

Item	Object/ Matrix	Property/ Parameter/ Analyte	Principle/ type	Identification	Device	The other specification	
1	foodstuffs (1-9, 11-16) rinse water	ALLERGENS:	ELISA (semiquant. test)	ŠPP 3.8.1.3 (diagnostic kit manual)	Reader BioTek Reader SCANLT		
		-peanuts					
		-gluten					
		-mustard					
		-hazelnuts					
-milk proteins							
-soybean							
-whole dried egg							
-sesame							
foodstuffs (1,2,3,4,9) urine	VETERINARY DRUGS:	ŠPP 3.8.1.1 (diagnostic kit manual)					
	-chloramphenicol						
2	foodstuffs (1,2,3,4,9)	VETERINARY DRUGS:		ŠPP 1.2.36	DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 I., DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 II., Agilent 1290 Infinity II/Agilent 6495		
		-sulfaguanidine		ŠPP 1.2.67			
		-sulfadiazine		(B.Delepine, D. Hurtaud-Pessel, <i>Liquid- chromatography /tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France J. Discrens, M. SavoyPerroud, A. BeckHenzelin, Application of liquid chromatography – electrospray ionization tandem massspectrometry to thedetection of 10 sulfonamides in honey, Journal of Chromatography A, 977, 77-87, 2002 Method for the detection of antibiotic residues in muscleusing LC – MS/MS, Fougères Laboratory, EU- RL Reference Laboratory and National Reference Laboratory: Veterinary drugresidues and dyes in foodstuffs of animalorigin and animalfeed)			
		-sulfacetamide					
		-sulfatiazole					
		-sulfapyridine					
		-sulfamerazine					
		-sulfadimidine					
		-sulfamethoxy-pyridazine					
		-sulfamonometoxine					
		-sulfachlorpyridazine					
		-sulfadoxine					
		-sulfamethoxazole					
		-sulfisoxazole					
		-sulfadimethoxine					
		-sulfaguinoxaline					
		-sulfametizole					
		-dapson					
		-trimethoprim					
		-norfloxacin		ŠPP 1.2.34			
		-marbofloxacin		ŠPP 1.2.67			
		-ciprofloxacin		(B. Delepine, D. Hurtaud-Pessel, <i>Liquid- chromatography/tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Preparation and LC/MS/MS analysis of honey for fluoroquinolones residues, Florida Department of Agriculture and ConsumerServices, CFSAN USA, 2006 Method for thedetection of antibiotic residues in muscleusing LC – MS/MS, FougèresLaboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)			
		-danofloxacin					
		-difloxacin					
		-enrofloxacin					
		-sarafoxacin					
		-oxolinic acid					
		-nalidixic acid					
		-flumequine					
		-enoxacin					
		-ofloxacin					
		-fleroxacin					
		-sparfloxacin					
		-florfenicol amine					ŠPP 1.2.46
		-florfenicol					(B. Delepine, Chloramphenicol identification by liquid chromatography tandem mass-spectrometry, AFSSA- Agence Francaise de Securité Sanitaire des Aliments, BP 90203-35302 Fougèrescedex, France, 2004)
		-thiamfenicol					
	foodstuffs (1,2,3,4,9) urine	-chloramphenicol		ŠPP 1.2.31			(B. Delepine, <i>Chloramphenicol identification by liquid chromatography tandem mass-spectrometry</i> , AFSSA- Agence Francaise de Securité Sanitaire des Aliments, BP 90203-35302 Fougèrescedex, France, 2004)

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2	foodstuffs (1,2,3,4,9)	-lincomycin	HPLC/MSMS	ŠPP 1.2.35	DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 I., DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 II., Agilent 1290 Infinity II/Agilent 6495	
		-spiramycin		ŠPP 1.2.67		
		-tilmicosin		(B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography/tandem mass-spectrometry; Screening method for identification residues of antibiotics in meat</i> , AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France T.S. Thompson, D.K. Noot, J. Calvert, S.F. Pernal, Determination of lincomycin and tylosin residues in honey using solid-phase extraction and liquid chromatography-atmospheric pressure chemical ionization mass spectrometry, Journal of Chromatography A, 1020 (2003) 241-250 Method for the detection of antibiotic residues in musclevsing LC – MS/MS, Fougères Laboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)		
		-tylosin				
		-erytromycin				
		-josamycin				
		-tiamulin				
		-valnemulin				
		-gamithromycin				
