

**The Appendix is an integral part of  
Certificate of Accreditation No: 380/2024 of 07/08/2024**

**Accredited entity according to ČSN EN ISO/IEC 17025:2018:**

**Státní zemědělská a potravinářská inspekce**  
CAB number 1058.8, Testing Laboratory Department of the CAFIA Inspectorate in Brno  
Květná 504/15, 603 00 Brno

*The laboratory applies a flexible approach to the scope of accreditation.*

*The current list of activities carried out within the flexible scope is available on the laboratory's website <https://www.szpi.gov.cz/clanek/laboratorni-cinnost-szpi.aspx?q=Y2hudW09Mw%3d%3d> in the form of the "List of activities within the flexible scope of accreditation".*

*Detailed information on the activities within the scope of accreditation (determined analytes / source literature) is given in the section "Specification of the scope of accreditation".*

**Tests:**

Ordinal number <sup>1</sup>	Test procedure / method name	Test procedure / method identification <sup>2</sup>	Tested subject	Degrees of freedom <sup>3</sup>
1	Determination of hydrogen stable isotope ratio D/H on methyl and methylene group of ethanol by means of nuclear magnetic resonance (SNIF-NMR) – determination of the increase in natural alcohol content and proof of sugar addition	SZPI 4902 method (OIV-MA-AS311-05)	Grapevine products	-
2	Determination of carbon stable isotope ratio <sup>13</sup> C/ <sup>12</sup> C (expressed as δ <sup>13</sup> C) in ethanol by means of isotope ratio mass spectrometry (IRMS) – determination of the increase in natural alcohol content and proof of sugar addition	SZPI 4901 method (OIV-MA-AS312-06)	Grapevine products	-
3	Determination of carbon stable isotope ratio <sup>13</sup> C/ <sup>12</sup> C (expressed as δ <sup>13</sup> C) in ethanol by means of isotope ratio mass spectrometry (IRMS) – proof of botanical origin of alcohol	SZPI 4904 method (OIV-MA-BS-22)	Alcoholic beverages	-
4	Determination of oxygen stable isotope ratio <sup>18</sup> O/ <sup>16</sup> O (expressed as δ <sup>18</sup> O) in water by means of isotope ratio mass spectrometry (IRMS) - determination of water addition by the equilibration method	SZPI 4903 method (OIV-MA-AS2-12)	Grapevine products	-
5	Determination of hydrogen stable isotope ratio D/H on methyl and methylene group of ethanol by means of nuclear magnetic resonance (SNIF-NMR) – proof of the declared botanical origin of alcohol	SZPI 4905 method (OIV-MA-BS-23)	Alcoholic beverages	-

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Ordinal number <sup>1</sup>	Test procedure / method name	Test procedure / method identification <sup>2</sup>	Tested subject	Degrees of freedom <sup>3</sup>
6	Determination of hydrogen stable isotope ratio D/H on methyl and methylene group of ethanol by means of nuclear magnetic resonance (SNIF-NMR) – determination of botanical origin of sugar	SZPI 4907 method (AOAC Official Method 995.17)	Fruit juices	-
7	Determination of carbon stable isotope ratio <sup>13</sup> C/ <sup>12</sup> C (expressed as δ <sup>13</sup> C) in honey and in protein isolated from honey by means of isotope ratio mass spectrometry (IRMS) – determination of C4-sugar content	SZPI 4908 method (AOAC Official Method 998.12)	Honey	-
8	Determination of carbon stable isotope ratio <sup>13</sup> C/ <sup>12</sup> C (expressed as δ <sup>13</sup> C) in ethanol by means of isotope ratio mass spectrometry (IRMS) – determination of botanical origin of sugars	SZPI 4909 method (AOAC Official Method 2004.01)	Fruit juices, natural sweeteners	-
9	Determination of carbon stable isotope ratio <sup>13</sup> C/ <sup>12</sup> C (expressed as δ <sup>13</sup> C) in carbon dioxide by isotope ratio mass spectrometry (IRMS) – detection of exogene CO <sub>2</sub>	SZPI 4910 method (OIV-MA-AS314-03)	Sparkling wines	-
10	Determination of carbon stable isotope ratio <sup>18</sup> O/ <sup>16</sup> O and carbon stable isotope ratio <sup>13</sup> C/ <sup>12</sup> C (expressed as δ <sup>18</sup> O and δ <sup>13</sup> C) in water and ethanol by isotope ratio mass spectrometry (IRMS) and proof of the geographical origin with the declared origin of the Czech Republic by calculation from the measured values	SZPI 4911 method (OIV-MA-AS2-12; OIV-MA-AS312-06; OIV-MA-AS311-05)	Grapevine products	-
11	Determination of carbon stable isotope ratio <sup>13</sup> C/ <sup>12</sup> C (expressed as δ <sup>13</sup> C) of carbohydrates by isotope ratio mass spectrometry (LC-IRMS) - proof of carbohydrate origin by calculation from measured values	SZPI 4912 method	Honey	-
12	Authenticity assessment based on profiling and determination of major components by quantitative <sup>1</sup> H-NMR	SZPI 4914 method (Bruker Biospin GmbH manual)	Honey	-
13	Determination of markers for the detection of adulteration by addition of synthetic glycerol by gas chromatography with MS detection	SZPI 4810 method (OIV-MA-AS315-15)	Wine	-

