HELLENIC ACCREDITATION SYSTEM

Annex F1/1 to the Certificate No.**1506**

SCOPE of ACCREDITATION

of the
Testing Laboratory
of

"ALIMENTO LAB"

Tested materials / Products	Types of test / Properties to be measured	Applied Methods / Techniques to be used
Chemical Tests		
Olive oil, pomace oil, Vegetable fats and oils	Determination of free fatty acids, cold method	International Olive Council, COI/T.20/DOC No 34
	Determination of peroxide value	International Olive Council, COI/T.20/DOC No 35
	Determination of the extinction coefficient K (at 270 nm and 232 nm) and the parameter ΔK	International Olive Council, COI/T.20/DOC No 19
Microbiological Tests		
Food and animal feeding stuffs	Enumeration of total coliforms	ISO 4832:2006
	Enumeration of coagulase positive Staphylococcus	ISO 6888-1:1999
	Enumeration of Enterobacteriaceae	ISO 21528-2:2017

Site of assessment: **Laboratory permanent premises**: **PLATANA, LAKONIA**
Approved signatories: **S. MILIAKOU**

The Accreditation Certificate No.**1506**, according to ELOT EN ISO/IEC 17025:2017, is valid until 16.07.2031

Athens, 17.07.2026

Konstantinou Evangelos Apostolos
CEO of ESYD