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PRODUCT CERTIFICATION

DOC CERTIFICATION OF WINES (REGISTERED DESIGNATION OF ORIGIN)

The Rome Chamber of Commerce certifies the DOC conformity of the following wines produced in the Rome province (under Law 164/92): *Capena, Castelli Romani, Cerveteri, Cesanese di Affile, Cesanese di Olevano, Colli Albani, Colli della Sabina, Colli Lanugini, Frascati, Genazzano, Marino, Merlot di Aprilia, Montecompatri, Nettuno, Sangiovese di Aprilia, Tarquinia, Trebbiano di Aprilia, Velletri* and *Zagarolo*.

Producers who intend to certify their wine, once they are regularly registered in the Register of Vineyards and have filed a “grapes production statement”, can request the Rome Chamber of Commerce to take samples of the batch of wine to be certified (the batch of wine can be a part of, or the whole production kept in the cellar).

Wine samples collected undergo a physical-chemical analysis at the Chemical Laboratory of the Rome Chamber of Commerce and an organoleptic test carried out by specifically designated Tasting Panels established pursuant to the dispositions of Min. Decree 25.07.2003.

Following a positive outcome of the physical-chemical and organoleptic analyses, the Chamber of Commerce will issue a quality certificate.

In case of a negative outcome of the physical-chemical or organoleptic analyses, the producer may appeal in accordance with the existing provisions.

HOW TO ACCESS THE SERVICE

The sample analysis request form is available at the Chamber of Commerce.

COSTS AND FEES

- ✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 68590009 (reason: “DOC wine certification”) of:
 - € 18.00 for each sample taken
 - € 0.13 for each hectoliter of the batch to be certified
 - € 5.00 for each final certification
- ✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 71873004 (reason: “chemical analysis”) of:
 - € 94.99 (cost of each test € 88.80 + test surcharge of € 6.19).

Surcharge of € 6.19 is a onetime fee applied to one or more samples when taken at the same time.

CONTACT REFERENCES

Office Certification of agri-food products

Referent staff Rosalia Teresa Mastrocola
Cesare Filiberti

Opening hrs Monday to Friday
fm 8.45 to 12.30
and fm 13.30 to 15.00
except holiday eves
(cash desks close at 14.45)

Telephone 06 5208 2051-2521
5208-2776-2778

Fax 06 5208 2493

E-mail
lcm.certificazioneprodotti@rm.camcom.it

Website www.rm.camcom.it

Address
Rome Via Appia Nuova 218
(Underground Line A - *Re di Roma* Stop)

CERTIFICATION OF SABINA PDO OIL

As Public Control Body, the Rome Chamber of Commerce (Chamber of Commerce, Industry and Craft-work) certifies the conformance of EU registered *Sabina* PDO oil.

Olive farmers properly listed in the Olive Grove Register, who wish to sell olives intended for the production of *Sabina* PDO oil, must submit an “olive production statement” to the Rome Chamber of Commerce on a yearly basis and, after the milling, request the sample taking of the oil batch to be certified.

The oil sample collected undergoes a physical-chemical analysis at the Chemical Laboratory of the Rome Chamber of Commerce and an organoleptic test carried out by the tasting panel.

Following a positive outcome of the physical-chemical and organoleptic analyses, the Chamber of Commerce will issue a quality certificate.

In case of a negative outcome of the physical-chemical or organoleptic analyses, the olive farmer may appeal in accordance with the existing provisions.

The following is the list of requirements for the *Sabina* PDO oil certification procedure:

- registration of the olive grove terrains in the Olive Grove Register
- registration of the olive processing plants in the Olive Mill Register
- registration of the milled oil storage facilities, pending certification, in the Storage warehouse register
- registration of the certified oil bottling premises in the Packers register
- notification by the olive grove farmer to the Chamber of Commerce of the start of the olive picking and milling operations, specifying the olive press where they will be milled
- verification of packaging label conformance by the Certification Body
- producers of oils that satisfy established requirements receive the conformance certificate, the authorization to use the protected origin denomination, and the quality seals to be added to the packaging.

HOW TO ACCESS THE SERVICE

Forms and documentation to be submitted vary depending on purpose (registration, changes or cancellation); forms may be downloaded from the www.rm.camcom.it website.

COSTS AND FEES

✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 68590009 (reason: “PDO oil certification”) of:

- € 45.00 (inclusive of 1st year certification fee) for each olive farmer, mill operator, intermediary, packer
- € 35.00 for changes and modifications in the event of a new inspection
- € 15.00 (fixed annual fee) for up to 500 plants for each olive farmer (additional plants shall be divided in 150 plant lots or fractions; the number of additional lots and fractions is multiplied by 0.50 and the result is added to the initial € 15.00 fee)
- € 20.00 for each mill operator (for subsequent years)
- € 15.00 for each intermediary (for subsequent years)
- € 20.00 for each packer (for subsequent years)
- € 35.00 for each certification request
- variable fee (after conformance certification) commensurate with the quantity of the packaged batch, calculated based on the following criteria:
 - € 0.033 x litre (up to 3500 certified litres)
 - € 0.200 x litre (up to 5000 certified litres)

• € 0.350 x litre (up to 6000 certified litres)

• € 0.600 x litre (over 6000 certified litres)

✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 71873004 (reason: “chemical analysis”) of:

- € 249.00 for physical-chemical analyses.

All amounts are net of VAT.

