Hellenic Accreditation System

Annex F1/13 to the Certificate No **612**-5

SCOPE of ACCREDITATION

of the

Laboratory of Quality Control

of

Regional Center of Plant Protection,

Quality and Phytosanitary Control of Thessaloniki

of the

Ministry of Rural Development and Food

Tested materials and products	Types of test/ Properties to be measured	Applied standards/ Techniques to be used
Chemical Tests		
1. Fruit products (compote)	1. Determination of dry soluble residue (BRIX)	Regulation EU 974/2014, as in force
	2. Determination of pH level	AOAC 981.12, 19th edition, 2012
2. Tomato-based products	1. Determination of dry soluble residue (BRIX)	Regulation EU 974/2014, as in force
	2. Determination of pH level	AOAC 981.12, 19th edition, 2012
	3. Determination of total titrable acidity	In house
3. Fruit juices	1. Determination of dry soluble residue (BRIX)	Regulation EU 974/2014, as in force OECD Fruit and Vegetables scheme (Guidelines of Objective Tests to determine quality of fruit and vegetables, dry and dried produce (October 2018)

Tested materials and products	Types of test/ Properties to be measured	Applied standards/ Techniques to be used
3. Fruit juices (cont.)	2. Determination of pH level	AOAC 981.12, 19th edition, 2012
	3. Determination of total titrable acidity	AOAC 942.15, 19th edition, 2012 OECD Fruit and Vegetables scheme (Guidelines of Objective Tests to determine quality of fruit and vegetables, dry and dried produce (October 2018)
4.Fresh fruit: oranges, grapes	1. Ripeness Index	AOAC 942.15, 19th edition, 2012 OECD Fruit and Vegetables scheme (Guidelines of Objective Tests to determine quality of fruit and vegetables, dry and dried produce (October 2018)
5. Fresh fruit: kiwi	1. Determination of dry matter	OECD Fruit and Vegetables scheme (Guidelines of Objective Tests to determine quality of fruit and vegetables, dry and dried produce, October 2018), p. 18-20
6. Wines	1. Determination of alcoholic strength by volume	O.I.V – MA – AS 312-01 – R 2021 (Part D) – AS 312-02 - R 2009
	2. Determination of total acidity	O.I.V – MA – AS 313-01 - R 2015
	3. Determination of volatile acidity	O.I.V – MA – AS 313-02 - R 2015
	4. Determination of pH level	O.I.V – MA – AS 313 - 15 - R 2011
	5. Determination of free and total SO_2	O.I.V – MA – AS 323 - 04B - R 2009
	6. Determination of reduced sugars	In house based on IFV (Institut français de la vigne et du vin): Dosage des sucres réducteurs par la méthode de Fehling.
	7. Determination of sorbic acid	O.I.V – MA – AS313-14A - R 2009

Site of assessment: **Laboratory Permanent Premises, Thermi, 57001 Thessaloniki.**
Approved signatories: **M. Stamatopoulou, C. Thomarei, G. Papadopoulos, Al. Alatzidis, S. Pozani.**

This scope of Accreditation replaces the previous one dated 10.03.2023.
The Accreditation Certificate No **612-**5 according to ELOT EN ISO/IEC 17025:2017, is valid until 7.09.2026.

Athens, 21.04.2023

Christos Nestoras
CEO of ESYD