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Ordinal number <sup>1</sup>	Test procedure / method name	Test procedure / method identification <sup>2</sup>	Tested subject	Degrees of freedom <sup>3</sup>
14	Determination of ethylenglycol by gas chromatography with FID detection	SZPI 4824 method	Wine, spirits	A, B
15	Determination of methanol and volatile compounds by gas chromatography with FID detection	SZPI 4818 method (Commission Regulation (EC) No. 2870/2000, Annex, Method III)	Spirits	A
16	Determination of methanol by gas chromatography with FID detection	OIV-MA-AS312-03A	Wine	-
17	Determination of 2-propanol by gas chromatography with FID detection	SZPI 4820 method (OIV-MA-BS-20)	Spirits	A
18	Determination of gamma-lactones for the detection of adulteration by addition of synthetic aroma by chiral gas chromatography with MS detection	SZPI 4821 method	Wine	-
19	Sensory tests	ČSN 56 0520-3	Peeled barley, rice, millet, buckwheat and pulses	-
20	Sensory tests	ČSN 56 0198, cl. 10-19	Aromatic and flavouring substances	-
21	Sensory tests	ČSN 58 0170-2	Mayonnaise	-
22	Sensory tests	ČSN 57 0108, cl. 21-25	Butter	-
23	Sensory tests	ČSN 57 0190, cl. 8, 9	Honey	-
24	Sensory tests	ČSN 57 0105, cl. 17, 40, 49	Milk products	-
25	Sensory tests	ČSN 57 0530, cl. 31-36	Milk, milk products	-
26	Sensory tests	ČSN 56 0512-3	Miller's products	-
27	Sensory tests	ČSN 56 0290-3	Frozen products	-
28	Sensory tests	ČSN 57 0106, cl. 16	Frozen milk products	-
29	Sensory tests	ČSN 56 0240-2	Non-alcoholic beverages	-
30	Sensory tests	ČSN 57 0146, cl. 11-16	Fish, fish products, canned fish	-
31	Sensory tests	ČSN 57 0107, cl. 10	Cheese, cottage cheese, creams and spreads	-
32	Sensory tests	ČSN 56 0115, cl. 16-23	Dough products	-
33	Sensory tests	ČSN 56 0130, cl. 26, 27	Pastry	-
34	Sensory tests	ČSN 56 0246-3	Fruit and vegetable products	-
35	Sensory tests	ČSN 57 0135:1965, cl. 8, 9	Canned poultry and game	-
36	Sensory tests	ČSN 56 0140, cl. 20	Ice creams	-