	foodstuffs (2)	-tulathromycin		ŠPP 1.2.90 (Boner et al.: Determination and Confirmation of Tulathromycin Residues in BovineLiver and Porcine Kidney via Their Common Hydrolytic Fragment UsingHigh-Performance Liquid Chromatography/Tandem Mass Spectrometry. Journal Of AOAC International Vol 94, No.2, 2011)		
	foodstuffs (1,2,3,4,9)	-cephapirin		ŠPP 1.2.39		
		-amoxicillin		ŠPP 1.2.67		
		-ampicillin		(B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography/tandem mass-spectrometry; Screening method for identification residues of antibiotics in meat</i> , AFSSA- AgenceFrancaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France T.S. Thompson, Y.Zhou, D.Lavorato, T.Mathews, S.Countryman, Rapid LC/LC/MS Analysis of Antibiotics in Meat for Human Consumption Using Kinetex 2,6um Core-Shell LC Column, Aplikacný list Phenomenex Method for the detection of antibiotic residues in muscle using LC – MS/MS, FougèresLaboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animal feed)		
		-cefazollin				
		-cefoperazone				
		-benzylpenicillin				
		-penicillin V				
		-oxacillin				
		-kloxacillin				
		-dikloxacillin				
		-nafcillin				
		-ceftiofur				
		-cefalexin				
		-cefquinome				
		-cefacertrile				
		-cefalonium				
		-oxytetracycline		ŠPP 1.2.37		
				ŠPP 1.2.67		
		-tetracycline		(B. Delepine, D. Hurtaud-Pessel, <i>Liquid-chromatography/tandem mass-spectrometry; Screening method for identification residues of antibiotics in meat</i> , AFSSA- AgenceFrancaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Method for the detection of antibiotic residues in muscle using LC – MS/MS, Fougères Laboratory, EU-RL Reference Laboratory and National Reference Laboratory: Veterinary drug residues and dyes in foodstuffs of animal origin and animalfeed)		
		-chlortetracycline				
		-doxycycline				
		-spektinomycin		ŠPP 1.2.40		
		-streptomycin		(B. Delepine, D. Hurtaud-Pessel, Liquid-chromatography /tandem mass-spectrometry, Screening method for identification residues of antibiotics in meat, AFSSA- Agence Francaise de Sécurité Sanitaire des Aliments BP 90203-35302 Fougèrescedex, France Method for the Confirmation of aminoglycosides by HPLC – MS/MS, United States Department of Agriculture Food Safety and Inspection Service, Office of Public Health and Science 2003 Bohm, D. A.; Stachel, C. S.; Gowik, P.: Confirmatory Method for Determination of Streptomycin in Apples by LC-MS/MS. Poster in 4 th International SymposiumRecentAdvances in FoodAnalysis Fügel, D., Anastassiades, M., Scherbaum, E.: Analysis of Kasugamycin in Fruit and VegetablesUsingIon Exchange SPE and LC-MS/MS. EPRW 2006)		
		-dihydrostreptomycin				
-paromomycin						
-apramycin						
-gentamycin						
-neomycin						
-kanamycin						

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2	foodstuffs (1,2,3,4,9)	-5-methylmorpholino- 3-amino 2-oxalidinone (AMOZ)	HPLC/ MSMS	ŠPP 1.2.38	DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 I., DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 II., Agilent 1290 Infinity II/Agilent 6495	
		-3-amino-2-oxalidinone (AOZ)		(Method for the detection and confirmatory quantification of five nitrofurans metabolite residues in biological matrices using LC-MS/MS, Analytical method for food safety, European Union and National Reference Laboratory ANSES Fougères)		
		-1-amino-hydantoin (AHD)				
		-semicarbazide (SEM)				
		-3,5 – dinitrosalicylic acid hydrazide (DNSAH)				
	foodstuffs (3)	DYES:		ŠPP 1.2.28		
		-malachite green		(P. Sanders, B. Delépine, B. Roudaut, <i>Malachite green and leucomalachite green residues in fish flesh by liquid chromatography tandem mass spectrometry (LC/MS/MS)</i> - validation a confirmatory method, AFSSA, 2005		
		-leucomalachite green		Jonathan A. Tarabin, Karen A. Barnes, John Bygrave, W.H.H. Farrington, Screening and confirmation of triphenylmethane dyes and their leuco metabolites in trout muscle using HPLC-vis and ESP-LC-MS, Analyst, 1998, 123, 2567-2571)		
		-brilliant green				
		-crystal violet				
		-leuco crystal violet				
4	foodstuffs (5,11,12,17)	ADDITIVES:		ŠPP 1.2.42	DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 I., DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 II.	
