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MINISTRIA E BUJQËSISË, PYLLTARISË DHE ZHVILLIMIT RURAL	
MINISTARSTVO POLJOPRIVREDE, ŠUMARSTVA I RURALNOG RAZVOJA	
MINISTRY OF AGRICULTURE, FORESTRY AND RURAL DEVELOPMENT	
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**Republika e Kosovës**  
**Republika Kosova-Republic of Kosovo**  
**Qeveria-Vlada-Government**

**Ministria e Bujqësisë, Pylltarisë dhe Zhvillimit Rural**  
**Ministarstvo Poljoprivrede, Šumarstva i Ruralnog Razvoja**  
**Ministry of Agriculture, Forestry and Rural Development**

Ministar ministarstva poljoprivrede, šumarstva i ruralnog razvoja,  
U skladu sa članom 145 (stav 2) Ustava Republike Kosova,  
Uzimajući u obzir članove 4, 21, 22, zakona br. 03/L-189 za državnu upravu Republike Kosova,  
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(Službeni Glasnik Republike Kosova br. 22/01.03.2008), izdaje:

**ADMINISTRATIVNO UPUTSTVO BR. 11/2013**  
**ZA ODREĐIVANJE TARIFE CENA ZA KONTROLNE USLUGE IZVRŠENE U**  
**LABORATORIJI POLJOPRIVREDNOG INSTITUTA KOSOVA U PEĆI**

**Član 1**  
**Svrha**

Ovim se administrativnim uputstvom određuje cenovnik laboratorijskih usluga u Poljoprivrednom Institutu Kosova u Peći.

**Član 2**  
**Oblast delovanja**

Kako bi se izdalo fitosanitarno uverenje za uvoz i izvoz robe, potrebno je platiti cene inspekcija izvršenih u određenoj laboratoriji Poljoprivrednog Instituta Kosova u Peći.

### Article 3 Definitions

1. Terms and expressions used in this administrative instruction have the following meaning:

- 1.1. **KIA-** means Kosovo agriculture institute in Peja ;
- 1.2. **Laboratory** – means the respective laboratory to carry out analyses;
- 1.3. **Time** – means time of carrying out analysis respectively minimum and maximum.

### Article 4 Pricelist of laboratory services in Kosovo Agriculture Institute in Peja

	<i>Pricelist of laboratory services in Kosovo agriculture institute</i>	2013
No. 1.	Commodity	Type of analysis
1	<i>Wheat flour (wheat, corn, rye etc)</i>	Chemical – physical analyses
	<i>Minimum parameters</i>	Price €
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Acidity level	2.50
4	Proteins	5.00
5	Mildew	5.00
6	Fe	2.50
	<b>Total:</b>	<b>19.50</b>
	<i>complete analysis</i>	Price €
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Acidity level	2.50
4	Mildew	5.00
5	Insoluble mildew in HCl	2.50
6	Soluble mildew in HCl	2.50
7	Proteins	5.00
8	Fat	5.00
9	Cellulose	5.00
10	Starch	2.50
11	Glutenin	2.50
12	Water absorption	2.50
13	Mineral matter (Ca, Fe, P, K)	20.00
	<b>Total :</b>	<b>59.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

2.	Flour products (bread, biscuits, pasta, etc)	Chemical – physical analyses
	<i>Minimum parameters</i>	Price €
1	Organoleptic assessment	2.00
2	Unit weight	1.00
3	Other particles	2.00
4	Humidity	2.50
5	Acidity level	2.50
6	Proteins	5.00
	<b>Total:</b>	<b>15.00</b>
	<i>Complete analysis</i>	Price €
1	Organoleptic assessment	2.00
2	Unit weight	1.00
3	Other particles	2.00
4	Humidity	2.50
5	Acidity level	2.50
6	Mildew	5.00
7	Water activity	2.50
8	Fat	5.00
9	Proteins	5.00
10	Cellulose	5.00
11	NaCl	2.50
12	Mineral matters (Cu, Zn, Fe, Ca)	20.00
	<b>Total:</b>	<b>55.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	



