



Potvrda o akreditaciji Accreditation Certificate

Ovime se utvrđuje da je
This is to recognize that

SVEUČILIŠTE U DUBROVNIKU
Branitelja Dubrovnik 29, HR-20000 Dubrovnik
ZAVOD ZA MEDITERANSKE KULTURE
Laboratorij za fizikalno-kemijska ispitivanja
Marka Marojice 4, HR-20000 Dubrovnik

osposobljen prema zahtjevima norme
is competent according to
HRN EN ISO/IEC 17025:2017
(ISO/IEC 17025:2017;
EN ISO/IEC 17025:2017)
za/to carry out

Ispitivanje vina i maslinovog ulja
Testing of wine and olive oil

u području opisanom u prilogu koji je sastavni dio ove potvrde o akreditaciji.
for the scope described in the annex which is the constituent part of this accreditation certificate.

Br./No.: 1322
Klasa/Ref.No.: 383-02/16-30/009
Urbroj/Id.No.: 569-05/3-21-5
Zagreb, 2021-02-15

Akreditacija istječe-Accreditation expiry: 2021-07-21
Prva akreditacija-Initial accreditation: 2011-07-22

HAA je potpisnica multilateralnog sporazuma s Europskom organizacijom za akreditaciju (EA)
HAA is a signatory of the European co-operation for Accreditation (EA) Multilateral Agreement

v. d. ravnateljica:
Acting Director General:
Ankica Barišić, dipl. ing.



Hrvatska akreditacijska agencija
Croatian Accreditation Agency

PRILOG POTVRDI O AKREDITACIJI br: 1322

Annex to Accreditation Certificate Number:

Klasa/Ref. No.: 383-02/16-30/009

Urbroj/Id. No.: 569-05/3-21-3

Datum izdanja priloga /Annex Issued on: 2021-02-15

Zamjenjuje prilog/Replaces Annex:

Klasa/Ref. No.: 383-02/16-30/009

Urbroj/Id. No.: 569-03/6-19-13

Datum izdanja priloga /Annex Issued on: 2019-02-27

Norma: HRN EN ISO/IEC 17025:2017

Standard: (ISO/IEC 17025:2017; EN ISO/IEC 17025:2017)

Akreditacija istječe: 2021-07-21

Accreditation expiry:

Prva akreditacija: 2011-07-22

Initial accreditation:

Akreditirani laboratorij

Accredited Laboratory

SVEUČILIŠTE U DUBROVNIKU

Branitelja Dubrovnika 29, HR-20000 Dubrovnik

ZAVOD ZA MEDITERANSKE KULTURE

Laboratorij za fizikalno-kemijska ispitivanja

Marka Marojice 4, HR-20000 Dubrovnik

Područje akreditacije:

Scope of Accreditation:

Ispitivanje vina i maslinovog ulja

Testing of wine and olive oil

Važeće izdanje Priloga dostupno je na web adresi: www.akreditacija.hr /
Valid issue of the Annex is available at the web address: www.akreditacija.hr

v.d. ravnateljica:

Acting Director General:

Ankica Barišić, dipl. ing.

PODRUČJE AKREDITACIJE / SCOPE OF ACCREDITATION

	Materijali/Proizvodi <i>Materials/Products</i>	Vrsta ispitivanja/Svojstvo <i>Type of test/Property</i> Raspon/Range	Metoda ispitivanja <i>Test method</i>
1.	Vino Wine	Određivanje gustoće i relativne gustoće pri 20 °C <i>Determination of density and relative gravity at 20 °C</i>	OIV-MA-AS2-01A: R2012 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
2.		Određivanje alkoholne jakosti <i>Determination of alcoholic strength</i>	OIV-MA-AS312-01A: R2009 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
3.		Određivanje ukupne kiselosti <i>Determination of total acidity</i>	OIV-MA-AS313 01:R2015 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
4.		Određivanje slobodnog i ukupnog sumpornog dioksida <i>Determination of free sulphur dioxide and total sulphur dioxide</i>	OIV-MA-AS323-04A: R2012 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
5.		Određivanje pH vrijednosti <i>Determination of pH</i>	OIV-MA-AS313-15: R2011 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
6.		Određivanje hlapive kiselosti <i>Determination of volatile acidity</i>	OIV-MA-AS313-02: R2015 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
7.		Određivanje pepela <i>Ash content determination</i>	OIV-MA-AS2-04: R2009 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>

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8.	Vino Wine	Određivanje reducirajućih šećera <i>Determination of reducing substances</i>	OIV-MA-AS311-01A:R2009 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
9.		Određivanje ukupnog suhog ekstrakta <i>Determination of total dry extract</i>	OIV-MA-AS2-03B:R2012 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
10.		Određivanje limunske kiseline <i>Determination of citric acid</i>	OIV-MA-AS313-09:R2009 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
11.		Određivanje tlaka <i>Determination of pressure</i>	OIV-MA-AS314-02:R2003 <i>Compendium of International Methods of Wine and Must Analysis, International Organisation of Vine and Wine</i>
12.	Maslinovo ulje Olive oil	Određivanje kiselinskog broja i kiselosti <i>Determination of acid value and acidity</i>	HRN EN ISO 660:2010 (ISO 660:2009; EN ISO 660:2009) Uredba Komisije (EEZ) br. 2568/91 PRILOG II COMMISSION REGULATION (EEC) No 2568/91 ANNEX II

	Materijali/Proizvodi <i>Materials/Products</i>	Vrsta ispitivanja/Svojstvo <i>Type of test/Property</i> Raspon/Range	Metoda ispitivanja <i>Test method</i>
13.	Maslinovo ulje <i>Olive oil</i>	Određivanje peroksidnog broja <i>Determination of the peroxide value</i>	HRN EN ISO 3960:2017 <i>(ISO 3960:2017, EN ISO 3960:2017)</i> Uredba Komisije (EEZ) br. 2568/91 PRILOG III <i>COMMISSION REGULATION (EEC) No 2568/91 ANNEX III</i>
14.		Senzorsko ocjenjivanje djevičanskog maslinovog ulja <i>Organoleptic assessment of virgin olive oil</i>	Uredba Komisije (EEZ) br. 2568/91 PRILOG XII <i>COMMISSION REGULATION (EEC) 2568/91 ANNEX XII</i> COI/T.20/Doc.no.15 / Rev.10, November 2018