		-para red		(F. Tateo, M. Bononi, <i>Fast determination of Sudan I by HPLC/APCI-MS in hot chilli, spices, and oven-baked foods</i> , Journal of Agricultural and Food Chemistry 2004, 52, 655-658, Method 145A Collaborative trial 145 of a method for the detection and determination of Sudan I in chilli products by HPLC, F. Calbiani, M. Careri, L. Elviri, A. Mangia, L. Pistara, I. Zagnoni, Development and in-house validation of a liquid chromatography-electrospray-tandem mass spectrometry method for the simultaneous determination of Sudan I, Sudan II, Sudan III and Sudan IV on hot chilli products, Journal of Chromatography A 2004, 1042, 123-130)		
		-sudan I				
		-sudan II				
		-sudan III				
		-sudan IV				
		-red 2G				
		-allura red AC				
	foodstuffs (1,3,6,11,12,13, 14,15,16,17)	-cyclamic acid		ŠPP 1.2.85	Waters Acquity /BRUKER MicroTOF II	
		-sucralose		(A. Wasik, M. Buchgraber, <i>Foodstuffs – Simultaneous determination of nine sweeteners by high performance liquid chromatography and evaporative light scattering detection</i> , European Commission, Institute for Reference Materials and Measurements, Geel, Belgium, 2007, ISBN 978-92-79-05356-6, Nariadenie Európskej Únie EC 657/2002, Nariadenie vlády SR č. 320/2003 Z. z.)		
5	foodstuffs (1)	-natamycin	HPLC/ MSMS	ŠPP 1.2.80	DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 I., DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 II.	
				(International Standard ISO 9233-2 (IDF 140-2): <i>Cheese, cheese rind and processed cheese – Determination of natamycin content, Part 2</i> : High-performance liquid chromatographic method for cheese, cheese rind and processed cheese, Louis G. M. TH. Tuinstra; Wim A. Traag: <i>Liquid Chromatographic Determination of Natamycin in Cheese at Residue Levels</i> . Journal Assoc. Off. Anal. Chem. Vol. 65, No 4, 1982., K. Rybinska, J. Postupolski, M. Szczesna: <i>Determination of Natamycin Residues in Ripening Cheeses by High-Performance Liquid Chromatography</i> . Roczn. Pzh, 1997, 48, Nr. 2)		
	foodstuffs (9,15)	-E150d		ŠPP 1.2.78	DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 I., DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 II.	
				(Application note Waters: <i>Gradient separation of amino acids on Acquity UPLC BEH HILIC</i> , 2009, EFSA Journal 20011; 9(3): 2004: Scientific opinion on the re-evaluation of caramel colours (E 150 a,b,c,d) as food additives - EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS) – European Food Safety Authority (EFSA), Parma, Italy 103p., Nariadenie Európskej Únie EC 657/2002, Nariadenie vlády SR č. 320/2003 Z. z.		
	foodstuffs (6,7,12)	-atropine		ŠPP 1.2.94	DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 I., DIONEX Ultimate 3000/ABSCIEX QTRAP 5500 II., Agilent 1290 Infinity II/Agilent 6495	
		-scopolamine		EU RL MP method 002 version 3: Determination of pyrrolizidine alkaloids in plant-based food and feed materials, including herbal teas, herbal food supplements, fodder and feedstuffs by LC-MS/MS. Wageningen University and Research, 2019.		
