

Schedule of Accreditation



Organisation Name	Public Analyst's Laboratory Dublin
Trading As	Health Service Executive - Public Analyst's Laboratory, Dublin
INAB Reg No	99T
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Website	http://www.publicanalystdublin.ie
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Standard Version	2017
Date of award of accreditation	23/09/1998
Scope Classification	Biological and veterinary testing
Scope Classification	Chemical testing
Services available to the public ¹	

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 Head Office	Sir Patrick Dun's, Lr. Grand Canal Street, Dublin, D2

Scope of Accreditation

Head Office

Biological and Veterinary Testing

Category: A

Biology/veterinary field - Tests	Test name	Technique	Matrix	Equipment	Std. reference	
801 Macroscopic examination and description	SOP PALM 0029	Determination of water activity in food Dew point technique	Food	AQUALAB Water Activity Meter Series 4TE	ISO 18787:2017	
803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .01 Culture of bacteria	SOP PALM 0001 **3 SOP PALM 0001 (S) **3	Aerobic colony count (pour plate) at 30°C for 72 hours. Aerobic colony count (spiral plate) at 30°C for 72 hours.	Dairy products Egg and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Fruit and vegetables Prepared dishes Environmental swabs - Stick swabs		I.S. EN ISO 4833-1:2013/Amd.1:2022 I.S. EN ISO 4833-2:2013 & AC:2014 & Amd.1 2022	
	SOP PALM 0003(S) **3 En umeration of presumptive Bacillus cereus using BCA	Direct plate counts	Dairy products Egg and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Cereals and bakery products		Based on ISO 7932:2004/Amd.1:2020 & LC 2020	

		Fruit and vegetables Prepared dishes			
SOP PALM 0004 **3	Detection of salmonella spp	Cereals and bakery products Fruit and vegetables Herbs and spices Alcoholic beverages (other than wine) – Cream Liqueurs Ices and desserts Confectionery Nuts and nut products Prepared dishes Dairy products Eggs and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Soups, broths and sauces Environmental swabs - Stick swabs Foodstuffs intended for particular nutritional uses		I.S. EN ISO 6579:2017/Amd.1:2020	
SOP PALM 0006 **3	Enumeration of Clostridium perfringens	Dairy products Egg and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Fruit and vegetables Prepared dishes Soups, broths and sauces		I.S. EN ISO 7937:2004	
SOP PALM 0009 **3	Enumeration of Enterobacteriaceae	Dairy products Eggs and egg products Meat and meat products, game and		ISO 21528-2:2017	

		<p>poultry Fish, shellfish and molluscs Soups broths and sauces Fruits and vegetables Confectionery Prepared dishes Alcoholic beverages (other than wine) – Cream liqueurs Environmental swabs - Stick swabs</p>			
SOP PALM 0017 **3	Detection of <i>Listeria monocytogenes</i> and <i>Listeria spp</i>	<p>Dairy products Egg and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Cereals and bakery products Fruit and vegetables Prepared dishes Environmental swabs - Stick and sponge swabs</p>		I.S. EN ISO 11290-1:2017	
SOP PALM 0018(S) **3	Enumeration of <i>Listeria spp</i> and <i>L. monocytogenes</i>	<p>Dairy products Egg and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Fruit and vegetables Prepared dishes</p>		I.S. EN ISO 11290-2:2017	
SOP PALM 0023 **3	Detection of <i>Campylobacter spp</i>	<p>Dairy Products, Egg and egg products, Meat and meat products, game and poultry,</p>		I.S. EN ISO 10272-1:2017, Procedure A	

		Fish, shellfish and molluscs, Fruit and vegetables, Prepared dishes, Surfaces, Stick Swabs			
SOP PALM 0026 **3	Enumeration of β -glucuronidase positive E.coli by colony count at 44°C using TBX	Egg and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Cereals and bakery products Cocoa and cocoa preparations, coffee and tea Prepared dishes Dairy products Soups, Broths and Sauces Confectionery Environmental swabs - Stick Swabs, Fruit and vegetables		ISO 16649-2:2001	
SOP PALM 0028 **3	Detection and enumeration of Vibrio parahaemolyticus (Surface – spread/spiral)	Fish, shellfish and molluscs		Based on ISO 21872-1:2017	
SOP PALM 0061 **3	Enumeration of coagulase-positive staphylococci by RPF technique	Egg and egg products Meat and meat products, game and poultry Fish, shellfish and molluscs Fruit and vegetables Prepared dishes Cereals and bakery products Soups, broths and sauces		I.S. EN ISO 6888-2:2021	

SOP PALM 0102	Detection and enumeration of Enterococci in water by membrane filtration	Potable waters, Swimming pools and spas, Environmental waters		Based on I.S. EN ISO 7899-2:2000	
SOP PALM 0104	Detection and enumeration of sulphite reducing clostridia and Cl. perfringens in water by membrane filtration.	Potable waters Swimming pools and spas Environmental waters		Based on Microbiology of Drinking Water 2021, Part 6	
SOP PALM 0106	Detection and enumeration of Ps. aeruginosa in water by membrane filtration	Swimming pools and spas Potable Waters		Based on Microbiology of Drinking Water 2015, Part 8	
SOP PALM 0107	Enumeration of heterotrophic bacteria colony count technique at 22°C or 37°C	Potable waters, Swimming pools and spas		Based on I.S. EN ISO 6222:1999	
SOP PALM 0108	Enumeration of coliform and E. coli using Colilert Quanti-Tray MPN.	Environmental waters Potable waters Swimming pools and spas		ISO 9308-2:2012	
SOP PALM 0111	Coliforms and E.coli by membrane filtration	Potable waters	ISO 9308-1 (2016)	ISO 9308-1:2014 /AMD.1:2016	
SOP PALM 0112	Enumeration of Legionella in water	Potable waters	Membrane filtration manifold and associated equipment	ISO 11731:2017, Membrane filtration on plate: procedures 5 and 7. Filtration with washing procedures 8 and 9	
SOP PALM 3000 Enumeration of Aerobic Mesophilic Bacteria in cosmetics	Standard plate counts	Cosmetics		ISO 21149:2017/Amd 1:2022	
SOP PALM 3001 Detection of Pseudomonas aeruginosa in cosmetics	Detection of Ps. Aeruginosa	Cosmetics		ISO 22717:2015/Amd 1: 2022	