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37	Sensory tests	ČSN 56 0210-2, chap. II., III., IV.	Spirits	-
38	Sensory tests	ČSN 56 0186-2	Beer	-
39	Sensory tests	SZPI 4900 method (ČSN EN ISO 8589; ČSN EN ISO 5492)	Food, agricultural products	-
40	Sensory analysis. Methodology. Paired comparison test.	ČSN EN ISO 5495	Food	-
41	Sensory analysis. Methodology. Triangle test.	ČSN EN ISO 4120	Food	-
42	Sensory analysis. Methodology. Duo- trio test.	ČSN EN ISO 10399	Food	-
43	Sensory analysis. Methodology. Ranking test.	ČSN ISO 8587	Food	-
44	Sensory analysis. Methodology. Texture profile.	ČSN ISO 11036	Food	-
45	Sensory tests	SZPI 0416 method (ČSN 56 0216; ČSN EN ISO 8589)	Wine	-
46	Multi-element analysis by inductively coupled plasma mass spectrometry	SZPI 4714 method (OIV-MA-AS323-07)	Wine	B
47	Determination of elements by inductively coupled plasma mass spectrometry	SZPI 4715 method (ČSN EN 13805; ČSN EN 15763)	Food, agricultural products, additives	A, B
48	Determination of dry matter by gravimetry	SZPI 5050 method (ČSN 56 0611; ČSN ISO 11294; ČSN ISO 7513; ČSN 56 0160-3; ČSN EN ISO 1666)	Food, agricultural products, additives	A
49	Determination of the content of benzoic acid and sorbic acid by HPLC method with UV detection	SZPI 4801 method (Kocourek V. et al: Methods for the Determination of Foreign Matter in Food – Laboratory Manual, Part III, Prague 1992)	Food	-
50	Determination of the content of benzoic acid and sorbic acid by HPLC method with UV detection	SZPI 4842 method (OIV-MA-AS313-20)	Wine, must	-
51	Determination of acesulfame-K, aspartame and saccharin by high performance liquid chromatography	ČSN EN 12856	Food	-
52	Determination of substitute sweeteners by UHPLC/MS method	SZPI 4807 method	Food	B

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53	Determination of synthetic food dyes by HPLC method with spectrometric detection in visible range	SZPI 4831 method	Food	B
54	Determination of sugar by HPLC method with refractometric detection	SZPI 4840 method (OIV-MA-AS311-03)	Wine, must	B
55	Determination of sugar by HPLC method with refractometric detection	SZPI 4838 method (OIV-MA-AS311-03; HM IHC – chap. 7.2; ČSN 57 0192; Commission Regulation (EC) No. 2870/2000, Annex, Method VIII)	Food	B
56	Determination of citric acid by HPLC method with UV detection	SZPI 4841 method (OIV-MA-AS313-04)	Wine	-
57	Determination of organic acids by HPLC method with UV detection	SZPI 4836 method (OIV-MA-AS313-04)	Food	B
58	Determination of 5-hydroxymethylfurfural, furfural and 5-methylfurfural by HPLC method with UV detection	SZPI 4816 method (OIV-MA-F1-02)	Food	-
59	Identification of origin of anthocyanes by „fingerprinting chromatography“ method	SZPI 4817 method	Food	-
60	Determination of hydroxymethylfurfural by HPLC method with UV detection	HM IHC – chap. 5; ČSN 57 0191	Honey	-
61	Determination of floridzin by HPLC method with UV detection	SZPI 4805 method (Soukupová V., Dissertation thesis, UCT Prague 2007)	Beverages	A
62	Determination of hydroxymethylfurfural by UHPLC method with UV detection	SZPI 4806 method (HM IHC – chap. 5; ČSN 57 0191)	Food	-
63	Determination of the mass and volume and the mass fraction of individual components	SZPI 0414 method (ČSN 57 0146-3; ČSN 58 0120, cl. 16, 17, 18, 19)	Food, ready-made food, beverages	-
64	Determination of weight of content of consumer package, content of solid and liquid parts, weight proportion of components, drained part, product filling, volume of consumer package content, number of tablets in the consumer package	SZPI 0415 method (ČSN 57 0146-3; ČSN 58 0120, cl. 16, 17, 18, 19)	Food, ready-made food, beverages, agricultural products	-