		-sum of atropine a scopolamine				

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6	foodstuffs (1-17)	ADDITIVES SWEETENERS:		ŠPP 1.2.93 (AtsukoTada, Kyokolshizuki, Improvement of the Assay Method for Steviol Glycosides in the JECFA Specifications, American Journal of Analytical Chemistry, 2013, 4, 190-196, F. Aguilar and coll.: ScientificOpinion on the safety steviolglycosides for the proposedusus as a food additives, Efsa Panel an Food Additives and Nutrient Sources added to Food (ANS), Efsa Journal 2010,8 (4) :1537, 8-9, ECFA 61st (2003), published in FNP 52 Add 11 (2003) p.53)	HPLC Agilent 1100/ DAD HPLC Agilent 1200/ DAD HPLC Agilent 1260/ DAD and FLD		
		-advantame					
		-neotame					
		-rebaudioside A					
		-stevioside					
		-steviol glycosides					
		-neohesperidin DC	ŠPP 1.2.29 AOAC OfficialMethod 2005, 18thEdition, AOAC Official Method 999.05: Naringin and neohesperidin in orangejuice, Chapter 37, p. 30-31 Leo M. L. Nollet, Food Analysis by HPLC, 2nd Edition 1992, p. 541-542 R. Macrae, HPLC in foodanalysis, 2nd Edition 1988, p. 207-208)				
		-cyclamic acid	(Leo M. L. Nollet, FoodAnalysis by HPLC, 2nd Edition 1992, p. 530-532, R. Macrae, HPLC in foodanalysis, 2nd Edition 1988, p. 207)				
6	foodstuffs (1-17)	-acesulfame K	HPLC DAD	ŠPP 1.2.2	HPLC Agilent 1100/ DAD HPLC Agilent 1200/ DAD HPLC Agilent 1260/ DAD and FLD		
		-saccharin		Leo M. L. Nollet, FoodAnalysis by HPLC, 2nd Edition 1992, p. 523-547, 575-598, STN EN 1378 Poživatiny Stanovenie množstva aspartámu v stolových sladidlách Metóda vysokoúčinnnej kvapalinovej chromatografie, December 2001, R. Macrae, HPLC in foodanalysis, 2nd Edition 1988, p. 197-208, 238-246)			
		-aspartame					
		PRESERVATIVES:					
		-benzoic acid					
		-sorbic acid					
		-para-hydroxy benzoic acid					
		-methyl-p-hydroxybenzoate					
		-ethyl-p-hydroxybenzoate					
		-propyl-p-hydroxybenzoate					
		-sum benzoic acid + sorbic acid					
		-sum benzoic acid +sorbic acid + para-hydroxy-benzoates					
		OTHER ADDITIVES:					
		-caffeine					
		DYES:					ŠPP 1.2.7
		-tartrazine					(Leo M. L. Nollet, FoodAnalysis by HPLC, 2nd Edition 1992, p. 548-564, R. Macrae, HPLC in food analysis, 2nd Edition 1988, p. 259-273, J. Kirschbaum, C. Krause, S. Pfalzgraf, H. Bruckner, Development and evalution of an HPLC/DAD method for determination of Synthetic food colorants, Chromatographia, 2003)
		-amaranth					
		-ponceau 4R					
		-quinoline yellow					
		-sunset yellow					
		-allura red					
		-red 2G					
		-azorubin					
		-erythrosine					
		-briliant blue FCF					
		-patent blue					
		-indigo carmine					
		-green S					
		-briliant black					
		-sum of allowed synthetic dyes					
		-synthetic dyes					
		-sum of dyes					

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7	medicated feedstuffs, premixes	VETERINARY DRUGS:		ŠPP 1.2.10	HPLC Agilent 1100/ DAD HPLC Agilent 1200/ DAD HPLC Agilent 1260/ DAD and FLD	
		-sulfonamides		(K.E. Maudens, W.E.Lambert, Ghent University, Laboratory of Toxicology - poster, H.W.M. Bisschop Euroresidues IV, Veldhoven, 2000, 220-225, AOAC OFFICIAL METHODS, 17th EDITION, AOAC Official Method 993.32 – Multiple Sulfonamide Residues in Raw Bovine Milk, W.J. Pietron, W. Cybulski, D. Krasucka, A. Mitura, K. Kos, M. Antczak, Determination of five sulfonamides in medicated feedingstuffs by liquid chromatography with ultraviolet detection, BullVetInstPulawy 57, 545-552, 2013)		
