

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Legal Name of Accredited Laboratory: Lipid Analytical Laboratories Inc.

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SCC File Number:	151170
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Chemical/Physical
Initial Accreditation:	2021-11-26
Most Recent Accreditation:	2024-01-25
Accreditation Valid to:	2025-11-26

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

Animal or Vegetable Fats and Oils and their Cleavage Products, prepared edible fats, animal or vegetable waxes.

LAL-METH-01	Determination of Fatty Acid Composition (Modified AOCS Official Method Ce 1i-07) In: Animal or vegetable fats and oils For: Saturated, Trans-, Cis-monounsaturated, Cis-polyunsaturated, Omega-3, Omega-6, EPA and DHA fatty acids By: Gas chromatography – FID
LAL-METH-03	Peroxide Value Method In: Animal and vegetable fats and oils By: Titration
LAL-METH-04	p-Anisidine Value In: Animal and vegetable fats and oils By: Spectrophotometry
LAL-METH-05	Acid Value of Fats and Oils In: Animal and vegetable fats and oils By: Titration

Number of Scope Listings: 4

Notes:

LAL-METH: Test method developed by Lipid Analytical Laboratories Inc.

AOCS: American Oil Chemist Society

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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