3.	<i>Cereals and legumonosae (mercantile wheat, mercantile corn, barley, oat, rye, etc).</i>	<b>Chemical – physical analyses</b>
	<b><i>Minimum parameters</i></b>	<b>Price €</b>
1	Humidity	2.50
2	Water activity	2.50
3	Proteins	5.00
4	Mildew	5.00
	<b><i>Total:</i></b>	<b>15.00</b>
	<b><i>Complete analysis</i></b>	<b>Price €</b>
1	Humidity	2.50
2	Hectolitres weight	1.50
3	Water activity	2.50
4	Gluten ( for wheat)	5.00
5	Proteins	5.00
6	Mildew	5.00
7	Insoluble mildew in HCl	2.50
8	Soluble mildew in HCl	2.50
9	Starch	2.50
10	Cellulose	5.00
11	Fat	5.00
12	Sediment	5.00
13	Mineral matters (Cu, Zn, Fe, Mg)	20.00
	<b><i>Total:</i></b>	<b>64.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

<b>4.</b>	<b><i>Fresh, dried and frozen fruits and vegetables</i></b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Acidity level	2.50
4	Ascorbic acid	2.50
5	Sugar –(Brix value)	2.50
6	Ph	2.50
	<b>Total:</b>	<b>14.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Acidity level	2.50
4	Ascorbic acid	2.50
5	Sugar – ( Brix value)	2.50
6	Ph	2.50
7	Citric acid	2.50
8	Proteins	5.00
9	Cellulose	5.00
10	Mildew	5.00
11	Mineral matters (K, Ca, P, Mg)	20.00
	<b>Total:</b>	<b>52.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

5.	Canned and processed fruits (marmalade, jam, $\square$ <i>legumonosae</i> $\square$ , etc.)	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Sugar –(brix value)	2.50
4	Acidity level	2.50
5	Ph	2.50
	<b>Total:</b>	<b>12.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Sugar –(brix value)	2.50
4	Acidity level	2.50
5	Ph	2.50
6	Verification of artificial colors	2.50
7	Verification of sweetening matters	2.50
8	Mildew	5.00
9	Mineral Matters (K,Ca, P, Mg)	20.00
	<b>Total:</b>	<b>42.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

6.	Canned and processed vegetables fungicides, ajvar, catchup and sauce □ <i>legumonosae</i> (cucumbers,	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Sugar –(brix value)	2.50
4	Acidity level	2.50
5	NaCl	2.50
6	Ph	2.50
	<b>Total:</b>	<b>14.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Sugar –(brix value)	2.50
4	Proteins	5.00
5	Acidity level	2.50
6	Ascorbic acid	2.50
7	NaCl	2.50
8	Ph	2.50
9	Mineral Matters (K, Ca, P, Mg)	20.00
	<b>Total :</b>	<b>42.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	



7.	<b>Meat and meat products</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Proteins	5.00
4	Fats	5.00
5	pH	2.50
	<b>Total:</b>	<b>17.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Acidity level	2.50
4	Proteins	5.00
5	Fats	5.00
6	Mildew	5.00
7	Insoluble mildew in HCl	2.50
8	Soluble mildew in HCl	2.50
9	NaCl	2.50
10	Determination of nitrites	2.50
11	Determination of nitrates	2.50
12	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>54.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	



8.	Fresh and processed milk	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Specific weight	2.00
3	Fat	5.00
4	Proteins	2.50
5	Lactose	2.00
6	Acidity level	2.50
7	Dried matters	2.00
8	Verification of added water	2.00
	<b>Total:</b>	<b>20.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Specific weight	2.00
3	Fat	5.00
4	Proteins	2.50
5	Lactose	2.00
6	Acidity level	2.50
7	Dried matters	2.00
8	Verification of added water	2.00
9	Ph	2.50
10	Mildew	5.00
11	Mineral Matters (Ca, Mg, P, K)	20.00
	<b>Total:</b>	<b>47.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

9.	Milk products (yoghurt, cream, cheese)	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Ph	2.50
4	Fats	5.00
5	Proteins	5.00
6	Acidity level	2.50
	<b>Total:</b>	<b>19.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Ph	2.50
4	Fats	5.00
5	Proteins	5.00
6	Acidity level	2.50
7	Mildew	5.00
8	Mineral Matters (Ca, Mg, P, K)	20.00
	<b>Total:</b>	<b>44.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

