

CYPRUS ORGANIZATION FOR THE PROMOTION OF QUALITY
CYPRUS ACCREDITATION BODY



ACCREDITATION CERTIFICATE no. *L104*

The Board of Governors
of the Cyprus Organization for the Promotion of Quality
acting as the authorized Cyprus Accreditation Body
according to the Article 7 of the Law 156(I)/2002
grants accreditation to the

AGROLAB RDS Cyprus Ltd Laboratory
in Nicosia

which has been assessed according to the Accreditation Criteria for Testing
Laboratories as defined in the standard

CYS EN ISO/IEC 17025:2017

as **competent to perform the Methods** defined in the Scope of Accreditation
referred to in the **Annex** of this certificate; the said Annex represents
inextricable part of the certificate. The **Accreditation Scope** can only be
modified after a decision of the Cyprus Accreditation Body.

The current Accreditation Certificate, no. *L104* issued on the **12th March 2020**
is valid till the 6th December 2022.

Accreditation was granted for the first time on the 7th December 2018


Antonis Ioannou
Director, CYS-CYSAB

Date: 12th March 2020

This laboratory is accredited in accordance with the recognised International Standard
ISO/IEC 17025:2017. This accreditation demonstrates technical competence for a defined
scope and the operation of a laboratory quality management System (ISO-ILAC-IA
Communiqué 04/2017)

Annex
to the Accreditation certificate number L104

***Valid from 12th March 2020 until 6th December 2022**

The new version of CYS EN ISO/IEC 17025:2017 is valid from 12th March 2020 until 6th December 2022

Materials / Products	Type of testing / Countable properties	Methods / Techniques
Chemical Testing		
Olive Oil	Acidity	Regulation 2568/91 EEC (Annex II)
Fats and Oils	Extinction Coefficient K (at 270nm and 232nm) and the Parameter ΔK	Commission Implementing Regulation (EU) No. 299/2013, Annex IX
	Peroxide Value	Regulation 2568/91 EEC (Annex III)
Food and Animal Feeding Products	*Fat Content	Modified Based on AOAC 948.15, AOAC 920.39, ISO 1443-1973, EU Regulation 152/2009
Food	*Ash	Modified Based on AOAC 923.03, AOAC 930.22, AOAC 925.11, AOAC 923.03, AOAC 938.08, AOAC 920.117, AOAC 935.42, AOAC 945.46, AOAC 920.153, ISO 2171, AOAC 930.05, AOAC 925.51
	Carbohydrates	METH 02 27 (computational by difference)
	Energy	METH 02 21 (By calculation)
	*Moisture Content	Modified Based on AOAC 925.10, AOAC 926.07, AOAC 952.08, AOAC 920.116, AOAC 941.08, AOAC 948.12, AOAC 925.23, AOAC 920.115, ISO 13580, AOAC 950.46, ISO 712:2009, ISO 24557, AOAC 930.05, AOAC 940.26
	Saturated Fat	METH 02 96 (Based on AOAC 996.01)
	*Total Nitrogen (Protein)	Modified Based on AOAC 991.20, 950.36, 920.87, ISO 1871:2009, AOAC 991.20, AOAC 991.20, AOAC 920.
	Total Sulphites	AOAC 990.28
	*Sorbic and benzoic acid	Modified based on ISO 22855:2008

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Food and Olive oil	*Determination of fatty acids profile	Modified Based on EU Regulation No 2568/91 Annex X
Fruits and Vegetables, Meat and meat products, Fish and fish products	*Determination of Pb, Cd ,As, Hg	Modified based on AOAC 2013.06
Fruits and fruit products, Vegetables and vegetable products	*Determination of nitrates.	Modified based on EN 12014-2
Fruit and vegetables	*Determination of dithiocarbamate residues (Mancozeb, Maneb, Propineb, Thiram, Methiram, Zineb, Ziram).	Modified Based on the Analysis of Dithiocarbamate residues in foods of plant origin involving cleavage into Carbon Disulfide, partitioning into Isooctane and determinative analysis
Potable Water, Surface Water, Swimming pool Water and Waste Water	Alkalinity	Modified based on APHA1 ¹ 2320-Alkalinity:2017
	Ammonia	Modified based on APHA1 ¹ 4500-NH3-F:2017
	Calcium	Modified based on APHA11 ¹ 3500 B-Ca:2017
	Chlorides	Modified based on APHA1 ¹ 4500 B-Cl:2017
	Electric Conductivity	ISO 7888:1985
	Magnesium	Modified based on APHA1 ¹ 3500 Mg:2017
	Nitrate	Modified based on APHA1 ¹ 4500-NO3-B:2017
	Nitrite	Modified based on APHA1 ¹ 4500-NO2:2017
	pH	ISO 10523:2008
	Potassium	Modified based on APHA1 ¹ 3120 A, B-:2017
	Sodium	Modified based on APHA1 ¹ 3120 A, B-:2017
	Sulphate	Modified based on APHA1 ¹ 4500 E-SO4:2017
Total Hardness	Modified based on APHA1 ¹ 2340C-Hardness:2017	

