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FOOD RESEARCH CENTER
OF THE FOOD INSTITUTE OF KAUNAS UNIVERSITY OF TECHNOLOGY
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SCOPE OF ACCREDITATION
FLEXIBLE*

Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause	Techniques, methods and/or equipment used
Physical-chemical analysis			
Milk and milk products	Fat content	Council decision 92/608/EEC, Annex II, section II	Gravimetric Rösse-Gottlieb method
	Fat content	LST EN ISO 2450	Gravimetric Rösse-Gottlieb method
	Fatty acids	LST ISO 1740	Titrimetric method
	Total solids content	Council decision 92/608/EEC, Annex II, section I	Gravimetric method
	Total solids content	LST ISO 6731	Gravimetric method
	Total nitrogen content	Council decision 92/608/EEC, Annex II, section IV	Kjeldahl method
	Protein content	Council decision 92/608/EEC, Annex II, section V	Calculation method. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6.38
	Nitrogen content	LST EN ISO 8968-3	Kjeldahl method
	Crude protein content	LST EN ISO 8968-3, 10.2.1	Calculation method. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6.38
Cheese and processed cheese	Fat content	LST EN ISO 1735	Gravimetric Shmidt-Bondynski-Ratzlasff method
	Total solids content	LST EN ISO 5534	Gravimetric method

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Acid casein	Protein content	Technical regulation approved by order of the Minister of Agriculture of the Republic of Lithuania on 16.05.2016 No. 3D-297, Annex 3	Calculation method. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6.38
	Fat content	LST ISO 5543	Gravimetric Shmidt-Bondynski-Ratzlasff method
Condensed sweetened and unsweetened milk	Fat content	Technical regulation approved by order of the Minister of Agriculture of the Republic of Lithuania on 14.03.2008 No. 3D-138, Annex 5	Gravimetric Rösse-Gottlieb method
	Fat content	LST EN ISO 1737	Gravimetric Rösse-Gottlieb method
	Total solids content	LST ISO 6731	Gravimetric method
Dry milk and dry milk products	Fat content	Technical regulation approved by order of the Minister of Agriculture of the Republic of Lithuania on 14.03.2008 No. 3D-138, Annex 6	Gravimetric Rösse-Gottlieb method
	Fat content	LST EN ISO 1736	Gravimetric Rösse-Gottlieb method
	Moisture content	Technical regulation approved by order of the Minister of Agriculture of the Republic of Lithuania on 14.03.2008 No. 3D-138, Annex 4	Gravimetric method
Oils and animal fats	Moisture and volatile matter content	LST EN ISO 662, section 8	Gravimetric method
	Acid number Acidity	LST EN ISO 660, 9.1	Titrimetric method
Meat and meat products	Moisture content	LST ISO 1442	Gravimetric method
	Nitrogen content	LST ISO 937	Kjeldahl method
	Protein content	European Parliament and Council regulation (EU) Nr. 1169/2011, Annex I, p.10	Calculation method. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6.25
	Total fat content	LST ISO 1443	Gravimetric Soxhlet method

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Flour pastries	Moisture content	LST 1492	Gravimetric method
	Titrateable acidity	LST 1553, section 7	Titrimetric method
Confectionery products	Total ash content	LST 1611, sections 5 and 6	Gravimetric method
	Titrateable acidity	LST 1553, section 6	Titrimetric method
	Total ash content	LST 1539, section 5	Gravimetric method
Fruits, vegetables and their products	Soluble solids content	LST ISO 2173	Refractometric method
	pH	LST ISO 1842	Potentiometric method
	Sorbic acid content	LST ISO 5519, section 6.5	Spectrophotometric method
Microbiological analysis			
Food products	The number of microorganisms	LST EN ISO 4833-1	Enumeration method. Pour plate principle
	Detection of coliforms and Most Probable Number: at 30°C (milk and milk products); at 37°C (other food products)	LST ISO 4831	Detection method using a liquid medium. MPN method using a liquid medium.
Food products	The number of coliforms at 30°C (milk and milk products); at 37°C (other food products)	LST ISO 4832	Enumeration method. Pour plate principle
	The number of β -glucuronidase-positive <i>Escherichia coli</i>	LST ISO 16649-2	Enumeration method. Pour plate principle
	Detection of <i>Salmonella</i>	LST EN ISO 6579-1	Detection method. Enrichment and surface plating principle. Serological confirmation method
	Detection of <i>Enterobacteriaceae</i> at 37°C	LST EN ISO 21528-1	Detection method using a liquid medium
	The number of <i>Enterobacteriaceae</i> at 37°C	LST EN ISO 21528-2	Enumeration method. Pour plate principle

Materials or products tested	Component, parameter or characteristic to be tested	Reference number of the document specifying test methods, clause	Techniques, methods and/or equipment used
	The number of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) at 37°C	LST EN ISO 6888-1	Enumeration method. Surface plating principle
	The number of yeasts and moulds (in products with $a_w > 0,95$)	LST ISO 21527-1	Enumeration method. Surface plating principle or pour plate principle
	The number of yeasts and moulds (in products with $a_w \leq 0,95$)	LST ISO 21527-2	Enumeration method. Surface plating principle or pour plate principle
	Detection of <i>Listeria monocytogenes</i> at 37°C	LST EN ISO 11290-1	Detection method. Enrichment and surface plating principle.
Food products	The number of <i>Listeria monocytogenes</i> at 37°C	LST EN ISO 11290-2	Enumeration method. Surface plating principle
	The number of presumptive <i>Bacillus cereus</i> at 30°C	LST EN ISO 7932	Enumeration method. Surface plating principle
	The number of lactic acid bacteria	LST ISO 15214	Enumeration method. Pour plate principle
	The number of <i>Campylobacter</i> spp.	LST EN ISO 10272	Enumeration method. Surface plating principle. Incubation in a microaerobic atmosphere
Water with low bacterial background flora	The number of coliforms	LST EN ISO 9308-1	Enumeration method. The principle of membranous filtration
	The number of <i>Escherichia coli</i>	LST EN ISO 9308-1	Enumeration method. The principle of membranous filtration
Water	The number of culturable micro-organisms – at 22°C or 37°C	LST EN ISO 6222	Enumeration method. Pour plate principle
	The number of intestinal enterococci	LST EN ISO 7899-2	Enumeration method. The principle of membranous filtration

FLEXIBLE* - one degree of flexibility is defined and applicable for the whole accreditation scope: application of the updated documents of test methods already covered by accreditation or superseding them.

Actual scope of accreditation is available to interested parties on the website at <https://maistas.ktu.edu/#akreditavimo-sritys>

Deputy director



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