

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Legal Name of Accredited Laboratory: **Silliker Canada Co. Ltd. DbA Mériex NutriSciences**

Location Name or Operating as (if applicable):

Contact Name: Susan Bigg

Address: 6740 Campobello Road
Mississauga, Ontario
L5N 2L8

Telephone: 905 283 6600 ext. 706404

Fax: 905 817 5777

Website: www.merieuxnutrisciences.com

Email: Susan.Bigg@mxns.com

SCC File Number:	151339
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) Test Method Development and Non-routine Testing (TMDNRT)
Initial Accreditation:	1992-10-06
Most Recent Accreditation:	2024-11-29
Accreditation Valid to:	2028-10-06

Food Microbiology tests are performed at 6660 Campobello Road, Mississauga, ON L5N 2L9

TEST METHOD DEVELOPMENT AND NON-ROUTINE TESTING

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.

Chemical Analyses

Activities under TMDNRT:

1. Development of testing methods for the assessment and validation of commercially available test kits for the screening and determination of mycotoxins, allergens and histamines in food and water.

Techniques under TMDNRT:

1. ELISA

Microbiology Analyses

Activities under TMDNRT:

Analysis of analytical methods for MPN in food borne pathogens; including but not limited to *Salmonella*, *Shigella*, *Listeria* species or *Listeria monocytogenes*, *E. coli* O157:H7, *Campylobacter* species or *Campylobacter jejuni*, *Vibrio* species or *Vibrio parahaemolyticus*, *Vibrio vulnificus*, *Vibrio cholera*, *Enterobacter sakazakii*.

Techniques under TMDNRT:

Enumeration of microorganisms by MNP techniques.

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

CAM SOP 00413	Measurement of pH in Water, Soils and Food Samples
CAM SOP 00423	The Determination of Brookfield Viscosity in Food
CAM SOP 00700	Determination of Cholesterol in Foods, Feeds and Oils by GC/FID
CAM SOP 00701	Determination of Fat in Meat by Gravimetry
CAM SOP 00702	Determination of Fatty Acids in Fats and Oils by GC/FID
CAM SOP 00703	Determination of Sodium Chloride in Food and Feed Products by Titration
CAM SOP 00705	Determination of Fat in Foods using Soxhlet Extraction
CAM SOP 00706	Determination of Fat in Foods using Acid Hydrolysis
CAM SOP 00707	Total Dietary Fibre Soluble Fibre and Insoluble Fibre in Foods by Gravimetry
CAM SOP 00708	Determination of Sugars in Foods by Refractive Index
CAM SOP 00709	Vitamin A and B-Carotene in Food by HPLC
CAM SOP 00710	The Determination of Fat by the Modified Mojonnier Method in Milk, Cream, Milkshake Mix and Confectionary Products
CAM SOP 00711	Determination of Protein in Foods, Feeds and Edible Oils by Combustion
CAM SOP 00712	Vitamin E in foods, feeds, milk, and other dairy products by Capillary Gas Chromatography
CAM SOP 00713	Determination of Ash in Food and Food Products by Gravimetry
CAM SOP 00714	Determination of Acidity in Food and Food Products by Titration

CAM SOP 00715	Determination of Moisture and Total Solids in Food and Food Products by Gravimetry
CAM SOP 00716	Determination of Starch in Food by Spectrophotometry
CAM SOP 00717	Determination of Peroxide Value of Oils and Fats by Titration
CAM SOP 00718	Sulfites in Food and in Seafood by Gravimetry
CAM SOP 00719	Determination of Vitamin D-3 (Cholecalciferol) in Food Products by HPLC
CAM SOP 00720	Determination of Free Fatty Acids in Foods
CAM SOP-00721	Determination of Crude Fibre in Petfood and Feed
CAM SOP 00722	The Determination of TBA Value in Foods by Spectrophotometry
CAM SOP 00724	Determination of Vitamin C in Complex Foodstuffs Using HPLC with Electrochemical Detector (Modified QFCL-001-01)
CAM SOP 00732	Determination of Water Activity in Food by Aqualab Water Activity Meter
CAM SOP 00734	Allergens in Foods and Swabs, Mycotoxin in Food using ELISA
CAM SOP 00739	Brix (Soluble Solids) in Foods, Juices and Honey by Refractometer
CAM SOP 00740	Sorbic and Benzoic Acids by HPLC in Food and Beverages
CAM SOP 00750	Determination of Total Foliates (Vitamin B9) in Foods by Microbiological Assay
CAM SOP 00751	Determination of Niacin (Vitamin B3) in Food by Microbiological Assay
CAM SOP 00752	Determination of Pantothenic Acid (Vitamin B5) in Food by Microbiological Assay
CAM SOP 00754	Determination of Cobalamin (Vitamin B12) in Food by Microbiological Assay
CAM SOP 00755	Determination of Pyridoxine (Vitamin B6) in Foods by Microbiology Assay
CAM SOP 00762	Determination of Furans in Various Food Matrices by Headspace GC/MS Furan 2-Methylfuran 3-Methylfuran
CAM SOP 00882	Determination of Thiamine (Vitamin B1) in Foods by Fluorometry
CAM SOP 00884	Determination of Riboflavin (Vitamin B2) in Foods by Fluorometry
CAM SOP-00926	Determination of Amino Acids by HPLC
CAM SOP-00927	Determination of Choline in Foods by Enzymatic Method
CAM SOP-00932	Nitrite and Nitrate in Meat and Food Products by HPLC
CAM SOP-00964	Biotin (Vitamin B7) in Food by Microbiological Assay