	SOP PALM 3002 Detection of Staphylococcus aureus in cosmetics	Detection of Staphylococcus aureus	Cosmetics		ISO 22718:2015/Amd 1:2022	
	SOP PALM 3006 Detection of Escherichia coli in cosmetics	Detection of Escherichia coli by standard plating methods	Cosmetics		ISO 21150:2015/Amd 1:2022	
	SOP PALM 4001 **3	Elfa Detection of Salmonella spp using VIDAS SLM Kit.	Dairy Products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Alcoholic beverages other than wine (Cream liqueur), Ices and desserts, Confectionary, Nuts and nut products, Prepared dishes, Environmental swabs - Stick swabs, Foodstuffs intended for particular nutritional uses		AFNOR VIDAS Salmonella (VIDAS SLM) method BIO 12/1-04/94 Screening method. Cultural and confirmation aspects - I.S. EN ISO6579:2017/Amd.1:2020	
803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .02 Culture of fungi	SOP PALM 0025 **3	Enumeration of yeasts and moulds in products with water activity greater than 0.95	Cereals and bakery products, Fruit and vegetables, Non-alcoholic beverages, Soups, broths and sauces, Alcoholic beverages (other than wine)		ISO 21527-1:2008	
	SOP PALM 0080 **3	Enumeration of yeasts	Cereals and bakery		ISO 21527-2:2008	

		and moulds in products with water activity less than or equal to 0.95	products			
	SOP PALM 3003 Enumeration of Yeast and Mould in cosmetics	Standard plate counts	Cosmetics		ISO 16212:2017/Amd 1:2022	
	SOP PALM 3007 Detection of Candida albicans in cosmetics	Detection of Candida albicans in cosmetic products	Cosmetics	Standard Microbiological equipment	ISO 18416:2015/Amd 1:2022	
803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .04 Culture of yeasts	SOP PALM 0025 **3	Enumeration of yeasts and moulds in products with water activity greater than 0.95 by standard plating	Cereals and bakery products, Fruit and vegetables, Non alcoholic beverages, Soups, broths and sauces, Alcoholic beverages (other than wine)		ISO 21527-1:2008	
	SOP PALM 0080 **3	Enumeration of yeasts and moulds in products with water activity less than or equal to 0.95	Cereals and bakery products		ISO 21527-2:2008	
	SOP PALM 3003 Enumeration of Yeast and Mould in cosmetics	Standard plate counts	Cosmetic products		ISO 16212:2017/Amd 1:2022	

Category: A

Chemistry Field - Tests	Test name	Analyte	Range of measurement	Matrix	Equipment/technique	Standard reference/SOP
710 Materials testing - .03 Chemical analysis	SOP PALC 0117 - The determination of the specific migration of formaldehyde from kitchenware by UV/Vis spectrophotometry **1 2 3 4	Residual formaldehyde	3.0 to 30.0 mg/kg Food simulant (analysed in 3% acetic acid solution, results obtained must be corrected for the surface area of the individual article under analysis)	Melamine kitchenware	UV/Vis spectrophotometry	Based on the determination of formaldehyde in food simulants I.S. CEN/TS 13130-23:2005
	SOP PALC 0039 - The determination of Epoxidised Soybean Oil in Food, Food simulant and PVC Gasket **1 2 3 4	Epoxidised soybean oil (ESBO)	3.0 % to 50 % w/w	PVC Gasket	GC-MS	In-house procedure based on Castle, L., Sharman, M., and Gilbert, J. A.O.A.C. No.6., 71, 1183-1186
	SOP PALC 0089	Bisphenol A **1	1-1000 µg/kg (analysed in 50% aqueous ethanol food simulant, results obtained must be corrected for the surface area of the individual article under analysis)	Food Contact Materials	Analysed in 50% aqueous ethanol food simulant, results obtained must be corrected for the surface area of the individual article under analysis	Based on Bisphenol A - Draft Validation Report, October 2009, EURL, Ispra
	SOP PALC 0089 - The determination of bisphenol A in food contact materials and foodstuffs by HPLC and fluorescence detection **1 2 3 4	Bisphenol A	1 to 1000 µg/kg (analysed in 50% aqueous ethanol food simulant, results obtained must be corrected for the surface area of the individual article under analysis)	Food Contact Materials	HPLC and Fluorescence Detection	In house test procedure

SOP PALC 0090 - The determination of plasticisers in PVC, Oil Food Simulant and Food **1 2 3 4	Plasticisers: diisooctyl phthalate (DIOP), diisononyl cyclohexanedicarboxylate (DINCH), diisononyl phthalate (DINP), diisodecyl phthalate (DIDP)	0.02 to 35 % w/w	PVC	GC-MS	In-house test method
	Plasticisers: dimethyl adipate (DMA), diethyl adipate (DEA), dimethyl phthalate (DMP), diethyl phthalate (DEP), dimethyl sebacate (DMS), triethylcitrate (TEC), diethyl sebacate (DES), diisobutyl phthalate (DIBP), dibutyl phthalate (DBP), dihexyl phthalate (DHP), benzyl butyl phthalate (BBP), dicyclohexyl phthalate (DCHP), diethylhexyl phthalate (DEHP), dioctyl terephthalate (DOTP/DETP), diallyl phthalate (DAP), diethyl sebacate (DES), dibutyl sebacate (DBS), tributylacetyl citrate (TBAC), diethylhexyl adipate (DEHA) di-n-octyl phthalate (DNOP) and diethylhexyl sebacate (DEHS)	0.005 to 35 % w/w	PVC	GC-MS	In-house test procedure
SOP PALC 0092	Primary aromatic amines: Aniline (ANL) **1,2	4,4'-Methylenedianiline (4,4'-MDA) 0.00025-10.0 mg/kg (analysed as 3% acetic acid solution, results obtained must be corrected for the surface area of the individual utensil under analysis) *Total PAAs: 0-20.05	Black nylon kitchen utensils	By UPLC-MS/MS:	Based on Mortensen, S.K.; Trier, X.T; Foverskov, A; Petersen, J.H: Specific determination of 20 primary aromatic amines in aqueous food simulants by liquid chromatography – electrospray

		mg/kg (*Note: based on lower bound calculation)			ionization tandem mass spectrometry, J. Chromatogr. A 1091, (2005) 40-50
SOP PALC 0092 - The determination of the specific migration of primary aromatic amines (PAAs) from nylon kitchen utensils **1 2 3 4	Primary Aromatic Amines (PAAs), Aniline (ANL), 4,4'-Methylenedianiline (4,4'-MDA)	0.00025 to 10.0000 mg/kg (analysed as 3% acetic acid solution, results obtained must be corrected for the surface area of the individual article under analysis) *Total PAAs: 0.000 to 20.000 mg/kg (*Note: based on lower bound calculation)	Polyamide Kitchen Utensils	UPLC-MS/MS	In-house test procedure
SOP PALC 0094 - The determination of the specific migration of melamine from kitchenware by UPLC-electrospray ionisation-tandem MS/MS	Residual melamine	0.25-250.0 mg/kg food simulant (analysed as 3% acetic acid solution, results obtained must be corrected for the surface area of the individual utensil under analysis)	Melamine kitchenware	UPLC-MS/MS	Based on I.S.EN13130-1:2004, Waters Application Note 7200022823EN, Oct 2008
SOP PALC 0094 - The determination of the specific migration of melamine from kitchenware by UPLC-electrospray ionisation-tandem MS/MS **1 2 3 4		0.25 to 250 mg/kg food simulant (analysed as 3% acetic acid solution, results obtained must be corrected for the surface area of the individual article under analysis)	Melamine kitchenware	UPLC-MS/MS	Based on I.S.EN13130-1:2004
SOP PALC 0112 - The determination of the migration of cadmium and lead from ceramic and glass articles by Inductively Coupled Plasma Mass Spectroscopy **1 2 3 4	Lead and Cadmium	Ceramics: 0.2 to 40.0 mg/l (lead) 0.02 to 2.0 mg/l (Cadmium)(Analysed as 4% Acetic Acid solution, results obtained must be corrected for surface area of the individual non fill article under analysis)Glass articles: 0.003 to 0.20 mg/litre -	Ceramics Glass articles	By ICP-MS	In-house test procedure based on Commission Directive 2005/31/EC and 84/500/EEC

