

Schedule of Accreditation



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|---|---|
| Organisation Name | Advanced Laboratory Testing Ltd. |
| Trading As | |
| INAB Reg No | 315T |
| Contact Name | Remco Klop |
| Address | Athgarvan Road, Newbridge, Kildare, W12W951 |
| Contact Phone No | 045 434355 |
| Email | remco.klop@mxns.com |
| Website | |
| Accreditation Standard | EN ISO/IEC 17025 T |
| Standard Version | 2017 |
| Date of award of accreditation | 10/09/2013 |
| Scope Classification | Biological and veterinary testing |
| Scope Classification | Chemical testing |
| Services available to the public ¹ | Yes |

¹ Refer to document on interpreting INAB Scopes of Accreditation

| Sites from which accredited services are delivered | | |
|--|---------------------------|--|
| (the detail of the accredited services delivered at each site are on the Scope of Accreditation) | | |
| | Name | Address |
| 1 | ALT/Merieux NutriSciences | Athgarvan Road, Newbridge, Kildare, Ireland, W12W951 |
| 2 | Head Office | Unit 4, Boxer House, Newbridge Industrial Estate, Newbridge, Kildare, W12 XC83 |

Scope of Accreditation

ALT/Merieux NutriSciences

Biological and Veterinary Testing

Category: A

| Biology/veterinary field - Tests | Test name | Technique | Matrix | Equipment | Std. reference |
|--|--|--|--|-----------|-------------------------------|
| 803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .01 Culture of bacteria | MTM001 DETECTION OF SALMONELLA SPP BY A SELECTIVE ENRICHMENT TECHNIQUE | Isolation of Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 6579-1:2017 Amd. 1: 2020. |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | ISO 6579-1:2017 Amd. 1: 2020. |

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| | | | poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 6579-1:2017 Amd. 1: 2020. |
| | MTM004 DETECTION OF LISTERIA SPP | A double selective enrichment process is followed by plating onto chromogenic agar and Listeria selective agar (Oxford formulation). | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, | N/A | ISO 11290-1:2017 |

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| | | | | Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-1:2017 |
| | | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and | N/A | ISO 11290-1:2017 |

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| | | | spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | MTM007 Detection and confirmation of thermotolerant <i>Campylobacter</i> spp | Pre-enrichment in CEB (37°C for 48 hrs), plating onto CCDA (41.5°C for 48 hrs). | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds; Additives. | N/A | ISO10272-1:2017 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and | N/A | ISO10272-1:2017 |

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| | | | nut products, snacks, Prepared dishes, Pet foods, Animal feeds; Additives. | | |
| | MTM010 ENUMERATION OF MICRO-ORGANISMS: AEROBIC COLONY COUNT | Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B). This test can be referred to as the aerobic colony count, total viable count or total plate count. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | MTM010 based on ISO 4833-1:2013/AMD1 : 2022 |
| | | Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B). This test can be referred to as the aerobic colony count, total viable count or total plate count. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact | N/A | MTM010 based on ISO 4833-1:2013/AMD1 : 2022 |

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| | | | surfaces, Surfaces, Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | MTM010 based on ISO 4833-1:2013/AMD1 : 2022 |
| | MTM011 ENUMERATION OF PRESUMPTIVE ENTEROBACTERIACEAE | Enumeration of presumptive Enterobacteriaceae organisms using a selective medium (VRBGA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy). | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 21528-2:2017 |

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| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 21528-2:2017&LC:2018 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 21528-2:2017 |
| | MTM012 ENUMERATION OF PRESUMPTIVE COLIFORMS | Enumeration of presumptive Coliform organisms using a selective medium (VRBA). | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | ISO 4832:2006 |

Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy).

poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.

Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.

Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces,

N/A

ISO 4832:2006

N/A

ISO 4832:2006

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| | | | Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | MTM013 ENUMERATION OF PRESUMPTIVE E. COLI | MTM013A: Enumeration of presumptive Escherichia coli organisms using a selective medium (TBX). Characteristic colonies are counted after 24 hours incubation at 44°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 16649-1:2018 & ISO 16649-2:2001. |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and | N/A | ISO 16649-1:2018 & ISO 16649-2:2001. |

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| | | | spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 16649-1:2018 & ISO 16649-2:2001. |
| | MTM014 ENUMERATION AND CONFIRMATION OF COAGULASE POSITIVE STAPHYLOCOCCI | Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium, with confirmation using a commercially available latex test. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than | N/A | ISO6888-1:2021 |

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| | | | wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO6888-1:2021 |
| | | Isolation and enumeration of <i>Staphylococcus aureus</i> using a selective diagnostic medium, with confirmation using a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, | N/A | ISO6888-1:2021 |

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| | | | Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 6888-1:1999/Amd 2:2018. |
| | MTM015 Enumeration and Confirmation of Bacillus Cereus | Isolation and enumeration of Bacillus Cerus using a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact | N/A | ISO7932-2004 AMD1 2020 |

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| | | | surfaces, Surfaces, Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO7932-2004 AMD1 2020 |
| | MTM016 ENUMERATION OF LISTERIA MONOCYTOGENES AND LISTERIA SPP | Isolation and enumeration of viable confirmed Listeria spp using a selective diagnostic medium and a colony count technique, with confirmation using biochemical galleries for Listeria. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-2:2017. |

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| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-2:2017. |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-2:2017. |
| | MTM017 ENUMERATION OF PRESUMPTIVE PSEUDOMONAS SPP | Enumeration of presumptive Pseudomonas spp. using a spread plate technique. | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | ISO 13720:2010 |

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| | | | <p>poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.</p> | | |
| | | | <p>Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.</p> | N/A | ISO 13720:2010 |
| | | | <p>Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces,</p> | N/A | ISO 13720:2010 |

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| | | | Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS | Isolation and enumeration of presumptive Clostridium perfringens using a selective diagnostic medium. The chromogenic reaction relies on the reduction of Sulphite to Sulphide which colours the colonies black in the specified selective medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 7937:2004 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and | N/A | ISO 7937:2004 |