		-tylosin		ŠPP 1.2.51 (Wayne Chan et Al.: Journal of AOAC International vol. 77, No.2, 1994)		
		-chlortetracycline		ŠPP 1.2.32		
		-doxycycline		(Jozef Sokol, Eva Matisová, Journal of Chromatography A 669 (1994) 75-80, Ridascree - Tetracyclin, R-Biopharm GmbH, Darmstadt, NSR, AOAC METHODS 17th Edition, No. 998.09 23.1.17 – AOAC Official Method 995.09 Chlortetracycline, Oxytetracycline and Tetracycline in Edible Animal Tissues, Croubels S., Van Peteghem C., Sensitive spectrofluorimetric detection of tetracycline residues in bovine milk, Analyst, 1994, 119, 2713-2716)		
		-oxytetracycline				
		-tetracycline				
		-tiamulin		ŠPP 1.2.77 (Podniková norma PLN 2/01/98, F. Pulmixs.r.o)		
8	foodstuffs (1)	-cow	HPLC/DAD (qualitative)	ŠPP 1.2.70 (H. K. Mayer, D. Heidler, C. Rockenbauer: <i>Determination of Percentages of Cows, Ewes and Goats Milk in Cheese by Isoelectric Focusing and Cation-exchange HPLC of γ- and Para-κ-Caseins</i> , Int.Dairy Journal 7 (1997) 619-628, A. J. Trujillo, I. Casals, B. Guamis: Analysis of Major Caprine Milk Proteins by Reverse-Phase High-Performance Liquid Chromatography and Electrospray Ionization-Mass Spectrometry, J. Dairy Sci (2000), 83: 11-19, H. K. Mayer: Milk species identification in cheese varieties using electrophoretic chromatographic and PCR techniques, International Dairy Journal 15 (2005) 595-604, EU 213/2001, RIDASCREEN CIS- Casein instruction manual)	HPLC Agilent 1100/ DAD HPLC Agilent 1200 / DAD	
		-sheep				
		-goat casein				
	Bryndza (mix of sheep's and cow's cheese)	-proportion of sheep's and cow's cheese	HPLC DAD	ŠPP 1.2.75 (H. K. Mayer, D. Heidler, C. Rockenbauer: <i>Determination of Percentages of Cows, Ewes and Goats Milk in Cheese by Isoelectric Focusing and Cation-exchange HPLC of γ- and Para-κ-Caseins</i> , Int.Dairy Journal 7 (1997) 619-628, A. J. Trujillo, I. Casals, B. Guamis: Analysis of Major Caprine Milk Proteins by Reverse-Phase High-Performance Liquid Chromatography and Electrospray Ionization-Mass Spectrometry, J. Dairy Sci (2000), 83: 11-19, H. K. Mayer: Milk species identification in cheese varieties using electrophoretic chromatographic and PCR techniques, International Dairy Journal 15 (2005) 595-604, EU 213/2001, Nariadenie Komisie (ES) č. 273/2008 z 5.3. 2009, ktorým sa ustanovujú podrobné pravidlá uplatňovania nariadenia Rady (ES) č. 1255/1999 týkajúce sa metód analýzy a hodnotenia kvality mlieka a mliečnych výrobkov, RIDASCREEN CIS- Casein instruction manual)		
9	soybean, oilseed rape, linseed, maize, rice, wheat, potatoes, papaya and foodstuffs and feedstuffs containing or produced from them	GMO – SCREENING	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.1	Thermal cycler C1000 Touch, Rotor-Gene RG 3000, QuantStudio 5	
		P-CaMV 35S, T-nos,				
		duplex P-35S+T-nos,				
		nptII, bar, pat, 35S-pat,				
		P-FMV,				
		CTP2-CP4-EPSPS,				
		CryIAb/Ac, CaMV,				
		35S-bar, pubi-cry,				
		35S-hpt, cpti-nos				
		GMO – QUALITY				
		-40-3-2 soybean				
		-A2704-12 soybean				
		-MON87701 soybean				
		-MON89788 soybean				
		-A5547-127 soybean				