		Lead and Cadmium (analysed as 4% Acetic Acid, results obtained must be corrected for surface area of the individual non fill article) under analysis			
SOP PALC 0123 The determination of the specific migration of chromium and nickel from metal kitchen utensils by ICPMS **1 2 3 4	Chromium Nickel	Chromium 20 - 2000 µg/l Nickel 10 - 1000 ug/l (Analysed as 4% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Metal kitchen utensils	ICP-MS	In-house test procedure
SOP PALC 0171 - The determination of the specific migration of metals from plastic kitchen ware by ICPMS **1 2 3 4	Aluminium Nickel	Aluminium: 0.025 to 1.50 mg/kg Nickel: 0.003 to 0.15 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Plastic kitchen ware	ICP-MS	In-house test method
	Cobalt	0.003 to 0.15 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Plastic kitchen ware	ICP-MS	In-house test method
	Copper	0.100 to 6.0 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Plastic kitchen ware	ICP-MS	In-house test method
	Iron	1.000 to 60.0 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for	Plastic kitchen ware	ICP-MS	In-house test method

			the surface area of the individual article under analysis)			
		Lithium	0.025 to 1.50 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Plastic kitchen ware	ICP-MS	In-house test method
		Manganese	0.025 to 1.50 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Plastic kitchen ware	ICP-MS	In-house test method
		Zinc	0.100 to 6.0 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Plastic kitchen ware	ICP-MS	In-house test method
	SOP PALCW 0024 The determination of the strength of hexafluorosilicic acid **1 2 3 4	Hexafluorosilicic Acid (HFSA)	HFSA in Aqueous solution (10 - 35%)	Misc Materials and products	By titrimetry	Based on I.S. EN 12175:2013
	The determination of the specific migration of metals from plastic kitchen ware by ICPMS **1 2 3 4	Barium	0.025 - 1.50 mg/kg (Analysed as 3% Acetic acid, results obtained must be corrected for the surface area of the individual article under analysis)	Plastic kitchen ware	ICP-MS	In-house test method
751 Food testing - .01 Migratory substances	SOP PALC 0039 - The determination of Epoxidised Soybean Oil in Food, Food simulatant and PVC Gasket **1 2 3 4	Epoxidised soybean oil (ESBO)	3 to 1000mg/kg	Jarred foods including infant foods	GC-MS	In-house test procedure based on Castle, L., Sharman, M., and Gilbert, J. A.O.A.C. No.6., 71, 1183-1186
			30 to 12000 mg/kg	Food Simulant	GC-MS	In-house test procedure

						based on Castle, L., Sharman, M., and Gilbert, J. A.O.A.C. No.6., 71, 1183-1186
SOP PALC 0116 - The determination of photo initiators in packaging and food by GC-MS **1 2 3 4	Photoinitiators Benzophenone (BP) Isopropylthioxanthone (ITX)	Food: 0.06 to 100.0 mg/kg Packaging: 0.2 to 450 mg/dm ²	Food and Food Packaging	GC-MS	In-house test procedure based on Thermo scientific application note 'Analysis of benzophenone and 4-hydroxybenzophenone in breakfast cereal, 2012'	
SOP PALC 0119 - The determination of certain perfluoroalkylated substances in fish by LC-MS/MS **1 2 3 4	Perflourobutanoic acid (PFBA) Perflouropentanoic acid (PFPeA) Perflourobutane sulfonic acid (PFBS) Perfluorohexanoic acid (PFHxA) Perfluorohexane sulfonic acid (PFHxS) Perflouroheptanoic acid (PFHpA) Perflourooctanoic acid (PFOA) Perflourooctane sulfonic acid (PFOS) Perflourononanoic acid (PFNA) Perflourodec anoic acid (PFDeA) Perflouroundecanoic acid (PFUnA) Perflourodecane sulfonic acid (PFDS) Perflourododecanoic acid (PFDoA) Perfluorotetradecanoic acid (PFTrA)	1 to 100 µg/kg for each analyte, *Sum of PFOS, PFOA, PFNA, PFHxS 0 to 400 µg/kg (*Note: based on lower bound calculation)	Fish	UPLC-MS/MS	In-house test procedure	
SOP PALC 0181 - The determination of plasticisers in food by LC-MS/MS *1 2 3 4	Diethyl adipate (DEA) Dimethyl sebacate (DMS) Diethyl sebacate (DES) Dibutyl sebacate (DBS) Dimethyl phthalate (DMP)	6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg	Food	LC-MS/MS	In-house test procedure	

		Diethyl phthalate (DEP) Diallyl phthalate (DAP) Diisobutyl phthalate (DiBP) Dibutyl phthalate (DBP) Benzyl butyl phthalate (BBP) Dicyclohexyl phthalate (DCHP) Diisononyl phthalate (DINP) Diisodecyl phthalate (DIDP) Triethyl citrate (TEC) Tributylacetyl citrate (TBAC) Diisononyl cyclohexanedicarboxylate (DINCH)	6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg 0.3 to 12 mg/kg 3.0 to 160 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg 6.0 to 300 mg/kg			
751 Food testing - .03 Compositional analysis	SOP PALC 0001 - The determination of percentage alcohol by volume in drinks **1 2 3 4	Alcohol by volume in drinks	2 - 50% v/v	Wine Alcoholic beverages (other than wine)	Distillation and pycnometry	Based on Commission Regulation (EC) No. 2870/2000 of 19/12/2000, as amended, laying down Community reference methods for analysis of spirit drinks.
	SOP PALC 0001 -The determination of percentage alcohol by volume in drinks **1 2 3 4		2.5 - 70% v/v	Wine Alcoholic beverages (other than wine)	Distillation and electronic densimetry	Based on Commission Regulation (EC) No. 2870/2000 of 19/12/2000, as amended, laying down Community reference methods for analysis of spirit drinks.
	SOP PALC 0005	Fructose	Fructose 0.1-20.0% w/v	Non-alcoholic beverages (drinks and juices)	HPLC-RI	SOP PALC 0005
		Glucose	Glucose 0.1-20.0% w/v	Non-alcoholic beverages (drinks and juices)	HPLC-RI	SOP PALC 0005

