

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Contact Name: Dominique Fink

Address: 308-2050 Dandurant Street, Montreal, QC H2G 1Y9

Telephone: +514-564-2050

Web site: www.oenoscience.com/en

Email: <u>dominique.fink@oenoscience.com</u>

SCC File Number:	151139
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Chemical/Physical
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
Initial Accreditation:	2021-09-27
Most Recent Accreditation:	2023-03-10
Accreditation Valid to:	2025-09-27

Remarque : La présente portée d'accréditation existe également en français. La version française est publiée séparément.

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

PRO-5.4-001	Title:
	Enzymatic assays using sequential analyzer
	Technique:
	Enzymatic assays using sequential analyzer



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



	Matrixes:
	Beverages, Spirits and Vinegar
	Coffee, Tea, Maté, and Spices
	Analytes:
	Glucose-Fructose, Acetic acid, L-Malic Acid, L-Lactic Acid
OIV-MA-AS313-01	Title:
	Determination of Volatile Acidity Using the OIV-MA-AS313-01method
	Technique:
	Steam distillation and titrated
	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
	Volatile Acidity
OIV MA-AS323-04A	Title:
	Amount of Sulphur dioxide by iodometric titration
	Technique:
	Steam distillation and titrated
	Matrixes:
	Beverages, Spirits and Vinegar
	Preservatives
	Analytes:
	Sulphur Dioxide
PRO-5.4-003	Title:
	Total Acidity
	Technique:
	Titrimetric
	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
	Total Acidity
PRO-5.4-003B	Title:
	Measurement of pH using potentiometry
	Technique:
	Potentiometry
	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
	pH ´
PRO-5.4-004B	Title:
	Amount of free and total SO2 using colorimetric
	Technique:
	Colorimetric
	Matrixes:
	Beverages, Spirits and Vinegar
	Preservatives
	Analytes:
	Sulphur Dioxide
PRO-5.4-008	Title:
	Measurement of alcoholic strength by volume using steam distillation and
	electronic densimetry
	Technique:
	Steam distillation and electronic densimetry
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	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
	Alcoholic Strength by Volume
PRO-5.4-009	Title:
	Measurement of mass density and density using electronic densimetry
	Technique:
	Electronic densimetry
	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
	Determination of volume and density
DDO 5 4 0400	
PRO-5.4-018C	Title:
	Amount of preservatives and contaminants using HPLC
	Technique:
	High performance liquid chromatography
	Matrixes:
	Beverages, Spirits and Vinegar
	Coffee, Tea, Maté, and Spices
	Preservatives
	Analytes:
	Sorbic Acid, Benzoic Acid
PRO-5.4-022	Title:
	Colorimetric amounts using sequential analyzer
	Technique:
	Colorimetric using sequential analyzer
	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
DD0 5 4 000	Copper, Tartaric Acid
PRO-5.4-033	Title:
	Determination of volatile compounds by GC-FID
	Technique:
	Gas chromatography
	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
	Methanol
PRO-5.4-033b	Title:
	Measurement of ethanol by GC/FID through a headspace injection port
	Technique:
	Gas chromatography
	Matrixes:
	Beverages, Spirits and Vinegar
	Coffee, Tea, Maté, and Spices
	Analytes:
	Ethanol
DDO 5 4 027	
PRO-5.4-037	Title:
	Determination of sugars by HPLC
	Technique:
	Liquid chromatography





	Matrixes:
	Beverages, Spirits and Vinegar
	Coffee, Tea, Maté, and Spices
	Analytes:
	Fructose, Glucose, Sucrose
PRO-5.4-172	Title:
	Determination of metals by ICP-OES
	Technique:
	Flame emission spectrometry (ICP-OES)
	Matrixes:
	Beverages, Spirits and Vinegar
	Analytes:
	Arsenic, Copper, Lead

Number of Scope Listings: 14

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

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