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| | | | spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 7937:2004 |
| | MTM019 ENUMERATION OF PRESUMPTIVE LACTIC ACID BACTERIA | Enumeration of Lactic Acid Bacteria using a selective medium (MRS). Characteristic colonies are counted after 72 hours incubation at 30°C. | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives | N/A | ISO 15214:1998 |
| | | | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives | N/A | ISO 15214:1998 |

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| | | | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives | N/A | ISO 15214:1998 |
| | MTM020 ENUMERATION OF PRESUMPTIVE LACTOBACILLUS | A nutrient medium with elective properties is used to culture lactic acid bacteria, which typically belong to the general Lactobacillus. | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes | N/A | Validated & Documented In-House Test Method. |
| Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes | | | N/A | Validated & Documented In-House Test Method. Oxoid manual | |
| Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes | | | N/A | Validated & Documented In-House Test Method. | |
| | MTM021 ENUMERATION OF PRESUMPTIVE FAECAL STREPTOCOCCI (ENTEROCOCCI) | Isolation and enumeration of Faecal Streptococci using a pour plate technique with a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | BS 4285 Section 3.11 (1985). |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and | N/A | BS 4285 Part 3: Methods for detection and/or enumeration of specific groups of |

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| | | | molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | microorganisms- Section 3.11 (1985). |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | BS 4285 Section 3.11 (1985). |
| | MTM024 ENUMERATION OF COLONY COUNT IN WATER | Test volumes of water sample are mixed with molten Yeast Extract Agar in Petri dishes. After incubation under specified conditions a count is made of the colonies that develop. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) – Part 7. |

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| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) – Part 7. | |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) – Part 7. | |
| | MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER | Isolation of organisms on a membrane filter placed on MLGA agar medium. Isolation of colonies is followed by confirmation tests. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2016) - Part 4. |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2016) - Part 4. | |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2016) - Part 4. | |
| | MTM026 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA IN WATER | This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2015) - Part 8. |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, | N/A | The Microbiology of Drinking Water (2015) - Part 8. | |

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| | | | Waters - Environmental water | | |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2015) - Part 8. |
| | MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER | Filtration of a water sample through a membrane followed by incubation on a selective diagnostic medium. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2012) - Part 5 |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2012) - Part 5 |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2012) - Part 5 |
| | MTM028 ENUMERATION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS IN WATER | This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium under anaerobic conditions with subsequent confirmation, if required. This method will enumerate both vegetative cells and spores of Clostridium perfringens. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2021) - Part 6. |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - | N/A | The Microbiology of Drinking Water (2021) - Part 6. |

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| | | Swimming pools and spas, Waters - Environmental water | | |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2021) - Part 6. |
| MTM029 ANALYSIS OF WATER FOR TOTAL VIABLE COUNT (HTM2030) | Enumeration of mesophilic aerobic bacteria which do not have specialised nutritional requirements. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | Health Technical Memorandum 2030 |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | Health Technical Memorandum 2030 |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | Health Technical Memorandum 2030 |
| MTM030 ENUMERATION OF MICRO-ORGANISMS: ANAEROBIC COLONY COUNT | Enumeration of anaerobic micro-organism present in a food sample, by the preparation of dilutions followed by a plate count incubated anaerobically @ 30°C for 48 hours. | Meat and meat products, game and poultry, Prepared dishes, Dairy Lab | N/A | Documented, validated In-House Method |
| | | Meat and meat products, game and poultry, Prepared dishes, Dairy Lab | N/A | Documented, validated In-House Method |
| | | Meat and meat products, game and poultry, Prepared dishes, Dairy Lab | N/A | Documented, validated In-House Method |

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| MTM031 DETECTION OF COLIFORMS | Sample suspensions are inoculated into LTB and incubated at 37±1.0°C for 24±2 hours. Results are expressed as Coliforms Detected or Not Detected in 1g. | Meat and meat products, game and poultry, Prepared dishes,Dairy Products | N/A | ISO 4831:2006 |
| | | Meat and meat products, game and poultry, Prepared dishes,Dairy Products | N/A | ISO 4831:2006 |
| | | Meat and meat products, game and poultry, Prepared dishes,Dairy Products | N/A | ISO 4831:2006 |
| MTM033 DETECTION OF SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD | Isolation of Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars. | Meat Surfaces, Product contact surfaces | N/A | MLG 4.10. |
| | | Meat Surfaces, Product contact surfaces | N/A | MLG 4.14. |
| | | Meat Surfaces, Product contact surfaces | N/A | MLG 4.10. |
| MTM036 DETECTION OF LISTERIA SPP USING ALOA® ONE DAY METHOD | The ALOA® ONE DAY method comprises a chromogenic agar medium (ALOA®) which allows detection of Listeria spp. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, | N/A | AFNOR VALIDATION Certificate N° AES 10/3-09/00 |

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| | | | Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat surfaces, Product contact surfaces. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat surfaces, Product contact surfaces. | N/A | AFNOR VALIDATION Certificate N° AES 10/3-09/00 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat | N/A | AFNOR VALIDATION Certificate N° AES 10/3-09/00 |

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| | | surfaces, Product contact surfaces. | | |
| MTM039 - ENUMERATION OF THERMODURIC MICRO-ORGANISMS | Enumeration of the thermoduric micro-organisms in food samples, by the preparation of dilutions followed by a plate count at 30°C for 72 hours. | Dairy Products | N/A | BS 4285-3.2:1991 |
| | | Dairy Products | N/A | BS 4285-3.2:1991 |
| | | Dairy Products | N/A | BS 4285-3.2:1991 |
| MTM040 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. (FORMERLY ENTEROBACTER SAKAZAKII) | RAPID'Sakazakii is a selective chromogenic medium used for the detection of Cronobacter spp. (formerly Enterobacter sakazakii). | Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces. | N/A | AFNOR Validation Certificate N° BRD 07/22-05/12. |
| | | Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces. | N/A | AFNOR Validation Certificate N° BRD 07/22-05/12. |
| | | Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces. | N/A | AFNOR Validation Certificate N° BRD 07/22-05/12. |
| MTM041 ENUMERATION OF CAMPYLOBACTER SPECIES | Enumeration and confirmation of thermophilic Campylobacter spp in foods. The procedure involves the direct inoculation onto selective culture agar. | Meat and meat products, game and poultry, | N/A | ISO 10272-2:2017 |
| | | Meat and meat products, game and poultry, | N/A | ISO 10272-2:2017 |
| | | Meat and meat products, game and poultry, | N/A | ISO 10272-2:2017 |
| MTM043 ENUMERATION OF PRESUMPTIVE E. COLI USING MOST PROBABLE NUMBER – MPN TECHNIQUE | MPN MMGM 37°C for 24hr±2hr. | Fish, Shellfish and molluscs | N/A | ISO/TS 16649-3 :2015, Corrected version 2016-12-15. |