(Microbiological)

AOAC 2014.05	Enumeration of Yeast and Moulds in Food using 3M™ Petrifilm™ Rapid Yeast and Mold Count (RYM) Plate
AOAC 2013.02; AOAC PTM 081201	Salmonella Species in a Variety of Foods and Environmental Surfaces BAX® System Real-Time PCR Assay
Assurance GDS® MPX Top7 STEC Assay	BioControl Assurance GDS® MPX Top 7 STEC
COR1SOP-00019	Enumeration of Coliforms, Faecal Coliforms and <i>E. Coli</i> in foods using the MPN Method (Modified MFHPB-19; option of standard 3-tube and 10-tube MPN method)

FDA BAM	Isolation and Identification of <i>Salmonella</i> in Food and Environmental Samples Following the FDA-BAM Method
MFHPB-10	Isolation of <i>Escherichia coli</i> 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 <i>E. coli</i> in Foods by using the MPN Method
MFHPB-20	Isolation and Identification of <i>Salmonella</i> from Foods and Environmental Samples
MFHPB-21	Enumeration of <i>Staphylococcus aureus</i> in Foods
MFHPB-22	Enumeration of Yeasts and Molds in Foods
MFHPB-23	Enumeration of <i>Clostridium perfringens</i> in Foods
MFHPB-29	Detection of <i>Listeria</i> spp. in foods and environmental samples by the VIDAS <i>Listeria</i> ™ Method
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp from foods and environmental samples
MFHPB-31	Determination of Coliforms in Foods Using Violet Red Bile Agar
MFHPB-33	Enumeration of Total Aerobic Bacteria in Food Products and Food Ingredients Using 3M™ Petrifilm™ Aerobic Count Plates
MFHPB-34	Enumeration of <i>E. coli</i> and Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ <i>E. coli</i> Count Plates
MFHPB-35	Enumeration of Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ Coliform Count Plates
MFLP-16	Detection of <i>Escherichia coli</i> O157:H7 in foods – Assurance GDS® for <i>E. coli</i> O157:H7 Tq Gene Detection System
MFLP-21	Enumeration of <i>Staphylococcus aureus</i> in Foods and Environmental Samples Using 3M™ Petrifilm™ Staph Express Count (STX) Plates
MFLP-25	Isolation and Identification of <i>Shigella</i> spp. from Food
MFLP-27	The Dupont Qualicon Bax® System Method for the Detection of <i>Enterobacter Sakazakii</i> in Selected Foods
MFLP-28	The Qualicon Bax® System Method for the Detection of <i>Listeria Monocytogenes</i> in a Variety of Food
MFLP-29	The Qualicon Bax® System Method for the Detection of <i>Salmonella</i> in Foods and Environmental Surface Samples
MFLP-30	Detection of <i>E. coli</i> O157:H7 in select foods using the Bax® system <i>E. coli</i> O157:H7 MP
MFLP-33	Detection of <i>Listeria monocytogenes</i> in foods by the VIDAS LMO 2™ method
MFLP-36	Detection of <i>Salmonella</i> in Food and Environmental Surface Samples- Assurance GDS ® for Salmonella Tq Genetic Detection System
MFLP-37	Part 1: Detection of <i>Halophilic Vibrio</i> Species in Seafood Part 2: Detection of <i>Vibrio Cholerae</i>

