

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Legal Name of Accredited Laboratory: Canadian Food Inspection Agency
(Government of Canada)

Location Name of Operating as (if applicable): Quebec Laboratories (CFIA/ACIA)
LONGUEIL LABORATORY

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The Standards Council of Canada (SCC) has translated proprietary content from French to English when the English version was not available (to ensure compliance with the Official Languages Act [OLA]). If there are discrepancies between the French and English versions, French version of the document prevails.

SCC File Number:	15564
Accreditation Standard(s):	ISO/IEC 17025:2017 – General Requirements for the Competence of Testing and Calibration Laboratories
Fields of Testing:	Chemical/Physical
Program Specialty Areas:	Test Method Development and Non-Routine Testing (TMDNRT) Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
Initial Accreditation:	1999-01-20
Most Recent Accreditation:	2023-07-14
Accreditation Valid to:	2027-01-20

SCC Group Accreditation:

This laboratory is part of a Group Accreditation with the following facilities in accordance with SCC's policy on Group Accreditation documented in the Accreditation Services Program Overview.

- 15354 Canadian Food Inspection Agency (Government of Canada)
Quebec Laboratories (CFIA/ACIA) – SAINT-HYACINTHE LABORATORY, 3400 Casavant Blvd.
West, Saint-Hyacinthe, QC J2S 8E3

Program Specialty Area (PSA):

Note: The Laboratory accredited under this PSA has demonstrated that it meets ISO/IEC 17025 requirements for test method development and evaluation of non-routine testing under the following product classification.

ANIMALS AND PLANTS (AGRICULTURE):

The PSA activities in support of the Longueuil Laboratory's routine tests for the Foods and Edible Products (Human and Animal Consumption) testing program are conducted with quality assurance principles that meet the standard (ISO/IEC 17025:2017). The specific activities:

1. Development and validation of new test methods for the detection of food additives
2. Development and validation of new test methods for the detection of allergens in foods
3. Development and validation of new test methods for the detection of nutrients and components of meat and dairy products
4. Development and validation of new methods for the detection of toxins in marine products

The laboratory's activities also include the modification, improvement and evaluation of standardized, published or existing test methods for the program areas listed below.

Techniques for which the laboratory is accredited:

- Liquid chromatography (LC) with multiple detection methods: UV-Visible (DAD), fluorescence (FLD), refractive index (RID), mass spectrometry (MS/MS and HRMS)
- Gas chromatography (GC) with flame ionization detection (FID)
- Inductively coupled plasma mass spectrometry (ICP-MS), ELISA, PCR, near field infrared spectroscopy, spectrophotometry, spectrofluorometry, volumetry, titration and gravimetry

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

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

ANIMALS AND PLANTS (AGRICULTURE)**Foods and Edible Products (Human and Animal Consumption):**

Beverages, Spirits and Vinegar

Cereals and Baked Products

Animal or Vegetable Fats and Oils

Eggs and Fish

Spices and Condiments

Preparation of Cereals, Flour, Starch; Pastry Cook's Products

Preparation of Vegetables, Fruits, Nuts and Parts of Plants

Dairy Products

Sugars and Sugar Confectionery

Meat and Edible Meat Offal

LCAQ-107	Determination of Fat-Soluble Colours in Foods by HPLC-UV-Visible
LCAQ-111	Determination of Water-Soluble Colours in Foods by HPLC-UV-Visible
LCAQ-122	Determination of Chromium (Cr) and Lead (Pb) in Spices by ICP-MS and Chromates Qualitative Confirmation by Colourimetry

(Allergens)

Beverages, Spirits and Vinegar

Coffee, Tea, Maté and Spices

Cereals and Bakery Products

Animal or Vegetable Fats and Oils

Edible Vegetables and Certain Roots and Tubers

Eggs and Fish

Edible Fruits and Nuts

Spices and Condiments

Preparation of Cereals, Flour, Starch; Pastry Cook's Products

Preparation of Vegetables, Fruits, Nuts and Parts of Plants

Dairy Products

Sugars and Sugar Confectionery

Meat and Edible Meat Offal

(Nutrition Labelling)