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65	Determination of letter height and packaging area	SZPI 0434 method (ČSN EN 15947-4, cl. 6.7.2; ČSN 77 0511)	Food packaging	-
66	Packaging description visually	SZPI 5000 method (ČSN EN ISO 13299, cl. 5.1, 5.6)	Food packaging	-
67	Determination of diastase activity by Phadebas test	HM IHC – chap. 6.2; Phadebas AB manual	Honey	-
68	Determination of dissolved solids by gravimetry	HM IHC – chap. 8	Honey	-
69	Determination of moisture, refractometric method	HM IHC – chap. 1	Honey	-
70	Determination of electrical conductivity	HM IHC – chap. 2	Honey	-
71	Determination of pH and free acidity	HM IHC – chap. 4	Honey	-
72	Determination of alkalinity by titration	SZPI 0426 method (ČSN ISO 1388-2)	Beverages	A
73	Determination of dry matter by refractometry	ČSN 56 0240-3	Non-alcoholic beverages	-
74	Determination of acidity by titration	ČSN 56 0240-5	Non-alcoholic beverages	-
75	Determination of titratable acidity	ČSN EN 12147	Fruit and vegetable juices	-
76	Determination of gauge pressure by pressure gauge	SZPI 5010 method (ČSN 56 0240-4)	Carbonated beverages	-
77	Identification of synthetic food dyes by TLC method	SZPI 4802 method (OIV-MA-AS315-08)	Food	B
78	Determination of soluble solids content – Refractometric method	ČSN ISO 2173	Frozen food, fruit and vegetable products	-
79	Determination of real alcohol content using hydrostatic scales after distillation and total alcohol by calculation from measured values	SZPI 0423 method (OIV-MA-AS311-01; OIV-MA-AS311-02; OIV-MA-AS311-03)	Grapevine products	-
80	Determination of density and relative density at 20 °C by pycnometry	OIV-MA-AS2-1A	Wine	-
81	Determination of real alcohol content by pycnometry after distillation	OIV-MA-AS312-01	Wine	-
82	Determination of total acidity by titration	OIV-MA-AS313-01	Wine	-
83	Determination of volatile acids by titration after distillation	OIV-MA-AS313-02	Wine	-

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<b>Ordinal number<sup>1</sup></b>	<b>Test procedure / method name</b>	<b>Test procedure / method identification<sup>2</sup></b>	<b>Tested subject</b>	<b>Degrees of freedom<sup>3</sup></b>
84	Determination of volatile acids by titration after distillation	SZPI 0432 method (OIV-MA-AS313-02)	Fruit wines, other wines, malt wines, mead, other alcoholic beverages	A
85	Determination of pH by potentiometry	SZPI 5060 method (OIV-MA-AS313-15; ČSN ISO 1842; ČSN EN 1132; ČSN 56 0186-7)	Wine, fruit and vegetable products, fruit and vegetable juices, beer	-
86	Determination of sulphur dioxide by titration	OIV-MA-AS323-04B	Wine, must	-
87	Determination of sulphur dioxide by titration	SZPI 0428 method (OIV-MA-AS323-04B)	fruit wines, other wines, malt wines, mead, other alcoholic beverages, spirits	A
88	Determination of real alcohol content by hydrostatic scales after distillation	OIV-MA-AS312-01	Wine	-
89	Refractometric determination of sugar content	OIV-MA-AS2-02	Must, grape must, concentrated grape must, rectified grape must concentrate	-
90	Determination of sulphur dioxide by titration after distillation	OIV-MA-AS323-04A1; OIV-MA-AS323-04A2	Wine, must	-
91	Determination of sulphur dioxide by titration after distillation	SZPI 0429 method (OIV-MA-AS323-04A1; OIV-MA-AS323-04A2)	fruit wines, other wines, malt wines, mead, other alcoholic beverages, spirits	A
92	Determination of citric acid by enzymatic method with spectrophotometric detection using Megazyme K-CITR kit	SZPI 0424 method (OIV-MA-AS313-09; Megazyme manual)	Wine	A
93	Determination of D-Glucose and D-Fructose by enzymatic method with spectrophotometric detection using Megazyme K-FRUGL kit	SZPI 0425 method (OIV-MA-AS311-02; Megazyme manual)	Wine	A
94	Determination of density by pycnometry and extract by calculation from measured values	OIV-MA-AS2-03B	Wine	-
95	Determination of gauge pressure by aphrometer	OIV-MA-AS314-02	Wine	-
96	Determination of alcohol content by hydrostatic scales after distillation	SZPI 0430 method (OIV-MA-AS312-01)	Fruit wines, other wines, malt wines, mead, other alcoholic beverages	A

