

Appendix to the Decision No.....
Of the Minister of National Defense
of.....

OiB ACCREDITATION SCOPE

No 37/MON/2015

Ed. 3

LABORATORIUM BADAWCZE

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Product group number*	Name of product or product group	Tested characteristics of the product and test methods	Normative documents and / or documented research procedures
15	Individual and group food rations and products in the ration	Mesophilic aerobic bacteria and / or mesophilic aerobic bacteria spores count Plate method	(Ae) PB-77/LM
		Thermophilic bacteria and / or thermophilic aerobic bacteria spores count Plate method	(Ae) PB-76/LM
		Amylolytic aerobic bacteria and / or amylolytic aerobic bacteria spores count Plate method	(Ae) PB-39/LM
		Presence of Bacillus subtilis in a given mass/volume of the sample	(Ae) PB-06/LM
		Bacillus cereus count Plate method	(Ae) PN-EN ISO 7932
		Bacillus subtilis count Plate method	(Ae) PB-40/LM
		Total microbial count Plate method	(Ae) PN-EN ISO 4833-1 (Ae) PN-EN ISO 4833-2
		Presence of mesophilic aerobic bacteria in a specified mass / volume of sample	(Ae) PB-96/LM
		Presence of anaerobic spore-forming bacteria and sulfate (IV) reducing anaerobic spore-forming bacteria in a specific weight / volume of sample	(Ae) PB-13/LM
		Sulfate (IV) reducing anaerobic bacteria and / or spores of sulfate (IV) reducing anaerobic bacteria count Plate method	(Ae) PN-ISO 15213
		Presence of coliforms in a specific weight / volume of sample	(Ae) PN-ISO 4831

	Coliform count Plate method	(Ae) PN-ISO 4832
	Coagulase-positive staphylococci presence (Staphylococcus aureus and other species) in a given mass/volume of sample	(Ae) PN-EN ISO 6888-3
	Coagulase-positive staphylococci count (Staphylococcus aureus and other species) Plate method	(Ae) PN-EN ISO 6888-2
	Yeast and mold count Plate method	(Ae) PN-ISO 21527-1 (Ae) PN-ISO 21527-2 (Ae) PN-ISO 7954
	Osmotolerant yeast and mold count Plate method	(Ae) PB-95/LM
	Presence of yeasts and molds in a given mass/volume of sample	(Ae) PB-98/LM
	Presence of Salmonella spp. in a given mass/volume of sample	(Ae) PB-12/LM (Ae) PN-EN ISO 6579 (Ae) PB-08/LM
	Presence of specific DNA of Salmonella spp. in a given mass/volume of sample	(Ae) PB-93/LM
	Listeria monocytogenes count Plate method	(Ae) PN-EN ISO 11290-2 (Ae) PB-10/LM (Ae) PB-42/LM
	Presence of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-41/LM (Ae) PN-EN ISO 11290-1 (Ae) PB-09/LM
	Presence of specific DNA of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-94/LM
	β -glucuronidase-positive Escherichia coli count Plate method	(Ae) PN-ISO 16649-2
	Presence of possible Escherichia coli in a given mass/volume of sample	(Ae) PN-ISO 7251
	Thermostatic trial	PN-A-75052-03:1990 PN-A-86034-03:1993 PN-A-86732:1992
	Organoleptic studies of food rations and products included in rations and their packagings Simple descriptive test	(Ae) PB-21/LF
	Appearance, color, smell, taste, texture Sensory evaluation - quantitative descriptive analysis and sensory profiling tests	PB-21/ LF, ed. 6 dated 21.04.2016 PN-ISO 6658:1998 PN-ISO 6564:1999 PN-ISO 11036:1999
	Sensory evaluation – point method	PB-21/ LF, ed. 6 dated 21.04.2016
	Sensory evaluation – scaling method	PB-48/ LF, ed. 3 dated 21.04.2016