Beverages, Spirits and Vinegar

Cereals and Bakery Products

Animal or Vegetable Fats and Oils

Eggs and Fish

Edible Fruits and Nuts

Spices and Condiments

Preparation of Cereals, Flour, Starch; Pastry Cook's Products

Preparation of Vegetables, Fruits, Nuts and Parts of Plants

Dairy Products

Sugars and Sugar Confectionery

Meat and Edible Meat Offal

Crustacean Protein: Romer Labs, ELISA #10002076	AgraQuant® Crustacea ELISA test kit
Fish Protein: Romer Labs, ELISA #1002083	AgraQuant® Fish ELISA test kit
Nut (Walnut) Protein: Neogen, ELISA #902085J	Biokits Walnut Assay Kit
Peanut Protein: Neogen, ELISA #902048Q	Biokits Peanut Assay Kit
Brazil Nut Protein: 3M, ELISA #E96BZL	Brazil Nut Protein ELISA Kit
Cashew Nut Protein: 3M, ELISA #E96CHW	Cashew Protein ELISA Kit
Mollusk Protein: 3M, ELISA #E96MOL	Mollusk Protein ELISA Kit
Macadamia Nut Protein: 3M, ELISA #E96MAC	Macadamia ELISA Kit
Pine Nut Protein: 3M, ELISA #E96PNE	Pine Nut Protein ELISA Kit
Pistachio Protein: 3M, ELISA #E96PST	Pistachio Protein ELISA Kit
Milk Protein (Beta-Lactoglobulin): Morinaga, Institute of Biological Science, ELISA #M211	Beta-lactoglobulin ELISA Kit II (BLG ELISA Kit II)
Milk Protein (Casein): Morinaga Institute of Biological Science, ELISA #M2113	Casein ELISA Kit II
Egg Protein (Ovalbumin): Morinaga, ELISA #M2111	Egg (Ovalbumin) ELISA kit II
Pecan Protein: 3M, ELISA #E96PEC	Pecan Protein ELISA Kit
Hazelnut Protein: R-Biopharm, ELISA #R6802	RIDASCREEN® FAST Hazelnut
Gluten: R-Biopharm, ELISA #R7001	RIDASCREEN® Gliadin
Gluten: R-Biopharm, ELISA #7021	RIDASCREEN® Gliadin Competitive
Sesame Protein: R-Biopharm, ELISA #R7202	RIDASCREEN® FAST Sesame
Soy Protein: Morinaga, Institute of Biological Science, ELISA #M2117	Soya ELISA Kit II
Mustard: CONGEN, PCR #S3609	SureFood® ALLERGEN Mustard
Almond Protein: Neogen, ELISA #8440	Veratox® for Almond Allergen

Mustard Protein: Neogen, ELISA #8400	Veratox® for Mustard Allergen
Peanut Protein: Neogen, ELISA #8430	Veratox® for Peanut Allergen

(Nutrition Labelling)

Beverages, Spirits and Vinegar

Cereals and Bakery Products

Animal or Vegetable Fats and Oils

Eggs and Fish

Edible Fruits and Nuts

Spices and Condiments

Preparation of Cereals, Flour, Starch; Pastry Cook's Products

Preparation of Vegetables, Fruits, Nuts and Parts of Plants

Dairy Products

Sugars and Sugar Confectionery

Meat and Edible Meat Offal

AOAC 2012.10	Simultaneous Determination of Vitamins E and A in Infant Formula and Adult Nutritionals Normal-Phase High-Performance Liquid Chromatograph
AOAC 2012. 22	Vitamin C in Infant Formula and Adult/Pediatric Nutritional Formula Liquid Chromatography with Ultraviolet Detection (LC-UV)
AOAC 2017.16	Total Dietary Fiber in Foods and Food Ingredients – Rapid Integrated Enzymatic-Gravimetric–High-Pressure Liquid Chromatography Method