10.	Powder milk, whey	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Proteins	2.50
4	Fats	2.50
5	Ph	2.50
6	Acidity level	2.50
7	Mildew	5.00
	<b>Total:</b>	<b>19.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dried matter	2.50
3	Proteins	2.50
4	Fats	2.50
5	Lactose	2.50
6	Acidity level	2.50
7	Ph	2.50
8	Mildew	5.00
9	Insoluble mildew in HCl	2.50
10	Soluble mildew in HCl	2.50
11	Mineral Matters (Ca, Mg, P, K)	20.00
	<b>Total:</b>	<b>47.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

11.	Fresh , dried eggs and egg products	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Water –dried matter	2.50
3	Fats	5.00
4	Proteins	5.00
5	Acidity level	2.50
	<b>Total:</b>	<b>17.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Water –dried matter	2.50
3	Proteins	5.00
4	Fats	5.00
5	Acidity level	2.50
6	Mildew	5.00
7	Insoluble mildew in HCl	2.50
8	Soluble mildew in HCl	2.50
9	Mineral Matters (Ca, Mg, P, K)	20.00
	<b>Total:</b>	<b>47.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	



12.	Coffee, tea and medicinal plants	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Mildew	5.00
4	Extract	2.50
	<b>Total:</b>	12.00
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Extract	2.50
4	Mildew	5.00
5	Impurities	3.00
6	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>35.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

13.	<b>Chocolates and <i>legumonosae</i> and confectionery products</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Water activity	2.50
4	Proteins	5.00
5	Fats	5.00
	<b>Total:</b>	<b>17.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Water activity	2.50
4	Proteins	5.00
5	Fats	5.00
6	Mildew	5.00
7	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>42.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

14.	<b>Additives and cake fillings</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Acidity level	2.50
4	pH	2.50
5	Proteins	5.00
6	Mildew	5.00
	<b>Total:</b>	<b>19.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Acidity level	2.50
4	pH	2.50
5	Proteins	5.00
6	Mildew	5.00
7	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>39.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

15.	Breadsticks (chips, □ <i>legumonosae</i> , etc)	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Proteins	5.00
4	Fats	5.00
5	NaCl	2.50
	<b>Total:</b>	<b>17.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Proteins	5.00
4	Fats	5.00
5	NaCl	2.50
6	Mildew	5.00
7	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>42.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	



16.	Red pepper , black pepper and spices	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Proteins	5.00
4	Fats	5.00
5	NaCl	2.50
6	Mildew	5.00
	<b>Total:</b>	<b>22.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Fats	5.00
4	Proteins	5.00
5	NaCl	2.50
6	Water activity	2.50
7	Mildew	5.00
8	Insoluble mildew in HCl	2.50
9	Soluble mildew in HCl	2.50
10	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>49.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

17.	<b>Soups and different sauces.</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Proteins	5.00
4	Fats	5.00
5	NaCl	2.50
6	Mildew	5.00
	<b>Total:</b>	<b>22.00</b>
	<b><i>Complete analysis</i></b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Proteins	5.00
4	Fats	5.00
5	NaCl	2.50
6	Water activity	2.50
7	Mildew	5.00
8	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>44.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

18.	Vinegar	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	General acids	2.50
3	Specific weight	2.50
4	Extract	2.50
5	SO <sub>2</sub>	2.50
	<b>Total:</b>	<b>12.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	General acids	2.50
3	Specific weight	2.50
4	Extract	2.50
5	Free SO <sub>2</sub>	2.50
6	General SO <sub>2</sub>	2.50
7	Mineral Matters (Cu, Zn, P, Fe)	20.00
	<b>Total:</b>	<b>34.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