	Sensory evaluation – pair method	ISO 5495:2007 P
	Sensory evaluation – triangle method	ISO 4120:2007 P
	Nutritonal value - Calorific value - Energy value From calculations	(Ae) PB-64/LF
	Net mass Gravimetric method Range (1-1500) g	PB-78/LF, ed. 2 dated 07.01.2015
	Content of meat components in relation to declared net weight Gravimetric method	PB-74/LF, ed. 2 dated 07.01.2015
	The share of the water layer in relation to the declared net weight Gravimetric method	PB-74/LF, ed. 2 dated 07.01.2015
	General acidity Titrimetric method	PN-A-86746:1974 PN-A-74108:1996 PN-A-79011-9:1998 PN-A-75101- 4:1990+Az1:2002 PB-79/ LF, ed. 3 dated 04.04.2013
	Dry mass of tomato sauce Refractometric method	PN-A-86745:1974
	Table salt content. Mohr titrimetric method. Range: (0.10 — 95) %	(Ae) PB-17/LF
	Table salt content. Potentiometric titration method Range: (0.10 — 95) %	PB-24/LF, ed. 2 dated 12.04.2013
	Mechanical impurities Gravimetric method	PB-70/LF, ed. 3 dated 07.01.2015
	Content of ash insoluble in 4 mol / l HCl (mineral impurities) Gravimetric method. Range: (0.02 - 40)%	PB-67/LF, ed. 2 dated 12.04.2013
	Leak test Vacuum dryer method Visual method Immersion method	PB-55/LF, ed. 3 dated 12.04.2013
	Total fat content Gravimetric method Range: (0.10 - 90)%	(Ae) PB-69/LF (Ae) PB-61/LF
	Nitrogen content by Kjeldahl/proteins Titrimetric method. Range: (0.2 — 95) %	(Ae) PB-14/LF
	Dry mass content Gravimetric method Range: (0.10 — 99,9) %	(Ae) PB-16/LF
	Content of pollutants, pests and their residues	PB-70/LF, ed 3 dated 07.01.2015 PB-75/LF, ed. 2 dated 07.01.2015 PB-60/LF, ed. 2 dated 07.01.2015
	Total sugars and reducing sugars content Gravimetric method Range: (0.50 - 90)%	(Ae) PN-A-74252 (Ae) PN-A-74108 (Ae) PN-A-75101-7 (Ae) PN-A-88023 (Ae) PN-A-79011-5 (Ae) PB-73/LF (Ae) PB-80/LF

	Total fat content in dry mass Gravimetric method Range: (0,10 — 90) %	(Ae) PB-69/LF (Ae) PB-16/LF
	ELEMENTS Inductively coupled plasma atomic emission spectrometry (ICP-OES) Range:(0.002 - 1,000) mg / kg cadmium (0.010 - 5,000) mg / kg lead (30 - 10000) mg / kg sodium (2.00 - 10000) mg / kg calcium (0.01 - 50.00) mg / kg iron (0.1 - 500) mg / kg tin (0.1 - 5.0) mg / kg arsenic (0.1 - 1000) mg / kg zinc (0.1 - 10000) mg / kg phosphorus (0.1 - 10000) mg / kg potassium	PB-158/LF, ed. 6 dated 27.04.2015
	Content of elements Inductively coupled plasma mass spectrometry (ICP MS)	(Ae) PB-28/LF PN-EN 15763:2010
	Ochratoxin A content High performance liquid chromatography method Range: (0.32 — 40) µg/kg	PB-46/LF, ed. 3 dated 05.04.2013
	Deoxynivalenol content High performance liquid chromatography method Range: (120 — 3000) µg/kg	PB-63/LF, ed. 2 dated 05.04.2013
	Zearalenon content High performance liquid chromatography method Range: (6 — 400) µg/kg	PB-47/LF, ed. 2 dated 05.04.2013
	B1 aflatoxin and sum of B1, B2, G1 and G2 aflatoxins content High performance liquid chromatography method Range: (0.80 — 15) µg/kg B1, G1 (0.20 — 5) µg/kg B2, G2	PB-53/LF, ed. 4 dated 20.04.2015
	Determination of fineness Sieve method	PN-A-74015:1973
	Sulfur (IV) oxide content Titrimetric method Range: (5 — 500) mg/kg	PB-111/LF, ed. 3 dated 20.04.2015
	The mass of drained fruit and vegetables Gravimetric method	PN-A-75101-15:1990
	Total extract Refractometric method Range: (1.0 — 85) %	PN-EN ISO 12143:2000 PN-A-75101-02:1990+Az1:2002 PN-A-79033:1985