CONTACT REFERENCES

<i>Office</i>	Certification of agri-food products
<i>Referent staff</i>	Rosalía Teresa Mastrocola Cesare Filiberti
<i>Opening hrs</i>	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
<i>Telephone</i>	06 5208 2051-2521 5208-2776-2778
<i>Fax</i>	06 5208 2493
<i>E-mail</i>	lcm.certificazioneprodotti@rm.camcom.it
<i>Website</i>	www.rm.camcom.it
<i>Address</i>	Rome Via Appia Nuova 218 (Underground Line A - Re di Roma Stop)

CERTIFICATION OF *SORATTE* PDO OIL

As Public Control Body, the Rome Chamber of Commerce certifies the conformance of EU registered *Soratte* PDO oil.

Olive farmers properly listed in the Olive Grove Register, who wish to sell olives intended for the production of *Soratte*

PDO oil, must submit an “olive production statement” to the Rome Chamber of Commerce on a yearly basis and, after the milling, request the sample taking of the oil batch to be certified.

The oil sample collected undergoes a physical-chemical analysis at the Chemical Laboratory of the Rome Chamber of Commerce and an organoleptic test carried out by the tasting panel.

Following a positive outcome of the physical-chemical and organoleptic analyses, the Chamber of Commerce will issue a quality certificate.

In case of a negative outcome of the physical-chemical or organoleptic analyses, the olive farmer may appeal in accordance with the existing provisions.

The following is the list of requirements for the *Soratte* PDO oil certification procedure:

- registration of the olive grove terrains in the Olive Grove Register
- registration of the olive processing plants in the Olive Mill Register
- registration of the milled oil storage facilities, pending certification, in the Storage warehouse register
- registration of the certified oil bottling premises in the Packers register
- notification by the olive grove farmer to the Chamber of Commerce of the start of the olive picking and milling operations, specifying the olive press where they will be milled
- verification of packaging label conformance by the Certification Body
- producers of oils that satisfy established requirements receive the conformance certificate, the authorization to use the protected origin denomination, and the quality seals to be added to the packaging.

HOW TO ACCESS THE SERVICE

Forms and documentation to be submitted vary depending on purpose (registration, changes or cancellation); forms may be downloaded from the www.rm.camcom.it website.

COSTS AND FEES

✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 68590009 (reason: “PDO oil certification”) of:

- € 45.00 (inclusive of 1st year certification fee) for each olive farmer, mill operator, intermediary, packer
- € 35.00 for changes and modifications in the event of a new inspection
- € 15.00 (fixed annual fee) for up to 500 plants for each olive farmer (additional plants shall be divided in 150 plant lots or fractions; the number of additional lots and fractions is multiplied by 0.50 and the result is added to the initial € 15.00 fee)
- € 20.00 for each mill operator (for subsequent years)
- € 15.00 for each intermediary (for subsequent years)
- € 20.00 for each packer (for subsequent years)
- € 35.00 for each certification request
- variable fee (after conformance certification) commensurate with the quantity of the packaged batch, calculated based on the following criteria:
 - € 0.033 x litre (up to 3500 certified litres)
 - € 0.200 x litre (up to 5000 certified litres)

• € 0.350 x litre (up to 6000 certified litres)

• € 0.600 x litre (over 6000 certified litres)

✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 71873004 (reason: “chemical analysis”) of:

- € 276,16 for physical-chemical analyses.

All amounts are net of VAT.

CONTACT REFERENCES

<i>Office</i>	Certification of agri-food products
<i>Referent staff</i>	Rosalia Teresa Mastrocola Cesare Filiberti
<i>Opening hrs</i>	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
<i>Telephone</i>	06 5208 2051-2521 5208-2776-2778
<i>Fax</i>	06 5208 2493
<i>E-mail</i>	lcm.certificazionediprodotti@rm.camcom.it
<i>Website</i>	www.rm.camcom.it
<i>Address</i>	
Rome	Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

CERTIFICATION OF CACIOFIORE DI COLUMELLA CHEESE

The Area V, Product Certification – Commodity Chemical Laboratory of the Chamber, as Control Body of agro-food products applying for the Collective Trademark “Products of the Roman Countryside”, certifies the conformance of the “*Caciofiore di Columella*” cheese.

Firms intending to certify their product must first submit their request for a sample of milk and then for a sample of cheese.

Following a positive outcome of the physical-chemical and organoleptic analyses, a quality certificate will be issued.

HOW TO ACCESS THE SERVICE

The sample analysis request form is available at the Chamber of Commerce.

COSTS AND FEES

✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 68590009 (reason: “certification labels/bands”), depending on number of labels (€ 0.10 ea).

✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 71873004 (reason: “chemical and microbiological analyses”):

- € 96.20 (including microbiologic analysis of milk, microbiologic analysis of cheese, sensory analysis of cheese).

CONTACT REFERENCES

<i>Office</i>	Certification of agri-food products
<i>Referent staff</i>	Rosalia Teresa Mastrocola Cesare Filiberti
<i>Opening hrs</i>	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
<i>Telephone</i>	06 5208 2051-2521 5208-2776-2778
<i>Fax</i>	06 5208 2493
<i>E-mail</i>	lcm.certificazionediprodotti@rm.camcom.it
<i>Website</i>	www.rm.camcom.it
<i>Address</i>	Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

ADDITIONAL CERTIFICATION OF GOLDSMITH/SILVER-SMITH PRODUCTS

The Rome Chamber of Commerce, in accordance with art. 19 of Legislative Decree n. 251/99, issues the additional certification for precious metals - for the purpose of guaranteeing their conformance with the dispositions of said decree and related implementation regulations (Presidential Decree 150/2002) -, given to companies that produce semi-manufactured goods and objects in precious metals: gold, silver, platinum and palladium.