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| | | | Fish, Shellfish and molluscs | N/A | ISO/TS 16649-3 :2015, Corrected version 2016-12-15. |
| | MTM045 - DETECTION OF LISTERIA SPP USING OXOID PRECIS™ METHOD | The OXOID Listeria Precis™ method comprises a chromogenic agar medium (Brilliance™ Listeria Agar) which allows detection of Listeria spp. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05. |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05. |

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| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05. |
| | MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA | 37°C Pour plate using Iron Sulphite agar for 48 hrs | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | I.S. EN ISO 15213:2003 |
| Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | | | N/A | I.S. EN ISO 15213:2003 | |
| Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | | | N/A | I.S. EN ISO 15213:2003 | |
| | MTM053 DETECTION OF CLOSTRIDIUM PERFRINGENS | Pre-enrichment in CMM (24 hrs at 37°C), streak onto TSC agar and incubate anaerobically (22 hrs, 37°C) | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 |

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| | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 |
| | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 |
| | MTM053 DETECTION OF SULPHITE REDUCING CLOSTRIDIA | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 |
| | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 |
| | MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI | MPN LSUB 37°C for 24hr±2hr | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives | Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli- Most probable number technique |

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| | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives | Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli- Most probable number technique | ISO 7251:2005(E) |
| | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives | N/A | ISO 7251:2005(E) |
| MTM055 DETECTION OF ENTEROBACTERIACEAE | (BPW) 37°C for 18±2h, inoculated to (EE broth) incubated 37°C for 24±2 hrs | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | ISO21528-1:2017&LC:2018 |
| | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Traditional ISO Method | ISO21528-1:2017 |
| | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Traditional ISO Method | ISO21528-1:2017 |
| MTM056 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. USING REAL-TIME PCR | The iQ-Check Cronobacter spp. kit is a test based on gene amplification and detection by real-time PCR. | Dairy Products, Product contact surfaces, Surfaces | N/A | iQ-Check TM Cronobacter spp. AFNOR Certificate reference: BRD 07/23-01/13 |
| MTM059 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. | Isolation of Cronobacter spp. is performed by pre-enrichment, followed by selective enrichment and plating on to selective | Dairy Products, Product contact surfaces, Surfaces | N/A | ISO 22964:2017 |

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| | | chromogenic agar. Confirmation on of any presumptive Cronobacter spp. is by biochemical testing. | | | |
| | | | Dairy Products, Product contact surfaces, Surfaces | N/A | ISO 22964:2017 |
| | | | Dairy Products, Product contact surfaces, Surfaces | N/A | ISO 22964:2017 |
| | MTM060 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCI USING RABBIT PLAZMA FIBRINOGEN AGAR | Plate count RPF agar at 37°C for 48hrs hours. | Dairy products | N/A | ISO 6888-2:2021 |
| | | | Dairy products | N/A | ISO 6888-2:2021 |
| | | | Dairy products | N/A | ISO 6888-2:2021 |
| | MTM062 DETECTION OF COAGULASE POSITIVE STAPHYLOCOCCI | MPN GACB 37°C for 48 hours . | Dairy Products,Prepared dishes, Additives | Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers. | ISO 6888-3:2003 |
| | | | Dairy Products,Prepared dishes, Additives | Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers. | ISO 6888-3:2003 |
| | | | Dairy Products,Prepared dishes, Additives | N/A | ISO 6888-3:2003 |

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| MTM063 DETECTION OF SALMONELLA SPP USING BIO-RAD RAPID' CULTURE METHOD | Bio-Rad RAPID' Salmonella method. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives,Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05. |
| | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives,Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05. |
| | | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05. |

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| | | | poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives, Meat Surfaces, Product contact surfaces, Surfaces | | |
| 803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .02 Culture of fungi | MTM022 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD AND SWABS WITH AN Aw GREATER THAN 0.95 | Enumeration of yeasts and moulds in products which have a water activity of greater than 0.95 (eggs, meat, dairy products (except milk powder), fruits, vegetables, fresh pastes etc.) and in swab samples by means of a colony count at 25°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives | N/A | ISO 21527-1:2008 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, | N/A | ISO 21527-1:2008 |

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| | | | Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives | N/A | ISO 21527-1:2008 |
| | MTM023 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95 | Enumeration of yeasts & moulds in products which have a water activity of less than or equal to 0.95 (dry fruits, cakes, dried meat, salted fish, grains, cereals & cereal products) by means of a colony count at 25°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and | N/A | ISO 21527-2:2008 |

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| | | | spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives. | N/A | ISO 21527-2:2008 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet | N/A | ISO 21527-2:2008 |

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| | | | foods, Animal feeds , Additives. | | |
| | MTM061 ENUMERATION OF YEAST AND MOULD IN MIK AND MILK PRODUCTS | Plate count at 25°C OGYE. | Dairy products | N/A | ISO 6611:2004. |
| | | | Dairy products | N/A | ISO 6611:2004. |
| | | | Dairy products | N/A | ISO 6611:2004. |
| | MTM064 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD | 3M Petrifilm RYM 25-28°C for 60 hours . | Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 |
| | | | Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces | N/A | AFNOR VALIDATION Certificate N° 3M 01/13-07/14 |
| | | | Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 |
| 804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .03 Enzyme immunoassay, | MTM035 DETECTION OF E. COLI 0157 USING VIDAS® UP | BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT). | Meat and meat products, game and poultry | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 |
| | | | Meat and meat products, game and poultry | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 |
| | | | Meat and meat products, game and poultry | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 |
| 804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .04 Immunochromatographic methods, | MTM009 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING REVEAL® TEST SYSTEM | Reveal ® E. coli O157:H7 Test System. | Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry | N/A | The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment). |

