁵	Raw materials ⁶ and swabs from the environment
37	Examination of swabs from food industry facilities by culture method	SOP – M - IM No. 8 ⁵	Food industry facilities environment
38	Detection of <i>Yersinia enterocolitica</i> by culture method	ČSN EN ISO 10 273	Food and raw materials ⁶
39	Typing of specified microorganism species by microplate method	SOP – M – IM No. 15 (Lachema manual)	Microbial cultures, isolates
40	Detection and enumeration of <i>Listeria</i> spp. a <i>Listeria monocytogenes</i> by immunodetection – miniVIDAS	SOP – M – IM No. 9 (BioMerieux – manufacturer's documentation)	Food and raw materials ⁶ , smears
41	Detection and enumeration of <i>Salmonella</i> by immunodetection - miniVIDAS	SOP – M – IM No. 10 (BioMerieux – manufacturer's documentation)	Food and raw materials ⁶ , smears

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
42	Determination of efficiency of sterilizers using biological indicators	SOP – M – IM No. 12 (AHEM 1/2014)	Sterilizers
43	Determination of bacterial toxins by immunodetection -miniVIDAS	SOP – M – IM No. 11 (BioMerieux – manufacturer's documentation)	Food and raw materials ⁶
44	Evaluation of the antimicrobial protection of a cosmetic product by culture method	SOP – M – IM No. 7 (ČSN EN ISO 11930)	Cosmetics products
45	Detection and enumeration of <i>Pseudomonas aeruginosa</i> by membrane filtration method	SOP - M – IM No. 23 (ČSN EN ISO 16266)	Water ⁷
46	Enumeration of <i>Clostridium perfringens</i> by membrane filtration method	SOP – M – IM No. 24 (No. 252/2004 Coll., as amended, Annex No. 6)	Water ⁷
47	Enumeration of sulphite-reducing anaerobes by culture method	SOP – M – IM No. 25 (ČSN EN 26461-2)	Water ⁷
48	Detection and enumeration of thermotolerant coliform bacteria – Membrane filtration method	SOP – M – IM No. 20 (ČSN 757835)	Water ⁷
49	Enumeration of mucific bacteria <i>Leuconostoc</i> by culture method	SOP – M – IM No. 26 (ČSN 560095)	Food and raw materials ⁶
50	Determination of microbial contamination of air by sedimentation method	SOP – M – IM No. 31 (ČSN 560100 cl. 150, AHEM No. 1/2021)	Food industry facilities environment
51	Detection of <i>Salmonella spp.</i> by culture	SOP – M – IM No. 34 (ČSN EN ISO 6579/A 2002A, Annex D)	Animal excrements and primary production samples
52	Enumeration of indicator organisms by culture method	SOP – M – IM No. 32 (AHEM No. 1/2008)	Sludge
53	Detection of <i>Salmonella spp.</i> by culture	ČSN ISO 19250	Water ⁷

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
54	Detection and enumeration of <i>Campylobacter spp.</i> by immunodetection - miniVIDAS	SOP – M – IM No. 36 (BioMerieux – manufacturer's documentation)	Food and raw materials ⁶
55	Enumeration of bifidobacteria by culture	SOP – M – IM No. 37 (ČSN ISO 29981)	Food and raw materials ⁶
56	Sensory properties of water and their assessment	SOP – S – IM No. 1 (ČSN 757340, ČSN EN 1622)	Drinking water
57	Sensory testing of food products by descriptive tests	SOP – S – IM No. 2 (ČSN EN ISO 4120, ČSN ISO 8587, ČSN EN ISO 5495)	Food products
58	Determination of pH by potentiometry	SOP – CH – IM No. 1 – Part A (ČSN ISO 11289)	Food and raw materials ⁶
59	Determination of pH by potentiometry	SOP – CH – IM No. 1 – Part B ČSN 68 1504	Cosmetics products
60	Determination of pH by potentiometry	SOP – CH – IM No. 1 – Part C (ČSN ISO 10523)	Drinking water
61	Determination of total chlorine content by spectrophotometry with MERCK set	SOP – CH – IM No. 2 (MERCK method)	Drinking water
62	Determination of conductivity by conductometry	SOP – CH – IM No. 3 (ČSN EN 27888)	Drinking water
63	Determination of turbidity by nephelometry	SOP – CH – IM No. 4 (ČSN EN ISO 7027)	Drinking water
64*	Determination of free chlorine by spectrophotometry with MERCK set	SOP – CH – IM No. 5 (MERCK method)	Drinking water
65	Determination of ammonium by spectrophotometry	SOP – CH – IM No. 6 (ČSN ISO 7150-1)	Drinking water
66	Determination of nitrite by spectrophotometry	SOP – CH – IM No. 7 (ČSN EN 26777)	Drinking water

