Hellenic Accreditation System

Annex F1A/3 to the Certificate No. **1347**-2

SCOPE of ACCREDITATION

of the
Testing Laboratory
of
"SURVEILLANCE", SGS GREECE SA
(Thessaloniki Laboratory)

Materials / Products to be tested	Types of test / Properties to be measured	Applied methods / Techniques to be used
Chemical tests		
1. Water, potable and treated, swimming pool water	1. Determination of free chlorine and total chlorine	Internal method MΔ.05 based on HACH LCK 310 and according to ISO 7393–2:2017
2. Water, potable and treated	1. Determination of pH	ISO 10523:2008
	2. Determination of electrical conductivity	ISO 7888:1985
	3. Determination of colour	ISO 7887:2011 C
	4. Determination of total hardness	Internal method MΔ.56 based on HACH LCK 327
	5. Determination of turbidity	ISO 7027-1:2016
3. Soil	1. Determination of total nitrogen (TN)	ISO 11261:1995
	2. Determination of pH	ASTM D4972-19R24E01
	3. Determination of electrical conductivity	ISO 11265:1994/Cor 1:1996
4. Food, dairy products and milk-based infant formula and food	1. Determination of tilmicosin antibiotic residues	Internal method MΔ.60 based on GB-T 22988:2008
	2. Determination of florfenicol and chloramphenicol antibiotic residues	Internal method MΔ.61 based on GB-T 22338:2008
	3. Determination of aflatoxin M1	Internal method MΔ.62 (HPLC-FLD)
5. Food and feed, nuts, flours and cereals	1. Determination of mycotoxins (aflatoxins B1, B2, G1, G2, total aflatoxins, ochratoxin A)	Internal method MΔ.55 (HPLC-FLD)
6. Olive oil	1. Determination of free fatty acids, expressed as acidity	COI/T.20/Doc. No 34/Rev. 1/2017
	2. Determination of peroxide value	COI/T.20/Doc. No 35/Rev.1/2017

Materials / Products to be tested	Types of test / Properties to be measured	Applied methods / Techniques to be used
	3. Determination of K-values and ΔK	COI/T.20/Doc. No 19/Rev. 5/2019
Microbiological tests		
1. Food	1. Detection of non-typhoidal - paratyphoid serotypes of *Salmonella* spp.	ISO 6579-1:2017/Amd 1:2020
	2. Detection of *Listeria* spp. and *Listeria monocytogenes*	ISO 11290-1:2017
	3. Enumeration of *Listeria* spp. and *Listeria monocytogenes*	ISO 11290-2:2017
	4. Enumeration of the total aerobic micro-organisms at 30°C	ISO 4833-1:2013/Amd 1:2022
	5. Enumeration of *Coliforms*	ISO 4832:2006
	6. Enumeration of β–glucuronidase-positive *E. coli*	ISO 16649-2:2001
	7. Enumeration of coagulase-positive *staphylococci*	ISO 6888-2:2021/Amd 1:2023
	8. Enumeration of yeasts and moulds at 25ºC with $\alpha_w > 95$ %	ISO 21527-1:2008
	9. Enumeration of yeasts and moulds at 25ºC with $\alpha_w \leq 95$ %	ISO 21527-2:2008
	10. Enumeration of presumptive *Bacillus cereus*	BKR 23/03-02/10
	11. Enumeration of *Enterobacteriaceae*	ISO 21528-2:2017
	12. Enumeration of *Clostridium perfringens*	ISO 15213-2:2023
	13. Enumeration of mesophilic lactic acid bacteria	ISO 15214:1998
	14. Enumeration of presumptive *Pseudomonas* spp. in meat and meat products	ISO 13720:2010
2. Water potable, sea water, ballast water, swimming water, pool water, treated water	1. Enumeration of total coliforms and *Escherichia coli* in waters with low bacterial background flora	ISO 9308-1:2014/Amd 1:2016
	2. Detection and enumeration of intestinal enterococci	ISO 7899-2:2000
	3. Enumeration of total aerobic microorganisms at 22 ± 2°C and at 36 ± 2°C	ISO 6222:1999
3. Water, potable	1. Enumeration of *Clostridium perfringens*	ISO 14189:2013
4. Water, potable, cooling towers, processing, washer, dental units, and others with a high concentration of inhibitory microorganisms, environmental samples	1. Enumeration of *Legionella* spp.	ISO 11731:2017 (§8.4.2, 8.4.3 και 8.4.4)

Materials / Products to be tested	Types of test / Properties to be measured	Applied methods / Techniques to be used
5. Water, potable, pool water	1. Detection and enumeration of *Pseudomonas aeruginosa*	ISO 16266:2006
6. Surfaces	1. Detection of non-typhoidal - paratyphoid serotypes of *Salmonella* spp.	ISO 6579-1:2017/Amd 1:2020
	2. Detection of *Listeria* spp. and *Listeria monocytogenes*	ISO 11290-1:2017
Molecular tests		
1. Food	1. Detection of Salmonella spp.	AOAC-RI # 120301, MICROVAL 2011LR42
	2. Detection of Listeria sensu stricto and Listeria monocytogenes	NordVal #054
	3. Detection of animal DNA (beef, goat, sheep)	Internal method MΔ.64, based on R-Biopharma SureFood® Animal ID 4plex and according to ISO 20813:2019
Immunochemical Tests		
1. Food, surfaces	Determination of gluten	Internal method MΔ29 based on RIDASCREEN Gliadin ELISA kit (Approved by AOAC, No. 120601) and according to EN 15633-1:2019.
Sampling		
1. Water potable, treated water, sea water, ballast water, swimming water, pool water	Determination of physicochemical and microbiological parameters	ISO 5667-1:2023, ISO 5667-3:2024 ISO 5667-5:2006, ISO 5667-9:1992, ISO 19458:2006, EO based on US EPA VGP USEPA 2013
2. Seabed sediment, subsurface seawater	Determination of physicochemical, biological and microbiological parameters	ISO 5667-15:2009, ISO 5667-9:1992
3. Surfaces	Determination of microbiological parameters	ISO 18593:2018

Site of assessment: **Laboratory permanent premises, 13th km Thessaloniki-Poligiros National Road, Thermi, 57001, Thessaloniki, Greece.**
Approved Signatories: **G. Anastopoulos, M. Maridaki., A. Chioti.**

This Scope of Accreditation replaces the previous one dated 17.04.2024.
The Accreditation Certificate No. **1347**-2, to ELOT EN ISO/IEC 17025:2017, is valid until 19.04.2028.

Athens, 24.10.2025

Konstantinou Evangelos Apostolos
CEO of ESYD