



SLOVENSKÁ NÁRODNÁ AKREDITAČNÁ SLUŽBA
Karloveská 63, 840 00 Bratislava 4, Slovenská republika

CERTIFICATE OF ACCREDITATION

No. T-007

The Slovak National Accreditation Service based on the decision
certifies that

INTERPROJECT Ltd.

k "Goce Delchev" bl. 40
1104 Sofia, Bulgaria
ID Number: 20150710091045

PROVIDER

"James Bouchier" Boulevard, 28, fl.1
1164 Sofia, Bulgaria

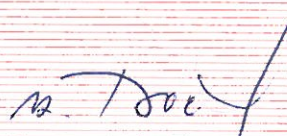
is competent to carry out organization of proficiency testing schemes in the field of testing of water, waste water, food of plant origin, food of animal origin, wine, spirits, beer, soft and energy drinks, solid fuels, liquid fuels, textile and textile products within the accreditation scope delineated in the annex. The Annex is an integral part of Certificate of Accreditation.

The accredited body gives evidence of competence to perform the accredited activity impartially and trustworthily by meeting the requirements of the ISO/IEC 17043: 2010 Standard.

Accreditation granted on 10.11.2015 is valid until 10.11.2020.

Bratislava 10.11.2015




Martin Senčák
director

Accreditation scope

Name of the accredited subject: **INTERPROJECT Ltd.**

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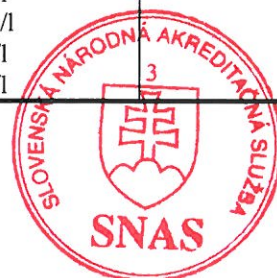
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Specification of activities of proficiency testing provider

Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
1	NATURAL WATER (irrigation, drinking, mineral, surface, underground, bathing, sea, water from swimming pools, water for fish)	pH specific conductivity ammonium ammonia nitrites nitrates chlorides Al As B Ba Ca Cd Co Cr Cu Fe K Mg Mn Na Ni P Pb Sb Se Sn Sr Zn (Cr VI) Anionic synthetic surfactants Hg Phenols Fluorides Cyanides Total hardness	(0,06 ÷ 12) (15µS/cm÷1408 µS/cm) (0,025 ÷ 3,00) mg/l (0,05 ÷ 3,00) mg/l (0,04÷ 6,60) mg/l (0,2 ÷ 1,6) mg/l (5,0 ÷ 400,0) mg/l (≥0,01)mg/l (0,010 ÷ 0,050)mg/l (≥0,05)mg/l (≥0,01)mg/l (≥0,1) mg/l (≥0,001)mg/l (≥0,01)mg/l (≥0,01) mg/l (≥0,001 mg/l (≥0,1)mg/l (≥0,1)mg/l (≥0,1)mg/l (≥0,1)mg/l (≥0,01)mg/l (≥0,01)mg/l (≥0,01)mg/l (≥0,01)mg/l (≥0,01)mg/l (≥0,01)mg/l (≥0,01)mg/l (≥0,10)mg/l (0,02 ÷0,50) mg/l (0,0001 ÷0,002) mg/l (0,02 ÷1,00) mg/l (0,2 ÷1,5) mg/l (0,005 ÷0,5) mg/l (≥0,05)mmol/l	2 per 1 year