Pursuant to the dispositions of the Chamber board regulations, a company seeking to obtain the additional certification must undergo an initial inspection and at least three subsequent audits within the span of the year, carried out by the Chamber Chemical Laboratory's personnel.

Following a positive outcome of the first inspection, the additional certification will be issued within 60 days. The business will be automatically listed in the Register of "Companies with additional certification", available to the public at every Chamber of Commerce; as well as highlighted in the Register of Trademark Assignees on the www.assicor.it website.

In addition, the company is entitled to utilize the logo of the Chamber of Commerce.

In case of non conformance the additional certification will not be issued or will be withdrawn, if previously issued, and after six months the company may submit a new application, repeating the initial procedure.

HOW TO ACCESS THE SERVICE

The application must be submitted to: Area V, General and Administrative Affairs Office.

COSTS AND FEES

€ 2,000.00 net of VAT plus costs of analyses and travel costs of inspection personnel.

CONTACT REFERENCES

<i>Office</i>	General and Administrative Affairs Office
<i>Referent staff</i>	Annunziata Andreozzi
<i>Opening hrs</i>	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
<i>Telephone</i>	06 5208 2699-2960
<i>Fax</i>	06 5208 2494
<i>E-mail</i>	lcm.amministrazione@rm.camcom.it
<i>Website</i>	www.rm.camcom.it
<i>Address</i>	
Rome	Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

BATCH CERTIFICATION OR OPTIONAL TEST OF GOLDSMITH/SILVERSMITH PRODUCTS

The Rome Chamber of Commerce, in accordance with the Legislative Decree n. 251/99, issues a batch certification providing businesses and suppliers with a guarantee of conformance for precious metal objects ready for shipment.

A company requesting a batch certification must submit the objects to the Commodity Chemical Laboratory of the Chamber of Commerce, prepared in a container ready for shipment and divided in packages (sub-batches must be divided by type, marked with a code number and the weight of the contents) with an attached packing list detailing codes of sub-batches, titles and weight.

The Commodity Chemical Laboratory of the Chamber will sample the sub-batches in accordance with sampling tables guidelines, carry out the analysis, issue a batch certificate reporting the weight of the goods, seal the batch, and finally return the certified batch to the requesting company, along with a copy of the batch certification, as well as any sub-batches resulting non conformant, and the residues of the analyses.

HOW TO ACCESS THE SERVICE

The request must be submitted to: Area V – Office of General and Administrative Affairs.

COSTS AND FEES

€ 30.00 net of VAT for each batch, plus cost of analyses.

PENDING ACTUATION

- **PDO certification of *Terre Tiburtine* oil**
- **GPI certification of *Abbacchio* (Roman spring lamb)**
- **Certification of *Columella* hand pressed cheese.**

CONTACT REFERENCES

<i>Office</i>	General and Administrative Affairs Office
<i>Referent staff</i>	Annunziata Andreozzi
<i>Opening hrs</i>	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
<i>Telephone</i>	06 5208 2699-2960-2961
<i>Fax</i>	06 5208 2494
<i>E-mail</i>	lcm.amministrazione@rm.camcom.it
<i>Website</i>	www.rm.camcom.it
<i>Address</i>	Rome Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

COMMODITY CHEMICAL LABORATORY

SAMPLE TAKING, CHEMICAL, MICROBIOLOGICAL AND SENSORY ANALYSES, ADVICE AND RESEARCH

The Commodity Chemical Laboratory of the Rome Chamber of Commerce was established pursuant to Law 13.10.1940 n. 1767, and was given the authority to perform technical examinations and analysis, to ascertain the conformity of specific products with the requirements ruled by laws and regulations, and issue certifications based on results.

The Laboratory observes the UNI CEI EN/IEC/17025 parameters, and has been endorsed by SINAL (National Laboratory Accreditation System) since 1995; therefore the test reports issued are accepted as well internationally.

The Laboratory is mandated by law (Legislative Decree 22 May 1999, no. 251) to perform tests on precious metal objects, issuing proper title certifications as well as issuing additional and batch certifications, as requested by manufacturers or their representatives.

AUTHORIZATIONS

The Chamber Chemical Laboratory has the authority to:

- issue certification authorizing the sale of table wines and VQPRD wines (quality wines PSR) within EC countries (for the purposes of stocking, enrichment, distillation, VQPRD organoleptic tests, etc., under EC Norms 822/87 and 823/87 - Law 164/92) and for the exportation of table wines and VQPRD wines to extra-EU countries
- perform physical-chemical tests to certify extra virgin olive oils with protected designation of origin
- perform tests on medical-surgical devices and issue certifications required for their registration
- perform analysis for self-check purposes (pursuant to the following legal dispositions: Pres. Decree no. 309/92, Leg. Decree no. 531/92, Leg. Decree no. 530/92, Leg. Decree no. 537/92, Leg. Decree no. 286/94, Leg. Decree no. 65/93, Leg. Decree no. 54/97, Leg. Decree no. 607/96, Ministry of Health Decree 14.6.96).