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Potable Water, Surface Water, Swimming pool Water and Waste Water	*Total Hardness	By calculation Modified Based on APHA ¹ 2340 B:2017
	*Determination of Ca, Mg, K, Na, Fe, Cu, Zn, Mn, Al, Ba, P, Sr, Sn, B, Si, Ti, H As, Pb, Cd, Ni, Co, Cr, V, Be, Se, Sb, Mo, Tl	Modified based on APHA ¹ 3125:2017
Potable Water, Surface Water and Waste Water	BOD5	Modified based on APHA ¹ 5210D:2017
	Boron	ISO 9390:1990
	COD	ISO 15705:2002
	FOG (Fat, Oil, and Grease)	Modified based on APHA ¹ 5520:2017
	Metals by ICP-OES (Fe, Cu, Zn, Cd)	ISO 11885:2009
	Total Kjeldahl Nitrogen	Modified based on APHA ¹ 4500-Norganic:2017
	Total Phosphorus	BS EN ISO 6878:2004
	Total Suspended Solids	Modified based on APHA ¹ 2540D:2017
Potable Water and Surface Water	Reactive Phosphorus	Modified based on APHA ¹ 45000 E-P:2017
Plastic Materials and Articles in Contact with Foodstuffs	Overall Migration Into Fatty Food Simulants in Alternative Simulants: 95% Ethanol and Iso-Octane	EN 1186-14:2002
	Overall Migration Into Aqueous Food Simulants by Article Filling	EN 1186-9:2002
	Overall Migration Into Aqueous Food Simulants by the Cell Method	EN 1186-5:2002
	Overall Migration Into Aqueous Food Simulants by Total Immersion	EN 1186-3:2002
	Overall Migration into Fatty Simulant D1 (Ethanol 50%) by Total Immersion Article Filling and Cell Methods	EN 1186-14:2002

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Feed and feed products	*Determination of moisture *Determination of ash *Determination fat content (Soxhlet). *Determination of protein (Kjeldahl) *Determination of crude fibers.	Modified Based on EU Regulation 152/2009 Modified based on AOAC 984.13, ISO1871:2009 Modified based on Weende method
Soil	Calcium Carbonate (CaCO ₃)	Meth 02 04 Internal Method Based on: - Soil and Plant Analysis Laboratory Manual 2001, J.Ryan, G.Estehan, A.Rashid
Gypsum and gypsum products	*Determination of free water, combined water, Sulfur trioxide *Determination of gypsum, anhydrite	Modified Based on ASTM C 471M-01 By calculation Modified Based on ASTM C 471M-01

¹ American Public Health Association, American Water Works Association, Water Environment Federation, "Standard Methods for the Examination of Water and Wastewater", 23rd Edition, 2017

Authorized persons to sign test reports are : Mr Konstantinos Papanotas and Ms Cleopatra Charalambous .

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Materials / Products	Type of testing / Countable properties	Methods / Techniques
Microbiological Testing		
Food and Animal Food and animal Feeding Products	<i>Bacillus cereus</i> (Colony Count at 30°C)	ISO 7932:2004
	Enterobacteriaceae	ISO 21528-2:2017
	Coliform (Colony Count)	ISO 4832:2006
	Escherichia coli (beta glucuronidase Positive)	ISO 16649-2:2001
	<i>Listeria monocytogenes</i>	ISO 11290-2:2017
	<i>Staphylococcus</i> (Coagulase Positive)	ISO 6888-1:1999 / Amd 1:2003
	Total Viable Count at 30°C	EN ISO 4833-1:2013
	Listeria monocytogenes (Detection)	ISO 11290-1:2017
	Salmonella spp. (Detection except S.Typhi and S.Paratyphi)	ISO 6579-1:2017
	*Detection of Listeria spp	ISO 11290-1:2017
	*Enumeration of Campylobacter spp	ISO 10272-2 : 2017
	*Detection of potentially enteropathogenic Vibrio parahaemolyticus, Vibrio cholerae and Vibrio vulnificus	ISO 21872-1 : 2017
	*Enumeration of sulfite-reducing bacteria/Clostridia growing under anaerobic conditions.	ISO 15213: 2003