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
1	NATURAL WATER (irrigation, drinking, mineral, surface, underground, bathing, sea, water from swimming pools, water for fish)	Permanganate oxidation Dry residue Dissolved solids Suspended solids COD Kjeldahl nitrogen Organochlorine pesticides Organophosphorus pesticides Halogenated hydrocarbons Escherichia coli Coliforms Pseudomonasaeruginosa Fecal coliforms Total Count Sulphide-reducing clostridia Salmonella Staphylococci	(0,4 ÷ 100)mg/dm ³ (2 ÷ 360 000)mg/dm ³ (2 ÷ 360 000)mg/dm ³ (2 ÷ 360 000)mg/dm ³ (≥5)mgO ₂ /l (10 ÷ 1000) mg/l (0,01 ÷ 10,0) µg/l (0,01 ÷ 10,0) µg/l (0,05 ÷ 10,0) µg/l Presence/Absence Presence/Absence Presence/Absence Presence/Absence Presence/Absence Presence/Absence Presence/Absence Presence/Absence	
2	WASTE WATER	pH Al NH ₃ ⁺ NH ₄ As Sb Total nitrogen Total Fe Hg Cd K Ca Co Mn Cu Mg Na Ni NO ₃ , NO ₂ Pb Permanganate oxidation Phenols Fluorides Phosphates Cl- Cr (VI) Cr CN- Zn α-surfuctants B COD Kjeldahl nitrogen Organochlorine pesticides Organophosphorus pesticides Halogenated hydrocarbons	(1 ÷ 14) (0,05 ÷ 0,5) mg/l (1 ÷ 100) mg/l (4 ÷ 50) mg/l (0,01 ÷ 0,05) mg/l (0,01 ÷ 0,05) mg/l (0,5 ÷ 150) mg/l (0,05 ÷ 5) mg/l (0,0001 ÷ 0,002) mg/l (0,005 ÷ 0,4) mg/l (10 ÷ 50) mg/l (5 ÷ 50) mg/l (0,01 ÷ 0,2) mg/l (0,01 ÷ 2) mg/l (0,02 ÷ 2) mg/l (1 ÷ 20) mg/l (5 ÷ 5) mg/l (0,01 ÷ 5) mg/l (0,02 ÷ 0,2) mg/l (1 ÷ 10) mg/l (0,02 ÷ 1) mg/l (0,2 ÷ 1,5) mg/l (0,1 ÷ 50) mg/l (10 ÷ 50) mg/l (0,05 ÷ 2) mg/l (0,01 ÷ 0,2) mg/l (0,005 ÷ 0,5) mg/l (0,01 ÷ 5) mg/l (0,02 ÷ 0,50) mg/l (0,050 ÷ 0,500) mg/l (30 ÷ 10000) mgO ₂ /l (10 ÷ 1000) mg/l (0,01 ÷ 10,0) µg/l (0,01 ÷ 10,0) µg/l (0,05 ÷ 10,0) µg/l	1 per 1 year



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
3	FOOD OF PLANT ORIGIN	<p>Fruits</p> <p>Dry soluble residue Solute Dry content Moisture pH Free fat Chlorides Titratable acidity Ash insoluble Ash insoluble in 10% HCL Ash Cu, Cd, Pb Sugar Organochlorine pesticides Organophosphorus pesticides Mesophilic anaerobic and facultative anaerobic microorganisms Listeria monotsitogenes Yeast and mold Salmonella Escherichia coli</p> <p>Vegetables</p> <p>Nitrates Nitrites Active reaction/ pH Dry content Moisture Free fat Chlorides Dry content (by refractometer) Acidity Ash Sugar Cu, Pb, Cd, Zn, Cr, Fe, Ni, Sn, Mg, Ca, As, P Organochlorine pesticides Organophosphorus pesticides Coliforms Mesophilic aerobic and facultative anaerobic microorganisms Escherichia coli Salmonella Yeast and mold Energy</p>	<p>(0,01 ÷ 80) % (0,01 ÷ 80) % (0,01 ÷ 95) % (0,01 ÷ 95) % (1 ÷ 14) (0,01 ÷ 95) % (0,01 ÷ 20) % (0,012 ÷ 10,00) % (0,01 ÷ 10) % (0,01 ÷ 10) % (0,01 ÷ 10) % (0,01 ÷ 10) mg/kg (0,01 ÷ 80) % (0,01 ÷ 5,00) mg/kg (0,01 ÷ 5,00) mg/kg Presence/Absence in 1g Presence/Absence Presence/Absence Presence/Absence Presence/Absence (1,6÷80) mg/kg (8,6÷400) mg/kg (1 ÷14) (0,01 ÷ 95) % (0,01 ÷ 95) % (0,1 ÷ 90,0) % (0,01 ÷ 20) % (0,01 ÷ 80) % (0,2 ÷ 50) °K; (1÷400)°T (0,7 ÷ 20) % (0,01 ÷ 80)% (0,02 ÷ 10) mg/kg (0,01 ÷ 5) mg/kg (0,01 ÷ 5) mg/kg Presence/Absence Presence/Absence Presence/Absence Presence/Absence Presence/Absence (0,5 ÷ 2000) kJ/100cm³</p>	



