

## 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)  
LONGUEUIL LABORATORY

Contact Name: Isabelle Maltais

Address: 1001 Saint-Laurent Street West  
Longueuil, QC  
J4K 1C7

Telephone: 1 450 768-6800

Fax: 1 450 768-6767

Website: [www.inspection.gc.ca](http://www.inspection.gc.ca)

Email: [RLQresponsableAQ@inspection.gc.ca](mailto:RLQresponsableAQ@inspection.gc.ca)

**To ensure compliance with the *Official Languages Act*, the Standards Council of Canada (SCC) translated proprietary content from English to French when it was not available in French. In case of discrepancies between the English and French versions, the original version prevails.**

<b>SCC File Number:</b>	15564
<b>Accreditation Standard(s):</b>	ISO/IEC 17025:2017 – General Requirements for the Competence of Testing and Calibration Laboratories
<b>Fields of Testing:</b>	Chemical/Physical
<b>Program Specialty Areas:</b>	Test Method Development and Non-Routine Testing (TMDNRT) Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
<b>Initial Accreditation:</b>	1999-01-20
<b>Most Recent Accreditation:</b>	2025-02-09
<b>Accreditation Valid to:</b>	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, elaboration and validation of new test methods for the detection of food additives
2. Development, elaboration and validation of new test methods for the detection of allergens in foods
3. Development, elaboration and validation of new test methods for the detection of nutrients and components of meat and dairy products
4. Development, elaboration 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 detectors: 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, combustion, volumetry, titrimetry and et 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 colorimetry

**(Allergens)**

**Beverages, Spirits and Vinegar**

**Coffee, Tea, Mate 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**

Crustacean proteins: Romer Labs, ELISA #10002076	AgraQuant® Crustacea ELISA test kit
Fish protein: Romer Labs, ELISA #1002083	AgraQuant® Fish ELISA test kit
Nut (walnut) proteins: Romer labs, ELISA #10002030	AgraQuant® Walnut ELISA test kit
Nut (walnut) proteins: Neogen, ELISA #902085J	Biokits Walnut Assay Kit
Brazil nut proteins: Neogen ELISA #E96BZL	Brazil Nut Protein ELISA Kit
Cashew nut proteins: Neogen, ELISA #E96CHW	Cashew Protein ELISA Kit
Macadamia nut proteins: Neogen, ELISA #E96MAC	Macadamia Protein ELISA Kit
Mollusk proteins: Neogen, ELISA #E96MOL	Mollusk Protein ELISA Kit
Pecan proteins: Neogen, ELISA #E96PEC	Pecan Protein ELISA Kit
Pine nut proteins: Neogen, ELISA #E96PNE	Pine Nut Protein ELISA Kit
Pistachio proteins: Neogen, ELISA #E96PST	Pistachio Protein ELISA Kit
Milk proteins (Beta-Lactoglobulin): Morinaga BioScience, ELISA #M2112	Beta-lactoglobulin ELISA Kit II (BLG ELISA Kit II)
Milk proteins (Casein): Morinaga BioScience, ELISA #M2113	Casein ELISA Kit II
Egg proteins (Ovalbumin): Morinaga BioScience, ELISA #M2111	Egg (Ovalbumin) ELISA kit II
Soy proteins: Morinaga BioScience, ELISA #M2117	Soya ELISA Kit II
Gluten: R-Biopharm, ELISA #R7001	RIDASCREEN® Gliadin
Gluten: R-Biopharm, ELISA #7021	RIDASCREEN® Gliadin Competitive
Hazelnut Proteins: R-Biopharm, ELISA #R6802	RIDASCREEN® FAST Hazelnut
Sesame proteins: R-Biopharm, ELISA #R7202	RIDASCREEN® FAST Sesame
Mustard DNA: CONGEN, PCR #S3609	SureFood® ALLERGEN Mustard

Wheat DNA: CONGEN, PCR #S7006	SureFood® ALLERGEN 4Plex Cereals
Almond proteins: Neogen, ELISA #8440	Veratox® for Almond Allergen
Mustard proteins: Neogen, ELISA #8400	Veratox® for Mustard Allergen
Peanut proteins: 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 fat in foods by Mojonnier Method
LCAQ-034	Determination of fatty acids (C <sub>4</sub> -C <sub>24</sub> ) in foods by GC-FID
LCAQ-035	Determination of cholesterol in foods by GC-FID
LCAQ-040	Determination of carbohydrates and calories content in food by Difference
LCAQ-061	Determination of moisture content and total solids in food content by gravimetry (forced air oven)
LCAQ-062	Determination of moisture content and total solids in food content by gravimetry (vacuum Oven)
LCAQ-081	Determination of thiamine (Vitamin B1) in foods by spectrofluorometry
LCAQ-088	Determination of riboflavin (Vitamin B2) in plant-based beverages and 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 proteins in food 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 sugars alcohols (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**

**Plant based beverages**

AOAC 933.05	Fat in Cheese
LCAQ-067	Determination of sediment in milk powder by comparison
LCAQ-068	Determination of titratable acidity in milk powder by titrimetry
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-infrared
LCAQ-110	Determination of Vitamin A in milk by HPLC-UV-Visible

LCAQ-112	Determination of Vitamin D in foods by UHPLC-MS/MS
ISO 11816-1 et 2	Milk and milk products — Determination of alkaline phosphatase activity  Part 1: Fluorimetric method for milk and milk-based drinks  Part 2: Fluorimetric method for cheese
MFO-3	Determination of phosphatase activity in dairy products by spectrophotometry

**(Marine Products)**

LCAQ-106	Determination of paralytic shellfish toxins in shellfish by HPLC-PCOX-FLD
MET-013	Determination of domoic acid in shellfish by HPLC-UV-Visible
LCAQ-125	Determination of lipophilic shellfish toxins in shellfish by LC-MS/MS

**(Meat Products)**

LCAQ-114	Determination of bone particles in mechanically separated and finely textured meat by counting
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**Other (Specify)**

Number of Scope Listings: 5

Number of Techniques Listings: 3

**Notes:**

**AOAC:** Association of Official Analytical Communities.

**ISO:** International Organization for Standardization.

**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-ccn.ca](http://www.scc-ccn.ca).

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Elias Rafoul  
Vice-President, Accreditation Services  
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