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Materials / Products	Type of testing / Countable properties	Methods / Techniques
Environmental Samples and Animal Feces	<i>Salmonella spp.</i> (Detection except <i>S. Typhi</i> and <i>S. Paratyphi</i>)	ISO 6579-1:2017
Food	Yeast and Molds	AOAC 997.02
Indoor Air	Total Viable Count	In-House method METH 01 30 (Based on BS ISO 16000-17:2008)
	Yeast and Molds	In-House method METH 01 29 (Based on BS ISO 16000-17:2008)
	Sampling	In-House method METH 01 28 (Based on BS ISO 16000-18:2011)
Surface-swabbing	*Horizontal methods for surface sampling of food chain	ISO 18593 : 2018
Potable Water, Surface Water Swimming pool Water, Sea water and Waste Water	<i>Clostridium perfringens</i>	ISO 14189:2013
	Coliforms (Horizontal Method)	APHA ¹ 9222B:2017
	Culturable Microorganisms (Colony Count)	EN ISO 6222:1999
	<i>Escherichia coli</i>	APHA ¹ 9222H:2017
	<i>Legionella</i>	ISO 11731:2017
	Faecal Coliform	APHA ¹ 9222D:2017
	Intestinal Enterococci	EN ISO 7899-2:2000
	<i>Pseudomonas aeruginosa</i>	EN ISO 16266:2008
	<i>Staphylococcus aureus</i>	APHA ¹ 9213B:2017
	*Detection of <i>Salmonella spp</i>	ISO 19250:2010
Potable Water, Surface Water, Swimming pool Water and Sea Water	<i>Escherichia coli</i>	EN ISO 9308-1:2014
	Total coliforms	EN ISO 9308-1:2014

¹ American Public Health Association, American Water Works Association, Water Environment Federation, "Standard Methods for the Examination of Water and Wastewater", 23rd Edition, 2017

Authorized persons to sign test reports are : Mr Konstantinos Papanotas and Ms Zena Christofi .

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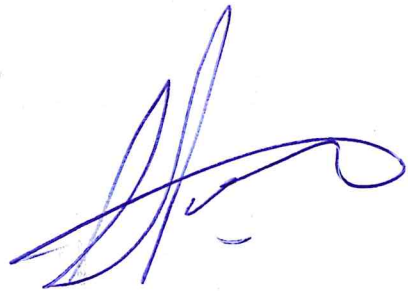
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Materials /Products tested	Types of test/Properties measured	Applied methods/ Techniques used
Biological Testing		
Food Raw materials and processed Food	Detection and quantification of Almond protein	METH 03 01 Internal Method Based on: - BS EN 15633-1:2009/ELISA - Veratox for Almond allergen (Neogen, 8440)
Food Raw materials and processed Food	Detection and quantification of Gluten/Gliadin protein	METH 03 06 Internal Method Based on: - BS EN 15633-1:2009/ELISA - Veratox for Gliadin R5 allergen (Neogen, 8510)
Food Raw materials and processed Food	Detection and quantification of Hazelnut protein	METH 03 02 Internal Method Based on: - BS EN 15633-1:2009/ELISA - Veratox for Hazelnut allergen (Neogen, 8420)
Food Raw materials and processed Food	Detection and quantification of Peanut protein	METH 03 04 Internal Method Based on: - BS EN 15633-1:2009/ELISA - Veratox for Peanut allergen (Neogen, 8430)
Food Raw materials and processed Food	Detection and quantification of Total Milk Protein	METH 03 03 Internal Method Based on: - BS EN 15633-1:2009/ELISA - Veratox for Total milk allergen (Neogen, 8470)
Milk and Milk Products	Aflatoxin M1	METH 03 05 Internal Method Based on: - BS EN ISO 14675:2003/ELISA Veratox for Aflatoxin M1 (Neogen, 8019)

Authorized persons to sign test reports are : Mr Konstantinos Papanotas and Ms Zena Christofi.

Comments :This Annex refers only to tests carried out in the premises of the Laboratory, Address : 44 Kilkis Street, Latsia, Nicosia, Cyprus



Antonis Ioannou
Director CYS-CYSAB

Date: 12th March 2020

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