



**CZECH AGRICULTURE AND  
FOOD INSPECTION AUTHORITY**

**HEADQUARTERS**

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Nr.: SZPI/AM921-65/2019

In accordance with Article 37, Para 1 of Regulation (EU) 2017/625, as amended (hereinafter the "Official Controls Regulation"), the Czech Agriculture and Food Inspection Authority (hereinafter "CAFIA")

designates

**Kalamata Olive Oil Taste Laboratory,  
University of the Peloponnese,  
based at: Antikalamos 24100, Kalamata, Greece**

as official laboratory No. 21  
(hereinafter the "laboratory")

to perform laboratory analyses, testing and diagnostics of samples taken during official controls and other official activities.

**Tasks performed by the official laboratory:**

1. Preparation of samples, assessment of organoleptic characteristics and maintenance of samples taken by CAFIA.
2. Statements related to the results and assessment of the analyses performed.
3. The tasks mentioned in 1 and 2 are performed in order to assess compliance with the declared category of samples taken during official controls or other official activities of CAFIA pursuant to the Annex of the Certificate of Accreditation of the Kalamata Olive Oil Taste Laboratory, University of the Peloponnese, Antikalamos 24100, Kalamata, Greece, in the wording applicable at the time when the tasks are performed. The tasks are performed at the workplace of the Kalamata Olive Oil Taste Laboratory, Antikalamos 24100, Kalamata, Greece for methods with the following subject: "virgin olive oils", with an assessment of whether the organoleptic characteristics of the sample comply with the declared category pursuant to Commission Regulation (EEC) No. 2568/91, as amended. The Certificate is available on <http://www.esyd.gr>.

**Conditions under which the tasks are performed and provisions necessary for ensuring efficient and effective co-ordination and co-operation between the laboratory and CAFIA:**



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1. The laboratory must comply with the requirements and obligations for official laboratories stipulated by the Official Controls Regulation, in particular by Article 37, Para 4 and 5 and by Article 38 of this Regulation.
2. The laboratory is included in the list of the laboratories performing sensory analysis of virgin olive oils recognized by the International Olive Council and applicable for the period in which the samples are analyzed in the laboratory.
3. The laboratory is subject to an audit pursuant to Article 39, Para 1 of the Official Controls Regulation, which could be performed by CAFIA to verify the fulfilment of the requirements of this designation and the Official Controls Regulation. The laboratory is obliged to provide CAFIA with co-operation for the purpose of this audit.
4. If the period for which the Certificate of Accreditation under ELOT EN ISO/IEC 17025 is granted expires, if the accreditation body suspends the effect or revokes the validity of the Certificate of Accreditation, or if the International Olive Oil Council removes the laboratory from the list of recognized sensory analysis laboratories of virgin oils, the laboratory will inform CAFIA of this fact without undue delay.
5. If the scope of the granted accreditation is modified, i.e. in the case of amendments to the Annex of the Certificate of Accreditation (pursuant to ELOT EN ISO/IEC 17025), the laboratory will provide CAFIA with information on the extent of the modifications without undue delay.
6. Upon request of CAFIA, the laboratory is obliged to submit reports made by the accreditation body related to the assessment of compliance with ELOT EN ISO/IEC 17025 and reports from inter-laboratory comparisons.
7. CAFIA is entitled to immediately withdraw the designation, either completely or for certain tasks if the laboratory fails to take appropriate and timely remedial action following the results of the audit performed pursuant to point 2, which stated detections mentioned in Article 39, Para 2 of the Official Controls Regulation.
8. The laboratory uses methods for the assessment of organoleptic characteristics in compliance with the requirements of Article 34 of the Official Controls Regulation.
9. The laboratory is obliged to provide CAFIA with non-compliant results of laboratory testing of the sample taken for the purposes of official control. This information is provided without undue delay.
10. The laboratory performs its tasks based on an order or a contract.
11. This designation is granted for an indefinite period and it is applicable upon signature by the Director General of CAFIA provided that the conditions and provisions mentioned above are unremittingly respected.

In Brno, on 25 May 2020



Martin Klanica  
Director General of the Czech Agriculture and Food Inspection Authority