

Deutsche Akkreditierungsstelle GmbH

Annex to the Accreditation Certificate D-PL-20440-01-00 according to DIN EN ISO/IEC 17025:2018

Valid from: 21.04.2022

Date of issue: 21.04.2022

Holder of certificate:

**Deutsches Olivenöl Panel (DOP) e.V.
Maxfeldstraße 50, 90409 Nürnberg**

Tests in the fields:

sensory analysis of virgin olive oils

VO (EWG) 2568/91
1991-07

Commission Regulation (EEC) No 2568/91 of 11 July 1991 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis
(here limited to Annex XII "Organoleptic assessment of virgin olive oil" with Appendices A and B, also remote tasting without shared testing room)

DOP-2007-1-A47
2017-02

Method of evaluation of harmony/balance in addition to the organoleptic assessment of virgin olive oils (according to the brief interpretation)

The management system requirements of DIN EN ISO/IEC 17025 are written in the language relevant to the operations of testing laboratories. Laboratories that conform to the requirements of this standard, operate generally in accordance with the principles of DIN EN ISO 9001.

*The certificate together with the annex reflects the status as indicated by the date of issue.
The current status of any given scope of accreditation can be found in the directory of accredited bodies maintained by Deutsche Akkreditierungsstelle GmbH at <https://www.dakks.de/en/content/accredited-bodies-dakks>.*

Abbreviations used: see last page

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This document is a translation. The definitive version is the original German annex to the accreditation certificate.

Annex to the accreditation certificate D-PL-20440-01-00

Abbreviations used:

DIN	German Institute for Standardisation
DOP-JJJJ-X	In house method of Deutsches Olivenöl Panel (DOP) e. V.
EN	European Standard
EWG	European Economic Community
IEC	International Electrotechnical Commission
ISO	International Organization for Standardization
VO	Regulation