		Sucrose	Sucrose 0.1-20.0% w/v	Non-alcoholic beverages (drinks and juices)	HPLC-RI	SOP PALC 0005
SOP PALC 0005 - The determination of fructose, glucose and sucrose in selected food and drink samples by HPLC (RI detection) **1 2 3 4	Fructose, glucose, sucrose	Fructose: 0.1-20.0% w/v Glucose: 0.1-20.0% w/v Sucrose: 0.1-20.0% w/v *Total Sugars 0-60.0% w/v (*Note: based on lower bound calculation)	Non-alcoholic beverages (drinks and juices)	HPLC with Refractive Index detection	In-house test procedure	
SOP PALC 0005 - The determination of fructose, glucose and sucrose in selected food and drink samples by HPLC (RI detection) **1 2 3 4	Fructose, glucose and sucrose	Fructose: 5.0-50.0% w/w Glucose: 5.0-50.0% w/w Sucrose: 5.0-50.0% w/w *Total Sugars 0-80.0% w/w (*Note: based on lower bound calculation)	Honey	HPLC with Refractive Index detection	In-house test procedure	
SOP PALC 0008 - The determination of benzoic acid and sorbic acid in non-alcoholic beverages by high performance liquid chromatography **1 2 3 4	Benzoic acid and sorbic acid	Benzoic acid 10 - 500 mg/l Sorbic acid 10 - 500 mg/l	Non-alcoholic beverages	HPLC	In-house test procedure	
SOP PALC 0009 - The determination of benzoic acid and sorbic acid in foods by steam distillation and high performance liquid chromatography **1 2 3 4		Benzoic acid 50 - 3000 mg/kg Sorbic acid 50 - 3000 mg/kg	Dairy products Fats and Oils Soups broths and sauces Cereals & bakery products Fruit and vegetables Confectionery Hummus and similar products	Steam distillation and HPLC	Based on VEMS Method, Code: F/0290, June, 1994	

SOP PALC 0011 - The determination of sulphur dioxide in food and beverages by distillation and titrimetry **1 2 3 4	Sulphur dioxide	Meat products 10 - 1000 mg/kg Dried fruit 10 - 2000mg/kg Wine 10 - 160 mg/l Raw potatoes 10 - 1000 mg/kg Raw crustaceans 10 - 300 mg/kg Cider 10 - 200mg/l Cordials 10 - 250 mg/l Parsnips 10 - 3000 mg/kg Beer 10 - 50 mg/l Mustard 10 - 52 mg/kg Olives 10 - 100 mg/kg Additive premixes 10 - 25000 mg/kg Jam/Dessert Syrup/ fruit filling for pastry: 10 - 400 mg/kg	Meat and meat products, game and poultry Fish, Shellfish and molluscs Fruit and vegetables Non-alcoholic beverages Wine Alcoholic beverages (other than wine) Mustard Olives Additive premixes Jam/Dessert Syrup/ fruit filling for pastry	Distillation and titrimetry	In-house test procedure
SOP PALC 0015 - The determination of nitrate in vegetables by anion exchange high performance liquid chromatography **1 2 3 4	Nitrate	50 – 7500 mg/kg	Fruit and vegetables	Anion exchange HPLC	In-house test procedure
SOP PALC 0016 - The determination of aspartame, acesulfame-K and saccharin in non-alcoholic beverages by high performance liquid chromatography **1 2 3 4	Aspartame, acesulfame-K and saccharin	Aspartame 40 – 800 mg/l Acesulfame-K 20 – 400 mg/l Saccharin 10 – 200 mg/l	Non-alcoholic beverages	UPLC	In-house test procedure
SOP PALC 0017 - The determination of biogenic amines in fish and fish products by HPLC and fluorescence	Biogenic Amines (Tyramine, putrescine, cadaverine, histamine, agmatine, phenylethylamine, spermidine and	Tyramine: 10 to 1000 mg/kg (1) 10 to 4000 mg/kg (2) Putrescine: 10 to 1000 mg/kg (1) 10 to 4000 mg/kg (2) Cadaverine: 10 to 1000	1. Fish, shellfish and fish products inc molluscs 2. Soups (fish), broths and	HPLC and fluorescence detection	In-house test procedure

detection **1 2 3 4	spermine)	mg/kg (1) 10 to 4000 mg/kg (2) Histamine:10 to 1000 mg/kg (1) 10 to 4000 mg/kg (2) Agmatine: 10 to 1000 mg/kg (1) 10 to 4000 mg/kg (2) Phenyethylamine: 10 to 1000 mg/kg (1) 10 to 4000 mg/kg (2) Spermidine: 10 to 1000 mg/kg (1) 10 to 4000 mg/kg (2) Spermine:10 to 1000 mg/kg (1) 10 to 4000 mg/kg (2)	sauces		
SOP PALC 0025 - The determination of caffeine in foodstuffs by HPLC and UV detection **1 2 3 4	Caffeine	Instant Coffee 0.1 - 5 g/kg Liquid Samples 20 - 700 mg/l Solid and liquid food supplements: Solid tablet 25,000 - 500,000mg/kg Powder 3,000 - 20,000 mg/kg Gel/liquid 10 - 6,000 mg/kg Capsule 10,000 - 500,000 mg/kg	Non-alcoholic beverages Cocoa and Cocoa preparations, coffee, tea. Food Supplements	HPLC and UV detection	In-house test procedure
SOP PALC 0026 - The determination of sucralose by HPLC and RI detection **1 2 3 4	Sucralose	Alcoholic and non-alcoholic beverages 5 to 300 mg/l Yoghurts 40 to 800 mg/kg Jams and dessert jellies 40 to 800 mg/kg Sauces 40 to 800 mg/kg Confectionery: 200 mg/kg to 2,000 mg/kg Syrups: 40 mg/kg to 2,100 mg/kg Popcorn: 100 to 400 mg/kg Fine bakery wares: 60 to 400 mg/kg Meat products: 30 to 150 mg/kg	Dairy products Non-alcoholic beverages Alcoholic beverages (other than wine) Ices and desserts Sauces, jams and desserts Confectionery Syrups Popcorn Fine bakery wares, Meat products	HPLC and refractive index detection	In-house test procedure
SOP PALC 0028 - The determination of nitrite and nitrate	Nitrite and nitrate (expressed as sodium nitrite and	Meat and meat products, game and poultry: 10 - 1,000	Meat and meat products, game and	Anion exchange HPLC	In-house test procedure

