

**The Appendix is an integral part of  
Certificate of Accreditation No. 618/2024 of 21/11/2024**

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

**BS vinařské potřeby s.r.o.**  
CAB number 1619, Laboratory  
Žižkovská 1230, 691 02 Velké Bílovice

**Tests:**

Ordinal number <sup>1</sup>	Test procedure / method name	Test procedure / method identification <sup>2</sup>	Tested subject	Degrees of freedom <sup>3</sup>
1	Determination of real alcohol content after distillation by pycnometric method and total alcohol by calculation from measured values	SOPS0101 (OIV-MA-AS312-01)	Wine, must	-
2	Determination of volatile acids after distillation by titration	SOPS0104 (OIV-MA-AS313-02)	Wine	-
3	Determination of free and total sulphur dioxide after distillation by titration	SOPS0108 (OIV-MA-AS323-04A1; OIV-MA-AS323-04A2)	Wine, must	-
4	Determination of free and total sulphur dioxide by titration	SOPS0106/7 (OIV-MA-AS323-04B)	Wine, must	-
5	Determination of total acids by titration	SOPS0103 (OIV-MA-AS313-01)	Wine, must	-
6	Determination of density and relative density by pycnometric method and total extract by calculation from measured values	SOPS0112 (OIV-MA-AS2-01; OIV-MA-AS2-03B)	Wine	-
7	Determination of density and relative density by hydrostatic balance	SOPS0121 (OIV-MA-AS2-01)	Wine	-
8	Determination of real alcohol content after distillation by hydrostatic balance and total alcohol by calculation from measured values	SOPS0122 (OIV-MA-AS312-01)	Wine, must	-
9	Determination of sugars (D-glucose, D-fructose and saccharose) by spectrophotometry using a commercial Megazyme kit by Noack	SOPS0123 (OIV-MA-AS311-02; OIV-MA-AS311-08; Megazyme manual)	Wine, must	-

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10	Determination of gauge pressure manometrically	SOPS0124 (OIV-MA-AS314-02)	Sparkling wines	-
11	Determination of sugars (D-glucose, D-fructose and saccharose) by spectrophotometry using a Chemwell multiparameter automated analyzer, using a commercial Megazyme kit by Noack	SOPS0140 (OIV-MA-AS311-10; OIV-MA-AS311-08; Megazyme manual)	Wine, must	-
12	Determination of density and relative density by frequency oscillator	SOPS0141 (OIV-MA-AS2-01B)	Wine, must	-
13	Determination of real alcohol content after distillation by frequency oscillator and total alcohol by calculation from measured values	SOPS0142 (OIV-MA-AS312-01B)	Wine, must	-

<sup>1</sup> asterisk at the ordinal number identifies the tests, which the laboratory is qualified to carry out outside the permanent laboratory premises

<sup>2</sup> 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)

<sup>3</sup> the laboratory does not apply a flexible approach to the scope of accreditation

Explanations:

OIV – ORGANISATION INTERNATIONALE DE LA VIGNE ET DU VIN

SOPS – STANDARD OPERATING PROCEDURE

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*"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. "*