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
4	FOOD OF ANIMAL ORIGIN	Anthracis Enterobacteriaceae Trichinella Unconnected water in meat and meat products Nitrogen content (Kjeldahl) Energy <u>Canned meat</u> Moisture Proportion of ingredients Free fat pH Ash Chlorides Yeast and mold Acidity (malic, citric, tartaric, acetic, lactic acid) <u>Fish, fish products and canned</u> Water content Dry content Fat Salt content Cu, Pb, Cd Coliforms (Escherichia coli) Salmonella (Salmonella) pH Total acidity Presence of sand Volatile basic compounds Coagulase positive staphylococci Listeria monocytogenes Staphylococcus aureus Ash Acid number Acidity (total) Ammonia Hydrogen sulfide Histamine Plate count at 30 °C <u>except canned</u> Escherichia coli Proteus sp. Moulds Bacillus cereus Sulphite reducing clostridia Parasitological indicators	Presence/Absence Presence/Absence Presence/Absence (2,5 ÷ 5) % > 2% (0,5 ÷ 2000) kJ/100cm ³ (0,01 ÷ 95) % (0,10 ÷ 99,9) % (0,01 ÷ 95) % (1 ÷ 14) (0,01 ÷ 10) % (0,01 ÷ 20) % Presence/Absence (0,01 ÷ 10,00) % (0,01 ÷ 95) % (0,01 ÷ 95) % (0,01 ÷ 95) % (0,01 ÷ 20) % (0,01 ÷ 10) mg/kg Presence/Absence Presence/Absence (1 ÷ 14) (0,1 ÷ 10) % 0,001 % > 1,4 mg/100g Presence/Absence Presence/Absence Presence/Absence (0,01 ÷ 10) % (0,1 ÷ 2) mg KOH/ml (0,1 ÷ 10) % Presence/Absence Presence/Absence (0 ÷ 100) mg/kg Presence/Absence Presence/Absence Presence/Absence Presence/Absence Presence/Absence Presence/Absence	



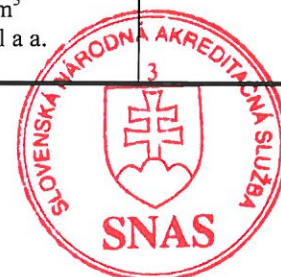
Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
4	FOOD OF ANIMAL ORIGIN	<p><u>Eggs and Egg products</u> Salmonella Mesophilic aerobic and facultative anaerobic microorganisms Cu, Zn, Cd, Pb Organochlorine pesticides Organophosphorus pesticides Polychlorinated biphenyls Water content / moisture / Solubility of dried egg products Plate count at 30⁰C Coagulase positive staphylococci Yeast and mold Enterobacteriaceae Staphylococci Coliforms Free fats Fats pH</p> <p><u>Milk and Milk products</u> Density at 20 °C Fat Acidity Dry fatless residue Lactose Protein Samonella Listeria monocytogenes Coliforms Coagulase positive staphylococci Organochlorine pesticides Zn, Ni, Pb, Sn, Ca, Mg, As, P Water content and dry matter Chloride content Solubility index Protein content Ash content Total number of microorganisms at 30⁰ C Somatic cell count Escherichia coli Yeast and mold Enterobacteriaceae Sweeteners Organophosphorus pesticides Polychlorinated biphenyls Enterobacteriaceae Salmonella Staphylococcus aureus Listeria Energy</p>	<p>Presence/Absence Presence/Absence (0,1 ÷ 0,01) g (0,01 ÷ 10 mg/kg (0,01 ÷ 10) mg/kg (0,01 ÷ 5) mg/kg (0 ÷ 100) % (0 ÷ 100) % Presence/Absence, Presence/Absence, Presence/Absence, Presence/Absence, Presence/Absence, Presence/Absence < 10 % < 20 % (1 ÷ 14)</p> <p>(1,020 ÷ 1,040) g/ml (0,05 ÷ 6) % (0,01 ÷ 35) °T (0,01 ÷ 15) % (3 ÷ 6) % (2 ÷ 10) % Presence/Absence Presence/Absence Presence/Absence Presence/Absence (0,01 ÷ 5) mg/kg (0,02 ÷ 10) mg/kg (0 ÷ 100)% > 0,1 % > 0,1 ml > 1,0 % > 0,1 % Presence/Absence Presence/Absence Presence/Absence Presence/Absence (5 ÷ 1000) mg/l (0,01 ÷ 5,00) mg/kg (0,01 ÷ 5,00) mg/kg Presence/Absence Presence/Absence Presence/Absence Presence/Absence (0,5 ÷ 2000) kJ/100cm³</p>	