(expressed as sodium nitrite and sodium nitrate) in meat and meat products and curing brines by anion-exchange high performance liquid chromatography **1 2 3 4	sodium nitrate for all matrices other than processed cereal-based foods and baby foods for infants and young children)	mg/kg Brines: 100 - 2,500 mg/kg, Processed cereal-based foods and baby foods for infants and young children: 20 - 300 mg/kg, cheese: 10 - 400 mg/kg, cheese milks 5 - 100 mg/kg, tuna 5 - 50 mg/kg	poultry Brines, Processed cereal-based foods and baby foods for infants and young children, cheese, cheese milks, tuna		
SOP PALC 0054 - The determination of aspartame, acesulfame-K and saccharin in selected foodstuffs by ultra performance liquid chromatography **1 2 3 4	Aspartame, acesulfame-K and saccharin	Dairy products, Soups, broths and sauces, Ices, desserts and Confectionery: Aspartame 40 to 1000 mg/kg Acesulfame-K 10 to 1000 mg/kg Saccharin 10 to 200 mg/kg Chewing Gum: Aspartame: 500 to 10,000 mg/kg Acesulfame K: 250 to 5,000 mg/kg Saccharin: 120 to 2,500 mg/kg Chocolate powder type products: Aspartame: 40 to 800 mg/kg Acesulfame K: 20 to 400 mg/kg Saccharin: 10 - 200 mg/kg Fine Bakery Wares Aspartame: 80 to 400 mg/kg Acesulfame K: 40 to 400 mg/kg Saccharin: 20 to 200 mg/kg Meat Products: Aspartame: 20 to 100 mg/kg Acesulfame K: 10 to 50 mg/kg Saccharin: 5 to 25 mg/kg	Dairy products Soups, broths and sauces Ices and desserts Confectionery Chewing gum Chocolate powder type products Fine Bakery Wares, Meat Products	UPLC and UV Detection	In-house test procedure
SOP PALC 0057 - The determination of the 5-hydroxymethylfurfural (HMF) content of	5-hydroxymethylfurfural (HMF)	10 to 2166 mg/kg	Honey	HPLC with UV detection	In-house test procedure

honey by HPLC with UV detection **1 2 3 4					
SOP PALC 0086 - The determination of the water content of honey by refractive index using a hand-held refractometer **1 2 3 4	Moisture	10.0 to 30.0%	Honey	Refractometer	In-house test procedure
SOP PALC 0091 - The determination of melamine in foodstuffs **1 2 3 4	Melamine	Soy products: 1.5 to 5.0 mg/kg Milk powder: 0.025 to 15.0 mg/kg	Soy products Milk powder	By UPLC-MS/MS	In-house test procedure
SOP PALC 0113 - The determination of the diastase activity of honey with Phadebas® by UV/Vis spectrophotometry **1 2 3 4	Diastase number	2.5 to 30.0 Diastase number	Honey	Phadebas with UV/Vis Spectrophotometry	In-house test procedure
SOP PALC 0121 - The Determination of Coumarin in Foodstuffs by Gradient High Performance Liquid Chromatography with UV Detection **1 2 3 4	Coumarin	Bakery products: 1 to 100 mg/kg Breakfast cereals: 2 to 50 mg/kg Food Supplements (Liquid): 2.5 to 50 mg/kg Food Supplements (Solid): 5 to 15,000 mg/kg Confectionery: 10 to 50 mg/kg	Cereals and bakery products Food supplements (liquid) Food supplements (solid) Confectionery	HPLC with UV detection	In-house test procedure
SOP PALC 0128 - The Determination of Six Selected Antioxidants in Chewing Gum by Gradient High Performance Liquid Chromatography **1 2 3 4	6 Antioxidants Propyl gallate Octyl gallate Dodecyl gallate Tertiary-butylhydroquinone (TBHQ) Butylated hydroxyanisole (BHA) Butylated hydroxytoluene (BHT)	Chewing Gum (20 to 800 mg/kg) Nut Products (4 to 80 mg/kg) Cereals (Range 4 to 200 mg/kg) Oil food supplements (20 to 800 mg/kg)	Chewing gum Nut Products Cereals Oil food supplements	Gradient high performance liquid chromatography with UV detection	In-house test procedure
SOP PALC 0134 -	Citrinin	25 to 4,000 µg/kg	Food	UPLC-MS/MS	In-house test procedure

The determination of citrinin (CIT) in red yeast rice supplements by ultra performance liquid chromatography (UPLC) and tandem mass spectrometry (MS/MS) **1 2 3 4			supplements based on rice fermented with red yeast <i>Monascus purpureus</i>		
SOP PALC 0135 - The Determination of Steviol Glycosides (Rebaudioside A & Stevioside) in foodstuffs by gradient high performance liquid chromatography with UV detection **1 2 3 4	Steviol Glycosides (Rebaudioside A and Stevioside)	Rebaudioside A: 10 to 400 mg/l (3.3 to 132 mg/l steviol equivalents) Stevioside: 10 to 400 mg/l (4 to 160 mg/l steviol equivalents)	Non-alcoholic beverages See SOP PALC 0149 for solid food analysis	By HPLC	In-house test procedure
SOP PALC 0137 - The Determination of Quassin in Non-Alcoholic Beverages by High Performance Liquid Chromatography **1 2 3 4	Quassin	0.05 to 1.0 mg/kg 0.15 to 2.5 mg/kg	Non-alcoholic beverages Alcoholic beverages See SOP PALC 0153 for solid food analysis	By HPLC	In-house test procedure
SOP PALC 0138 - The Determination of Taurine in Infant Formula and Follow-On Formula by High Performance Liquid Chromatography with UV Detection **1 2 3 4	Taurine	5 to 100 mg/L	Infant formula and Follow on formula	By HPLC with UV detection	In-house test procedure
SOP PALC 0139 - The determination of tropane alkaloids in cereal and cereal products by UPLC-MS/MS **1 2 3 4	Tropane alkaloids (TAs) (Atropine and Scopolamine)	Atropine: 0.1 to 250 µg/kg Scopolamine: 0.1 to 25 µg/kg	Cereal based baby food	UPLC-MS/MS	In-house test procedure