19.	Detergents, shampoos etc	Chemical – physical analyses
	Minimum parameters	Price €
1	Active Matter	5.00
2	Humidity –Dried matter	2.50
3	Specific weight	2.50
4	Alkalinity	2.50
5	pH	2.50
	<b>Total:</b>	<b>15.00</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	
20.	Strong alcoholic drinks and liqueurs	Chemical – physical analyses
	Minimum parameters	Price €
1	Organoleptic assessment	2.00
2	Alcohol	2.50
3	Specific weight	2.50
4	Acidity level	2.50
5	Extract	2.50
6	Methanol	10.00
	<b>Total:</b>	<b>22.00</b>
	<i>Complete analysis</i>	Price €
1	Organoleptic assessment	2.00
2	Alcohol	2.50
3	Specific weight	2.50
4	Acidity level	2.50
5	Extract	2.50
6	pH	2.50
7	Ethyl-acetate	5.00
8	Methanol	10.00
9	Mineral Matters (Cu, Zn, Fe)	15.00
	<b>Total:</b>	<b>44.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	



21.	Wines	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Alcohol	2.50
3	Specific weight	2.50
4	General extract	2.50
5	Sugar	2.50
6	General acids	2.50
7	General SO <sub>2</sub>	2.50
8	Free SO <sub>2</sub>	2.50
9	Volatile acids	2.50
	<b>Total:</b>	<b>22.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Alcohol	2.50
3	Specific weight	2.50
4	General acids	2.50
5	Sugar	2.50
6	General acids	2.50
7	General SO <sub>2</sub>	2.50
8	Free SO <sub>2</sub>	2.50
9	Volatile acids	2.50
10	pH	2.50
11	Methanol	10.00
12	Mineral Matters (Cu, Zn, Fe)	15.00
	<b>Total:</b>	<b>49.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

22.	Beer	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Alcohol	2.50
3	Specific weight	2.50
4	General extract	2.50
5	General acids	2.50
6	Ph	2.50
7	Colour	2.50
	<b>Total:</b>	<b>17.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Alcohol	2.50
3	Specific weight	2.50
4	General extract	2.50
5	General acids	2.50
6	Ph	2.50
7	Colour	2.50
8	Proteins	5.00
9	CO <sub>2</sub>	2.50
10	Mineral Matters (Cu, Zn, Fe)	15.00
	<b>Total:</b>	<b>39.50</b>
	Time for carrying out analysis: Min.24 hours – Max.72 hours	

<b>23.</b>	<b>Fruits and sparkling drinks</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Dry matters (refractometer)	2.50
3	Ph	2.50
4	General acids	2.50
5	Ascorbic acid	2.50
	<b>Total:</b>	<b>12.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Dry matters (refractometer)	2.50
3	Ph	2.50
4	General acids	2.50
5	Ascorbic acid	2.50
6	Mineral matters (Cu, Zn, Fe)	15.00
	<b>Total:</b>	<b>27.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	

<b>24.</b>	<b>Oil and fat products</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Specific weight	2.50
4	Refraction index	2.50
5	Acidity level	2.50
6	Water	3.00
	<b>Total:</b>	<b>15.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Specific weight	2.50
4	Refraction index	2.50
5	Acidity level	2.50
6	Water	3.00
7	Saponified number	8.00
8	Mildew	5.00
9	Mineral matters (Cu, Zn, Fe)	15.00
	<b>Total:</b>	<b>43.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	



<b>25.</b>	<b>Sugar</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Sugar	8.00
4	SO <sub>2</sub>	2.50
	<b>Total:</b>	<b>15.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Sugar	8.00
4	SO <sub>2</sub>	2.50
5	Mildew	5.00
6	Mineral matters (Cu, Zn, Fe)	15.00
	<b>Total:</b>	<b>35.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>26.</b>	<b>Honey and production of honey</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dry matter	5.00
3	Sugar – (Brix value)	2.50
4	Acidity level	2.50
	<b>Total:</b>	<b>12.00</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity – dry matter	5.00
3	Sugar – (Brix value)	2.50
4	Acidity level	2.50
5	Mildew	5.00
6	Mineral matters (Cu, Zn, Fe)	15.00
	<b>Total:</b>	<b>32.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	

27.	<b>Kitchen salt</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Iodine	7.00
	<b>Total:</b>	<b>11.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Iodine	7.00
4	NaCl	2.50
5	Mineral matters (Cu, Zn, Fe, Mg, Ca, P)	30.00
	<b>Total:</b>	<b>44.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
28.	<b>Yeast bread and cheese</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Proteins	5.00
4	pH	2.50
5	Acidity level	2.50
	<b>Total:</b>	<b>14.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	Humidity	2.50
3	Proteins	5.00
4	Fat	5.00
5	pH	2.50
6	Acidity level	2.50
7	Mildew	5.00
9	Mineral matters (Cu, Zn, Fe, Ca)	20.00
	<b>Total:</b>	<b>44.50</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	