LCAQ-002	Determination of Vitamin A in Foods by HPLC-UV-Visible
LCAQ-032	Determination of Fats in Foods by Mojonnier Method
LCAQ-034	Determination of Fatty Acids (C ₄ -C ₂₄) in Foods by GC-FID
LCAQ-035	Analysis of Cholesterol in Foods by GC-FID
LCAQ-040	Determination of Carbohydrates and Calories in Foods by Difference
LCAQ-061	Determination of Moisture % and Total Solids in Foods by Gravimetry (Forced Air Oven)
LCAQ-062	Determination of Moisture % and Total Solids % in Foods by Gravimetry (Vacuum Furnace)
LCAQ-081	Determination of Thiamine (Vitamin B1) in Foods by Spectrofluorometry
LCAQ-088	Determination of Riboflavin (Vitamin B2) in Beverages and Plant-Based Cheese by HPLC-FLD
LCAQ-094	Determination of Vitamin E (Alpha-Tocopherol) in Foods by HPLC-FLD
LCAQ-097	Determination of Beta-Carotene in Foods by HPLC-UV-Visible
LCAQ-098	Determination of Protein in Foods by Combustion
LCAQ-102	Determination of Minerals (Na, Ca, K, Mg, P, Mn, Fe, Cu, Zn, Se and Mo) in Foods by ICP-MS
LCAQ-108	Determination of Lutein in Eggs by HPLC-UV-Visible
LCAQ-123	Determination of 12 Sugars and Polyalcohol (Fructose, Glucose, Lactose, Galactose, Maltose, Sucrose, Erythritol, Xylitol, Sorbitol, Mannitol, Mannose and Isomaltose) in Foods by HPLC-RID

(Dairy Products)

Whole Milk, Partly Skimmed Milk, Skim Milk and Flavored Milk

Evaporated Milk

Non-Fat Dry Milk, Skim

Whey Powder

Buttermilk Powder

Cheese

Butter

Vegetable Beverages

AOAC 933.05	Fat in Cheese
LCAQ-067	Determination of Sediments in Milk Powder by Comparison
LCAQ-068	Determination of Titratable Acidity in Milk Powder by Titration
LCAQ-075	Determination of Solubility Index in Milk Powder by Volumetry
LCAQ-076	Determination of Undenatured Whey Protein Nitrogen (WPN) in Skim Milk Powder by Spectrophotometry
LCAQ-109	Determination of Fat, Moisture and Proteins in Cheese and Butter by Near Field Infrared Spectroscopy
LCAQ-110	Determination of Vitamin A in Milk by HPLC-UV-Visible

LCAQ-112	Determination of Vitamin D in Foods by UHPLC-MS/MS
MFO-3	Determination of Phosphatase Activity in Dairy Products by Spectrophotometry

(Marine Products)

LCAQ-106	Determination of Paralytic Toxins in Shellfish and Crustacean by HPLC-PCOX-FLD
MET-013	Determination of Domoic Acid in Shellfish by HPLC-UV-Visible
LCAQ-125	Determination of Diarrhetic Toxins in Shellfish by LC/MS/MS

(Meat Products)

LCAQ-114	Determination of Bone Particles in Mechanically Separated and Finely Textured Meat by Enumeration Method
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Other (Specify)

Number of Scope Listings: 57

Number of Techniques Listings: 3

Notes:

AOAC: Association of Official Analytical Communities.

LCAQ and MET: Laboratoire Chimie Alimentaire du Québec, codification LCAQ-XXX or MET-XXX corresponds to the method name recorded in the LSTS System (Lab Sampling Tracking System), internal method of the Longueuil Laboratory

MFO: Official Methods of Microbiological Analysis for Foods

ISO/IEC 17025:2017: General Requirements for the Competence of Testing and Calibration Laboratories

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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