<p>SOP PALC 0143 - The determination of 1,3-Dihydroxyacetone (DHA), Methylglyoxal (MGO) and Hydroxymethylfurfural (HMF) in honey by derivatisation and Ultra High Performance Liquid Chromatography (UPLC) with UV detection **1 2 3 4</p>	<p>1,3-Dihydroxyacetone (DHA), Methylglyoxal (MGO), Hydroxymethylfurfural (HMF)</p>	<p>Hydroxymethylfurfural (HMF) 3 to 200 mg/kg Methylglyoxal (MGO) 20 to 640 mg/kg 1,3-Dihydroxyacetone (DHA) 50 to 3,200 mg/kg</p>	<p>Honey</p>	<p>UPLC-UV</p>	<p>In-house test procedure</p>
<p>SOP PALC 0149 - The determination of Steviol Glycosides (Rebaudioside A & Stevioside) in foodstuffs by gradient high performance liquid chromatography with UV detection **1 2 3 4</p>	<p>Steviol Glycosides (Rebaudioside A and Stevioside)</p>	<p>Chocolate: Rebaudioside A: 60 to 1,500 mg/kg (20 - 500 mg/kg steviol equivalents) Stevioside: 60 to 1,100 mg/kg (24 to 440 mg/kg steviol equivalents) Other Confectionery: Rebaudioside A: 80 to 2,000 mg/kg (26 to 660 mg/kg steviol equivalents) Stevioside: 80 to 2,000 mg/kg (30 to 800 mg/kg steviol equivalents) Sauces and Canned Vegetables in sauce: Rebaudioside A: 37 to 750 mg/kg (12 to 250 mg/kg expressed as steviol equivalents) Stevioside: 40 to 600 mg/kg (16 to 240 mg/kg expressed as steviol equivalents)</p>	<p>Chocolate Other confectionery Sauces Canned vegetables in sauce See SOP PALC 0135 for non-alcoholic beverage analysis</p>	<p>By HPLC</p>	<p>In-house test procedure</p>
<p>SOP PALC 0151 - The determination of fructose, glucose and sucrose in spirit drinks by HPLC with ECD detection **1 2 3 4</p>	<p>Fructose, glucose and sucrose</p>	<p>Fructose: 5 to 1000 mg/l Glucose: 5 to 1000 mg/l Sucrose: 5 to 1000 mg/l *Total Sugars: 0 to 3000 mg/l (*Note: based on lower bound</p>	<p>Alcoholic beverages Spirits</p>	<p>HPLC with electrochemical detection</p>	<p>In-house test procedure</p>

		calculation)			
SOP PALC 0153 - The determination of Quassin in Bakery Wares by High Performance Liquid Chromatography **1 2 3 4	Quassin	0.1 to 2.0 mg/kg	Bakery wares See SOP PALC 0137 for non-alcoholic beverage analysis	HPLC -UV	In-house test procedure
SOP PALC 0154 The determination of congeners in alcoholic beverages **1 2 3 4	Congeners in alcoholic beverages	Ranges for the below are as follows: 10 mg/l - 750 mg/l 2.5 - 187.5 g/h L @ 100% vol Ethanal Ethyl Acetate Acetal Methanol Butan- 2-ol Propan-1-ol Butan- 1-ol 2-methyl propan-1- ol 2-methyl butan-1-ol 3-methyl butan-1-ol Ranges for the below are as follows: 2.1 - 1,109 g/hL @ 100% vol Higher alcohols (sum of propan-1-ol, butan-1-ol, butan-2-ol, 2-methyl propan-1-ol, 2- methylbutan-1-ol, 3- methyl butan-1-ol expressed as 2-methyl propan-1-ol). Ranges for the below are as follows: 0.9 - 85.9 g/hL @ 100% vol Aldehydes (sum of ethanal and acetal expressed as ethanal)	Alcoholic beverages - spirits	By GC	In-house test procedure
SOP PALC 0156 - The determination of cyclamic acid in non- alcoholic beverages by HPLC with UV detection **1 2 3 4	Cyclamic Acid	25 to 500 mg/l	Non-alcoholic beverages	HPLC-UV	In-house test procedure
SOP PALC 0165 The determination of Δ^9 -	Cannabinoids (Δ^9 - Tetrahydrocannabinol (Δ^9 -THC), Δ^8 -	Δ^9 - Tetrahydrocannabinol (Δ^9 -THC): 0.5 to 750	Hemp oils and CBD oils	UPLC-MS/MS	In-house test procedure

<p>Tetrahydrocannabinol and its precursors in hemp-based products by UPLC-MS/MS **1 2 3 4</p>	<p>Tetrahydrocannabinol (Δ^8-THC), Δ^9-Tetrahydrocannabinolic acid (Δ^9-THCA), Δ^9-Tetrahydrocannabivarin (Δ^9-THCV), Cannabidiol (CBD), Cannabinolic acid (CBDA), Cannabidivarin (CBDV), Cannabinol (CBN), Cannabigerol (CBG), Cannabigerolic acid (CBGA), and Cannabichromene (CBC)</p>	<p>mg/kg Δ^8-Tetrahydrocannabinol (Δ^8-THC): 0.5 to 250 mg/kg Δ^9-Tetrahydrocannabinolic acid (Δ^9-THCA): 0.5 to 250 mg/kg Δ^9-Tetrahydrocannabivarin (Δ^9-THCV): 0.5 to 250 mg/kg Cannabidiol (CBD): 0.5 to 50000 mg/kg Cannabinolic acid (CBDA): 0.5 to 10000 mg/kg Cannabidivarin (CBDV): 0.5 to 350 mg/kg Cannabinol (CBN): 0.5 to 250 mg/kg Cannabigerol (CBG): 0.5 to 300 mg/kg Cannabigerolic acid (CBGA): 0.5 to 250 mg/kg Cannabichromene (CBC): 0.5 - 1000 mg/kg</p>			
<p>SOP PALC 0166 - The determination of hydrocyanic acid in foods by ultra performance liquid chromatography with fluorescence detection **1 2 3 4</p>	<p>Hydrocyanic Acid</p>	<p>Marzipan and Nougat: 5 to 100 mg/kg Fruit 0.5 to 10 mg/kg Alcoholic Beverages: 2.5 to 50 mg/kg Apricot Kernels, Nuts and Seeds 2.5 to 2500 mg/kg</p>	<p>Marzipan and Nougat, Fruit, Alcoholic Beverages, Apricot Kernels, Nuts and Seeds</p>	<p>UPLC/Fluorescence detection</p>	<p>SOP PALC 0166 based on I.S. EN 16160:2012, Animal feeding stuffs - Determination of Hydrocyanic acid by HPLC</p>
<p>SOP PALC 0170 - The determination of Epigallocatechin-3-gallate (EGCG) in Food Supplements by HPLC with UV detection</p>	<p>Epigallocatechin-3-gallate (EGCG)</p>	<p>1,000 to 290,000 mg/kg</p>	<p>Food Supplements</p>	<p>HPLC -UV</p>	<p>In-house procedure</p>