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
4	FOOD OF ANIMAL ORIGIN	<p>Honey bee</p> <p>Water content Insoluble matter in water Specific electroconductivity Total acidity reducing sugars (invert sugar) Hydroxymethylfurfurool Diastatic activity Mineral substances (Ash)</p> <p>Sterilized canned food-meat, dairy, and other prepared products of animal origin</p> <p>The nitrite content Chloride content Acidity</p> <p>Fats pH Protein content Water content / moisture / Zn, Ni, Pb, Sn, Ca, Mg, As, P</p> <p>Oils and fats</p> <p>Ash Moisture and volatiles Acidity (oleic, lauric, palmitic, acid number) Peroxide value Jodine value Saponification number Alkaescence Reractive index Cellulose content Protein content Fat</p>	<p>(13 ÷ 25) % (0,1 ÷ 20,0) g/100g (0,1 ÷ 3 mS /cm) (0,1 ÷ 20,0) cm³ (0,1÷92,8)% ≥ 1mg/100 g units Goten ≥0,2%</p> <p>(5 ÷ 90) mg/kg (0,01 ÷ 20 % > 0,012 % as acetic acid, > 0,009% as lactic acid >0,02 % Soksle (1,0 ÷ 14,0) pH units > 0,05 % >0,05 % (0,02 ÷ 10,0)mg/kg</p> <p>≥ 0,2 % ≥ 0,2 % ≥ 0,2 mg/g</p> <p>≥0,1 mEqvO₂/kg (0,5 ÷ 240,0) g/100g 7 ÷ 670 ≥0,0001 % (1,3 ÷ 1,7) ≥1% (0,1 ÷ 90,0) % (0,1 ÷ 90,0) %</p>	



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
5	WINE, SPIRITS, BEER, SOFT AND ENERGY DRINKS	<p>Wine and grape products</p> <p>pH Alcohol content Total dry extract Sugar-free extractions Total acidity (as tartaric acid) Reducing sugars Volatile acidity Free sulfur dioxide Total sulfur dioxide Methyl alcohol Acetaldehyde Esters (as ethylacetate) lactic acid Shikimic acid Acetic acid Succinic acid Citric acid Fumaric acid Sorbic acid L-ascorbic acid Cyanide derivatives furfural Fe Cu</p> <p>Vinegar</p> <p>Total acidity Total extract Total sulfur dioxide Fe Cu Pb Artificial colorings</p> <p>Spirits</p> <p>Alcohol strength Sugar Methanol Aldehydes (such as acetaldehyde) Higher alcohols Esters (such as acetaldehyde) Furfural Izopropanol Dry extract Volatiles Volatile acidity Cyanide Glycerol Iron - Fe Copper - Cu Density and relative density Acidity total</p>	<p>(2,0 ÷ 10,0) (0,1 ÷ 31) vol.% (0,3 ÷ 527,8) g/dm³ (0,3 ÷ 527,8) g/dm³ (0,1 ÷ 10) g/dm³ (0,3 ÷ 200) g/dm³ (0,01 ÷ 10,00) g/dm³ (2 ÷ 250) mg/dm³ (2 ÷ 250) mg/dm³ (0,2 ÷ 50,0) g/hl a a. (0,2 ÷ 10,0) g/hl a a. (0,2 ÷ 25,0) g/hl a a. (0,1 ÷ 5) g/dm³ (0,01 ÷ 0,2) g/dm³ (0,1 ÷ 5) g/dm³ (0,1 ÷ 5) g/dm³ (0,01 ÷ 2) g/dm³ (0,01 ÷ 1) g/dm³ (2 ÷ 200) mg/dm³ (1 ÷ 100) mg/dm³ (10 ÷ 200) µg/dm³ (0,2 ÷ 10) g/hl a a. (0,2 ÷ 200) mg/dm³ (0,2 ÷ 20) mg/dm³</p> <p>(0,2 ÷ 20) g/100 cm³ (0,0003 ÷ 525) g/dm³ (1 ÷ 500) mg/dm³ (1,0 ÷ 10) mg/dm³ (0,5 ÷ 2) mg/dm³ specification specification</p> <p>(0,1 ÷ 100) vol.% (0,3 ÷ 92,8) g/dm³ (0,2 ÷ 50,0) g/hl a a. (0,2 ÷ 10) g/hl a a. (0,2 ÷ 100) g/hl a a. (0,2 ÷ 25,0) g/hl a a. (0,2 ÷ 10) g/hl a a. (0,2 ÷ 20) g/hl a a. (0 ÷ 15,00) g/dm³ (15 ÷ 10000) mg/dm³ (0,1 ÷ 6) g/dm³ (0,03 ÷ 0,25) mg/dm³ (0,1 ÷ 5) g/dm³ (0,2 ÷ 200,0) mg/dm³ (0,2 ÷ 20,0) mg/dm³ (1,0 ÷ 10) mg/dm³ (0,1 ÷ 37,5) g/hl a a.</p>	3 per 1 year