ACCREDITATIONS

The Chamber Chemical Laboratory is registered in the National Research Register of scientific and technological research activities (reg. no. Fi2900X1).

CONTACT REFERENCES

<i>Office</i>	General and Administrative Affairs Office
<i>Referent staff</i>	Annunziata Andreozzi
<i>Opening hrs</i>	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
<i>Telephone</i>	06 5208-2960-2961
<i>Fax</i>	06 5208 2493
<i>E-mail</i>	lcm.amministrazione@rm.camcom.it
<i>Website</i>	www.rm.camcom.it
<i>Address</i>	
Rome	Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

OPERATIONAL AREAS, PRODUCTS AND TESTS

SAMPLE TAKING

The Chamber Laboratory analyses samples upon consumers' request, and issues its report on the procedure.

ALCOHOLIC BEVERAGES

✓ Musts, wines and special wines

Fixed acidity calculation (necessary determination of total acidity and net volatile acidity), Citric acid (enzymatic), D-malic acid, L-malic acid, Sorbic acid, Methanol (gas chromatography), Acetic aldehyde (gas chromatography), Sensory analysis, Free sulphur dioxide, Total sulphur dioxide, Total nitrogen (Proteides), Cadmium, Calcium, Grape sizing, Colour characteristics, Ashes, Ashes and ash alkalinity, Chlorides, Aggregate value of dregs (per component), Aggregate value of wines (per component), Artificial colouring, Composition of organic acids (HPLC), Sugar composition (HPLC), Optical density (Brix or °Brix), Microscopic examination, Sugar-free extract calculation (necessary determinations of degree of alcohol, density and sugar content), Total dry extract calculation (necessary determinations of degree of alcohol and of density), Iron, Glucose, Fructose and Saccharose (en-

zymatic), Lithium, Magnesium, Overpressure measurement of sparkling and fizzy wines, Nitrates and nitrites (enzymatic), Specific weight (density or volumetric mass), pH, Total polyphenols (using Folin – Ciocalteu method), Proline, Copper, Pesticide residues, Resveratrol (HPLC), Stability test, Sodium, Sulphates, Lead, Potassium, Alcoholic strength (degree of alcohol), Reducing sugars, Zinc.

✓ Vinegar

Fixed acidity, Total acidity, Volatile acidity, Sensory analysis, Total dry extract, Iodine index, Alcoholic strength (degree of alcohol).

✓ Beer

Total acidity, Volatile acidity, Sensory analysis, Alkalinity of ashes (necessary determination of ashes), Ashes, Extract, Degree of alcohol (in volume), Wort content (primitive extract; necessary determinations of degree of alcohol and density), Specific weight (density or volumetric mass).

✓ Brandies and liquors

Salicylic and benzoic acids (HPLC), Salicylic acid, Sorbic acid, Benzoic acid, Methanol and volatile substances (gas chromatography), Sensory analysis, Volatile acidity, TLC Colouring agents, Degree of alcohol, Alcohol content in concentrated essence, Specific weight (density), Saccharose (polarimetric), Reducing sugars.

NON ALCOHOLIC BEVERAGES

✓ Fruit juices and soft drinks

Total acidity, Ascorbic and citric acid, Benzoic and sodium acid (HPLC), Sensory analysis, Volatile acidity, Alkalinity of ashes, Caffeine, Ashes, Chlorides, Artificial colouring, Dry extract, ITX (isopropylthioxanthone - HPLC), Saccharose (polarimetric), Reducing sugars, pH, Specific weight.

FATS

✓ Olive oil

Fatty acids (gas chromatography), 2-position fatty acids (lipase), Acidity, Sensory analysis, UV spectrophotometric analysis, (PdO₀ alumina), Antioxidants (HPLC), Waxes, Aggregate value (random sample basis), Impurities, Unsaponifiables, PAH (polycyclic aromatic hydrocarbons - HPLC), Number of peroxides, Saponification value, Total polyphenol, Kreis reaction for rancidity, Pesticide residues, volatile alogenated solvents, Fatty substance (Soxhlet), Sterol + Erithrodiol + Uvaol, Stigmastadien, Tocopherol (HPLC), Tryacylglycerol ECn42, Humidity, Organoleptic evaluation (Panel test), Aliphatic alcohol, Iodine index, Minor polar biophenol (HPLC), Gardner Colour, Ashes, Lead.

✓ Seed oil

Fatty acids (gas chromatography), Acidity, Antioxidants (HPLC), PAH

(Polycyclic Aromatic Hydrocarbons - HPLC), Peroxides index, Kreis reaction for rancidity, Volatile alogenated solvents, Sterol + Erithrodiol, Humidity and volatile substances, Impurities, Unsaponifiable Ashes, Gardner colour, Iodine index Saponification index, Pesticide residues.

✓ Butter and margarine

Fatty acids (gas chromatography), Sorbic acid, Acidity, Sodium chloride, Fat (indirect), Lean residue, Sterol, Humidity, Peroxides index, Sitosterol e Stigmasterol.

CEREALS

✓ Soft and durum wheat

Purity analysis, Electrolytic weight, Pesticides residue, Humidity, Organic nitrogen, Gluten, Ashes.

✓ Wheat flour

Acidity, Alveogram (Chopin) on durum wheat, Alveogram (Chopin) on soft wheat, Antioxidants, (HPLC), Total nitrogen (proteins), Cellulose, Ashes, Brabender farinogram, Dry gluten, Fat (soxhlet), Falling number, Humidity.