pH Potentiometric method Range: (3 — 10)	PB-56/LF, ed. 5 dated 24.03.2017
Jelly and melted fat content Gravimetric method	PB-74/LF, ed. 2 dated 07.01.2015
Content of meat components in relation to declared net weight of canned meat Gravimetric method	PB-74/LF, ed. 2 dated 07.01.2015
Free fat content Gravimetric method Range: (0.30 — 70) %	(Ac) PN-ISO 1444
Water content Gravimetric method Range: (0.10 — 80) %	(Ae) PN-ISO 1442
Starch content Luff-Schoorl titrimetric method Range: (0,50 — 60) %	PB-541LF, ed. 2 dated 12.04.2013
Water content Refractometric method Range: (14,0 — 27) %	PN-A-77626:1988 p. 5.3.3 Ordinance of the Minister of Agriculture and Rural Development, dated 14.01.2009 (Dz. U. Nr 17, poz. 94) p. I
Extract Refractometric method Range: (71.6 — 84.4)%	PN-A-77626:1988 p. 5.3.3 Ordinance of the Minister of Agriculture and Rural Development, dated 14.01.2009 (Dz. U. Nr 17, poz. 94) p. I
Free acids Potentiometric titration method Range: (5.0 — 60) mval/kg	Ordinance of the Minister of Agriculture and Rural Development, dated 14.01.2009 (Dz. U. Nr 17, poz. 94) p. VIII
Specific conductivity Conductometric method Range: (15 — 1500) gS/cm	PN-A-77626:1988 p. 5.3.10
Mechanical impurities Gravimetric method Range: (0.015 — 0.15) %	PN-A-77626:1988 p. 5.3.11
Proline content Spectrophotometric method Range: (5.0 — 100) mg/100g	PN-A-77626:1988 p. 5.3.9 Ordinance of the Minister of Agriculture and Rural Development, dated 14.01.2009 (Dz. U. Nr 17, poz. 94) p. V
Diastase number Spectrophotometric method	Ordinance of the Minister of Agriculture and Rural Development, dated 14.01.2009 (Dz. U. Nr 17, poz. 94) p. VIII as amended (Dz. U. z 2015 poz. 1173)
Water extract Gravimetric method Range: (1,0 — 50) %	PN-ISO 9768:1996+AC1:2000
Total ash Gravimetric method Range: (0,02 — 80) %	(Ae) PB-19/LF
Content of water soluble and insoluble ash Gravimetric method Range: (0,02 — 40) %	PN-ISO 1576:1996

	Ash alkalinity Titrimetric method Range: (0.5 — 3,0) % KOH	PN-ISO 1578:1996
	Raw fiber Gravimetric method Range: (0.70 — 40) %	PB-68/LF, ed. 2 dated 12.04.2013
	Caffeine content High performance liquid chromatography method Range: (45 — 40000) mg/kg	PB-32/LF, ed. 5 dated 15.03.2017
	Nitrate and nitrite content Range: Nitrates (V) (0,5 — 2000) mg/kg Nitrates (III) (0,5 — 160) mg/kg Spectrophotometric method	(Ae) PB-51/LF
	Content of polycyclic, aromatic hydrocarbons (PAH) High performance liquid chromatography with fluorescence detection method (HPLC-FLD)	(Ae) PB-258/LF
	Total phosphorous content Range: (0.025 — 1.0%) m/m P ₂ O ₅ Spectrophotometric method Added phosphorous content (from calculations)	PB-84/ LF, ed. 3 dated 05.04.2013
	Determination of the content of stuffing, couverture, glaze, icing, covering and other ingredients	PB-74/ LF, ed. 2 dated 07.01.2015
	Density Range: (1.00 — 2.00) g/ml Pycnometric method	PB-85/ LF, ed. 2 dated 05.04.2013
	Histamine content Range: (25 — 1000) mg/kg High performance liquid chromatography with DAD detection method (HPLCDAD)	PB-161/ LF, ed. 2 dated 15.03.2017
	Fat acidity Titrimetric method Range: (0.10 — 45) %	PB-201LF, ed. 6 dated 24.03.2017
	Acid number Titrimetric method Range: (0.10 — 90) mg KOH/g	PB-20/LF, ed. 6 dated 24.03.2017
	Peroxide number Titrimetric method Range: (0,10 — 30) meq O ₂ /kg	PB-72/LF, ed. 5 dated 24.03.2017
	Iodine number Range: (3 — 200) g/100 g Titrimetric method	PN-EN ISO 3961:2013
	Palatability Range: 1-5 Scoring method	PN-A-86935:1996
	Anisidine number Range: (0.5 — 70) Spectrophotometric method	PN-EN ISO 6885:2016-04
	Fatty acid content Gas chromatography with flame ionisation detection (GC-FID)	(Ae) PB-191/LF