29.	Natural and mineral water	Chemical – physical analyses
	<b>Minimum parameters</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	pH	2.50
3	Electric conductivity	1.50
4	Total hardness	2.00
5	Calcium	2.50
6	Magnesium	2.50
7	Natrium	2.50
8	Chlorides	2.00
	<b>Total:</b>	<b>17.50</b>
	<b>Complete analysis</b>	<b>Price €</b>
1	Organoleptic assessment	2.00
2	pH	2.50
3	Electric conductivity	1.50
4	Total hardness	2.00
5	Calcium	2.50
6	Magnesium	2.50
7	Natrium	2.50
8	Chlorides	2.00
9	Dry residue	5.00
10	P-alkalinity	2.00
11	M- alkalinity	2.00
12	Bicarbonates	2.00
13	Consumption of permanganate	2.00
	<b>Total:</b>	<b>30.50</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	



<b>30.</b>	<b>Feed and concentrates</b>	<b>Chemical – physical analyses</b>
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	Proteins	2.50
	Fat	2.50
3	Cellulose	2.50
4	Mildew	5.00
5	Mineral matters Ca, P	5.00
	<b>Total:</b>	<b>20.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>31.</b>	<b>Mineral fertilizer N:P:K</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	Size of granular	2.50
3	N-total	7.50
4	Soluble phosphorus in HCl	2.50
5	Phosphorus from extract 2% citric acid	2.50
6	Potassium	2.50
7	pH	2.50
	<b>Total:</b>	<b>22.50</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	



<b>32.</b>	<b>Foliar Fertilizer</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	N-total	7.50
3	Phosphorus from extract 2% citric acid	5.00
4	Potassium	2.50
5	Mg	2.50
6	NaCl	2.50
7	pH	2.50
	<b>Total:</b>	<b>25.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>33.</b>	<b>Mineral fertilizer NAG, Amonium nitrate, Urea</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	Granulometria	2.50
3	N-total	7.50
4	pH	2.50
	<b>Total:</b>	<b>15.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>34.</b>	<b>Mineral fertilizer DAP, MAP, NP</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	Size of granulars	2.50
3	N-total	7.50
4	Phosphorous from aquatic extract	5.00
5	pH	2.50
	<b>Total:</b>	<b>20.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	

<b>35.</b>	<b>Mineral fertilizer Superphosphate</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	Size of granules	2.50
3	Phosphorus from extract 2% citric acid	5.00
4	Soluble phosphorus in HCl	5.00
5	pH	2.50
	<b>Total:</b>	<b>17.50</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>36.</b>	<b>Organic fertilizer, compost</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	N-organic	5.00
3	N-mineral	5.00
4	Potassium	2.50
5	Phosphorus from aquatic extract	5.00
6	Organic substance	5.00
7	Ph	2.50
8	<b>Electric conductivity</b>	1.50
	<b>Total:</b>	<b>29.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>37.</b>	<b>Waters for irrigation</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Ph	2.50
2	<b>Electric conductivity</b>	1.50
3	KTD (TDS)	1.50
4	SAR-Index	2.00
5	Calcium	2.50
6	Magnesium	2.50
7	Sodium	2.50
8	Chlorine	2.00
	<b>Total:</b>	<b>17.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	

<b>38.</b>	<b>Soil analyses</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	pH-aquatic	2.00
4	Humus	2.00
5	N-total (mineral)	2.00
6	K- assimilative	2.00
7	P- assimilative	2.00
8	Mg	2.00
9	Ca	2.00
10	CaCO <sub>3</sub>	1.50
	<b>Total:</b>	<b>15.50</b>
	<b>Complete analyses</b>	
1	pH- aquatic	2.00
2	pH- salt	2.00
3	Humus	2.00
4	Organic matter	5.00
5	N-total	2.00
6	N-mineral(NO <sub>3</sub> +NH <sub>4</sub> )	2.00
7	K- assimilative	2.00
8	P- assimilative	2.00
9	Mg	2.00
10	Ca	2.00
11	CaCO <sub>3</sub>	1.50
12	KEK(Capacity of cations convertible in the soil)	5.00
13	Amount of basics (Na,Ca,K,Mg and Ca active)	10.00
14	Hydrolytic acidity	2.00
15	<b>Electric conductivity</b>	1.50
	<b>Total:</b>	<b>43.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	