✓ Bread and special bread

Sensory analysis, Acidity, Chloride-free ashes, Fat composition (gas chromatography), Sterol composition (gas chromatography), Fat (soxhlet), Humidity, Specific weight.

✓ **Dry, fresh and special pasta**

Acidity (proteins), Ashes, Cooking test, Humidity, Antioxidants (HPLC), Fat composition (gas chromatography), Sterol composition (gas chromatography) fat, Net weight, Egg dosage.

✓ **Bakery products - Honey - Sugar**

Acidity, Antioxidants (HPLC), Ashes, Chlorides, Colouring agents (TLC), Glucose, Fructose-Saccharose, Fat (soxhlet), Sugar composition (HPLC), Net weight, Sterol, Humidity, Reducing sugars.

Honey

5-Hydroxymethylfurfural (HPLC), Acidity, Ashes, Saccharose, Water-insoluble substances, Water content, Reducing Sugars.

Sugar

Sulphuric ashes, Rotatory power, Drying mass loss, Reducing sugars.

MILK AND DAIRY

✓ **Milk**

Acidity (SH grades), Fatty acids (gas chromatography), Total nitrogen (proteins), Calcium, Chlorides, Density, Phosphorus, Fat (Gerber), Dry lean residue, Dry matter, Humidity, Fat matter, Saccharose, Lactic acid and lactate.

✓ **Cheese**

Fatty acids (gas chromatography), Acidity, Sensory analysis (ONAF - Italian National Organization of Cheese Tasters - method), Alkalini-

ty of ashes, Soluble Nitrogen, Total Nitrogen (proteins), Ashes, Sodium chloride, Phosphorus, Fat (Schmid-Bondzynsky-Ratzlaff), Fat (Soxhlet), PAH (Polycyclic Aromatic Hydrocarbons), Dry matter in cheese.

COFFEE, COCOA AND CHOCOLATE

✓ **Coffee**

Caffeine (HPLC), Ashes, Alkalinity of ashes, Fat matter Composition (gas chromatography), Water extract, Fat, Sterol, Humidity, Reducing sugars.

✓ **Cocoa - Chocolate**

Humidity, Unsaponifiables, Total fat substance, Acidity, Ashes, Alkalinity of Ashes, Saccharose, Reducing sugars.

VEGETABLES, FRUIT AND VEGETABLE PRESERVES

Antimicrobics (Benzoic, Sorbic, Salicylic), Microscopic and organoleptic examination, Microscopic examination, Net weight, Drained weight, Total solids, Humidity, Soluble dry residue (refractometric), Water-insoluble solids, Water-soluble solids, Specific weight, Ashes, Alkalinity of ashes, Total acids (citric acid), Volatile acidity, PH, Sugar, Artificial colouring agents, Sodium chloride, Metals (Cd, Fe, Pb, Cu, Sn, Zn), Sudan (I II III IV), Pesticide residues.

FRESH AND PRESERVED MEAT PRODUCTS

Sulphur dioxide, (enzymatic), Antioxidants (HPLC), Total Nitrogen (proteins), Sudan colouring (HPLC), Total phosphorus, Fat (soxhlet), Total Fat, Hydroxyproline, Nitrites and Nitrates, Peroxides index, Added polyphosphates (calculation), Humidity, Ashes.

FRESH AND PRESERVED FISH PRODUCTS

Net weight, TVN, Mercury.

EGGS

Cholesterol.

STOCK CUBES

Nitrogen Total (proteins), Ashes, Sodium chloride, Fat (soxhlet), Dry residue.

SALT

Calcium, Magnesium ion, Potassium ion, Metals (AS, Cd, Cr, Hg, Pb, Cu, Zn).

FOODSTUFFS FOR ZOOTECHNICAL PURPOSES

Raw proteins, Volatile nitrogen bases (Ammoniacal nitrogen), Cal-

cium, Ashes, Hydrochloric acid-soluble ashes, Chloride Chlorine, Phosphorus, Raw fatty substances, Humidity, Sugar, Potassium, Sodium and Magnesium.

NUTRITION LABELS

✓ Simple label

Total nitrogen (proteins), Calory calculation, Ashes, Fats (soxhlet), Humidity (T=103°C).

✓ Complex label

Fatty acids gas chromatography, Sodium, Total sugars.

OTHER ASSESSMENTS ON FOOD IN GENERAL

Humidity (T=103°C), Humidity (T=103°C) (meat products), Total nitrogenous substances (Kjeldahl), Volatile basic nitrogen (TVN), Soluble serum proteins, Total fat substances (soxhlet), Total fat substances after acid hydrolysis, Fatty acids (gas chromatography), Linoleic acid (GLC) in food matrices, Sterol, Polar compounds (in frying oils and fats), Carbohydrates (HPLC), Ashes, Arsenic, Cadmium, Calcium, Chromium, Iron, Lithium, Magnesium, Mercury, Lead, Potassium, Copper, Sodium, Tin, Zinc, Vitamin A and E, Vitamin C, Acesulfame (HPLC), Ascorbic and citric acids (HPLC), Benzoic acids (HPLC), Propionic acid and propi-

onates (GC), Sorbic acid (HPLC), Aspartame (HPLC), Polyphosphates (in processed cheese), Polyphosphates (in meat products), Saccharine (HPLC), Size grading, Organoleptic aspect and characteristics, Edible parts/skins.