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| | | | Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry | N/A | The Reveal® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment). |
| | | | Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry | N/A | The Reveal® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment). |
| 805 Detection and/or identification of bacterial, parasite, fungal and viral nucleic acids using appropriate techniques - .03 Nucleic acid amplification tests, CE marked commercial systems | MTM037 and MTM037B DETECTION OF SALMONELLA SPP USING REAL-TIME PCR | The iQ-Check Salmonella II kit is a test based on gene amplification and detection by real-time PCR. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/06-07/04 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and | N/A | AFNOR Validation Certificate N° BRD 07/06-07/04 |

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| | | | nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/06-07/04 |
| | MTM038 DETECTION OF LISTERIA SPP USING REAL-TIME PCR | The iQ-Check Listeria spp. kit is a test based on gene amplification and detection by real-time PCR. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/13-05/07 |

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| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/13-05/07 |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/13-05/07 |
| | MTM042 DETECTION, IDENTIFICATION AND CONFIRMATION OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI O26, | The iQ-Check STEC VirX kit, real-time PCR system, allows the detection of the stx and eae virulence genes. The iQ-Check STEC | Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared | | MTM042, based on USDA FSIS MLG 5B.05 AOAC® iQ-Check™ STEC VirX Certificate No. 121203. AOAC® iQ- |

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| | O45, O103, O111, O121, O145 and O157:H7 (STEC) USING REAL-TIME PCR | SerO kit allows the detection of these 6 major serogroups, plus E. coli O157:H7. | dishes, fruit and vegetables. | | CheckTM STEC SerO Certificate No. 121203. |
| | | | Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables. | AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ-CheckTM STEC SerO Certificate No. 121203. | MTM042, based on USDA FSIS MLG 5B.05 |
| | | | Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables. | AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ-CheckTM STEC SerO Certificate No. 121203. | MTM042, based on USDA FSIS MLG 5B.05 |
| 806 Identification of cultured bacteria and fungi using non-nucleic acid based techniques - .02 Biochemical methods , non-CE marked / in house methods | MTM003 CONFIRMATION OF SALMONELLA SPP | Confirmation of any presumptive Salmonella spp. is by biochemical and serological testing. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab | N/A | ISO 6579-1:2017 Amd. 1: 2020. |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and | N/A | ISO 6579-1:2017 Amd. 1: 2020. |

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| | | | molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab | N/A | ISO 6579-1:2017 Amd. 1: 2020. |
| | MTM006 CONFIRMATION OF LISTERIA SPP | Catalase, Oxidase, Gram, Haemolysis, Biochemical identification kit. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery | N/A | ISO 11290-1:2017. |

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| | | | products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-1:2017. |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic | N/A | ISO 11290-1:2017. |

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| | | | beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | MTM008 DETECTION AND CONFIRMATION OF E. COLI O157 | A portion of the sample is incubated in an enrichment broth. Any micro-organisms possessing the 0157 antigen are captured on magnetic particles. Washing the particles separates them from the enrichment broth and competing microbes. Captured micro-organisms are isolated on selective agars and suspect isolates are identified by immunological and biochemical tests. | Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces | N/A | ISO 16654:2001/A1:2017 |
| Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces | | | N/A | ISO 16654:2001/A1:2017 | |
| Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces | | | N/A | ISO 16654:2001/A1:2017 | |

Chemical Testing

Category: A

| Chemistry Field - Tests | Test name | Analyte | Range of measurement | Matrix | Equipment/technique | Standard reference/SOP |
|---|---|----------|------------------------------------|---|--|---|
| 751 Food testing - .02 Nutritional analysis | FCTM005 Determination of Nitrate, Nitrite and salt using Anion Exchange Chromatography | Nitrate | 7-275 mg/kg NaNO ₃ | Meat and Meat products, game and Poultry | IC with conductivity detector/ anion exchange chromatography | FCTM005B Documented & Validated in-house method |
| | | Nitrite | 7.5-300 mg/kg as NaNO ₂ | Meat and Meat products, game and Poultry | IC with conductivity detector/ anion exchange chromatography | FCTM005B Documented & Validated in-house method |
| | | Salt | 0.1 - 6 g/100g | Meat and Meat products, game and Poultry | IC with conductivity detector/ anion exchange chromatography | FCTM005C Documented & Validated in-house method |
| | FCTM006 Determination of total fat and Moisture in foods | Moisture | 0.5 -100% | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave | FCTM006B Documented & Validated in-house method |

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| | | | prepared dishes, pet foods | | |
| Total Fat | Dairy 10 -85% | Dairy Products | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave | FCTM006A Documented & Validated in-house method | |
| | Fat: 0.1-100% | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave | FCTM006A Documented & Validated in-house method | |
| | Low Dairy 0.1-10% | Dairy Products | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave | FCTM006A Documented & Validated in-house method | |
| | Meat 4-30% | Meat and Meat products, game and poultry | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave | FCTM006A Documented & Validated in-house method | |
| | Meat low 0.1-4% | Meat and Meat products, | CEM Smart trac system/ CEM | FCTM006A Documented & Validated in-house method | |

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|--|---------------|-------------------|--|---|---|---|
| | | | | game and poultry | Smart6/Orcle/ Moisture by microwave | |
| | | Sauce 0.1-100% | | Soups, broths and sauces | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave | FCTM006A Documented & Validated in-house method |
| FCTM007 Determination of Ash in Foods | Ash | 0.1-100 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | Microwave ashing furnace/gravimetry | | FCTM008 Documented & Validated in-house method |
| FCTM008 Determination of Sodium (salt) in foods | Sodium (salt) | 0.02 - 4.0 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit | Digestor and Flame AA / Atomic absorption | | FCTM007 Documented & Validated in-house method |