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
67	Determination of nitrate by reflectometry	SOP – CH – IM No. 8 – Part A (MERCK method)	Drinking water
68	Determination of sulphate by titration	SOP – CH – IM No. 9 (ČSN 757477)	Drinking water
69	Determination of chloride by titration	SOP – CH – IM No. 10 (ČSN ISO 9297)	Drinking water
70	Determination of chemical oxygen demand using permanganate by titration	SOP – CH – IM No. 11 (ČSN EN ISO 8467)	Drinking water
71	Determination of free ammonia by microdiffusion method	SOP – CH - IM No. 12 ⁴	Meat, canned products, fish, meat and fish products
72	Determination of sodium nitrite by spectrophotometry	SOP – CH – IM No. 13 – Part A (ČSN EN 12014-3)	Food and raw materials ⁶
73	Determination of sodium chloride by potentiometry	SOP – CH – IM No. 14 – Part A (ČSN ISO 1841-2)	Food and raw materials ⁶
74	Determination of sodium chloride by titration	SOP – CH – IM No. 14 – Part B (ČSN 570185)	Food and raw materials ⁶
75	Determination of fat content by extraction method by gravimetry and fat in dry matter by calculation from measured values	SOP – CH – IM No. 15 – Part A (ČSN ISO 1443)	Food and raw materials ⁶
76	Determination of fat content by extraction method – without hydrolysis by gravimetry	SOP – CH – IM No. 15 – Part B (ČSN ISO 1443)	Food and raw materials ⁶
77	Determination of free fat by gravimetry	SOP – CH – IM No. 15 – part C (ČSN ISO 1444)	Food and raw materials ⁶
78	Determination of dry matter, moisture content by gravimetry	SOP – CH – IM No. 16 – Part A (ČSN 576021)	Food and raw materials ⁶
79	Determination of the content of ash and ash insoluble in acid by gravimetry	SOP – CH – IM No. 16 – Part B, Part C (ČSN 560116-4)	Food and raw materials ⁶

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
80	Determination of titratable acidity by titration	SOP – CH – IM No. 17 (ČSN 570190, ČSN 570105)	Food and raw materials ⁶
81	Detection of heat processing by visual assessment	SOP – CH – IM No. 18 (ČSN 57 0530)	Food and raw materials ⁶
82	Detection of boiling through of meat products by coagulation test	SOP – CH – IM No. 19 ⁴	Meat, meat products
83	Detection of epihydrinaldehyde - fat rancidity by visual assessment	SOP – CH – IM No. 20 (ČSN 580100)	Fats and oils
84	Determination of acid value by titration	SOP – CH – IM No. 21 (ČSN EN 14104)	Fats and oils
85	Determination of peroxide value of fat by titration	SOP – CH – IM No. 22 (ČSN EN ISO 3960)	Fats and oils
86	Determination of Hg by AMA254 analyzer	SOP – CH – IM No. 24 (ČSN 75 7440)	Food and raw materials, water ⁷ , cosmetics
87	Determination of metals by flame AAS ³	SOP – CH – IM No. 25 – Part A (ČSN ISO 8070, ČSN EN 14082, ČSN EN 14084)	Food and raw materials ⁶
88	Determination of metals by flame AAS ³ and determination of total hardness by calculation from measured values	SOP – CH – IM No. 25 – Part B (ČSN ISO 757385)	Water ⁷
89	Determination of metals by flame AAS ³	SOP – CH – IM No. 25 – Part C (ČSN ISO 8070, ČSN EN 14082, ČSN EN 14084)	Cosmetics products
90	Determination of metals by ETA-AAS ³	SOP – CH – IM No. 26 – Part A (ČSN EN 14082, ČSN EN 14083)	Food and raw materials ⁶
91	Determination of metals by ETA-AAS ³	SOP – CH – IM No. 26 – Part B (ČSN EN 14082)	Water ⁽⁸⁾