SENSORY ANALYSIS

The Chamber Laboratory carries out sensory analyses on various agri-food products.

WATERS

✓ Drinking, industrial, irrigation and wastewater

Alkalinity, Aldehydes, Free carbon, Ammoniacal nitrogen, Total nitrogen, Nitric acid (colorimetric), Nitrous nitrogen, BOD (by dilution), Boron (colorimetric), COD (bichromate), Calcium (complexometric), Active chlorine (DPD), Free chlorine residue, Chlorides, Colour (by dilution), Aliphatic compounds, chlorinated substances (Gas mass), Organic aromatic compounds (benzene-ethylbenzene-styrene-toluene-paraxilene), Specific electrical conductivity at 25° C, Chromium VI (colorimetric), Total hardness, Total phenols (by distillation), Phenol (Gas mass), Fluorides, Total phosphorus, Hydrocarbons (by IR spectrography), Langelier index (pH, Ca, Methyl orange alkalinity fixed residue, calculation), Coarse mate-

rial, Total suspended material, Metals, Odour, Animal and vegetable oils and fats, Mineral oils, Oxidability (Kubel), Dissolved oxygen, pH, Residues at various temperatures, SAR (pH, conductivity, Cl, Na, Ca, Mg), Silica (colorimetric), Sulphates, Sulphites, Sulphides, Temperature, Surfactants (MBAS), Cationic surfactants, Total surfactants.

SLUDGES, WASTE AND RECLAMATION OF POLLUTED SITES

Ammoniacal nitrogen, Nitric nitrogen (colorimetric), Organic nitrogen, Total nitrogen, Chlorides, Aliphatic compounds (Gas mass), Organic chlorinated aromatic compounds (benzene-ethylbenzene-styrene-toluene-paraxilene) (Gas mass), Chromium VI, Density, Phenol (Gas mass), Fluorides, Total phosphorus, Phthalate (Gas mass), Metals, Animal and vegetable oils and fats, Mineral oils, pH, Residue at various temperatures, Organic compound (dichromate).

VARNISHING PRODUCTS

Cross-cut (grid) adhesion, Water absorption, Oil absorption, Brilliance, Quality control for each single pigment component, Colour coordinates and luminance factor, Slipperiness coefficient, Solids density (pycnometer), Determination of pig-

ment-binder-solvent, Quantitative determination of the binding agent, Quantitative Determination of pigment, Quantitative determination of solvent, Chlorine dosage based on % chlorinated rubber in binder, quantitative dosage of the pigment components (each), Pendulum hardness, Sward Rocker hardness, Fineness of grind, Granulometry (for every four sieves or fraction), Static or dynamic funnelling (go/no-go test), Static or dynamic funnelling (resistance limit test), Microsphere refractive index, Volume mass (pycnometer), Microsphere percentage, Cylindrical mandrel bend (go/no-go test), Cylindrical mandrel bend (resistance limit test), Conical mandrel bend, Covering performance (RC), Abrasion test * Taber i (1000 dell), Flammability test (Abel-Pensky closed cup), Artificial ageing test (uv-con)**, Tests in industrial atmosphere ** (per test cycle), Tests in humidity static chambers **, Tests in saline fogs **, Softening point (Ring & Bali), Resistance at set temperature (per 100 hrs or fraction), Resistance to chemical agents (each), Resistance to temperature changes (per cycle), Quality test for chlorinated components in binder (Doctor test), Test on type of IR resin, Bleeding, Sphericity of microspheres (individual flaws), Thickness (destructive or non-destructive method), Drying time, Viscosity (Brookfield), Viscosity (Ford cup), Viscosity (rotating viscometer KU).

FOOD CONTAINERS

Toxic release test: Global migration in oil brief contact (by weight), global migration in oil prolonged contact (by weight), Global migration in watery liquids brief contact, Global migration in watery liquids prolonged contact.

COATINGS AND WATER PAINTS

Water absorption, Volume mass (pycnometer), Loss at 110°C and 450°C, Vapour permeability, Water permeability, pH, Alkali resistance, Resistance to washing, Mildew resistance.

MEDICATION MATERIALS

FUI method (cotton wool and surgical gauze), Acidity and Alkalinity, Starch and Dextrines, Sulphuric ashes, Water absorption coefficient, Colorants, Fibre composition, Fluorescence, knots, no. of threads per 10 cm (weft + warp), Loss on drying, Weight/sqm., Foreign substances, Water-soluble substances, Ether-soluble substances, Surfactants, Immersion time.

ADULT INCONTINENCE AIDS

Specific absorption, Total absorption, Classic awarding of points, Rewet (return of wetness), Ability to retain liquids after repeated

pourings (aytec), Absorbent tampon surface/Total surface, Evaluation of sanitary pad compactness and softness, Evaluation of lateral retention effectiveness, Evaluation of finish, Evaluation of volumetric bulk, Evaluation of wearability and comfort, Speed of absorption.

FOOTWEAR, LEATHER AND LEATHER PRODUCTS

Nitrogen, Total ashes, Water-insoluble ashes, Shrinkage in boiling water, Total Chromium, Soluble Chromium, Rubber Density, Shore A Hardness, Tanning grade, Fat content by extraction, Differential index, pH, Volume mass (balance), Flexing test by hand, Resistance to temperature variations or chemical agents, Dye resistance to scuffing, Hide substance, Average thickness, Organic and inorganic hydrosoluble substances, Tanning type, Humidity.

