

## TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

### **Scope of Accreditation**

Legal Name of Accredited Laboratory:	Food Research Division, Bureau of Chemical Safety, Food and Nutrition Directorate, Health Canada
Location Name or Operating as (if applicable):	Sir Frederick Banting Research Centre
Contact Name:	Beth Brady
Address:	251 Sir Frederick Banting Driveway Ottawa, Ontario K1A 0K9
Telephone:	+1 343 542-4820
Fax:	+1 613 941-4775
Website:	http://hc-sc.gc.ca/fn-an/index-eng.php
Email:	Beth.brady@hc-sc.gc.ca

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SCC File Number:	15935
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) Test Method Development and Non-routine Testing (TMDNRT)
Initial Accreditation:	2013-04-07
Most Recent Accreditation:	2024-07-31
Accreditation Valid to:	2029-04-07





Note: The laboratory accredited under this PSA have demonstrated that it meets ISO/IEC 17025 requirements for non-routine testing under the following product classification.

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.

#### TEST METHOD DEVELOPMENT AND NON-ROUTINE TESTING

#### Chemical Analysis: Foods and Edible Products

#### **Description of Activities**

- 1. Development, validation and application of methodologies for the determination of trace level food packaging chemicals in food and edible products.
- 2. Evaluation and application of quantitative test kits for the determination of allergens in processed food, ingredients, and edible products.

#### **Description of Techniques**

- 1. Gas chromatography (GC) using mass spectrometer (MS, MS/MS) detection.
- 2. Enzyme-linked immunosorbent assay (ELISA) with spectrophotometric (UV-vis) detection.

A current controlled list of test methods under flexible scope is maintained by the laboratory and is available upon request.

#### Notes:

**ISO/IEC 17025:2017:** General Requirements for the Competence of Testing and Calibration Laboratories **RG-TMDNRT:** SCC Requirements and Guidance for Accreditaion of Laboratories Engaged in Test Method Development and Non-Routine Testing





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 <u>www.scc-ccn.ca</u>

Elias Rafoul Vice-President, Accreditation Services Publication on: 2024-08-01