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
92	Determination of metals by ETA-AAS ³	SOP – CH – IM No. 26 – Part C (ČSN EN 14083)	Cosmetics products
93	Determination of sorbic acid content and benzoic acid content by HPLC/UV method	SOP – CH – IM No. 27 ⁴	Food and raw materials ⁶
94	Determination of histamine content by HPLC/UV method	SOP – CH – IM No. 28 ⁴	Food and raw materials ⁶
95	Determination of mycotoxin Deoxynivalenol by HPLC/UV method	SOP – CH – IM No. 29 (ČSN EN 15891, ČSN EN 15791, VICAM application notes)	Food and raw materials ⁶
96	Determination of mycotoxin Zearalenon by HPLC/RF method	SOP – CH – IM No. 30 (ČSN EN 15850, ČSN EN 15792, VICAM application notes)	Food and raw materials ⁶
97	Determination of mycotoxin Ochratoxin A by HPLC/RF method	SOP – CH – IM No. 31 (ČSN EN 14132, VICAM application notes)	Food and raw materials ⁶
98	Determination of mycotoxins Aflatoxin B1, sum of aflatoxins B1, B2, G1, G2 by HPLC/RF method	SOP – CH – IM No. 32 (ČSN EN 14123, ČSN EN ISO 16050, VICAM application notes)	Food and raw materials ⁶
99	Determination of mycotoxins by ELISA method ³ with Ridascreen set	SOP – CH – IM No. 33 (R-Biopharm commercial set manual)	Food and raw materials ⁶
100	Determination of allergen gluten by ELISA method ³ with Ridascreen set	SOP – CH – IM No. 34 – Part A (R-Biopharm commercial set manual)	Food and raw materials ⁶
101	Determination of allergens by ELISA method ³ with Ridascreen and Veratox set	SOP – CH – IM No. 34 – Part B (R-Biopharm, Neogen commercial set manual)	Food and raw materials ⁶
102	Determination of water activity - a_w by LabMaster instrument	SOP – CH – IM No. 35 (Novasina manual)	Food and raw materials ⁶

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
103	Determination of nitrogen, nitrogenous substances, protein content according to Kjeldahl and energy value, salt, meat content, free water by calculation from measured values and humidity/CB ratio	SOP – CH – IM No. 36 (Commission Regulation (EC) No. 2004/2002, Commission Regulation (EC) No. 543/2008, ČSN ISO 1871)	Food and raw materials ⁶
104	Determination of the content of pure myosin, hydroxyproline and collagen by spectrophotometry	SOP – CH – IM No. 37 (ISO 3496)	Food and raw materials ⁶
105	Determination of phosphorus and polyphosphate by spectrophotometry	SOP – CH – IM No. 38 ⁴	Food and raw materials ⁶
106	Determination of the content of total sugar, reducing sugar and saccharose by titration and saccharide by calculation from measured values	SOP – CH – IM No. 39 (ČSN 56 0146 - 5, ČSN 467092-22)	Food and raw materials ⁶
107	Determination of starch content by polarimetry	SOP – CH – IM No. 40 ⁴	Food and raw materials ⁶
108	Determination of coarse fibre by gravimetry	SOP – CH – IM No. 41 ⁴	Food and raw materials ⁶
109	Determination of fatty acids in vegetable and animal fats by GC/FID method ³	SOP – CH – IM No. 42 (ČSN ISO 5508)	Food and raw materials ⁶
110	Determination of chlorinated pesticides and PCBs by GC/MS method ³	SOP – CH – IM No. 43 – Part A (ČSN EN 1528-1, ČSN EN 1528-2, ČSN EN 1528-3, ČSN EN 1528-4)	Food and raw materials ⁶
111	Determination of chlorinated pesticides and PCBs by GC/MS method ³	SOP – CH – IM No. 43 – Part B (ČSN EN ISO 6468)	Water ⁷
112	Determination of selected pesticides by GC/MS method ³	SOP – CH – IM No. 44 (ČSN EN 1528-1, ČSN EN 1528-2, ČSN EN 1528-3, ČSN EN 1528-4)	Food and raw materials ⁶