**1 2 3 4					
SOP PALC 0180 - The Determination of Glycyrrhizic Acid by High Performance Liquid Chromatography with UV Detection	Glycyrrhizic Acid	50 to 2000 mg/kg 100 to 4000 mg/kg	Confectionery Chewing gum	HPLC-UV	In-house test procedure
SOP PALC 0182 - The determination of Monacolin K in Food Supplements based on Rice fermented with Red Yeast Monascus purpureus by UPLC with UV Detection	Monacolin K	0.8 to 60 mg/g	Red Yeast Rice Supplements	UPLC-UV	In-house test procedure
SOP PALC 0184 -The determination of Theobromine in non- alcoholic beverages by high performance liquid chromatography with UV/PDA detection	Theobromine	5 to 200 mg/kg	Non-alcoholic beverages	HPLC and PDA/UV detection	In-house test procedure
SOP PALC 0185 - The determination of Quinine in alcoholic and non-alcoholic beverages by ultra performance liquid chromatography with fluorescence detection	Quinine	Alcoholic beverages: 10 to 400 mg/kg Non-alcoholic beverages: 10 to 200 mg/kg	Alcoholic beverages Non-alcoholic beverages	UPLC and Fluorescence	In-house test procedure
SOP PALC 0187 - The determination of Flavourings in Foodstuffs by GC-MS **1 2 3 4	Beta Asarone, Menthofuran, Pulegone, Thujone	Beta Asarone 0.1 to 1.5 mg/kg, Menthofuran 15 to 150 mg/kg, Pulegone 15 to 120 mg/kg, Thujone 1 to 10 mg/kg	Alcoholic beverages	GC-MS	In-house test procedure
	Estragole, Methyl Eugenol, Safrole	Estragole 0.7 to 20 mg/kg, Methyl Eugenol 0.1 to 2 mg/kg,	Non-alcoholic beverages	GC-MS	In-house test procedure

			Safrole 0.1 to 3 mg/kg			
		Menthofuran Pulegone	Menthofuran 20 to 150 mg/kg, Pulegone 20 to 150 mg/kg	Chocolate	GC-MS	In-house test procedure
		Methyl Eugenol, Safrole	Methyl Eugenol 1 to 20 mg/kg, Safrole 1 to 20 mg/kg	Soups and sauces	GC-MS	In-house test procedure
	SOP PALC 0189 The determination of Teucrin A in alcoholic beverages by high performance liquid chromatography	Teucrin A	0.2 - 25 mg/kg	Alcoholic beverages	HPLC	In-house test procedure
751 Food testing - .05 Speciation	SOP PALC 0158 - The determination of inorganic arsenic species in food extracted with acid/peroxide by HPLC/ICPMS **1 2 3 4	Inorganic Arsenic	Fish Tissue: 0.01 to 0.5mg/kg Rice and Rice Products: 0.04 to 1 mg/kg Cheese: 0.04 to 1 mg/kg Seaweed: 0.02 to 100 mg/kg Seafood: 0.01 to 0.5 mg/kg Milk: 0.01 to 0.3 mg/l Fruit and Vegetable Juices: 0.01 to 0.3 mg/litre Bread : 0.01 to 1.0 mg/kg	Fish Tissue, Rice and Rice Products, Cheese, Seaweed, Seafood, Milk, Fruit and Vegetable Juices, Bread	HPLC-ICP-MS	In-house test procedure
	SOP PALC 0176 - The determination of methylmercury in food by HPLC-ICPMS **1 2 3 4	Methylmercury	0.04 to 5.50 mg/kg	Fish	HPLC-ICP-MS	In-house test procedure
752 Chemical residue testing - .02 Elements	SOP PALC 0097 - The determination of lead in whole blood by Graphite Furnace atomic absorption spectrophotometry **1 2 3 4	Lead	2.0 to 50.0 µg/100ml	Whole blood	Graphite furnace AA	In-house test procedure
	SOP PALC 0099 - The determination of copper in plasma and serum by flame atomic absorption	Copper	25 to 250 µg/100ml	Serum, Plasma	Flame AAS	In-house test procedure

spectrophotometry **1 2 3 4					
SOP PALC 0101 - The determination of zinc in plasma and serum by flame atomic absorption spectrophotometry **1 2 3 4	Zinc	25 to 250 µg/100ml	Plasma, Serum	Flame AAS	In-house test procedure
SOP PALC 0104 - The determination of copper in urine by flame atomic absorption spectrophotometry **1 2 3 4	Copper	10 to 400 µg/l	Urine	Flame AAS	In-house test procedure
SOP PALC 0132 - The determination of manganese in whole blood by Graphite Furnace Atomic Absorption Spectrophotometry **1 2 3 4	Manganese	4.3 to 37.7 µg/l	Blood	Graphite furnace AAS	In-house test procedure
SOP PALC 0141 - The determination of Copper, Selenium and Zinc in Plasma and Serum by Inductively Coupled Plasma- Mass Spectrometry **1 2 3 4	Copper	25 to 250 µg/100 ml	Plasma, Serum	ICP-MS	In-house test procedure
SOP PALC 0141 - The determination of Copper, Selenium and Zinc in Plasma and Serum by Inductively Coupled Plasma- Mass Spectrometry **1 2 3 4	Selenium	25 to 250 µg/l	Plasma, Serum	ICP-MS	In-house test procedure
SOP PALC 0141 - The determination of	Zinc	25 to 250 µg/100ml	Plasma, Serum	ICP-MS	In-house test procedure

	Copper, Selenium and Zinc in Plasma and Serum by Inductively Coupled Plasma-Mass Spectrometry **1 2 3 4					
	SOP PALC 0147 - - The determination of manganese, mercury, lead, chromium and cobalt in whole blood by inductively coupled plasma mass spectrometry **1 2 3 4	Manganese	2.5 to 400 µg/l	Whole Blood	ICP-MS	In-house test procedure
	SOP PALC 0147 - The determination of manganese, mercury, lead, chromium and cobalt in whole blood by inductively coupled plasma mass spectrometry **1 2 3 4	Lead	1.0 - 80 µg/100ml	Whole Blood	ICP-MS	In-house test procedure
		Mercury	1.0 to 40 µg/l	Whole Blood	ICP-MS	In-house test procedure
752 Chemical residue testing - .03 Mycotoxins	SOP PALC 0018 - The determination of ochratoxin A in foodstuffs by immunoaffinity column extraction and high performance liquid chromatography (HPLC) with fluorescence detection **1 2 3 4	Ochratoxin A	Cereals, Coffee, Dried fruit, Paprika, Chocolate, Chilli, Liquorice, Black/White pepper, Nutmeg, Ginger, Turmeric, Mixed spices, Cocoa, Rice, Green Coffee: 1 to 60 µg/kg Baby foods 0.2 to 30 µg/kg Red/White grape juice and Red/White wine, Sparkling and rose wine: 0.2 to 6 µg/l Beer 0.2 to 3 µg/l	Cereal products, Dried fruits, Wine, Beer, Coffee, Baby food, Liquorice, Spices, Grape juice, Chocolate, Cocoa, Rice, Rose and sparkling wine, Green coffee	Immunoaffinity column extraction and HPLC with fluorescence detection	In-house test procedure
	SOP PALC 0022 The determination of zearalenone in cereals, baby food,	Zearalenone	Cereals: 20 to 400 µg/kg Cereal-based baby foods: 20 to 400 µg/kg Maize Oil: 20 to	Cereals, Cereal-based baby foods, Maize Oil	Immunoaffinity column extraction and HPLC with fluorescence detection	In-house test procedure