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Ordinal number <sup>1</sup>	Test procedure / method name	Test procedure / method identification <sup>2</sup>	Tested subject	Degrees of freedom <sup>3</sup>
97	Determination of alcohol content by pycnometry after distillation	SZPI 0431 method (OIV-MA-AS312-01; ČSN 560216:1987 part 4)	Fruit wines, other wines, malt wines, mead, other alcoholic beverages	A
98	Determination of maltose, saccharose and D-glucose by enzymatic method with spectrophotometric detection using Megazyme K-MASUG kit	SZPI 0433 method (Megazyme manual)	Wine	A
99	Determination of sugars (glucose and fructose) spectrophotometrically by Thermo Fisher Scientific multiparametric automatic analyzer and enzyme kit	SZPI 0435 method (OIV-MA-AS311-02; OIV-OENO-391-2010; Thermo Fisher Scientific manual)	Wine, mead	A
100	Determination of citric acid spectrophotometrically by Thermo Fisher Scientific multiparametric automatic analyzer and enzyme kit	SZPI 0436 method (OIV-MA-AS313-09; OIV-OENO-391-2010; Thermo Fisher Scientific manual)	Wine	A
101	Determination of alcohol content after distillation	Commission Regulation (EC) No. 2870/2000, Annex, Method I-A, C	Spirits	-
102	Determination of total dry extract by gravimetry	Commission Regulation (EC) No. 2870/2000, Annex, Method II	Spirits	-
103	Determination of density by pycnometer	ČSN 56 0210-3	Spirits	-
104	Determination of total acids by titration	ČSN 56 0210-6	Spirits	-
105	Determination of non-volatile dissolved solids by gravimetry	ČSN 56 0210-5	Spirits	-
106	Determination of volatile acids by titration	Commission Regulation (EC) No. 2870/2000, Annex, Method III-3	Spirits	-

<sup>1</sup> asterisk at the ordinal number identifies the tests, which the laboratory is qualified to carry out outside the permanent laboratory premises

<sup>2</sup> if the document identifying the test procedure is dated, only these specific procedures are used. If the document identifying the test procedure is not dated, the latest valid edition of the specified procedure is used (including any changes)

<sup>3</sup> degrees of freedom: A – Flexibility concerning materials/products (subject of the test), B – Flexibility concerning components/parameters/characteristics, C – Flexibility concerning the performance of the method, D – Flexibility concerning the method

The laboratory can modify the test procedures with the specified degree(s) of freedom in the scope of accreditation while maintaining the principle of measurement. If no degree of freedom is specified, the laboratory cannot apply a flexible approach to the scope of accreditation for the test



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**Specification of the scope of accreditation:**

Ordinal test number	Detailed information on activities within the scope of accreditation (determined analytes)
12	Fructose, glucose, fructose/glucose, saccharose, turanose, maltose, melecitose, maltotriose, gentiobiose, raffinose, mannose, citric acid, malic acid, quinic acid, alanine, aspartic acid, glutamine, leucine, proline, valine, tyrosine, phenylalanine, 2,3-butanediol, 5-hydroxymethylfurfural, acetic acid, acetoin, ethanol, lactic acid, formic acid, fumaric acid, pyruvic acid, succinic acid, succinic acid, 3-phenyllactic acid, methylglyoxal, dihydroxyacetone, kynurenic acid, shikimic acid
13	3-methoxy-1,2-propandiol and further cyclic diglycerol cis-2-hydroxy methyl-1,4-dioxepane, trans-2-hydroxy methyl-1,4-dioxepane, cis-2,5-bis-hydroxymethyl-1,4-dioxane, trans-2,5-bis-hydroxymethyl-1,4-dioxane, cis-2,6-bis-hydroxymethyl-1,4-dioxane and trans-2,6-bis-hydroxymethyl-1,4-dioxane
15	1,1-diethoxyethane, 2-methylbutane-1-ol, 3-methylbutan-1-ol, ethyl acetate, butan-1-ol, butan-2-ol, 2-methylpropan-1-ol, propan-1-ol and acetaldehyde.
18	Decane-1,4-lactone, undecane-1,4-lactone, dodecane-1,4-lactone
39	Appearance (clarity), colour, shape, consistency, odour/smell, taste
42	Appearance (clarity), colour, shape, consistency, odour/smell, taste
45	Appearance, colour, odour, taste and sparkling
46	Calcium, copper, iron, potassium, magnesium, manganese, sodium, lead, zinc, phosphorus, aluminium, arsenic, cadmium, tin, chromium, selenium, molybdenum, titanium, nickel and mercury
47	Calcium, copper, iron, potassium, magnesium, manganese, sodium, lead, zinc, phosphorus, aluminium, arsenic, cadmium, tin, chromium, selenium, molybdenum, titanium, nickel, mercury and determination of sodium chloride and titanium dioxide by calculation from the measured values
52	Acesulfame-K, aspartame, saccharin, sucralose
53	Tartrazine, quinoline yellow, yellow SY, azorubine, amaranth, ponceau 4R, erythrosine, red 2G, allura red AC, patent blue V, indigotine, brilliant blue FCF, green S and brilliant black BN
54	Fructose, glucose, saccharose, maltose, lactose, glycerol and invert sugar
55	Fructose, glucose, saccharose, maltose, lactose and invert sugar
57	Citric acid, tartaric acid, malic acid, succinic acid and lactic acid
65	Letter height, digit height, letter width, digit width, largest area
94	Total dry extract, sugar-free extract