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9	soybean, oilseed rape, linseed, maize, rice, wheat, potatoes, papaya and feedstuffs and feedstuffs containing or produced from them	-356043 soybean	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.1	Thermal cycler C1000 Touch, Rotor-Gene RG 3000, QuantStudio 5	
		-MON87708 soybean				
		-MON87769 soybean				
		-305423 soybean				
		-BPS-CV127-9 soybean				
		-MON87705 soybean				
		-FG72 soybean				
		-DAS-68416-4 soybean				
		-DAS-44406-6 soybean				
		-MON87751 soybean				
		-SYHT0H2 soybean				
		-GMB151 soybean				
		-DAS-81419-2 soybean				
		-MON810 maize				
		-Bt176 maize				
		-Bt11 maize				
		-Bt10 maize				
		-T25 maize				
		-GA21 maize				
		-NK603 maize				
		-MON863 maize				
		-1507 maize				
		-MIR604 maize				
		-59122 maize				
		-MON88017 maize				
		-MON89034 maize				
		-3272 maize				
		-98140 maize				
		-4114 maize				
		-MIR162 maize				
		-DAS-40278-9 maize				
		-MON87460 maize				
		-MON87427 maize				
		-MON87403 maize				
		-MON87411 maize				
		-MZHGOJG maize				
		-MZIR098 maize				
		-5307 maize				
		-MON87419 maize				
		-MON87429 maize				
		-MON95379 maize				
		-DP915635 maize				
		-DP202216 maize				
		-DP23211 maize				
		-LLRICE601 rice				
		-LLRICE62 rice				
		-Bt63 rice				
		-55-1 a 63-1 papaya				
		-EH92-527-1 potato				
		-FP967 linseed				
9	soybean, oilseed rape, linseed, maize, rice, wheat, potatoes, papaya and feedstuffs and feedstuffs containing or produced from them	GMO – QUANTITY	PCR (quantitative real-time PCR)	ŠPP 2.8.2.1	Thermal cycler QuantStudio 5	
		-40-3-2 soybean				
		-356043 soybean				
		-MON810 maize				
		-Bt11 maize				
		-NK603 maize				
		-1507 maize				
		-MIR604 maize				
		-59122 maize				
		-MON89788 soybean				

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10	foodstuffs (1, 2, 3, 4, 5, 6, 7, 8, 11, 12, 13, 16, 17)	ALLERGENS	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.2	Thermal cycler C1000, Touch Rotor-Gene RG 3000, QuantStudio 5	
		-celery				
		-fish				
		ANIMAL SPECIES				
		-vertebrate DNA				
		-bovine DNA				
		-porcine DNA				
		-caprine DNA				
		-ovine DNA				
		-poultry DNA				
		-horse DNA				
		- <i>Tenebrio molitor</i> (mealworm) DNA				
11	biological material	BACTERIA	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.3	Thermal cycler Biometra (Trio, Tadvanced), ABI7500 QuantStudio 5	<u>Serotypes:</u> O157, O111, O26, O145, O103, O104, O45, O55, O91, O113, O121, O128, O146, H7 <u>Virulence genes:</u> <u>stx1</u> , <u>stx2</u> , <u>stx2f</u> , <u>eaeA</u>
		- <i>Escherichia coli</i> (species identification, serotyping, detection of virulence genes)				<u>Species identification:</u> <i>C.</i> <i>jejuni</i> , <i>C. coli</i> , <i>C. lari</i> , <i>C.</i> <i>upsaliensis</i> , <i>C. fetus</i> .
		- <i>Campylobacter</i> spp. (genus and species identification)				<u>Virulence genes:</u> <i>sea</i> , <i>seh</i> , <i>sec</i> , <i>sed</i> , <i>see</i> , <i>seg</i> , <i>seh</i> , <i>sei</i> , <i>sej</i> , <i>sep</i> , <i>ser</i> , <i>pvl/lukF-PV</i> , <i>scn</i> <u>Resistance genes:</u> <i>mecA</i> , <i>mecC</i> .
		- <i>Staphylococcus aureus</i> (species identification, detection of virulence and resistance genes)				<u>Clonal complex:</u> CC398.