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| | | | and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | | |
| FCTM009 Determination of total sugars in food by Luff Schoorl Method | Sugars | 0.2 - 100 g/100g | Dairy products, meat and meat products, game and poultry, fish, shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | Titration equipment / inversion (acid hydrolysis) | FCTM009 based on official journal of the European Union, commission regulations EC No 152/2009 |
| FCTM010 Determination of nitrogen (protein) in food by Dumas method | Nitrogen (protein) | 0.02 - 6 g/100g (%) | Dairy products, meat and meat products, game and poultry, fish, shellfish and molluscs, soups, broths and sauces, cereals and bakery | Leco Nitrogen Analyser / Dumas Technique | FCTM011 based on document and validated in-house method |

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| | | | products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | | |
| FCTM011 Determination of fatty acid composition in foods | Saturated fatty acids, Mono unsaturated fatty acids, Fatty acids, poly unsaturated fatty acids, trans fatty acids | 0.1 -100 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | GC-FID | FCTM011 based on document and validated in-house method |
| FCTM012 Determination of total dietary fibre in foods | Total Dietary Fibre | 0.5 -100 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and | Dietary Fibre Analyser / enzymatic-gravimetric method | FCTM013 based on document and validated in-house method |

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| | | | bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | | |
| FCTM013 Energy Calculations for foods | Energy | N/A | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | Calculation | FCTM013 based on document and validated in-house method |
| FCTM014A Added water FCTM014B Apparent total Meat content by Stubbs and More Method | Added Water Apparent Total Meat | N/A | Meat and Meat products, game and poultry | Calculation | FCTM014C/D based on Meat and Meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI) |
| FCTM014C Collagen FCTM014D | Collagen Connective | N/A | Meat and Meat products, | Calculation | FCTM014A/B based on Meat and Meat products - the calculation of meat content, added water and |

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| Connective Tissue (wet fat free) | Tissue (wet fat free) | | game and poultry | | connective tissue from analytical data 2nd Ed 2007 (Campden BRI) |
| FCTM015 Determination of hydroxyproline in foods | Hydroxyproline | 0.1 -0.75 g/100g | Meat and Meat products, game and poultry | Spectrophotometer/ Spectrophotometry | FCTM015 based on Documented and Validated in-house method |
| FCTM016 Determination of pH in foods | pH | The practical range is 2 - to 14. The calibrated range of this method is pH 4 to 11 | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | pH Meter | FCTM016 based on AOAC Official Method 2019. 21st Edition 981.12 pH of acidified foods |
| FCTM017 Determination of water activity in foods | Water Activity | The range of application is 0.080 to 1.000 where 1.000 is pure water | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and | Water Activity Meter | FCTM017 based on ISO 21807:2004 |

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| | | | | vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | | |
| 751 Food testing - .06 Allergens | ACTM001 Detection of Hydrolysed Gluten using R5-Sandwich ELISA (mendez Method) | Gluten | Foods: 2.5 - 67.5 mg/kg Swabs: 0.25 - 6.75 ppm | Dairy products, meat and meat products, game and poultry, prepared dishes, others. Swabs, Fruit and Veg, Confectionary, Waters, Soups, Broths and Sauces, Cereals and bakery products, nut and nut products, fish | Ridascreen Gliadin R7001 Kit ELISA (R5 Mendez) | AOAC Chapter 32 P41, - Section 32.144 21 st Edition, 2019 |
| | ACTM002 Detection of Casein using Sandwich ELISA | Casein | Foods: 2.5 - 67.5 mg/kg as Casein Swabs: 0.13 - 3.37 microgram/swab as Casein | Prepared dishes, cereals and bakery products, swabs, confectionary and dairy products | Sandwich ELISA | ACTM002 Based on RIDASCREEN fast Casein R4612 Kit Insert 16-10-24 |
| | ACTM004 Detrmination of Egg using Sandwich ELISA | Egg | 0.5-20 mg/kg | Meat and Meat products, game and Poultry, Cereals and bakery products, confectionery, | ELISA | MloBS Egg (Ovalbumium) ELISA II |

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| | | | | prepared dishes, others: swabs | | |
| 752 Chemical residue testing - .01 Drugs and drug metabolites | VCTM005 Quantification of β -Agonists and Trenbolone using LC/MS/MS | 17 Alpha trenbolone Brombuterol Cimaterol Clenbuterol Mabuterol Mapenterol Ractopamine Salbutamol terbutaline Zilpaterol | 1.08 - 7.5 ppb 0.09-0.5 ppb 0.17-1.25 ppb 0.11-0.5 ppb 0.14 - 0.5 ppb 0.07 - 0.5 ppb 0.41 - 2.5 ppb 0.35 - 2.5 ppb 0.65 -7.5 ppb 0.34 - 2.5 ppb | Bovine Urine | LC/MS/MS | VCTM based on Documented and Validated in-house method |
| 766 Environmental testing (inc waters) - .02 Biochemical oxygen demand | ECTM004 Determination of 5 day Biological Oxygen Demand using dissolved oxygen meter | Biological Oxygen Demand (BOD) | 1 - 10000 mg/l O ₂ | Sewage, trade wastes, other waters | Dissolved Oxygen Meter | ECTM004 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 5210 and 4500C |
| 766 Environmental testing (inc waters) - .03 Chemical oxygen demand | ECTM005 Determination of chemical oxygen demand (dichromate value) | Chemical Oxygen Demand | Low range: 5-150 mg/l O ₂ mid range: 10-1500 mg/l O ₂ High range 500 - 15000 mg/l O ₂ | Sewage, trade wastes, other waters | Digestion/ Spectrophotometry | ECTM005 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 5220D |
| 766 Environmental testing (inc waters) - .05 Inorganic | ECTM003 Detrmination of Suspended Solids using gravimetry | Suspended Solids | 5- 15000 mg/l | Sewage, trade wastes, other waters | Filtration equipment/ gravimetry | ECTM005 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 2540 |
| | ECTM006 Determination of Total Nitrogen and Kjeldahl Nitrogen | Total Nitrogen and Kjeldahl Nitrogen | Total Nitrogen: 1.0 - 200 mg/l N Kjeldahl Nitrogen: 1 - 100 mg/l N | Sewage, trade wastes, other waters | Digestion/ Spectrophotometry | ECTM006 Based on HACH Company Standard, Method 10071, 2014, 10th Edition |
| | ECTM008 Determination of Total Phosporous | Total phosporous | 0.05 -40.0 mg/l P | Sewage, trade wastes, other waters | Spectrophotometry | ECTM008 based on HACH method 8190 06/2017, edition 10 |