**Specification of the scope of accreditation:**

Ordinal test number	Detailed information on activities within the scope of accreditation (source literature)
11	Lutz Elflein, Kurt-Peter Raezke: Improved detection of honey adulteration by measuring differences between <sup>13</sup> C/ <sup>12</sup> C stable carbon isotope ratios of protein and sugar compounds with a combination of elemental analyzer - isotope ratio mass spectrometry and liquid chromatography - isotope ratio mass spectrometry ( $\delta^{13}\text{C}$ -EA/LC-IRMS) in: <i>Apidologie</i> 39 (2008) 574–587, DOI: 10.1051/apido:2008042
14	Shimadzu Food Safety Management Data Book: 3.29 Ethylene glycols in wine – GC; Analysis of Glycols and Diols by: K. K. Stenerson, M. D. Buchanan in: <i>Reporter US Volume 27.2</i>

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Ordinal test number	Detailed information on activities within the scope of accreditation (source literature)
18	Lampe U.: Untersuchungen zur Authentizität von Weinaroma am Beispiel der $\gamma$ -Lactone, in: Book of Abstracts of 38th World Congress of Vine and Wine, 06005 (2015), DOI: 10.1051/ooivconf/20156005 Regulation (EC) No. 1334/2008 of the EP and of the Council) CAS: 706-14-9; Number FL 10.017, Number JECFA 231; Number CoE 2230 Regulation (EC) No. 1334/2008 of the EP and of the Council) CAS: 104-67-6; Number FL 10.002; Number JECFA 233; Number CoE 179 Regulation (EC) No. 1334/2008 of the EP and of the Council) CAS: 2305-05-7; Number FL 10.019; Number JECFA 235; Number CoE 2240
52	ČSN EN 12856 – Foodstuffs - Determination of acesulfame-K, aspartame and saccharin - High performance liquid chromatographic method; Benvenuti M., Shah D., Burgess J. A.: A method for the rapid and simultaneous analysis of sweeteners in various food products using ACQUITY H-Class system and ACQUITY QDa Detector, Waters Application Note, 2014
53	Lancaster F. E.: Analytical methods and techniques for colours in food, Ottawa, Canada 1986.; Wever K. M., Neale M. E.: High performance LC detection and quantification of synthetic dyes with a diode array detector, J. of Chromatography, 354, 486-489, 1986
59	OIV-MA-AS315-11; Vošmerová D. et al.: Adulteration of red wine by Sambucus nigra anthocyanins, in: Collection of extent abstracts, XXXV Symposium on new directions in food production and evaluation, FRI Prague, 2004

**List of abbreviations:**

AOAC	Association of Analytical Communities
FID	Flame Ionization Detector
HM IHC	Harmonised Methods of International Honey Commission
HPLC	High Performance Liquid Chromatography
UHPLC	Ultra-High Performance Liquid Chromatography
IRMS	Isotope Ratio Mass Spectrometry
MS	Mass Spectrometry
OIV	International Organisation of Vine and Wine
SNIF-NMR	Site-Specific Natural Isotope Fractionation – Nuclear Magnetic Resonance
SZPI	Czech Agriculture and Food Inspection Authority
TLC	Thin Layer Chromatography

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*"This document is an appendix to the certificate of accreditation. In case of any discrepancies between the English and Czech versions, the Czech version shall prevail, both for the certificate appendix and the certificate itself. "*