		Fat acidity Range: (0.50 — 70) mg KOH/100g Titrimetric method	PN-ISO 7305:2001
		Volatile acidity Range: (0.05 — 2,5) g/l Distillation method	PN-A-75101-05:1990
		Carbon (IV) oxide content Range: (1.0 — 8.0) g/l Pressure method	PN-A-79033:1985
		Leak test Vacuum dryer method Visual method Immersion method	PB-55/LF, ed. 3 dated 12.04.2013
		Vitamin method High performance liquid chromatography with spectrophotometric detection method (HPLC-UV)	(Ae) PN-EN 14130 (Ae) PB-257/LF
		Glucose, fructose, sucrose, lactose and maltose content Range: (0.2 — 90) g/100g, g/100ml High performance liquid chromatography with refractometric detection method (HPLC-RID) Sum of simple sugars (fructose+glucose) (from calculations)	PB-22/LF, ed. 2 dated 22.03.2017
		Water activity Range: (0.05 — 1.0) Dewdrop point detection method	PB-87/LF, ed. 2 dated 07.04.2016
		Dietary fiber content Range: (0.1 — 50) % Gravimetric method	(Ae) PB-18/LF
	Special meat preserves	Mesophilic aerobic bacteria and / or mesophilic aerobic bacteria spores count Plate method	(Ae) PB-77/LM
		Total microbial count Plate method	(Ae) PN-EN ISO 4833-1 (Ae) PN-EN ISO 4833-2
		Presence of mesophilic aerobic bacteria in a specified mass / volume of sample	(Ae) PB-96/LM
		Presence of anaerobic spore-forming bacteria and sulfate (IV) reducing anaerobic spore-forming bacteria in a specific weight / volume of sample	(Ae) PB-131LM
		Listeria monocytogenes count Plate method	(Ae) PN-EN ISO 11290-2 (Ae) PB-10/LM (Ae) PB-42/LM
		Presence of Listeria monocytogenes in a specified mass / volume of sample	(Ae) PB-41/LM (Ae) PN-EN ISO 11290-1 (Ae) PB-09/LM
		Presence of specific DNA of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-94/LM
		Sulfate (IV) reducing anaerobic bacteria and / or spores of sulfate (IV) reducing anaerobic bacteria count Plate method	(Ae) PN-ISO 15213

	Thermophilic bacteria and / or thermophilic aerobic bacteria spores count Plate method	(Ae) PB-76/LM
	Presence of coliforms in a specific weight / volume of sample	(Ae) PN-ISO 4831
	Coagulase-positive staphylococci presence (Staphylococcus aureus and other species) in a given mass/volume of sample	(Ae) PN-EN ISO 6888-3
	Presence of Salmonella spp. in a given mass/volume of sample	(Ae) PB-12/LM (Ae) PN-EN ISO 6579 (Ae) PB-08/LM
	Presence of specific DNA of Salmonella spp. in a given mass/volume of sample	(Ae) PB-93/LM
	Thermostatic trial	PN-A-82055-5:1994
	Organoleptic studies of packagings	NO-89-A201 2015
	Organoleptic studies of preserve contents	NO-89-A201 2015
	Appearance, color, smell, taste, texture Sensory evaluation - quantitative descriptive analysis and sensory profiling tests	PB-211LF, ed. 6 dated 21.04.2016 PN-ISO 6658:1998 PN-ISO 6564:1999 PN-ISO 11036:1999
	Sensory evaluation – point method	PB-21/LF, ed. 6 dated 21.04.2016
	Sensory evaluation – scaling method	PB-48/LF, ed. 3 dated 21.04.2016
	Sensory evaluation – pair method	ISO 5495:2007 P
	Sensory evaluation – triangle method	ISO 4120:2007 P
	Net mass Gravimetric method Range: (1 — 1500) g	PB-78/LF, ed. 2 dated 07.01.2015
	Mechanical impurities Gravimetric method	PB-70/LF, ed. 3 dated 07.01.2015
	Jelly and melted fat content Gravimetric method	PB-74/LF, ed. 2 dated 07.01.2015
	Free fat content Gravimetric method Range: (0.30 — 70) %	(Ae) PN-ISO 1444
	Table salt content Mohr titrimetric method Range: (0.10 — 95) %	(Ae) PB-17/LF
	Table salt content Titrimetric method potencjometrycznego Range: (0.10 — 95) %	PB-24/LF, ed. 2 dated 12.04.2013
	Water content Gravimetric method Range: (0.10 — 80) %	(Ae) PN-ISO 1442
	Nitrogen content by Kjeldahl/proteins Titrimetric method Range: (0.2 — 95) %	(Ae) PB-14/LF,
	Starch content Luff-Schoorl titrimetric method Range: (0.50 — 60) %	PB- 54/LF, ed. 2 dated 12.04.2013