HELMET VISORS

Resistance to dynamic funnelling, Resistance to chemical agents, [Thermal shock resistance.

TEXTILE FIBRES, YARNS, FABRICS, NONWOVEN TEXTILES AND MADE-UP ARTICLES

Elongation at rupture (weft and warp), Width, Analysis for techni-

cal certification of fabric, Items made of fabric, Handkerchiefs and household linen (composition-weight per sqm. - titre- weave-reduction-finishing-width), Analysis for yarn certification, Jersey items and hosiery (composition-titre-finishing-presentation), Analysis for technical certification of items made of fabric (all technical characteristics of the item plus item-specific features), Weave, Capillary absorption over various time periods, Total immersion absorption, Classification, Points awarding, Stove ageing test performance, Mineral oil performance, Fibre composition, Starch content, Size control, Manufacturing control, Average dia. of wool fibres, Finishing, Average length of cotton fibres, Mass per unit area or linear meter, Vapour permeability, Weight of finished item, Hydrophilicity test with classification (terry cloths), Reaction to fire, unmodified, Reaction to fire after 5 washes, Water repellence unmodified (spray method), Residue of oxidant substances, Tensile or elongation strength (weft and warp), Tensile and elongation strength (weft and warp), Wet tensile strength (weft and warp), Resistance to perforation Persoz, Stain resistance, Reduction (number of threads in weft + warp), Sanforization (control of dimensional variation after washing at 60°), Colour resistance to: acids (each)-water-chlorated water (swimming pool)-sea water- alkali-

hot water or machine washing-hand washing-daylight-dry and damp friction-organic solvents (Perchloroethylene)-dry and damp ironing-acid and alkaline perspiration-hypochlorite whitening-water dripping, Water resistance at constant hydrostatic pressure, unmodified, Water resistance at growing hydrostatic pressure, Yarn titre (weft and warp), Yarn titre (jersey), Wet cold dimensional variation (weft and warp), Machine wash dimensional variation (weft and warp).

METAL ACCESSORIES

Resistance after 10 hrs in 10% nitric acid solution, Alloys (brass and nickel silver), by element (AAS).

PRECIOUS METALS

Gold title (Official method), Silver title (Official method), Platinum title (AAS), Palladium title (AAS), Complete fusion.

MICROBIOLOGY

✓ Food and other products

Sulphite clostride reducers, Total microbial charge, Total coliforms, Faecal coliforms, Escherichia Coli, Moulds and Fungi, Pseudomonas Aeruginosa, Salmonella, Shigella, Staphylococci, Faecal Streptococci.

✓ Drinking water

Faecal coliforms, Total coliforms, Mesophilic germ count at 22° C, Mesophilic germ count at 36° C, Enterobacteriaceae, Escherichia Coli, Listeria monocitogenes, Faecal Streptococci.

ADVICE AND RESEARCH

The Chamber laboratory provides advice and research upon consumers' request.

HOW TO ACCESS THE SERVICE

Analyses request forms are available and can be completed directly at our offices in
Via Appia Nuova, 218
or downloaded from the
www.rm.camcom.it website.

COSTS AND FEES

Costs of analyses will be calculated upon submitting the request. Payment must be made to "CCIAA di Roma, Via de' Burrò 147-00186 Roma", post office account. n. 71873004, using a three-section form and marking "analysis fees" as reason.

The Chamber Laboratory will proceed with the requested service after receiving consumer's proof of payment (post office receipt),

CONTACT REFERENCES

<i>Office</i>	General and Administrative Affairs Office
<i>Referent staff</i>	Annunziata Andreozzi
<i>Opening hrs</i>	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
<i>Telephone</i>	06 5208-2960-2961
<i>Fax</i>	06 5208 2494
<i>E-mail</i>	lcm.amministrazione@rm.camcom.it
<i>Website</i>	www.rm.camcom.it
<i>Address</i>	
Rome	Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

OTHER SERVICES

TASTERS WORKSHOPS

The following courses are currently available for tasters:

✓ Courses for oil tasters, organized in collaboration with IRFI (Roman Entrepreneurial Training Institute), APOR (Organization of Olive Oil Producers), UNAPROL (National Association of Olive Oil Producers) and other organizations authorized by the Lazio Region.

The courses last 35 hrs and attendants receive a physiological qualification certificate upon completion.

✓ Courses for cheese tasters organized in collaboration with ONAF (National Cheese Tasters Organization).

CONTACT REFERENCES

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<i>Address</i>	
Rome	Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

OIL TASTING WORKSHOPS

The workshops are open to persons who have obtained a physiological qualification certificate and intend to register in the National List of Extra Virgin and Virgin Olive Oil Tasters.

In order to be included in the list, it is essential to hold a certificate issued by a Public Authority, pursuant to prescriptions of Attachment XII of EC Regulation 2568/91, confirming attendance to at least 20 tasting sessions in the three year period prior to submitting the request. At the end of the prescribed 20 sessions the Chamber will issue a participation certificate.

HOW TO ACCESS THE SERVICE

Complete the “olive oil tasting workshop” registration form available at Area V, attaching the receipt confirming payment of € 136.80 made to “CCIAA di Roma, Area V – Via de’ Burrò 147”, post office account n. 68590009 (reason: “oil tasting workshop”).