<b>39.</b>	<b>Chemical analyses of the soil – microelements</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Zn	2.50
2	Mn	2.50
3	Cu	2.50
4	Fe	2.50
	<b>Total:</b>	<b>10.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>40.</b>	<b>Physical analyses of the soil</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Humidity	2.50
2	Hydroscopic humidity	2.50
3	Volume weight	2.50
4	Specific weight	2.50
5	Porosity	2.50
6	Granulometric analysis	10.00
7	Water permeability in the soil	2.50
8	WHC (Water holding capacity of the soil)	2.50
	<b>Total:</b>	<b>27.50</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>41.</b>	<b>Analyses of tissue of plant</b>	
1	N-total	7.50
2	P	2.50
3	K	2.00
4	Ca	2.00
5	Mg	2.00
	<b>Total:</b>	<b>16.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	



42.	<b>Metals and mineral matters</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Preparation of sample for analysis	5.00
2	Copper (Cu)	5.00
3	Zinc (Zn)	5.00
4	Iron (Fe)	5.00
5	Calcium (Ca)	5.00
6	Magnesium (Mg)	5.00
7	Lead (Pb)	5.00
8	Cadmium (Cd)	5.00
9	Sodium (Na)	5.00
10	Arsenic (As)	5.00
11	Cobalt (Co)	5.00
12	Mercury (Hg)	5.00
13	Chromium (Cr)	5.00
14	Aluminum (Al)	5.00
15	Nickel (Ni)	5.00
16	Selenium (Se)	5.00
17	Molybdenum (Mo)	5.00
18	Antimony (Sn)	5.00
19	Phosphorus (P)	5.00
20	Sulfur (S)	5.00
21	Potassium (K)	5.00
22	Barium (Ba)	5.00
23	Manganese (Mn)	5.00
24	Silver (Ag)	5.00
25	Vanadium (V)	5.00
26	Thallium (Tl)	5.00
	<b>Total:</b>	<b>130.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	

<b>43.</b>	<b>Radioactivity</b>	
	<b>Minimum parameters</b>	<b>Price €</b>
1	Total radioactivity uS/h	20.00
	Total:	20.00
	Time for carrying out analysis: Min.24 hour – Max.72 hour	
<b>44.</b>	<b>Residues of pesticides in fruits, vegetables, cereals and concentrates</b>	
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Preparation of sample for analysis	10.00
2	Residues of chloro - organic pesticides	20.00
3	Residues of phosphorus and azotic pesticides	30.00
	<b>Total:</b>	<b>60.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	

	<b>Phytopathology analyses</b>	<b>Phytopathology Analyses</b>
<b>45.</b>	<b>Cereals (wheat, barley, rye, oat, maize)</b>	
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Funguses	10.00
2	Bacteria	10.00
	<b>Total:</b>	<b>20.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>46.</b>	<b>Industrial plants, vegetables, fruits and grape wine</b>	
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Funguses	10.00
2	Bacteria	10.00
	<b>Total:</b>	<b>20.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>47.</b>	<b>Entomologic analyses</b>	
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Cereals (wheat, barley, rye, oat, maize)	20.00
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>48.</b>	<b>Herbarologic analyses</b>	
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Cereals (wheat, barley, rye, oat, maize)	20.00
	<b>Total:</b>	<b>20.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	