	Leak test Vacuum dryer method Visual method Immersion method	PB-55/LF, ed. 3 dated 12.04.2013
Special meat- vegetable preserves	Mesophilic aerobic bacteria and / or mesophilic aerobic bacteria spores count Plate method	(Ae) PB-77/LM
	Total microorganism count Plate method	(Ae) PN-EN ISO 4833-1 (Ae) PN-EN ISO 4833-2
	Presence of mesophilic aerobic bacteria in a specified mass / volume of sample	(Ae) PB-96/LM
	Presence of anaerobic spore-forming bacteria and sulphate (IV) reducing anaerobic spore- forming bacteria in a specific weight / volume of sample	(Ae) PB-13/LM
	Thermophilic bacteria and / or thermophilic aerobic bacteria spores count Plate method	(Ae) PB-76/LM
	Presence of coliforms in a specific weight / volume of sample	(Ac) PN-ISO 4831
	Coagulase-positive staphylococci presence (Staphylococcus aureus and other species) in a given mass/volume of sample	(Ac) PN-EN ISO 6888-3
	Presence of Salmonella spp. in a given mass/volume of sample	(Ae) PB-12/LM (Ae) PN-EN ISO 6579 (Ae) PB-08/LM
	Presence of specific DNA of Salmonella spp. in a given mass/volume of sample	(Ae) PB-93/LM
	Yeast and mould count Plate method	(Ae) PN-ISO 21527-1 (Ae) PN-ISO 21527-2 (Ae) PN-ISO 7954
	Presence of yeasts and molds in a given mass/volume of sample	(Ae) PB-98/LM
	Listeria monocytogenes count Plate method	(Ae) PN-EN ISO 11290-2 (Ae) PB-10/LM (Ae) PB-421LM
	Presence of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-41/LM (Ae) PN-EN ISO 11290-1 (Ae) PB-09/LM
	Presence of specific DNA of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-94/LM
	Sulfate (IV) reducing anaerobic bacteria and / or spores of sulfate (IV) reducing anaerobic bacteria count Plate method	(Ae) PN-ISO 15213
	Thermostatic trial	PN-A-75052-3:1990
	Organoleptic studies of packagings	NO-89-A202 2015
	Organoleptic studies of preserve contents	NO-89-A202 2015
	Appearance, color, smell, taste, texture Sensory evaluation - quantitative descriptive analysis and sensory profiling tests	PB-21/LF, ed. 6 dated 21.04.2016 PN-ISO 6658:1998 PN-ISO 6564:1999 PN-ISO 11036:1999