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Ordinal Number ¹	Test procedure/method name	Test procedure/method identification ²	Tested object
113	Determination of water colour by spectrophotometry	SOP – CH – IM No. 45 (ČSN EN ISO 7887)	Water ⁷
114	Determination of acetic acid by HPLC/UV method	SOP – CH – IM No. 46 ⁴	Food and raw materials ⁶
115	Determination of allergens by ELISA method with Ridascreen set ³	SOP – CH – IM No. 47 (manual to R-Biopharm commercial set)	Food and raw materials ⁶ , smears
116*	Determination of temperature	ČSN 757342	Water ⁷
117	Determination of dry matter by refractometry	SOP – CH – IM No. 48 (ČSN 560246, ČSN ISO 2173)	Food and raw materials ⁶
118	Determination of weight, content weight and part by weight of components and glaze	SOP – CH – IM No. 49 (ČSN 57 0146-3, ČSN 57 5019, ČSN 46 3195, ČSN 56 0246-5)	Food and raw materials ⁶
119	Determination of nitrate by spectrophotometry	SOP – CH – IM No. 8 – Part B (ČSN ISO 7890-3)	Drinking water
120	Determination of sodium nitrite by titration	SOP – CH – IM No. 13 – Part B (ČSN 58 0111)	Raw materials
121	Determination of alkaline phosphatase by spectrophotometry	SOP – CH – IM No. 50 (ČSN ISO 3356)	Food and raw materials ⁶
122	Determination of lactose by spectrophotometry with Megazyme set	SOP – CH – IM No. 51 (manual to Megazyme commercial set)	Food and raw materials ⁶

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 edition of the specified procedure is used (including any changes)

³ The range of determined parameters for test procedures is specified at the end of this Appendix

⁴ The test procedure/method identification is specified at the end of this Appendix

⁵ Standard operating procedure - internal method - procedure adopted from the Veterinary Laboratory Methods (1991)

⁶ products for human food and animal feed

⁷ water = drinking water, bottled drinking water, mineral water, surface water, ground water, bathing water

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Annex:

Flexible scope of accreditation

Ordinal numbers of tests
<i>40, 41, 43, 54, 60 - 70, 87- 101, 109 - 112, 115, 119, 122</i>

The Laboratory is allowed to modify the test methods listed in the Annex within the specified scope of accreditation provided the measuring principle is observed. The flexible approach to the scope of accreditation cannot be applied to the tests not included in the Annex.

Sampling:

Ordinal number	Sampling procedure name	Sampling procedure identification ¹	Sampled object
1	Food sampling	SOP – IM No.1 (ČSN 560130-2, ČSN 560160-1 ČSN ISO 1839, ČSN ISO 7516 ČSN 580703-2, ČSN 580180 ČSN 560520-2, ČSN EN ISO 707, ČSN 560116-2, ČSN EN ISO 7218, ČSN 560290-2)	Foodstuffs
2	Drinking water sampling	SOP – IM No. 2 (ČSN EN ISO 5667-1 ČSN EN ISO 5667-3 ČSN ISO 5667-5 ČSN EN ISO 5667-14 ČSN EN ISO 19458)	Drinking water
3	Sampling of swabs from the environment	SOP – IM No. 3 (ČSN ISO 18593)	Food industry facilities environment
4	Sampling of air by sedimentation method	SOP – IM No. 4 (ČSN 56 0100 cl. 150)	Food industry facilities environment

¹ if the document identifying the sampling procedure is dated, only these specific procedures are used. If the document identifying the sampling procedure is not dated, the latest edition of the specified procedure is used (including any changes)

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Explanations and abbreviations:

Abbreviation	Term, description, designation
AAS	Atomic Absorption Spectrometry
TLC	Thin-Layer Chromatography
HPLC/UV method	High-Performance Liquid Chromatography / UV detection
HPLC/RF method	High-Performance Liquid Chromatography / Fluorescence detection
GC/FID	Gas Chromatography / Flame Ionization Detection
GC/MS	Gas Chromatography / Mass Spectrometry
ELISA	Enzyme-Linked ImmunoSorbent Assay
PCB	Polychlorinated Biphenyls
SOP	Standard operating procedure (laboratory's procedure based on standards, legislation or literature)
IM	Internal method
M	Microbiology
CH	Chemistry

Test procedure/method identification:

Ordinal number	Test procedure/method identification:
71	<i>Helclová M., Klímová M., Pavelka J., Sásik M., Žilková J.: Veterinární laboratorní metodiky – Chemie potravin všeobecná část. 1. vydání. Bratislava: Státní veterinární správa ČR, Štátna veterinárna správa SR, s. 118. Švoboda J., Praktická cvičení v hygieně potravin. Praha SPN.</i>
82	<i>Helclová M., Klímová M., Pavelka J., Sásik M., Žilková J.: Veterinární laboratorní metodiky – Chemie potravin – všeobecná část. 1. vydání. Bratislava: Státní veterinární správa ČR, Štátna veterinárna správa SR, 1990</i>
93	<i>J. Davídek a kol. Laboratorní příručka analýzy potravin, 1997 Aplikační list - Phenomenex</i>
94	<i>Helclová M., Klímová M., Pavelka J., Sásik M., Žilková J. Veterinární laboratorní metodiky. Chemie potravin – všeobecná část. Bratislava, 1990. Hwang, Chang, Shiua, Chai. High performance liquid chromatographic determination of biogenic amines in fish implicated in food poisoning. Journal of chromatography B, 693, 1997, 23 – 30.</i>
105	<i>Věstník Ústředního kontrolního a zkušebního ústavu zemědělského, ročník IV., 2005</i>
107	<i>Věstník Ústředního kontrolního a zkušebního ústavu zemědělského, ročník IV., 2005</i>
108	<i>Chemické rozbor v zemědělských laboratořích, Ing. Petr Javorský, CSc.</i>
114	<i>Aplikační list - Phenomenex – HPLC Certificate of Quality Assurance – Measured Parameters Based on the ACETIC ACID Peak</i>

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MVDr. Šotola s.r.o.
Laboratory for Food Analysis
Havlíčková 3041/127, 767 01 Kroměříž

Range of determined parameters:

Ordinal number	SOP name – List of analytes
87, 89	Determination of metals by flame AAS <i>determination of Cd, Pb, Na, Ni, Mn, K, Cu, Zn, Fe, Mg, Ca, Sn, Al</i>
88	Determination of metals by flame AAS <i>determination of Cd, Pb, Na, Ni, Mn, Cu, Fe, Mg, Ca, Sn, Al</i>
90, 92	Determination of metals by ETA-AAS <i>determination of As, Cr, Cd, Pb,</i>
91	Determination of metals by ETA-AAS <i>determination of As, Cr, Se, Cd, Pb, Al</i>
99	Determination of mycotoxins by ELISA method <i>Deoxynivalenol, Zearalenon, Aflatoxins, Ochratoxin, T2 – toxin, Fumonisin</i>
100	Determination of allergens by ELISA method <i>gluten</i>
101	Determination of allergens by ELISA method <i>peanut allergen, milk allergen, soya allergen, egg allergen, sesame allergen, mustard allergen</i>
109	Determination of fatty acids in vegetable and animal fats by GC/FID method <i>butyric acid (c4:0), capronic acid (c6:0), caprylic acid (c8:0), determination of fatty acids – caprynic acid (C10:0), undecanoic acid (C11:0), lauric acid (C12:0), tridecanoic acid (C13:0), myristic acid (C14:0), myristoleic acid (C14:1), pentadecanoic acid (C15:0), pentadecenoic acid (C15:1), palmitic acid (C16:0), palmitoleic acid (C16:1), heptadecanoic acid (C17:0), heptadecenoic acid (C17:1), stearic acid (C18:0), elaidic acid (C18:1n9t), oleic acid (C18:1n9c), linolelaidic acid (C18:2n6t), linolic acid (C18:2n6c), arachic acid (C20:0), linolenic acid (C18:3n6), eicosenoic acid, (C20:1), heneicosenoic acid (C18:3n3), eicosadienoic acid (C21:0), behenic acid (C22:0), eicosatrienoic acid (C20:3n6), erucic acid (C22:1n9), arachidonic acid (C20:4n6), tricosanoic acid (C23:0), docosadienoic acid (C22:2n6), eicosapentaenoic acid (C20:5n3), lignoceric acid (C24:0), nervonic acid (C24:1), docosahexaenoic acid (C22:6n3), sums of fatty acids: saturated, monounsaturated, polyunsaturated, omega-3, omega-6, transfatty acids</i>
110, 111	Determination of chlorinated pesticides and PCBs by GC/MS method <i>determination of chlorinated pesticides and PCB - aldrin, o,p-DDD, p,p-DDD, o,p-DDT, p,p-DDT, o,p – DDE, p,p-DDE, endrin, alpha-HCH, beta-HCH, lindan, delta- HCH, dieldrin, heptachlor, hexachlorobenzene, heptachloroepoxide, PCB (28, 52, 101, 118, 138, 153, 180), cypermethrin</i>
112	Determination of selected pesticides by GC/MS method <i>dichlorvos, propanil, parathionmethyl, chlorpyrifosmethyl, pirimiphosmethyl, malathion, malaoxon, oxadiazon, permethrin trans,cis, deltamethrin</i>
115	Determination of allergens by ELISA method <i>milk allergen, egg allergen, gliadin/gluten allergen, mustard allergen, soya allergen</i>