<b>49.</b>	<b>Seed quality testing</b>	<b>Analyses of seed quality</b>
	<b>Certification testing</b>	<b>Price €</b>
1	Analytic purity	10.00
2	Purity of other types	5.00
3	Humidity	7.00
4	Seed germination	10.00
	<b>Total:</b>	<b>32.00</b>
	Time for carrying out analysis: The germination to the cereals is from 7 – 8 days, to the vegetables 15 – 17, to the fodders plants 15 – 24 days	
<b>50.</b>	<b>Common testing</b>	<b>Price €</b>
1	Humidity	7.00
2	Analytical purity	10.00
3	Purity of other types	5.00
4	Seed germination	10.00
5	Absolute weight	7.00
	<b>Total:</b>	<b>39.00</b>
	Time for carrying out analysis: The germination to the cereals is from 7 – 8 days, to the vegetables 15 – 17, to the fodders plants 15 – 24 days	
<b>51.</b>	<b>Chemical – physical analyses of wheat seed</b>	<b>Price €</b>
1	Humidity	7.00
2	Hectoliter weight	7.00
3	Proteins	5.00
4	Gluten	5.00
5	Sedimentation	5.00
	<b>Total:</b>	<b>29.00</b>
	Time for carrying out analysis: Min.24 hour – Max.72 hour	



52.	Complete analysis of seed	Price €
1	Analytic purity	10.00
2	Purity of other types	5.00
3	Absolute weight (1000 seed )	7.00
4	Hectoliter weight	7.00
5	Seed germination	10.00
6	Humidity	7.00
7	Germination energy (TTC) tetrazole test	15.00
8	Variety purity (Phenol test)	15.00
9	Proteins	5.00
10	Gluten	5.00
11	Sedimentation	5.00
	<b>Total:</b>	<b>91.00</b>
	Time for carrying out analysis: The germination to the cereals is from 7 – 8 days, to the vegetables 15 – 17, to the fodders plants 15 – 24 days	

	Microbiological analyses	Microbiological analyses
<b>53.</b>	<b>Drinking water packed and recreation waters</b>	
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Clostridium spp.	4.00
2	Enterococcus spp.	4.00
3	Aerobe mesophile bacteria	3.00
4	Coliform bacteria	4.00
5	Pseudomonas aeruginosa	6.00
6	Esecherichia coli	5.00
7	Mucor	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>54.</b>	<b>Meat and meat productions</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Listeria monocytogenes	4.00
3	Staphylococcus aureus	3.00
4	Enterococcus spp.	4.00
5	Esecherichia coli	5.00
6	Clostridium spp.	4.00
7	Aerobe mesophile bacteria	3.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	

<b>55.</b>	<b>Flour, bread and pastries</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella	7.00
2	Staphylococcus aureus	3.00
3	Enterococcus spp.	4.00
4	Clostridium spp.	4.00
5	Mucor	4.00
6	Aerobe sporogenes bacteria	3.00
7	Esecherichia coli	5.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>56.</b>	<b>Cookies</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Staphylococcus aureus	3.00
3	Clostridium spp.	4.00
4	Esecherichia coli	5.00
5	Listeria monocytogenes	4.00
6	Mucor	4.00
7	Aerobe mesophile bacteria	3.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>57.</b>	<b>Eggs</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Staphylococcus aureus	3.00
3	Listeria monocytogenes	4.00
4	Esecherichia coli	5.00
5	Mucor	4.00
6	Aerobe mesophile bacteria	3.00
7	Coliform bacteria	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	

<b>58.</b>	<b>Oil and fat products</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Staphylococcus aureus	3.00
3	Mucor	4.00
4	Coliform bacteria	4.00
5	Proteus	4.00
6	Esecherichia coli	5.00
7	Aerobe mesophile bacteria	3.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>59.</b>	<b>Other foods available (Fruits, vegetables and their productions)</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Staphylococcus aureus	3.00
3	Esecherichia coli	5.00
4	Clostridium spp.	4.00
5	Listeria monocytogenes	4.00
6	Mucor	4.00
7	Aerobe mesophile bacteria	3.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	



<b>60.</b>	<b>Relish (additives and similar productions )</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Clostridium spp.	4.00
3	Esecherichia coli	5.00
4	Staphylococcus aureus	3.00
5	Listeria monocytogenes	4.00
6	Aerobe mesophile bacteria	3.00
7	Mucor	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>61.</b>	<b>Milk and milk products</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Staphylococcus aureus	3.00
3	Listeria monocytogenes	4.00
4	Esecherichia coli	5.00
5	Bacillus cereus	4.00
6	Aerobe mesophile bacteria	3.00
7	Mucor	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>62.</b>	<b>Beverages, alcoholic and non alcoholic drinks</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Pediococce	3.00
3	Esecherichia coli	5.00
4	Lactobacile	4.00
5	Saccharomyces carevisiae	4.00
6	Mucor	4.00
7	Aerobe mesophile bacteria	3.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	