	Sensory evaluation – point method	PB-21/LF, ed. 6 dated 21.04.2016
	Sensory evaluation – scaling method	PB-48/LF, ed. 3 dated 21.04.2016
	Sensory evaluation – pair method	ISO 5495:2007 P
	Sensory evaluation – triangle method	ISO 4120:2007 P
	Net mass Gravimetric method Range: (1 — 1500) g	PB-78/LF, ed. 2 dated 07.01.2015
	Mechanical impurities Gravimetric method	PB-70/LF, ed. 3 dated 07.01.2015
	Jelly and melted fat content Gravimetric method	PB-74/LF, ed. 2 dated 07.01.2015
	Content of meat components in relation to declared net weight of the preserve Gravimetric method	PB-74/LF, ed. 2 dated 07.01.2015
	Free fat content Gravimetric method Range: (0.30 — 70) %	(Ac) PN-ISO 1444
	Table salt content Mohr titrimetric method Range: (0.10 — 95) %	(Ae) PB-17/LF
	Table salt content Potentiometric titration method Range: (0.10 — 95) %	PB-24/LF, ed. 2 dated 12.04.2013
	Water content Gravimetric method Range: (0.10 — 80) %	(Ae) PN-ISO 1442
	Nitrogen content by Kjeldahl/proteins Titrimetric method Range: (0.2 — 95) %	(Ae) PB-14/LF
	Starch content Luff-Schoorl titrimetric method Range: (0.50 — 60) %	PB-54/LF, ed. 2 dated 12.04.2013
	Leak test Vacuum dryer method Visual method Immersion method	PB-55/LF, ed. 3 dated 12.04.2013 NO-89-A202 2015
	Mesophilic aerobic bacteria and / or mesophilic aerobic bacteria spores count Plate method	(Ae) PB-77/LM
	Total microorganism count Plate method	(Ae) PN-EN ISO 4833-1 (Ae) PN-EN ISO 4833-2
	Presence of mesophilic aerobic bacteria in a specified mass / volume of sample	(Ae) PB-96/LM
	Presence of anaerobic spore-forming bacteria and sulfate (IV) reducing anaerobic spore-forming bacteria in a specific weight / volume of sample	(Ae) PB-13/LM

	Thermophilic bacteria and / or thermophilic aerobic bacteria spores count Plate method	(Ae) PB-76/LM
	Presence of coliforms in a specific weight / volume of sample	(Ae) PN-ISO 4831
	Coagulase-positive staphylococci presence (Staphylococcus aureus and other species) in a given mass/volume of sample	(Ae) PN-EN ISO 6888-3
	Presence of Salmonella spp. in a given mass/volume of sample	(Ae) PB-12/LM (Ae) PN-EN ISO 6579 (Ae) PB-08/LM
	Presence of specific DNA of Salmonella spp. in a given mass/volume of sample	(Ae) PB-93/LM
	Listeria monocytogenes count Plate method	(Ae) PN-EN ISO 11290-2 (Ae) PB-10/LM (Ae) PB-42/LM
	Presence of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-41/LM (Ae) PN-EN ISO 11290-1 (Ae) PB-09/LM
	Presence of specific DNA of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-94/LM
	Sulfate (IV) reducing anaerobic bacteria and / or spores of sulfate (IV) reducing anaerobic bacteria count Plate method	(Ae) PN-ISO 15213
	Thermostatic trial	PN-A-82055-5:1994
	Organoleptic studies of packagings	NO-89-A203 2015
	Organoleptic studies of preserve contents	NO-89-A203 2015
	Appearance. color. smell. taste. texture Sensory evaluation - quantitative descriptive analysis and sensory profiling tests	PB-21/LF. ed. 6 dated 21.04.2016 PN-ISO 6658:1998 PN-ISO 6564:1999 PN-ISO 11036:1999
	Sensory evaluation – point method	PB-21/LF. ed. 6 dated 21.04.2016
	Sensory evaluation – scaling method	PB-48/LF. ed. 3 dated 21.04.2016
	Sensory evaluation – pair method	ISO 5495:2007 P
	Sensory evaluation – triangle method	ISO 4120:2007 P
	Net mass Gravimetric method Range: (1 — 1500) g	PB-78/LF. ed. 2 dated 07.01.2015
	Mechanical impurities Gravimetric method	PB-70/LF. ed. 3 dated 07.01.2015
	Jelly and melted fat content Gravimetric method	PB-74/LF. ed. 2 dated 07.01.2015
	Free fat content Gravimetric method Range: (0.30 — 70) %	(Ae) PN-ISO 1444
	Table salt content Mohr titrimetric method Range: (0.10 — 95) %	(Ae) PB-17/LF