		- <i>Melissococcus plutonius</i> (species identification)				
		- <i>Paenibacillus larvae</i> (species identification)				
		- <i>Clostridium botulinum</i> (detection of type A, B, E and F botulinum neurotoxin genes)				
	fruits, vegetables, shellfish, milk, dairy products, swabs	- <i>Salmonella</i> spp. (genus identification, differentiation between monophasic and biphasic <i>S.</i> <i>Typhimurium</i> , differentiation between <i>S.</i> <i>Enteritidis</i> vaccine strains 441/014, <i>Sm24/Rif12/Ssq</i> and field strains)		ŠPP 2.8.2.4.2		Norovirus GI, GII
		VIRUSES				
		-Norovirus				
		-HAV				
	biological material	-TBEV	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.4.1 ŠPP 2.8.2.4.2	Thermal cycler Biometra (Trio, Tadvanced), ABI7500 QuantStudio 5	DWV-A, B
		VIRUSES				
		-KHV				
		-EHNV				
		-CEV				
		-IHN				
		-SVCV				
		-VHSV				
		-IPNV				
		-DWV				
		-ABPV				

Item	Object/ Matrix	Property/ Parameter/ Analyte	Principle/ type	Identification	Device	The other specification	
11	biological material	-SBV	PCR (conventional PCR, real-time PCR)	ŠPP 2.8.2.4.1 ŠPP 2.8.2.4.2	Thermal cycler Biometra (Trio, Tadvanced), ABI7500 QuantStudio 5		
		-KBV					
		-IAPV					
		-CBPV					
		-ISAV		ŠPP 2.8.2.7		<i>C. bombi</i>	
		-BTV, BTV-8					
		-BVDV					
		-Schmallenberg virus					
		-BQCV		ŠPP 2.8.2.8		<i>V. apis</i> / <i>V. ceranae</i> / <i>V. bombi</i> (<i>N. apis</i> / <i>N. ceranae</i> / <i>N. bombi</i>)	
		PARASITES					
		- <i>Crithidia</i> spp.					
		- <i>Apicystis bombi</i>					
		MYCETES		ŠPP 2.8.2.9			
		- <i>Vairimorpha</i> spp. (<i>Nosema</i> spp.)					
- <i>Ascosphaera apis</i>							
PESTS							
- <i>Aethina tumida</i>							
12	biological material, meat	-prion gene (PrP) polymorphism	sequencing analysis (qualitative)	ŠPP 2.8.2.5	Genetic analyzer ABI3130, SeqStudio		
		- <i>COL</i> - based species identification					
		- <i>cytb</i> - based species identification					
13	water	-benzo(b)fluoranthene	HPLC FLD	(Bernard, Hájšlová, Kratochvílová, Merhaut, Aplication note 130, DIONEX - Application Note 313, Simon R., Palme S., Anklam E., Single laboratory validation of a gas chromatography – mass spectrometry method for quantitation of 15 European priority polycyclic aromatic hydrocarbons in spiked smoke flavourings; Journal of chromatography A, 1103 (2006) 307 – 313, EN 16619:2015 – Stanovenie PAU plynovou chromatografiou s hmotnostnou detekciou STN EN ISO 15302 - Stanovenie PAU kvapalinovou chromatografiou s fluorescenčnou detekciou AOAC Official Method 963.15 (31.4.02), Fat in Cacao products, Soxhlet Extraction Method)	HPLC Agilent 1100/ FLD and DAD HPLC Agilent 1200 /FLD and DAD HPLC Agilent 1260 /FLD and DAD	sum of PAH (benzo(b)fluoranthene + benzo(k)fluoranthene + benzo(g,h,i)perylene + indeno(1,2,3,cd)pyrene+ benzo(a)pyrene + fluorentene	
		-benzo(k)fluoranthene					
		-benzo(a)pyrene					
		-benzo(g,h,i)perylene					
		-indeno(1,2,3,cd)pyrene					
		-fluoranthene					
		-sum of PAH					
	foodstuffs (1,2,3,5,6,7, 8,11,12,13)	-cyclopenta(c,d)pyrene	HPLC FLD/DAD GCMSMS		ŠPP 1.2.4	HPLC Agilent 1100/ FLD and DAD HPLC Agilent 1200/ FLD and DAD HPLC Agilent 1260/ FLD and DAD GC/MS/MS Agilent 7010C GC/TQ	sum of PAH (benzo(a)pyrene + benzo(a)anthracene + benzo(b)fluoranthene +chrysene)