MFLP-38	Detection of <i>Salmonella</i> spp. from All Foods and Selected Environmental Surfaces using IQ-Check™ Salmonella Real-time PCR Test Kit
MFLP-39	Detection of <i>Listeria</i> spp. from Environmental Surfaces and heat processed RTE Meat and Poultry Using iQ-Check™ <i>Listeria</i> spp. Real-Time PCR Test Kit
MFLP-42	Isolation and Enumeration of <i>Bacillus cereus</i> group in Foods
MFLP-44	Determination of Aerobic and Anaerobic sporeformers
MFLP-46	Isolation of Thermophilic <i>Campylobacter</i> from Food
MFLP-49	Detection of <i>Salmonella</i> spp. in Food Products and Environmental Surfaces by the VIDAS® UP Salmonella (SPT) Method
MFLP-54	Detection of <i>Listeria monocytogenes</i> from selected foods using iQ-Check™ <i>Listeria monocytogenes</i> Real-Time PCR Test Kit
MFLP-59	Detection of <i>Listeria</i> spp. in food products and environmental surface samples with VIDAS® UP Listeria (LPT)
MFLP-65	Detection of <i>Staphylococcal enterotoxins</i> in food products using the Vidas® staph enterotoxin ii (set2), an elfa (enzyme linked fluorescent assay) technique
MFLP-74	Enumeration of <i>Listeria monocytogenes</i> in Foods
MFLP-76	The DuPont Qualicon BAX® System real time method for the detection of <i>E. coli</i> O157:H7 in raw beef trim and raw ground beef
MFLP-77	Detection of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. in food products and environmental samples by the VIDAS® Listeria species Xpress (LSX) method
MFLP-79	Detection of <i>Listeria</i> spp. in Environmental Surface Samples Using the BAX® System Real-Time PCR Assay for Listeria Genus
MFLP-86	Identification of vt1 and vt2 genes from <i>Verotoxigenic Escherichia coli</i> by polymerase chain reaction
MFLP-9	Enumeration of <i>Enterobacteriaceae</i> Species in Food and Environmental Samples Using 3M™ Petrifilm™ Enterobacteriaceae Count Plates
MLG 4	Isolation and Identification of <i>Salmonella</i> from Meat, Poultry, Pasteurized egg and Siluriformes (Fish) products and Carcass and Environmental Sponges
MLG41	Isolation, Identification of <i>Campylobacter jejuni/coli/lari</i> from Poultry Rinse and Sponge and Raw Product Samples
MLG5C	Detection, Isolation and Identification of Top Seven Shiga Toxin-Producing <i>Escherichia coli</i> (STECs) from Meat Products and Carcass and Environmental Sponges
MICCLSOP-00009	Detection of Salmonella in Pet Food using Dupont Qualicon Bax® System

Beverages, Spirits and Vinegar

CAM SOP-00739	Brix (Soluble Solids) in Foods, Juices and Honey by Refractometer
CAM SOP-00740	Sorbic and Benzoic Acids by HPLC in Food and Beverages

Dairy Products

See also Animal Tissue, Animal Derived Foods (Dairy, Honey, Eggs), Meat, Fish, Seafood, Fresh and Processed Fruit and Vegetables, Urine, Veal

CAM SOP-00736	Determination of Undenatured Whey Protein Nitrogen in Non-Fat Dry Milk by Spectrophotometry
CAM SOP-00737	Determination of Solubility Index by Volumetric Analysis
CAM SOP-00738	Determination of Scorched Particles Using Water Disc Method

Edible Fruits and Nuts

See Fresh and Processed Fruit and Vegetables

Edible Vegetables and Certain Roots and Tubers

See Fresh and Processed Fruit and Vegetables

Meat and Edible Meat Offal

See Animal Tissue, Animal Derived Foods (Dairy, Honey, Eggs), Meat, Fish, Seafood, Fresh and Processed Fruit and Vegetables, Urine, Veal

(Natural Health Products)

CAM SOP-00709	Vitamin A by HPLC in Natural Health Products
CAM SOP-00712	Vitamin E in Natural Health Products
CAM SOP-00719	Vitamin D in Natural Health Products
CAM SOP-00724	Vitamin C in Natural Health Products
CAM SOP-00750	Vitamin B9 by Microbiological Assay in Natural Health Products
CAM SOP-00751	Vitamin B3 by Microbiological Assay in Natural Health Products
CAM SOP-00752	Vitamin B5 by Microbiological Assay in Natural Health Products
CAM SOP-00754	Vitamin B12 by Microbiological Assay in Natural Health Products
CAM SOP-00755	Vitamin B6 by Microbiological Assay in Natural Health Products
CAM SOP-00758	Vitamin Bs by HPLC in Natural Health Products
CAM SOP-00766	Solvents by GC (FID detector) (VOC Class I and II) in Natural Health Products
CAM SOP-00882	Vitamin B1 by Microbiological Assay in Natural Health Products
CAM SOP-00884	Vitamin B2 by Microbiological Assay in Natural Health Products
CAM SOP-00926	Amino Acids in Natural Health Products
CAM SOP-00702	Fatty Acids in Natural Health Products

Number of Scope Listings: 108 plus 2 TMDNRT techniques

Notes:

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

RG-TMDNRT: SCC Requirements and Guidance for Accreditation of Laboratories Engaged in Test Method Development and Non-Routine Testing

SOP: Standard Operating Procedure (Laboratory In-House Test Method)



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-ccn.ca.

Elias Rafoul
Vice-President, Accreditation Services
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