Hellenic Accreditation System

Annex F1/17 to the Certificate No. **478**-8

SCOPE of ACCREDITATION

of the

Physicochemical and Microbiological Laboratory

of the

Institute of Technology of Agricultural Products

of the

Hellenic Agricultural Organization "DEMETER"

Tested materials / products	Types of test / Properties to be measured	Applied Standards / Techniques to be used
Microbiological Tests		
1. Foodstuffs for human consumption	1. Detection of Salmonella spp. except for S. Typhi και S. Paratyphi	ISO 6579-1:2017
	2. Detection of Listeria monocytogenes and Listeria spp.	ISO 11290-1:2017
2. Foodstuffs for human consumption(excluding raw milk cheeses)	1.Detection of Salmonella spp	Afnor validated method Certificate No. BIO 12/32-10/11
Chemical Tests		
1. Fruit and Vegetable Juices and products, Wine and Non-Alcoholic Drinks	1. Determination of benzoic acid	Internal method based on ISO 22855:2008
	2. Determination of sorbic acid	Internal method based on ISO 22855:2008
2. Wine	1. Determination of ochratoxin A	Internal method based on ΕΛΟΤ ΕΝ 14133 / Ε2 2009 + AC: 2006
3. Fruit Juices and Purees	1. Determination of patulin	Internal method based on EN 14177: 2003

Site of assessement: **Permanent Laboratory premises – 1 Sof. Venizelou Str., Lykovrisi, Attiki, Greece**
Approved signatories: **E. Kondili, C. Tassou, E. Mitre, P. Merkouri, P. Chryssanthou**

This scope of Accreditation replaces the previous one, dated 11.11.2024.
The Accreditation Certificate No. **478**-8, according to ELOT EN ISO/IEC 17025:2017, has been extended until 19.11.2029.

Athens, 21st of March 2025

Konstantinou Evangelos Apostolos

CEO of ESYD