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| | ECTM027 Determination of total and dissolved Iron and Manganese using Furnace AAS | Iron Manganese | 20 - 2000 ug/l 5 - 2000 ug/l | Waters for potable and domestic purposes, other waters, surface waters | Digester and furnace AAS/ Atomic absorption spectrometry | ECTM027 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 3113 |
| | EXTM001 Determination of Chloride, Ammonium, Nitrite Nitrate, Total Oxidised Nitrogen (TOM), Alkalinity, hardness, sulphate, orthophosphate using gallery auto analyser | Alkalinity as CaCO3 Ammonia as NH3-N Chloride as Cl Hardness as CaCO3 Nitrate as NO3 Nitrite as NO2 Orthophosphate as P Sulphate as SO4 TON | 5.0 - 5000 mg/l 0.02 -100 mg/l 5 - 10000 mg/l 25 -500 mg/l 1 -100 mg/l 0.01 -10 mg/l 0.03 - 50 mg/l 5 - 5000 mg/l 1 -110 mg/l | Sewage, trade wastes, other waters | Gallery Auto analyser/ Spectrophotometry | ECTM001A: Thermo Scientific method id ALKBpB, Issue003, 01.07.07 ECTM001B: Thermo Scientific method id AMMDIC Issue 002, 01.01.06 ECTM001C: Thermo Scientific Method id CHLOR, Issue002, 01.01.06 ECTM001D: Thermo Scientific Method ID HAR001, issue 002, 01.01.06 Thermo Scientific Method ALKBpB, Issue003, 01.01.07 AMMDIC/CHLOR/HAR001/NITRI/PHOS/SULP/TON Issue002, 01.01.06 ECTM001E: Thermo Scientific Method id NITRI, Issue 2, 01.01.01 ECTM001F: Thermo Scientific Method id PHOS, Issue002, 01.01.06 ECTM001G Thermo Scientific id Sulp, issue002, 01.01.06 ECTM001H: thermo Scientific method id TON, issue002, 01.01.06 |
| 767 Physical test/measurement - .01 pH | ECTM007 Determination of pH using Orion Star A211 | pH | Ph 4- 10 | Waters for potable and domestic purposes, sewage, trade wastes, other waters | pH Meter | ECTM007 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 4500 |
| 767 Physical test/measurement - .02 Conductivity | ECTM002 Determination of Electrical Conductivity | Electrical Conductivity | 2 - 10000 µS/cm @20°C | Waters for potable and domestic purposes, sewage, trade wastes, other waters | Conductivity Meter | ECTM027 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 2510 |

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| 797 Miscellaneous materials and products - .01 Chemical tests | RCTM001 Quantification of chlorate using LC/MS/MS | Chlorate | Water: 1 ppb - 500ppb Dry foods: 8 - 4000 ppb Liquid foods: 4 - 2000 ppb | Dairy products, waters for potable and domestic purposes | LC/MS/MS | RCTM001 based on Documented and Validated in-house method |
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Biological and Veterinary Testing

Category: A

| Biology/veterinary field - Tests | Test name | Technique | Matrix | Equipment | Std. reference |
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| 803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .01 Culture of bacteria | MTM001 DETECTION OF SALMONELLA SPP BY A SELECTIVE ENRICHMENT TECHNIQUE | Isolation of Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 6579-1:2017 Amd. 1: 2020. |
| | MTM004 DETECTION OF LISTERIA SPP | A double selective enrichment process is followed by plating onto chromogenic agar and Listeria selective agar (Oxford formulation). | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-1:2017 |

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| MTM010 ENUMERATION OF MICRO-ORGANISMS: AEROBIC COLONY COUNT | <p>Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B).</p> <p>This test can be referred to as the aerobic colony count, total viable count or total plate count.</p> | <p>Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.</p> | N/A | MTM010 based on ISO 4833-1:2013. |
| | <p>Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B).</p> <p>This test can be referred to as the aerobic colony count, total viable count or total plate count.</p> | <p>Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.</p> | N/A | MTM010 based on ISO 4833-1:2013/AMD1 : 2022 |
| MTM011 ENUMERATION OF PRESUMPTIVE ENTEROBACTERIACEAE | <p>Enumeration of presumptive Enterobacteriaceae organisms using a selective medium (VRBGA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy).</p> | <p>Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than</p> | N/A | ISO 21528-2:2017 |

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| | | wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| MTM012 ENUMERATION OF PRESUMPTIVE COLIFORMS | Enumeration of presumptive Coliform organisms using a selective medium (VRBA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy). | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 4832:2006 |
| MTM013 ENUMERATION OF PRESUMPTIVE E. COLI | MTM013A: Enumeration of presumptive Escherichia coli organisms using a selective medium (TBX). Characteristic colonies are counted after 24 hours incubation at 44°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 16649-1:2018 & ISO 16649-2:2001. |
| MTM014 ENUMERATION AND CONFIRMATION OF COAGULASE POSITIVE STAPHYLOCOCCI | Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium, with confirmation using a | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths | N/A | ISO6888-1:2021 |

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| | | commercially available latex test. | and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| | | Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 6888-1:999/Amd 2:2018. |
| | MTM015 ENUMERATION AND CONFIRMATION OF BACILLUS CEREUS. | Isolation and enumeration of presumptive Bacillus cereus using a selective diagnostic medium | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | Horizontal method for the enumeration of presumptive Bacillus cereus | ISO 7932:2004 AMD1 2020 |