	Table salt content Potentiometric titration method Range: (0.10 — 95) %	PB-24/LF. ed. 2 dated 12.04.2013
	Zawartość wody Gravimetric method Range: (0.10 — 80) %	(Ae) PN-ISO 1442
	Nitrogen content by Kjeldahl/proteins Titrimetric method Range: (0.2 — 95) %	(Ae) PB-14/LF
	Starch content Luff-Schoorl titrimetric method Range: (0.50 — 60) %	PB-54/LF. ed. 2 dated 12.04.2013
	Leak test Vacuum dryer method Visual method Immersion method	PB-55/LF. ed. 3 dated 12.04.2013 NO-89-A203 2015
Special meat-fat preserves	Mesophilic aerobic bacteria and / or mesophilic aerobic bacteria spores count Plate method	(Ae) PB-77/LM
	Total microorganism count Plate method	(Ae) PN-EN ISO 4833-1 (Ae) PN-EN ISO 4833-2
	Presence of mesophilic aerobic bacteria in a specified mass / volume of sample	(Ae) PB-96/LM
	Presence of anaerobic spore-forming bacteria and sulfate (IV) reducing anaerobic spore- forming bacteria in a specific weight / volume of sample	(Ae) PB-13/LM
	Thermophilic bacteria and / or thermophilic aerobic bacteria spores count Plate method	(Ae) PB-76/LM
	Presence of coliforms in a specific weight / volume of sample	(Ae) PN-ISO 4831
	Coagulase-positive staphylococci presence (Staphylococcus aureus and other species) in a given mass/volume of sample	(Ae) PN-EN ISO 6888-3
	Presence of Salmonella spp. in a given mass/volume of sample	(Ae) PB-12/LM (Ae) PN-EN ISO 6579 (Ae) PB-08/LM
	Presence of specific DNA of Salmonella spp. in a given mass/volume of sample	(Ae) PB-93/LM
	Listeria monocytogenes count Plate method	(Ae) PN-EN ISO 11290-2 (Ae) PB-10/LM (Ae) PB-42/LM
	Presence of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-411LM (Ae) PN-EN ISO 11290-1 (Ae) PB-09/LM
	Presence of specific DNA of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-94/LM

	Sulfate (IV) reducing anaerobic bacteria and / or spores of sulfate (IV) reducing anaerobic bacteria count Plate method	(Ae) PN-ISO 15213
	Thermostatic trial	PN-A-82055-5:1994
	Organoleptic studies of packagings	(Ae) PN-A-82056
	Organoleptic studies of preserve contents	(Ae) PN-A-82056
	Appearance. color. smell. taste. texture Sensory evaluation - quantitative descriptive analysis and sensory profiling tests	PB-21/LF. ed. 6 dated 21.04.2016 PN-ISO 6658:1998 PN-ISO 6564:1999 PN-ISO 11036:1999
	Sensory evaluation – point method	PB-21/LF. ed. 6 dated 21.04.2016
	Sensory evaluation – scaling method	PB-48/LF. ed. 3 dated 21.04.2016
	Sensory evaluation – pair method	ISO 5495:2007 P
	Sensory evaluation – triangle method	ISO 4120:2007 P
	Jelly and melted fat content Gravimetric method	PB-74/LF. ed. 2 dated 07.01.2015
	Net mass Gravimetric method Range: (1 — 1500) g	PB-78/LF. ed. 2 dated 07.01.2015
	Table salt content Mohr titrimetric method Mohra Range: (0.10 — 95) %	(Ae) PB-17/LF
	Table salt content Potentiometric titration method Range: (0.10 — 95) %	PB-24/LF. ed. 2 dated 12.04.2013
	Fat acidity Titrimetric method Range: (0.10 — 40) %	PB-20/LF. ed. 6 dated 24.03.2017
	Acid number Titrimetric method Range: (0.10 — 90) mg KOH/g	PB-201LF. ed. 6 dated 24.03.2017
	Peroxide number Titrimetric method Range: (0.10 — 30) meq O ₂ /kg	PB-72/LF. ed. 5 dated 24.03.2017
	Nitrogen content by Kjeldahl/proteins Titrimetric method Range: (0.2 — 95) %	(Ae) PB-14/LF
	Free fat content Gravimetric method Range: (0.30 — 70) %	(Ae) PN-ISO 1444
	Water content Gravimetric method Range: (0.10 — 80) %	(Ae) PN-ISO 1442
	Leak test Vacuum dryer method Visual method Immersion method	PB-55/LF. ed. 3 dated 12.04.2013