COSTS AND FEES

20 sessions:
€ 114.00 + VAT (20%) = € 136.80.

CONTACT REFERENCES

<i>Office</i>	General and Administrative Affairs Office
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TASTING ROOMS FOR SENSORY ANALYSIS

Upon request, the Chamber of Commerce rents properly equipped tasting rooms, consisting of 20 tasting booths.

Rooms are provided with the necessary equipment (tasting glasses), accessories and disposables (napkins, bread sticks, etc.).

HOW TO ACCESS THE SERVICE

The required request form, to be submitted to Area V – General and Administrative Affairs, can be downloaded from the www.rm.camcom.it website.

COSTS AND FEES

For information on costs of service please contact the office at the following telephone numbers:
06 5208 2960-2961

CONTACT REFERENCES

Office	General and Administrative Affairs Office
Referent staff	Annunziata Andreozzi
Opening hrs	Monday to Friday fm 8.45 to 12.30 and fm 13.30 to 15.00 except holiday eves (cash desks close at 14.45)
Telephone	06 5208-2960-2961
Fax	06 5208 2494
E-mail	lcm.amministrazione@rm.camcom.it
Website	www.rm.camcom.it
Address	Rome Via Appia Nuova 218 (Underground Line A - <i>Re di Roma</i> Stop)

INTERNSHIPS FOR VOCATIONAL STUDENTS

The Rome Chamber of Commerce provides master and training courses upon request by Universities and vocational schools,

END USERS OF SERVICE

Universities and vocational schools specialized in chemical-biological qualifications.

HOW TO ACCESS THE SERVICE

The request must be submitted to Area V – General and Administrative Affairs Office.

COSTS AND FEES

To be agreed upon.

CONTACT REFERENCES

<i>Office</i>	General and Administrative Affairs Office
<i>Referent staff</i>	Annunziata Andreozzi
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LIST OF TECHNICIANS/EXPERT TASTERS OF DOC (REGISTERED DESIGNATION OF ORIGIN) AND DOCG (CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN) WINES

The Rome Chamber of Commerce, by virtue of Minist. Decree 25/07/03, holds the lists of technicians and expert tasters, which is used to form the members of the tasting panels.

REGISTRATION REQUIREMENTS

List of tasting technicians

The following requirements are necessary for registration in the list of tasting technicians:

- ✓ for at least two of the last five years, applicants must have exercised an activity in the wine tasting sector and must be in possession of one of the following educational qualifications:
 - degree in agriculture, chemistry, biology, food science, business and economics;
 - agronomy diploma.

List of expert tasters

The following are the necessary requirements for registration in the list of expert tasters:

- ✓ having exercised a tasting activity for at least two years prior to application; having fulfilled the compulsory education atten-

dance obligations. In addition, applicants must submit certificates of attendance or of examination pass for specialized courses organized by National sector associations.

HOW TO ACCESS THE SERVICE

1 - Registration in the tasting technicians' list

The request form with stamp duty of € 14.62 is available at the Chamber of Commerce. The request may be hand-delivered by a legal representative or delegated person, along with a photocopy of the applicant's identification document, or sent by mail, enclosing the aforementioned identification document, along with the following attachments:

- degree in agriculture, chemistry, biology, food science, business and economics or agronomy diploma or declaration pursuant to Presid. Decree n. 445 of 28/12/2000;
- documentation or declaration pursuant to Presid. Decree n. 445 of 28/12/2000 confirming exercise of an activity in the wine tasting sector during at least two of the foregoing five years.

COSTS AND FEES

- ✓ Payment made to "CCIAA di Roma, Area V - Via de' Burrò 147", post office account n. 68590009 (reason: "registration in list of

wine technicians/expert tasters”, Area V) of: € 31.00 (administrative fee)

- ✓ Payment of € 129.11 (government concession tax) to current acc. n. 8003 (government concession tax.; reason: “registration in the list of technicians/expert tasters Rome Chamber of Commerce”).

2 - Registration in the expert tasters' list

The request form with stamp duty of € 14.62 is available at the Chamber of Commerce. The request may be hand-delivered by a legal representative or delegated person, along with a photocopy of the applicant's identification document, or sent by mail, enclosing the aforementioned identification document, along with the following attachments:

- Self-certification in respect of the compulsory education attendance obligations
- declaration to the effect that the applicant has exercised the activity for at least two years prior to application, as per Presid. Decree no. 445 of 28/12/2000
- documentation or declaration pursuant to Presid. Decree no. 445 of 28/12/2000 confirming exercise of an activity in the wine tasting sector during at least two of the foregoing five years.
- any qualifying school certificates or declarations as per Presid.

Decree no. 445 of 28/12/2000

- receipt confirming payment made to CCIAA of Rome on current acc. n. 68590009; payment of administrative fee can also be made at any ATM located at the Chamber of Commerce;
- receipt confirming payment of government concession tax.

COSTS AND FEES

- ✓ Payment made to “CCIAA di Roma, Area V - Via de' Burrò 147”, post office account n. 68590009 (reason: “registration in list of wine technicians/expert tasters”) of: € 31.00 (administrative fee)
- ✓ Payment of € 129.11 (government concession tax) to current acc. no. 8003 (government concession tax; reason: registration in the list of technicians/expert tasters Chamber of Commerce di Roma).

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