

ACCREDITATION CERTIFICATE

No. LA.01.046

National accreditation body hereby certifies that

complies with the requirements of

**Food Research Center of Institute of Food
of Kaunas University of Technology**

LST EN ISO/IEC 17025:2018

legal entity: Kaunas University of Technology
legal entity code: 111950581

and is competent to perform this accredited activity:

**Physical-chemical testing of food stuffs and microbiological testing of food stuffs, feed,
environmental samples in the area of food production and food handling, water**

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: **2002-06-26**

Certificate issued / valid since: **2023-12-20**

Version of: **2026-05-08**

Expiry date: **2027-05-05**

Director of the Accreditation Department



TADAS JUODELIS

The certificate may be changed, its validity suspended or withdrawn by the decision of the National accreditation body. Information on the actual data of accreditation certificates may be verified at lasa.lv.lt





LIETUVOS
AKREDITACIJA



SCOPE OF ACREDITATION
(flexible)*

Food Research Center of Institute of Food of Kaunas University of Technology, accredited in accordance with **LST EN ISO/IEC 17025:2018**

Location of the conformity assessment body

Radvilėnų ave. 19C, 50254 Kaunas

Materials or products to be 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)
Physical-chemical analysis			
Milk and milk products	Fat content	Council decision 92/608/EEC, Annex II, section II	Gravimetry. Rösse-Gottlieb method
	Fat content	LST EN ISO 2450	Gravimetry. Rösse-Gottlieb method
	Fat acidity	LST ISO 1740	Titrimetry
	Total solids content	Council decision 92/608/EEC, Annex II, section I	Gravimetry
	Total solids content	LST ISO 6731	Gravimetry
	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. 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, cl. 10.2.1	Calculation. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6,38

Materials or products to be 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)
Cheese and processed cheese, curd and curd products	Fat content	LST EN ISO 23319	Gravimetry. Schmid-Bondzynski Ratzlaff method
	Total solids content	LST EN ISO 5534	Gravimetry
	Nitrogen content	LST EN ISO 8968-1	Kjeldahl method
	Protein content	LST EN ISO 8968-1	Calculation. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6,38
Acid casein	Protein content	Technical regulation, approved by the Minister of Agriculture of the Republic of Lithuania, 16-05-2016 by order № 3D-297, Annex 3	Calculation. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6,38
	Fat content	LST EN ISO 23319	Gravimetry. Schmid-Bondzynski Ratzlaff method
Condensed sweetened and unsweetened milk	Fat content	Technical Regulation, approved by the Minister of Agriculture of the Republic of Lithuania, 31-08-2021 by order № 3D-540, Annex 5	Gravimetry. Röse-Gottlieb method
	Fat content	LST EN ISO 1737	Gravimetry. Röse-Gottlieb method
	Total solids content	LST ISO 6731	Gravimetry
Dry milk and dry milk products	Fat content	Technical Regulation, approved by the Minister of Agriculture of the Republic of Lithuania, 31-08-2021 by order № 3D-540, Annex 6	Gravimetry. Röse-Gottlieb method
	Fat content	LST EN ISO 1736	Gravimetry. Röse-Gottlieb method
	Moisture content	Technical Regulation, approved by the Minister of Agriculture of the Republic of Lithuania, 31-08-2021 by order № 3D-540, Annex 4	Gravimetry
Oils and animal fats	Moisture and volatile matter content	LST EN ISO 662, cl. 8	Gravimetry
	Acid number Acidity	LST EN ISO 660, cl. 9.1	Titrimetry
Meat and meat products	Moisture content	ISO 1442 except cl. 8	Gravimetry
	Nitrogen content	ISO 937	Kjeldahl method
	Protein content	ISO 937 cl. 12.4	Calculation. Nitrogen content determined by Kjeldahl method multiplied by a factor of 6,25