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| MTM016 ENUMERATION OF LISTERIA MONOCYTOGENES AND LISTERIA SPP | Isolation and enumeration of viable confirmed Listeria spp using a selective diagnostic medium and a colony count technique, with confirmation using biochemical galleries for Listeria. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces , Additives. | N/A | ISO 11290-2:2017. |
| MTM017 ENUMERATION OF PRESUMPTIVE PSEUDOMONAS SPP | Enumeration of presumptive Pseudomonas spp. using a spread plate technique. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives | N/A | ISO 13720:2010 |
| MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS | Isolation and enumeration of presumptive Clostridium perfringens using a selective diagnostic medium. The chromogenic reaction relies on the reduction of Sulphite to Sulphide which colours the colonies black in the specified selective medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, | N/A | ISO 7937:2004 |

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| | | Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| MTM019 ENUMERATION OF PRESUMPTIVE LACTIC ACID BACTERIA | Enumeration of Lactic Acid Bacteria using a selective medium (MRS). Characteristic colonies are counted after 72 hours incubation at 30°C. | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives | N/A | ISO 15214:1998 |
| MTM020 ENUMERATION OF PRESUMPTIVE LACTOBACILLUS | A nutrient medium with elective properties is used to culture lactic acid bacteria, which typically belong to the genera Lactobacillus. | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes | N/A | Validated & Documented In-House Test Method. |
| MTM021 ENUMERATION OF PRESUMPTIVE FAECAL STREPTOCOCCI (ENTEROCOCCI) | Isolation and enumeration of Faecal Streptococci using a pour plate technique with a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | BS 4285 Section 3.11 (1985). |
| MTM024 ENUMERATION OF COLONY COUNT IN WATER | Test volumes of water sample are mixed with molten Yeast Extract Agar in Petri dishes. After incubation under specified conditions a count is made of the colonies that develop. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) – Part 7. |

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| MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER | Isolation of organisms on a membrane filter placed on MLGA agar medium. Isolation of colonies is followed by confirmation tests. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2016) - Part 4. |
| MTM026 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA IN WATER | This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2015) - Part 8. |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A. | The Microbiology of Drinking Water (2010) - Part 8. |
| MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER | Filtration of a water sample through a membrane followed by incubation on a selective diagnostic medium. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2012) - Part 5 |
| MTM028 ENUMERATION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS IN WATER | This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium under anaerobic conditions with subsequent confirmation, if required. This method will enumerate both vegetative cells and spores of Clostridium perfringens. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2021) - Part 6. |
| | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) - Part 6. |

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| MTM029 ANALYSIS OF WATER FOR TOTAL VIABLE COUNT (HTM2030) | Enumeration of mesophilic aerobic bacteria which do not have specialised nutritional requirements. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | Health Technical Memorandum 2030 |
| MTM030 ENUMERATION OF MICRO-ORGANISMS: ANAEROBIC COLONY COUNT | Enumeration of anaerobic micro-organism present in a food sample, by the preparation of dilutions followed by a plate count incubated anaerobically @ 30°C for 48 hours. | Meat and meat products, game and poultry, Prepared dishes, Dairy Lab | N/A | Documented, validated In-House Method |
| MTM031 DETECTION OF COLIFORMS | Sample suspensions are inoculated into LTB and incubated at 37±1.0°C for 24±2 hours. Results are expressed as Coliforms Detected or Not Detected in 1g. | Meat and meat products, game and poultry, Prepared dishes, Dairy Products | N/A | ISO 4831:2006 |
| MTM033 DETECTION OF SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD | Isolation of Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars. | Meat Surfaces, Product contact surfaces | N/A | MLG 4.10. |
| MTM036 DETECTION OF LISTERIA SPP USING ALOA® ONE DAY METHOD | The ALOA® ONE DAY method comprises a chromogenic agar medium (ALOA®) which allows detection of Listeria spp. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat | N/A | AFNOR VALIDATION Certificate N° AES 10/3-09/00 |

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| | | surfaces, Product contact surfaces. | | |
| MTM039 - ENUMERATION OF THERMODURIC MICRO-ORGANISMS | Enumeration of the thermoduric micro-organisms in food samples, by the preparation of dilutions followed by a plate count at 30°C for 72 hours. | Dairy Products | N/A | BS 4285-3.2:1991 |
| MTM040 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. (FORMERLY ENTEROBACTER SAKAZAKII) | RAPID'Sakazakii is a selective chromogenic medium used for the detection of Cronobacter spp. (formerly Enterobacter sakazakii). | Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces. | N/A | AFNOR Validation Certificate N° BRD 07/22-05/12. |
| MTM041 ENUMERATION OF CAMPYLOBACTER SPECIES | Enumeration and confirmation of thermophilic Campylobacter spp in foods. The procedure involves the direct inoculation onto selective culture agar. | Meat and meat products, game and poultry, | N/A | ISO 10272-2:2017 |
| MTM043 ENUMERATION OF PRESUMPTIVE E. COLI USING MOST PROBABLE NUMBER – MPN TECHNIQUE | MPN MMGM 37°C for 24hr±2hr. | Fish, Shellfish and molluscs | N/A | ISO/TS 16649-3 :2015, Corrected version 2016-12-15. |
| MTM045 - DETECTION OF LISTERIA SPP USING OXOID PRECIS™ METHOD | The OXOID Listeria Precis™ method comprises a chromogenic agar medium (Brilliance™ Listeria Agar) which allows detection of Listeria spp. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, | N/A | OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05. |