Sterilized, concentrated soups	Mesophilic aerobic bacteria and / or mesophilic aerobic bacteria spores count Plate method	(Ae) PB-77/LM
	Total microorganism count Plate method	(Ac) PN-EN ISO 4833-1 (Ae) PN-EN ISO 4833-2
	Presence of mesophilic aerobic bacteria in a specified mass / volume of sample	(Ac) PB-96/LM
	Presence of anaerobic spore-forming bacteria and sulfate (IV) reducing anaerobic spore-forming bacteria in a specific weight / volume of sample	(Ac) PB-13/LM
	Presence of coliforms in a specific weight / volume of sample	(Ae) PN-ISO 4831
	Coagulase-positive staphylococci presence (Staphylococcus aureus and other species) in a given mass/volume of sample	(Ae) PN-EN ISO 6888-3
	Presence of Salmonella spp. in a given mass/volume of sample	(Ae) PB-12/LMed. 4 dated 07.04.2014 (Ae) PN-EN ISO 6579 (Ae) PB-08/LM
	Presence of specific DNA of Salmonella spp. in a given mass/volume of sample	(Ae) PB-93/LM
	Presence of specific DNA of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-94/LM
	Listeria monocytogenes count Plate method	(Ae) PN-EN ISO 11290-2 (Ae) PB-10/LM (Ae) PB-42/LM
	Presence of Listeria monocytogenes in a given mass/volume of sample	(Ae) PB-41/LM (Ae) PN-EN ISO 11290-1 (Ae) PB-09/LM
	Sulfate (IV) reducing anaerobic bacteria and / or spores of sulfate (IV) reducing anaerobic bacteria count Plate method	(Ae) PN-ISO 15213
	Yeast and mold count Plate method	(Ae) PN-ISO 21527-1 (Ae) PN-ISO 21527-2 (Ae) PN-ISO 7954
	Presence of yeasts and molds in a given mass/volume of sample	(Ae) PB-98/LM
	Thermostatic trial	PN-A-75052-3:1990
	Organoleptic studies of packagings	NO-89-A208 2015
	Organoleptic studies of preserve contents	NO-89-A208 2015
	Appearance. color. smell. taste. texture Sensory evaluation - quantitative descriptive analysis and sensory profiling tests	PB-21/LF. ed. 6 dated 21.04.2016 PN-ISO 6658:1998 PN-ISO 6564:1999 PN-ISO 11036:1999
	Sensory evaluation – point method	PB-21/LF. ed. 6 dated 21.04.2016
	Sensory evaluation – scaling method	PB-48/LF. ed. 3 dated 21.04.2016

		Sensory evaluation – pair method	ISO 5495:2007 P
		Sensory evaluation – triangle method	ISO 4120:2007 P
		Net mass Gravimetric method Range: (1 — 1500) g	PB-78/LF. ed. 2 dated 07.01.2015
		Total fat content Gravimetric method Range: (0.10 — 90) %	(Ae) PB-69/LF
		Free fat content Gravimetric method Range: (0.30 — 70) %	(Ae) PN-ISO 1444
		Dry mass content Gravimetric method Range: (0.10 — 99.9) %	(Ae) PB-16/LF
		Table salt content Mohr titrimetric method Range: (0.10 — 95) %	(Ae) PB-17/LF
		Total acidity Titrimetric method Range: (0.2 — 10) %	PN-90/A75101/04+Az1:2002
		Nitrogen content by Kjeldahl/proteins Titrimetric method Range: (0.2 — 95) %	(Ae) PB-14/LF
		Content of ash insoluble in 4 mol / l HCl (mineral impurities) Weight method. Range: (0.02 - 40)%	PB-67/LF. ed. 2 dated 12.04.2013
		Leak test Vacuum dryer method Visual method Immersion method	PB-55/LF. ed. 3 dated 12.04.2013 NO-89-A208 2015

NOTICE:

* - product groups according to art. 6 of the Act of 17th of November 2006 on the conformity assessment system for products for defense and security purposes (Official Law Journal 235. pos. 1700 as amended).