		-benzo(c)fluorene					
		-benzo(a)anthracene					
		-chrysene					
		-5-methylchrysene					
		-benzo(j)fluoranthene					
		-benzo(b)fluoranthene					
		-benzo(k)fluoranthene					
		-benzo(a)pyrene					
		-dibenzo(a,l)pyrene					
		-dibenzo(a,h)anthracene					
		-benzo(g,h,i)perylene					
		-indeno(1,2,3,c,d)pyrene					
		-dibenzo(a,e)pyrene					
		-dibenzo(a,i)pyrene					
		-dibenzo(a,h)pyrene					
		-sum of PAH					
14	foodstuffs (1-17)	CARBOHYDRATES:	HPLC/RI	ŠPP 1.2.13 Harmonised method of the international honey commission 2009, 7.2 Determination of sugars by HPLC, str. 46-48 AOAC OfficialMethod 2005, 18thEdition, AOAC OfficialMethod977.20: Separation of sugars in Honey, Chapter 44, p. 31-32	HPLC Agilent 1200/ RI(1100) and FLD		
		-glucose					
		-fructose					
		-sucrose					
		-lactose					
		-maltose					
		-glucose+fructose					
		-glucose+fructose + sucrose					
		-glucose+fructose + sucrose +lactose+ maltose					

Item	Object/ Matrix	Property/ Parameter/ Analyte	Principle/ type	Identification	Device	The other specification
15	foodstuffs (1-17)	total mechanical analysis, pests	sensory analysis, gravimetry (qualitative method, quantitative methods)	ŠPP 2.1.70 (STN 461011-24 STN 580110 STN 56 0232 STN 56 0246-41 STN 56 9431 Vyhláška č.132/2014 MPA RV SR z 15. mája 2014 o spracovanom ovoci a zelenine, jedlých hubách, olejninách, suchých škrupinových plodoch, zemiakoch a výrobkoch z nich Vyhláška č. 309 /2015 MPA RV SR zo 4. novembra 2015 o pochutinách, jedlej soli, dehydrovaných pokrmoch, polievkových prípravkoch a o ochucovadlách)		
16	foodstuffs (1-17)	sensory analysis and labelling	sensory analysis (qualitative method)	ŠPP 2.1.56 ^{pt}		
17	foodstuffs (1-17)	x-height of the font size	length measurement	Regulation (EU) No 1169/2011 of the European Parliament and of the Council ŠPP 2.1.73		
18	wabs, raw milk, faeces, ejaculate, urine, meconium, exudate, bronchoalveolar lavage, section material, swabs after desinfection, caecum, meat	GRAM- POSITIVE COCCI GRAM- POSITIVE RODS GRAM- NEGATIVE COCCI GRAM- NEGATIVE RODS	cultivation, biochemical and microscopic identification (qualitative method)	ŠPP 2.3.28 (Manual of Diagnostic Test an Vaccines for Terrestrial Animals 2019) ŠPP 2.3.29 (Bergy's Manual of Systematic Bacteriology (2009) Manual of Diagnostic Test an Vaccines for Terrestrial Animals 2019) ŠPP 2.3.30 (Bergy's Manual of Systematic Bacteriology (2009) Manual of Diagnostic Test an Vaccines for Terrestrial Animals 2019) ŠPP 2.3.31 (Bergy's Manual of Systematic Bacteriology (2009) Manual of Diagnostic Test an Vaccines for Terrestrial Animals 2019)	MALDI Biotyper Sirius	

FOOD CATEGORIES FOR THE FLEXIBLE SCORE

1. Milk and dairy products
2. Meat, tissues and meat products
3. Fish and fish products
4. Eggs and egg products
5. Fats, oils and their products
6. Fruit, vegetables, mushrooms, oil seeds, non-oil seeds, nuts, peanuts, legumes and their products
7. Grain and their products
8. Coca, chocolate and their products, sweets
9. Honey
10. Alcohol and spirits
11. Ingredients
12. Beverages
13. Food for special nutritional purposes and nutritional supplements
14. Ice creams and deserts
15. Sugars, syrups and artificial sweeteners
16. Dishes and ready-to-cook products
17. Processed food other than categories 1-16