

## ACCREDITATION CERTIFICATE

### No. LA.01.106

Lithuanian National Accreditation Bureau hereby certifies that

complies with the requirements of

**JSC “Pieno tyrimai” Laboratory**

**LST EN ISO/IEC 17025:2018**

legal entity: Uždaroji akcinė bendrovė "Pieno tyrimai"  
legal entity code: 233816290

and is competent to perform:

**physical-chemical and microbiological tests of raw milk**

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: **2010-08-18**

Certificate issued / valid since: **2024-04-03**  
Version of: **2024-04-03**  
Expiry date: **2025-07-26**

Director



DĀLIA BALEŽENTĒ

The certificate may be changed, its validity suspended or withdrawn by the decision of the National Accreditation Bureau.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](http://nab.lrv.lt)





**SCOPE OF ACREDITATION**  
(flexible)\*

**JSC “Pieno tyrimai” Laboratory**, accredited in accordance with **LST EN ISO/IEC 17025:2018**

Location of the conformity assessment body:

**Radvilu dvaro str. 31, LT-48331, Kaunas, Lithuania**

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)
<b>PHYSICAL - CHEMICAL TESTS</b>			
	Fat content	LST EN ISO 1211	Gravimetric method (Röse-Gottlieb method)
	Total solids content	LST ISO 6731, except clauses 6.2 and 6.3	Gravimetric method
	Nitrogen (protein) content	LST EN ISO 8968-1, except clause 9.1	Kjeldahl principle and crude protein calculation
	Lactose content	LST ISO 26462	Enzymatic method
	Urea content	LST EN ISO 14637	
	Fat, protein and lactose content	LST ISO 9622	Mid-infrared spectrometry
<b>Raw milk</b>	Urea content	504MET11	
	Screening of freezing point	504MET21	
	pH value	504MET13	
	Freezing point	LST EN ISO 5764	Thermistor cryoscope method
	pH value	Instruction on evaluation of initial parameters of raw milk, approved by the Order of 25 July 2006 No. 3D-303 of the Minister of Agriculture of the Republic of Lithuania, chapter IV, clause 25.1	Potentiometric method
	Lactose content	ISO 22662, except clauses 9.2.2 and 9.2.3	High-performance liquid chromatography method (HPLC)

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)
<b>MICROBIOLOGICAL TESTS</b>			
<b>Raw milk</b>	Somatic cells	LST EN ISO 13366-1	Microscopic method
	Somatic cells	LST EN ISO 13366-2	Fluoro-opto-electronic method
	Inhibitors (antimicrobial residues)	504MET12	Principle of diffusion of antibacterial substances into agar (Delvotest SP-NT test)
	Inhibitors (antimicrobial residues)	504MET29	Principle of diffusion of antibacterial substances into agar (Delvotest T test)
	Total bacterial count	LST EN ISO 4833-1	Counting method. Pour plate technique
	Total bacterial count	504MET20	Flow cytometry method

\* 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 replacing them.

Actual scope of accreditation is published on the website <https://www.pieno-tyrimai.lt/>.

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