<b>63.</b>	<b>Coffee, tea and herbs</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Esecherichia coli	5.00
3	Coliform bacteria	4.00
4	Aerobe mesophile bacteria	3.00
5	Mucor	4.00
6	Staphylococcus aureus	3.00
7	Listeria monocytogenes	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>64.</b>	<b>Semi prepared dishes</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Listeria monocytogenes	4.00
3	Clostridium spp.	4.00
4	Staphylococcus aureus	3.00
5	Esecherichia coli	5.00
6	Aerobe mesophile bacteria	3.00
7	Mucor	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	

<b>65.</b>	<b>Food for kids</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Clostridium spp.	4.00
3	Esecherichia coli	5.00
4	Bacillus cereus	4.00
5	Staphylococcus aureus	3.00
6	Aerobe mesophile bacteria	3.00
7	Mucor	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hour – Max.96 hour	
<b>66.</b>	<b>Animal and poultry feed</b>	<b>Microbiological analyses</b>
	<b>Analyzed parameters</b>	<b>Price €</b>
1	Salmonella spp.	7.00
2	Staphylococcus aureus	3.00
3	Esecherichia coli	5.00
4	Aerobe mesophile bacteria	3.00
5	Coliform bacteria	4.00
6	Clostridium spp.	4.00
7	Mucor	4.00
	<b>Total:</b>	<b>30.00</b>
	Time for carrying out analysis: Min.72 hours – Max.96 hours	



## Article 5

### Price list of field and laboratory services for certification of varieties of agriculture crops in permitted national list of Kosovo – National List of Varieties - NLV

	Price list of cultivation of agriculture crops	Price €
1.	Wheat (for one variety)	200.00
2.	Barley (for one variety)	200.00
3.	Triticale (for one variety)	200.00
4.	Rye (for one variety)	200.00
5.	Oat (for one variety)	200.00
6.	Maize (for one variety)	200.00
7.	Potato (for one variety)	200.00

Remark: all agro technical operations are included here and at the end the preparation of report of NLV for each crop separately.

#### 2. Researched parameters in the field and laboratory for cereals

- 2.1. The density of plants per m<sup>2</sup>,
- 2.2. The height of stalk,
- 2.3. Weight of 1000 seeds (gr),
- 2.4. Hectoliter weight (kg),
- 2.5. Yield (kg/ha),
- 2.6. Content of humidity ( %),
- 2.7. Content of proteins (%),
- 2.8. Gluten,
- 2.9. Sedimentation,

Data processing was done in the tables and graphics.

#### 3. Researched parameters in the field and laboratory for maize

- 3.1. The height of ear corn;
- 3.2. The height of plants;
- 3.3. Number of ear corn in plants;
- 3.4. Vegetation duration;
- 3.5. Humidity;
- 3.6. Content of proteins in seed (%);
- 3.7. Content of fat in seed (%);
- 3.8. Content of mildew (mineral matters %).

#### 4. Researched parameters in the field and laboratory for potatoes

- 4.1. Vegetative period;



- 4.2. Resistance to diseases and pests;
- 4.3. Yield;
- 4.4. Dry matter;
- 4.5. Boiling and
- 4.6. Decomposition.

#### **Article 6**

Collected incomes derived from the implementation of this administrative instruction shall go to the Budget of Kosovo.

#### **Article 7 Repeal**

With the entry into force of this administrative instruction shall be repealed the Administrative Instruction No. 06/2007 dated 22.06.2007 in section under which it is determined the price list for lab analyses conducted in the Kosovo Agriculture Institute in Peja – Ministry of Agriculture, Forestry and Rural Development.

#### **Article 8 Entry into Force**

This Administrative Instruction shall enter into force on the day of signing.

Minister of the Ministry of Agriculture, Forestry and Rural Development



Blerand STAVILECI

23/07/ 2013