

ACCREDITATION CERTIFICATE

No. LA.01.129

Lithuanian National Accreditation Bureau hereby certifies that

complies with the requirements of

Testing Laboratory of JSC “Rokiškio sūris“

LST EN ISO/IEC 17025:2018

legal entity: Akcinė bendrovė „ROKIŠKIO SŪRIS“
legal entity code: 173057512

and is competent to perform:

**microbiological tests of milk and milk products, drinking water and environmental samples,
physico-chemical test of milk and milk products and sampling of milk products**

The scope of accreditation below is an integral part of this certificate. Locations of the conformity assessment body are specified in the scope of accreditation

Initial accreditation date: **2014-04-11**

Certificate issued / valid since: **2024-04-05**

Version of: **2024-04-02**

Expiry date: **2029-04-04**

Director



DALIA BALEŽENTĖ

The certificate may be changed, its validity suspended or withdrawn by the decision of the National Accreditation Bureau. Information on the actual data of accreditation certificates may be verified at nab.lrv.lt



SCOPE OF ACREDITATION

Testing Laboratory of JSC “Rokiškio sūris“, accredited in accordance with LST EN ISO/IEC 17025:2018

Location of the conformity assessment body:

Pramonės str. 3, LT-42150 Rokiškis

| Materials or products tested | Component, parameter or characteristic to be tested | Reference number of the document specifying test methods, clause (if relevant) | Techniques, methods and/or equipment used (where appropriate) |
|----------------------------------|--|--|---|
| Milk products | Sampling | LST EN ISO 707:2008 except cl. 9, 10, 11, 12, 14 and 15 | Manual sampling method |
| Physical-chemical testing | | | |
| Milk | Fat content | LST ISO 9622:2013 except cl.6 | Spectrometric method. Mid-infrared spectrometry |
| | Protein content | | |
| | Freezing point | LST EN ISO 5764:2009 except cl. 9.2 and 13 e) | Termistor cryoscope method |
| Cheese | Fat content | ISO 21543:2020 except cl. 10.1.2, 10.1.4, 10.1.5, 10.1.6 | Spectrometric method. Infrared spectrometry |
| | Total solids content Content of sodium chloride | | |
| | Chloride content | LST EN ISO 5943:2006-12 except cl. 6 | Potentiometric titration method |
| Microbiological testing | | | |
| Milk and milk products | Aerobic microorganisms count. | LST EN ISO 4833-1:2013 | Counting method. Pour plate technique |
| | Coliforms count | LST EN ISO 4833-1:2013/A1:2022 | |
| | | LST ISO 4832:2006 | Counting method. Pour plate technique |
| | The most probable number of coliforms | LST ISO 4831:2006 | The most probable number method using a liquid medium |
| | Yeast count. Mould count. Yeast and mould count (sum) | LST ISO 6611:2004 | Counting method. Pour plate technique |
| | β -glucuronidase-producing <i>Escherichia coli</i> count | LST ISO 16649-2:2002 | Counting method. Pour plate technique |

| Materials or products tested | Component, parameter or characteristic to be tested | Reference number of the document specifying test methods, clause (if relevant) | Techniques, methods and/or equipment used (where appropriate) |
|--|--|--|---|
| Milk and milk products, environmental samples in the area of food production and food handling | Enterobacteriaceae (<i>Enterobacteriaceae</i>) count | LST EN ISO 21528-2:2017 | Counting method. Pour plate technique |
| Milk and milk products, environmental samples in the area of food production and food handling, primary production stage environment samples | Detection of <i>Salmonella</i> spp. | LST EN ISO 6579-1:2017 LST EN ISO 6579- 1:2017/A1:2020 | Detection method. Principle of enrichment and surface inoculation |
| Drinking water | Culturable microorganisms count, 22°C, 36°C | LST EN ISO 6222:2001 | Counting method. Pour plate technique |
| Drinking water (water with a small background microflora) | Escherichia coli and coliform bacteria count | LST EN ISO 9308-1:2014 LST EN ISO 9308-1/A1:2017 | Counting method. Principle of membrane filtration |

Note. In case of any discrepancies, ambiguities or disputes regarding the subject matter content between the English and Lithuanian versions of the document, the Lithuanian version shall prevail.

The accreditation certificate is signed with a qualified electronic signature as an attachment to the order of the Director of the National Accreditation Bureau, by which it was approved