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5	WINE, SPIRITS, BEER, SOFT AND ENERGY DRINKS	<u>Beer, soft and energy drinks</u> pH Acidity (citric, tartaric, malic, lactic acid) Dry content Carbon dioxide Saccharin Alcohol content Total sugars (as invert) Sorbic acid Energy Iron - Fe Copper - Cu Lead - Pb Zink - Zn	(2,00÷9,00) (0,1 ÷ 5) % (1 ÷ 85) % (1 ÷ 50) % (m/m) (0,1 ÷ 10) % (0,10 ÷ 10) vol.% (0,1 ÷ 50) % (20 ÷ 200) mg/dm ³ (0,5 ÷ 2000) kJ/100cm ³ (0,01 ÷ 10) mg/l (0,05 ÷ 6) mg/l (0,1 ÷ 10) mg/kg (0,05 ÷ 2) mg/l	
6	SOLID FUELS (6.1. COAL, 6.2. CALCIUM CARBONATE, 6.3. ASH, 6.4. GUPSUM)	<u>Coal</u> Total moisture Moisture in sample for analysis Determination of ash Gross calorific/Lower calorific Determination of total sulfur (method Eshka) Linked carbon <u>Calcium carbonate</u> CaCO ₃ MgCO ₃ Volatiles pH Fe ₂ O ₃ Al ₂ O ₃ SiO ₂ Insolubles in hydrochloric acid <u>Ash</u> SiO ₂ Al ₂ O ₃ Fe ₂ O ₃ CaO MgO P ₂ O ₅ SO ₃	> 0,1 % > 0,1 % > 0,1 % < 41863,8 J/g > 0,1 % > 0,1 % > 0,01 % > 0,01 % > 0,01 % (2 ÷ 12) pH units > 0,01 % > 0,01 % > 0,01 % > 0,01 % > 0,02 % >0,03 % >0,02 % >0,01 % >0,01 % >0,01 % >0,01 % >0,01 %	2 per 1 year



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
		<u>Gypsum</u> CaSO ₄ ·2H ₂ O CaSO ₄ CaSO ₄ hemihydrate NaCl CaCO ₃ MgCO ₃ Fe ₂ O ₃ Al ₂ O ₃ SiO ₂ Water of crystallization Hygroscopic moisture	> 0,02 % > 0,01 % > 0,01 % > 0,01 % > 0,1 % > 0,1 % > 0,01 % > 0,01 % > 0,01 % > 0,01 %	
7	LIQUID FUELS (PETROLEUM PRODUCTS, LUBRICANTS)	<u>Aviation fuel and car fuel</u> Density Distillation Acidity Actually resins <u>Jet fuel</u> Density Distillation Acidity Fact resins Kinematic viscosity Ash Flash point Presence of active sulfur compounds Temperature of the crystallization beginning Kinematic viscosity at -20 °C Net colorific Unsmoky flame height Luminometric including Corrosion test on copper plate (2h at 100 °C) Fact resins Condition of the inter-phase surface Modified index of water separometer - uel antistatic graft - ntistatic fuel without graft free water and Presence of free water and particular pollutants Presence of particles through a membrane test Biomass into jet fuel Content of anti-icing graft "Nycosol37M"	(600 ÷ 1100) kg/m ³ max 400 °C (0,4 ÷ 10,00) mgKOH/100cm ³ (1 ÷ 200) mg/100cm ³ (600 ÷ 1100) kg/m ³ max 400 °C (0,4 ÷ 10,00) mgKOH/100cm ³ (0 ÷ 200) mg/100 cm ³ (0,2 ÷ 520,9) mm ² /s (0,001 ÷ 0,180) % (40 ÷ 250) °C Presence/absence > -37 °C > 0,2 mm ² /s > 42 MJ/kg > 25mm > 45 (1 ÷ 4) marks > 0,0 mg/100ml (1 ÷ 4) marks > 50 > 50 Presence/absence (A0 ÷ G10) color scale > 100 RLU/L > 0,02 vol%	2 per 1 year



