

The Scope of accreditation of the testing laboratory (center)

All-Russian Scientific Research Institute of Technology of Canning Technology – Branch of the V. M. Gorbатов Federal Research Center
for Food Systems of RAS

name of the testing laboratory (center)

142703, Russia, Moscow region, Vidnoe city, Shkolnaya str., 78, 4 floor, rooms 25,73,74,76,78-89,91,92,94

places of laboratory activity

| No in order | Documents establishing the rules and methods of research (testing), measurements | Object name | OKPD code 2 | HS EAEU code | Defined characteristic (index) | Range of definition |
|-------------|--|--------------------------------------|--------------------------------|--------------|---|---|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 1 | GOST 34130-2017, clause 5 | Dried fruits and vegetables | 10.39.13 10.39.25 | 0712 0813 | Net mass | (1-5) kg |
| 2 | GOST 34130-2017, clause 6 | | | | The mass fraction of components (parts) | (0-100) % |
| 3 | GOST 34130-2017, clause 10 | Dried fruits and vegetables | | | Внешний вид, цвет, консистенция, запах и вкус | Description |
| 4 | GOST 34130-2017, clause 12 | | | | The mass fraction of metal magnetic admixture | (0,00003-0,00010) %; (0,3-1) ppm (mg/kg) |
| 5 | GOST 33045-2014, clause 6 | | | | Drink and natural water | 36.00.11 36.00.1 |
| 6 | GOST 4011-72, clause 3 | The mass concentration of total iron | (0,05-5,00) mg/L | | | |
| 7 | GOST 4245-72, clause 2 | The mass concentration of chlorides | (0,1-100,0) mg/L | | | |
| 8 | PND F 14.1:2:4.259-10 | The mass concentration of total iron | (0,05-5,00) mg/dm ³ | | | |
| 9 | PND F 14.1:2:3:4.121-97 | pH | (3,0-8,0) pH | | | |

| No in order | Documents establishing the rules and methods of research (testing), measurements | Object name | OKPD code 2 | HS EAEU code | Defined characteristic (index) | Range of definition |
|-------------|---|-------------------------------|-------------------------|---------------------------|--|--|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 10 | GOST R 54662-2011 | Cheeses and processed cheeses | 10.51.40 | 0406 | The mass fraction of protein | (5,0-50,0) % |
| 11 | GOST R 54045-2010 | | | | The mass fraction of chloride (in terms of sodium chloride) | (0,5-7,0) % |
| 12 | GOST P 54667-2011 | Milk and milk products | 10.5 | 0402 0406 | Mass fraction of sugars (total sugar, sucrose, lactose) | (0,5-50,0) % |
| 13 | GOST 32901-2014, clause 8.8 | | | | Difference in total count of mesophilic aerobic and facultative-anaerobic microorganism after thermostating of product | (0-100) CFU/g (cm ³) |
| 14 | GOST 32901-2014, clause 8.8 | | | | Visible defects and signs of packing deterioration (bloating, change in appearance) | Обнаружены / не обнаружены |
| 15 | GOST 31450-2013, GOST 31451-2013, GOST 31452-2012, GOST 31453-2013, GOST 31454-2012, clause 5.1.2 | | | | Appearance, taste, flavor, color, consistence | Description |
| 16 | GOST ISO 29981-2013 | Milk products | 10.5 | 0402 0406 | Bifidobacterium | (1 до 9,9x10 ⁿ) CFU/g (cm ³) |
| 17 | GOST 30425-97, clause 8 | Milk products | 10.13 10.20 10.39 | 1602 1604 2001-2006 | Visible defects and signs of packing deterioration (bloating, change in appearance) | Обнаружены / не обнаружены |
| 18 | GOST 8756.18-2017, clause 6 | | | | Appearance of packing | Description |
| 19 | GOST 8756.18-2017, clause 7.1 | | | | Tightness of packing | Герметичная / не герметична |
| 20 | GOST 30712-2001, clause 6.2 | Non-alcoholic beverages | 11.07.19 11.07.1 | 2203 2206 | Total count of mesophilic aerobic microorganisms | (1-9,9x10 ⁿ) CFU/100 cm ³ |

| No in order | Documents establishing the rules and methods of research (testing), measurements | Object name | OKPD code 2 | HS EAEU code | Defined characteristic (index) | Range of definition |
|-------------|--|---|---|--|------------------------------------|--|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 21 | MUK 4.2.2046-06 | Fish, non fish objects and products from them | 03.11 10.20 | 0302-0307 1604-1605 | Vibrio parahaemolyticus | (1-9,9x10 ⁿ) CFU/g (cm ³) |
| | | | | | Vibrio parahaemolyticus, detection | Presence / Absence |
| 22 | GOST ISO 2448-2013 | Fruit and vegetable products | 01.13 01.20 10.39.1 10.39.11 10.39.12 10.39.14 10.39.21 | 0710-0714 0802-0806 0811-0813 2001-2008 | The mass fraction of ethanol | (0,01-1) % |
| 23 | GOST 32892-2014 | Milk and milk products | 10.5 | 0401-0406 | pH | (3,0-8,0) pH |
| 24 | GOST 34454-2018 | Dairy products | | | The mass fraction of protein | (0,10-100,00) % |
| 25 | GOST ISO 21871-2013 | Food and animal feeding stuffs | 03.11.20 03.12.20 03.21.20 10.1 10.2 10.3 10.4 10.5 10.6 10.7 10.8 11.07.1 | - | Bacillus cereus in X g, detection | Presence / Absence |
| | | | | | Bacillus cereus | (1-9,9x10 ⁿ) CFU/g (cm ³) |

| No in order | Documents establishing the rules and methods of research (testing), measurements | Object name | OKPD code 2 | HS EAEU code | Defined characteristic (index) | Range of definition |
|-------------|--|---|----------------------------------|--------------|--|--|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 26 | GOST 33163-2014 | Juice products | 10.32 10.32 10.39 10.39 | 2009 | Alicyclobacillus in X g, detection Alicyclobacillus | Presence / Absence (1-9,9x10 ⁿ) CFU/g (cm ³) |
| 27 | GOST R 54683-2011, clause 7.4 | Quick-frozen vegetables and their mixes | 10.39.11 | 0710 0811 | Appearance, taste, flavor, color, consistence | Description |
| 28 | GOST 9959-2015 | Meat and meat products | 10.11 | 0210 | Appearance, taste, flavor, color, consistence | Description |