Materials or products to be 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)
	Total fat content	LST ISO 1443	Gravimetry. Soxhlet method
	Hydroxyproline content	LST ISO 3496	Spectrophotometry
Flour baked goods	Moisture content	LST 1492	Gravimetry
	Titrateable acidity	LST 1553, cl. 7	Titrimetry
Confectionery products	Moisture content	LST 1611, cl. 5, 6	Gravimetry
	Titrateable acidity	LST 1553, cl. 6	Titrimetry
	Total ash content	LST 1539, cl. 5	Gravimetry
Fruits, vegetables and their products	Soluble solids content	LST ISO 2173	Refractometry
	pH	LST ISO 1842	Potentiometry
	Sorbic acid content	LST ISO 5519, cl. 6.5	Spectrophotometry
Fish and their products	Sorbic acid content	SVP-13 ChL	High performance liquid chromatography (HPLC)
	Benzoic acid content		
Microbiological analysis			
	The number of microorganisms	LST EN ISO 4833-1	Counting. Pour plate principle
Foodstuffs	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 liquid medium. The most probable number method using a liquid medium
	The number of coliforms at 30 °C (milk and milk products) at 37 °C (other food products)	LST ISO 4832	Counting. Pour plate principle
	The number of β -glucuronidase-positive <i>Escherichia coli</i>	LST ISO 16649-2	Counting. Pour plate principle
	Foodstuffs		
Environmental samples in the area of food production and food handling	Detection of <i>Salmonella spp.</i>	LST EN ISO 6579-1	Detection method. Principle of enrichment and surface inoculation. Serological confirmation method
Foodstuffs	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	Counting. Pour plate principle
	The number of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) at 37 °C	LST EN ISO 6888-1	Counting. Surface plating principle

Materials or products to be 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)
	The number of yeasts and moulds (in products with $a_w > 0,95$)	LST ISO 21527-1	Counting. 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	Counting. Surface plating principle or pour plate principle
Foodstuffs			
Environmental samples in the area of food production and food handling	Detection of <i>Listeria monocytogenes</i> at 37 °C	LST EN ISO 11290-1	Detection method. Principle of enrichment and surface plating
	The number of <i>Listeria monocytogenes</i> at 37 °C	LST EN ISO 11290-2	Counting. Surface plating principle
Foodstuffs	The number of presumptive <i>Bacillus cereus</i> at 30 °C	LST EN ISO 7932	Counting. Surface plating principle
	The number of mesophilic lactic acid bacteria	LST ISO 15214	Counting. Pour plate principle
Yogurt	Enumeration of characteristic microorganisms: <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> <i>Streptococcus thermophilus</i>	LST ISO 7889	Counting. Pour plate principle
Milk products	Enumeration of <i>Bifido</i> bacterium	ISO 29981	Counting. Pour plate principle
Foodstuffs, feed, environmental samples in the area of food production and food handling	Detection of <i>Salmonella</i> spp.	SVP-15 ML	Enzyme linked fluorescent assay
Foodstuffs, environmental samples in the area of food production and food handling	Detection of <i>Listeria monocytogenes</i>	SVP-16 ML	Enzyme linked fluorescent assay
Foodstuffs, feed, environmental samples in the area of food production and food handling	Detection of <i>Salmonella</i> spp.	SVP-01 ML	Real-time polymerase chain reaction
	The number of coliform bacteria	LST EN ISO 9308-1	Counting. Principle of membrane filtration
	The number of <i>Escherichia coli</i>	LST EN ISO 9308-1	Counting. Principle of membrane filtration
Drinking water	The number of culturable microorganisms at 22 °C or 36 °C	LST EN ISO 6222	Counting. Pour plate principle
	The number of intestinal enterococci	LST EN ISO 7899-2	Counting. Principle of membrane filtration



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* One degree of flexibility is defined and applicable for the whole scope of accreditation:
1st degree of flexibility – application of the updated documents of test methods already covered by accreditation or superseding them or application of equivalent documents.

Actual accreditation scope is published on the website at <https://maistas.ktu.edu/#akreditavimo-sritys>

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 decision of the National accreditation body, by which it was approved