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
7	LIQUID FUELS (PETROLEUM PRODUCTS, LUBRICANTS)	<p><u>Aviation fuel</u> Presence of free water and particular pollutants Net calorific Density at 15 °C Distillation characteristics - boiling start at temperature - 10 vol%; 40 vol%; 50 vol%; 90 vol% are distilled at temperature - end of boiling at temperature - sum of 10vol%+50vol% are distilled at temperature Temperature of the crystallization beginning Corrosion test on copper plate (2h at 100 °C) Reaction with water-volume Change</p> <p><u>Anti-icing fluid</u> Refraction coefficient at 20 °C Density at 20 °C</p> <p><u>Anti-icing fluid about surface treatment aircraft</u> Refraction coefficient at 20 °C pH Freezing point (concentrate and mix with water 50%/50%) Dynamic viscosity at 20 °C (concentrate and mix with water 50%/50%) Concentration</p> <p><u>Oils</u> Density Acidity number Kinematic viscosity Viscosity index Flash point in closed cup Flash point in open cup Pour point Ash Sulfate ash Cocks residue Neutralization number</p> <p><u>Lubricants</u> Penetration Dropping point Colloid stability</p>	<p>Presence/absence</p> <p>> 42 MJ/kg > 719 kg/m³</p> <p>> 50 °C > 50 °C</p> <p>< 250 °C</p> <p>< 250 °C</p> <p>> -37 °C</p> <p>> 1mark</p> <p>(0 ÷ 3) ml</p> <p>(1,3320 ÷ 1,6161) > 719 kg/m³</p> <p>(1,3320 ÷ 1,6161) (4 ÷ 10) pH units > -3 °C</p> <p>< 17000 mPa.s</p> <p>< 100 %</p> <p>(600 ÷ 1100) kg/m³ (0,1 ÷ 2) mgKOH/g (1,0 ÷ 520,9) mm^{2/s} A ≤ 100, B ≥ 100 (40 ÷ 250) °C (79 ÷ 300) °C (20 ÷ -70) °C (0,001 ÷ 0,180) % (0,005 ÷ 25,00) % (0,01 ÷ 30,00) % (0,05 ÷ 250,00) mgKOH/g</p> <p>(10 ÷ 620) 0,1mm (20 ÷ 300) °C (0,3 ÷ 30) %</p>	



Item	Object of proficiency testing	Sphere of application/ Compared properties (parameters, indicators, analytes)	Range of compared values (informative)	Recurrence of proficiency testing
7	LIQUID FUELS (PETROLEUM PRODUCTS, LUBRICANTS)	Special liquids Density Distillation characteristics Cinematic viscosity Flash point in open cup Boiling temperature	(600 ÷ 1100) kg/m ³ (20 ÷ 400) °C (1,0 ÷ 520,9) mm ² /s (79 ÷ 300) °C (20 ÷ 300) °C	
8	TEXTILE AND TEXTILE PRODUCTS	<u>Textile and clothes</u> pH of aqueous extract Dimensional changes Color fastness Quantitative analysis (fiber composition) Mass per unit area Maximum force using the strip method – warp/weft Elongation at maximum force using the strip method – warp/weft Tear force of tongue – shaped test specimens Tear force of wing – shaped test specimens Tear force of tongue - shaped test specimens Resistance of textile fabrics to water penetration; hydrostatic pressure test Abrasion resistance – Martindale method – specimen breakdown Abrasion resistance – Martindale method – massloss Free and hydrolysed formaldehyde (water extraction method) Burning behaviour. Flame spread of vertically oriented specimens Flaming debris and hole - length/width Speed spread time of vertically oriented specimens- surface/bottom ignition – length/ width	(3,5÷9,0) (0 – 10) % (1÷5) (1-100) % (20-500) g/m ² (0,01 ÷ 3000,0) N (0,5 ÷ 100) % (0,01 ÷ 1000) N (0,01 ÷ 1000) N (0,01 ÷ 1000) N (0 ÷ 1800) cm ≥ 1000 cycles ≥ 10 mg ≥ 0 % (over 16) mg/kg ≥ 1 m/s Presence/Absence ≥ 1s	1 per 1 year

