

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Legal Name of Accredited Laboratory: Eurofins Experchem Laboratories Inc.

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SCC File Number:	151053
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological Chemical/Physical
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
Initial Accreditation:	2017-06-19
Most Recent Accreditation:	2023-03-25
Accreditation Valid to:	2025-06-19

Remarque: La présente portée d'accréditation existe également en français, sous la forme d'un document distinct.

Note: This scope of accreditation is also available in French as a document issued separately.





ANIMAL AND PLANTS (AGRICULTURE)

(Chemistry)

CHM001	Moisture (loss of drying) Moisture in food and pet food (loss on drying) by
	Forced air draft oven
CHM002	Ash testing for food and pet food by Muffle furnace
CHM003	Crude Fat in Oil Crude fats and oils in food and pet food by Soxhlet
	extraction
CHM004	Crude fiber Crude fiber in food and pet food by Acid and alkaline Digestion
CHM005	Protein - General Combustion Method Protein in food and pet food by
	general combustion using LECO
CHM006	Determination of Vitamin A Vitamin A- retinol and βcarotene by HPLC-UV
	in food and pet food
CHM007	Sample Preparation for ICP-OES and AAS Analysis in food and pet food
	samples
CHM008	Elemental Analysis by ICP Element profile (Fe, Na, K & Ca) by ICP-OES
	for food and pet food samples
CHM009	Fatty Acid Profile - Including Trans NLEA Fatty acid profile including trans
	NLEA by GC-FID for food and pet food samples
CHM011	Sugar Profile by HPLC/ELSD Sugars profile in food and pet food by HPLC-
	ELSD
CHM013	Allergens by Elisa Allergens in food and swabs by ELISA technique

Foods and Edible Products: (Human and Animal Consumption)

(Microbiology)

FDA-BAM	Chapter 5: Salmonella
MFHPB-10	Isolation of Escherichia coli O157:H7/ NM from Foods and Environmental
	Surface Samples
MFHPB-18	Determination of the Aerobic Colony Count in Foods
MFHPB-19	Enumeration of Coliforms, Faecal Coliforms and of E. coli in Foods using the MPN Method
MELIDO	
MFHPB-20	Isolation and Identification of Salmonella from Food and Environmental
MELIDD 04	Samples
MFHPB-21	Enumeration of Staphylococcus aureus in Foods
MFHPB-22	Enumeration of Yeasts and Moulds in Foods
MFHPB-23	Enumeration of Clostridium perfringens in foods
MFHPB-24	Detection of Salmonella spp. in Foods by the VIDAS® SLM TM Method
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> and other Listeria spp. from Foods and Environmental Samples
MFHPB-32	Enumeration of Yeast and Mould in Food Products and Food Ingredients using 3M TM Petrifilm TM Yeast and Mold Count Plates
MFHPB-33	Enumeration of Total Aerobic Bacteria in Food Products and Food
	Ingredients Using 3M [™] Petrifilm [™] Aerobic Count Plates
MFHPB-34	Enumeration of <i>Escherichia coli</i> and Coliforms in Food Products and Food Ingredients Using 3M TM Petrifilm TM E. coli Count Plates





MFHPB-35	Enumeration of Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ Coliform Count Plates
MFLP-09	Enumeration of Enterobacteriaceae species in Food and Environmental Samples Using 3M [™] Petrifilm [™] Enterobacteriaceae Count Plates
MFLP-21	Enumeration of <i>Staphylococcus aureus</i> in Foods and Environmental Samples Using 3M [™] Petrifilm Staph Express Count (stx) Plates
MFLP-28	The Qualicon Bax® System Method for the Detection of Listeria monocytogenes in a Variety of Food
MFLP-29	The DuPont BAX® System Method for the Detection of Salmonella in Foods and Environmental Surface Samples
MFLP-30	Detection of <i>Escherichia coli</i> O157:H7 in Select Foods Using BAX® System E. coli O157:H7 MP
MFLP-33	Detection of <i>Listeria monocytogenes</i> in Foods by the VIDAS LMO2 Method
MFLP-42	Isolation and Enumeration of the Bacillus Cereus group in Foods
MFLP-44	Determination of Aerobic and Anaerobic Sporeformers
MFLP-49	Detection of Salmonella spp. in Food Products and Environmental Surfaces by the VIDAS® UP Salmonella (SPT) Method
MFLP-59	Detection of Listeria spp. in Food Products and Environmental Samples with VIDAS UP Listeria (LPT)
MFLP-74	Enumeration of <i>Listeria Monocytogenes</i> in Foods
MFLP-76	The DuPont Qualicon BAX® System Real-Time Method for the Detection of Ecoli O157:H7 in Raw Beef Trim and Raw Ground Beef
MFLP-77	Detection of <i>Listeria monocytogenes</i> and other Listeria spp. in Food Products and Environmental Samples by the VIDAS® Listeria species Xpress (LSX) Method
MFLP-79	Detection of Listeria spp. in Environmental Surface Samples Using the BAX®System Real-Time PCR Assay for Listeria Genus
MLG 4	Isolation and Identification of Salmonella from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) Products and Carcass and Environmental Sponges
MLG 41	Isolation and Identification of Campylobacter jejuni/coli/lari from Poultry Rinse, Sponge and Raw Product Samples
BACGene Salmonella (AOAC-RI 121501)	BACGene Salmonella spp.
BACGene Listeria spp. (AOAC-RI 061702)	BACGene Listeria spp.
BACGene Listeria monocytogenes (AOAC-RI 061703)	BACGene Listeria monocytogenes
AOAC 2014.05	Enumeration of Yeast and Mold in Food using 3M™ Petrifilm™ Rapid Yeast and Mold Count Plate (RYM)

Number of Scope Listings: 45

Notes:

ISO/IEC 17025: General Requirements for the Competence of Testing and Calibration Laboratories





MFHPG and MFLP: Health Canada Compendium Methods

FDA-BAM: US Food and Drug Administration- Bacteriological Analytical Manual

MLG: United States Department of Agriculture Microbiology Guide Book

CHM: Laboratory Internal Methods

This document forms part of the Certificate of Accreditation issued by the Standards Council of Canada (SCC). The original version is available in the Directory of Accredited Laboratories on the SCC website at www.scc.ca.

Elias Rafoul Vice-President, Accreditation Services Publication on: 2024-01-22