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| | | Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA | 37°C Pour plate using Iron Sulphite agar for 48 hrs | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Traditional ISO Method | I.S. EN ISO 15213:2003 |
| MTM053 DETECTION OF CLOSTRIDIUM PERFRINGENS | Pre-enrichment in CMM (24 hrs at 37°C), streak onto TSC agar and incubate anaerobically (22 hrs, 37°C) | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 |
| MTM053 DETECTION OF SULPHITE REDUCING CLOSTRIDIA | | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 |
| MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI | MPN LSUB 37°C for 24hr±2hr | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives | Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli- Most probable number technique | ISO 7251:2005(E) |
| MTM055 DETECTION OF ENTEROBACTERIACEAE | (BPW) 37°C for 18±2h, inoculated to (EE broth) incubated 37°C for 24±2 | Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Traditional ISO Method | ISO 21528-1:2017 |

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| MTM059 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. | Isolation of Cronobacter spp. is performed by pre-enrichment, followed by selective enrichment and plating on to selective chromogenic agar. Confirmation on of any presumptive Cronobacter spp. is by biochemical testing. | Dairy Products, Product contact surfaces, Surfaces | N/A | ISO 22964:2017 |
| MTM060 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCI USING RABBIT PLAZMA FIBRINOGEN AGAR | Plate count RPF agar at 37°C for 18 - 24hrs hours. | Dairy products | N/A | ISO 6888-2:1999 |
| | Plate count RPF agar at 37°C for 48hrs hours. | Dairy products | N/A | ISO 6888-2:2021 |
| MTM061 ENUMERATION OF YEAST AND MOULD IN MIK AND MILK PRODUCTS | Plate count at 25°C OGYE. | Dairy products | TN/A | ISO 6611:2004. |
| MTM062 DETECTION OF COAGULASE POSITIVE STAPHYLOCOCCI | MPN GACB 37°C for 48 hours . | Dairy Products, Prepared dishes, Additives | Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers. | ISO 6888-3:2003 |
| MTM063 DETECTION OF SALMONELLA SPP USING BIO-RAD RAPID' CULTURE METHOD | Bio-Rad RAPID' Salmonella method. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, | N/A | AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05. |

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| | | | Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives, Meat Surfaces, Product contact surfaces, Surfaces | | |
| | MTM064 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD | 3M Petrifilm RYM 25-28°C for 60 hours . | Dairy Products, Meat and meat products, game and poultry, Surfaces, Product contact surfaces | N/A | AFNOR No. 3M 01/13 – 07/14. |
| 803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .02 Culture of fungi | MTM022 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD AND SWABS WITH AN Aw GREATER THAN 0.95 | Enumeration of yeasts and moulds in products which have a water activity of greater than 0.95 (eggs, meat, dairy products (except milk powder), fruits, vegetables, fresh pastes etc.) and in swab samples by means of a colony count at 25°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 21527-1:2008 |
| | MTM023 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95 | Enumeration of yeasts & moulds in products which have a water activity of less than or equal to 0.95 (dry fruits, cakes, dried meat, salted fish, grains, cereals & cereal products) by means of a colony count at 25°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives. | N/A | ISO 21527-2:2008 |

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| 804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .03 Enzyme immunoassay, | MTM035 DETECTION OF E. COLI O157 USING VIDAS® UP | BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT). | Meat and meat products, game and poultry | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 |
| 804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .04 Immunochromatographic methods, | MTM009 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING REVEAL® TEST SYSTEM | Reveal® E. coli O157:H7 Test System. | Meat and meat products, game and poultry, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Pet foods, Meat Surfaces, Product contact surfaces, Surfaces, | N/A | The Reveal® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment). |
| 805 Detection and/or identification of bacterial, parasite, fungal and viral nucleic acids using appropriate techniques - .03 Nucleic acid amplification tests, CE marked commercial systems | MTM037 and MTM037B DETECTION OF SALMONELLA SPP USING REAL-TIME PCR | The iQ-Check Salmonella II kit is a test based on gene amplification and detection by real-time PCR. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/06-07/04 |
| | MTM038 DETECTION OF LISTERIA SPP USING REAL-TIME PCR | The iQ-Check Listeria spp. kit is a test based on gene amplification and detection by real-time PCR. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared | N/A | AFNOR Validation Certificate N° BRD 07/13-05/07 |

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| | | | dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | | |
| | MTM042 DETECTION, IDENTIFICATION AND CONFIRMATION OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI O26, O45, O103, O111, O121, O145 and O157:H7 (STEC) USING REAL-TIME PCR | The iQ-Check STEC VirX kit, real-time PCR system, allows the detection of the stx and eae virulence genes. The iQ-Check STEC SerO kit allows the detection of these 6 major serogroups, plus E. coli O157:H7. | Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables. | AOAC® iQ-Check™ STEC VirX Certificate No. 121203. AOAC® iQ-Check™ STEC SerO Certificate No. 121203. | MTM042, based on USDA FSIS MLG 5B.05 |
| 806 Identification of cultured bacteria and fungi using non-nucleic acid based techniques - .02 Biochemical methods , non-CE marked / in house methods | MTM003 CONFIRMATION OF SALMONELLA SPP | Confirmation of any presumptive Salmonella spp. is by biochemical and serological testing. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab | N/A. | ISO 6579-1:2017 Amd. 1: 2020. |
| | MTM006 CONFIRMATION OF LISTERIA SPP | Catalase, Oxidase, Gram, Haemolysis, Biochemical identification kit. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, | N/A | ISO 11290-1:2017. |

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| | | | Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | |
| MTM007 DETECTION AND CONFIRMATION OF THERMOTOLERANT CAMPYLOBACTER SPP. | This method describes the detection and confirmation of thermophilic Campylobacter spp in foods. Depending on the type of sample and purpose of the test, the procedure involves the use of selective enrichment broths. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds; Additives. | N/A. | ISO 10272-1:2017 Procedure A - Bolton (low background microflora). Procedure B - Preston (high background microflora). | |
| MTM008 DETECTION AND CONFIRMATION OF E. COLI O157 | A portion of the sample is incubated in an enrichment broth. Any micro-organisms possessing the 0157 antigen are captured on magnetic particles. Washing the particles separates them from the enrichment broth and competing microbes. Captured micro-organisms are isolated on selective agars and suspect isolates are identified by immunological and biochemical tests. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces; Additives. | N/A | ISO 16654:2001/A1:2017 | |