and maize oil by immunoaffinity column extraction and HPLC with fluorescence detection **1 2 3 4		1,000 µg/kg			
SOP PALC 0031 - The determination of aflatoxins in food by Immunoaffinity Column Extraction, and High Performance Liquid Chromatography **1 2 3 4	Aflatoxins B1, B2, G1 and G2	Cereals, seeds, nut products, dried fruit and dried fruit products: Individually 0.2 to 20.0 µg/kg *Total Aflatoxins: 0 to 80 µg/kg Shelled nuts Individually 0.2 to 25.0 µg/kg *Total Aflatoxins 0 to 100.0 µg/kg Nuts and groundnuts in shell Individually 0.2 to 40.0 µg/kg *Total Aflatoxins 0 to 160 µg/kg Spices Individually 0.2 to 30.0 µg/kg *Total Aflatoxins 0 to 120 µg/kg Chocolate: 1.0 to 20 µg/kg *Total Aflatoxins 0 to 80 µg/kg Baby foods 0.05 to 20µg/kg (B1 only)	Cereals, nut products, dried fruit and dried fruit products, shelled nuts, groundnuts, spices, seeds, baby foods and chocolate.	Immunoaffinity column extraction and HPLC-FLD	In-house test procedure
SOP PALC 0045 - The determination of patulin in apple products, juices and smoothies and ciders by SPE extraction and quantification by UPLC with ultraviolet or tandem mass spectrometric detection **1 2 3 4	Patulin	10 - 200 µg/kg - Apple juices, apple smoothies 10 - 250 µg/kg - Ciders 5 - 25 µg/kg - Baby foods	Non-alcoholic beverages Apple Juice Apple smoothies Alcoholic beverages Ciders Others - Baby foods	UPLC with UV or MS/MS detection	In-house test procedure
SOP PALC 0074 - The determination of T-2 and HT-2 toxins in cereals, animal feed and baby food by UPLC-MS/MS	T-2 and HT-2 toxins	Cereals, animal feed: T-2: 4 to 800 µg/kg HT-2: 4 to 800 µg/kg *Sum of T-2 and HT-2 0 to 1,600 µg/kg Baby food:	Cereals, animal feed, baby food	UPLC-MS/MS	In-house test procedure

**1 2 3 4		T-2: 1 to 20 µg/kg HT-2: 1 to 20 µg/kg *Sum of T-2 and HT-2 0 to 40 µg/kg (*Note: based on lower bound calculation)			
SOP PALC 0076 - The determination of fumonisins B1, B2 and B3 in cereals and cereal products by immunoaffinity column extraction and high performance liquid chromatography (HPLC) **1 2 3 4	Fumonisin	Fumonisin B1: 50 to 8010 µg/kg Fumonisin B2: 50 to 7780 µg/kg Fumonisin B3: 50 to 400 µg/kg *Total Fumonisin: 0 to 16,190 µg/kg (*Note: based on lower bound calculation)	Cereal-based foods and baby foods	Immunoaffinity column extraction and HPLC with fluorescence detection	In-house test procedure
SOP PALC 0077 - The determination of aflatoxin M1 in milk and milk powder by HPLC and fluorescence detection **1 2 3 4	Aflatoxin M1	Milk: 0.025 to 0.33 µg/l Milk powder: 0.02 to 0.75 µg/kg	Milk, milk powder	Immunoaffinity column extraction and HPLC with fluorescence detection	In-house test procedure
SOP PALC 0081 - The determination of deoxynivalenol in cereal, pasta and baby food products by immunoaffinity column extraction and high performance liquid chromatography (HPLC) **1 2 3 4	Deoxynivalenol	50 to 4,000 µg/kg	Cereals, cereal based baby food, pasta	Immunoaffinity column extraction and HPLC with fluorescence detection	In-house test procedure
SOP PALC 0157 - The determination of type A and B trichothecene mycotoxins in foodstuffs by UPLC-MS/MS **1 2 3 4	Trichothecenes: Diacetoxyscirpenol (DAS), 3-Acetyl-deoxynivalenol (3AcDON), 15-Acetyldeoxynivalenol (15 AcDON), Deoxynivalenol (DON), Sterigmatocystin (STC), T-2 toxin, HT-2	Diacetoxyscirpenol: 10.0 to 250.0 µg/kg, 3-Acetyl-deoxynivalenol: 10.0 to 250.0 µg/kg, 15-Acetyl-deoxynivalenol: 10.0 to 250.0 µg/kg, Deoxynivalenol: 50.0 to	Cereals	UPLC-MS/MS	In-house test procedure

		toxin	2000.0 µg/kg, Sterigmatocystein: 5.0 - 125.0 µg/kg, T- 2 toxin: 10.0 to 1000.0 µg/kg, HT-2 toxin: 10.0 to 1000.0 µg/kg, *Sum of T-2 and HT-2 toxins: 0.0 to 2000.0 µg/kg (*Note: based on lower bound calculations)			
752 Chemical residue testing - .05 Organic contaminants	SOP PALC 0032 - The determination of Acrylamide in food **1 2 3 4	Acrylamide	20 to 2500 µg/kg	Food	GC-MS	In-house test procedure based on Castle, L., Determination of Acrylamide Monomer in Mushrooms Grown on Polyacrylamide Gel. J. Agric. Food Chem. 1993, 41, 1261–1263.
	SOP PALC 0041 - The Determination of Furan and Certain Analogues in Foods by Headspace GC- MS **1 2 3 4	Furan, 2-methylfuran, 3- methylfuran, 2-ethylfuran, 2,5- dimethylfuran	Coffee (µg/kg or L) Furan 5 to 10000 2-methylfuran 11.5 to 55000 3-methylfuran 1 to 3500 2-ethylfuran 0.5 to 3500 2,5-dimethylfuran 1 to 3500 Solid food (µg/kg) Furan 5 to 10000 2-methylfuran 0.8 to 310 3-methylfuran 0.8 to 210 Liquid foods (µg/L) Furan 5 to 1000 2-methylfuran 0.8 to 310 3-methylfuran 0.8 to 210	Solid foods Liquid foods Coffee	Headspace GC-MS	In-house test procedure based on U.S. Food and Drug Administration (US FDA) Centre for Food Safety and Applies Nutrition (CFSAN) Determination of furan in foods May 7 2004 http://www.cfsan.fda.gov/~dms/furan.html

<p>SOP PALC 0075 - The determination of polycyclic aromatic hydrocarbons in foods by GC-MS **1 2 3 4</p>	<p>Polycyclic aromatic hydrocarbons (PAHs): Cyclopenta[cd]pyrene Benz[a]anthracene Chrysene 5-Methylchrysene Benzo[b]fluoranthene Benzo[j]fluoranthene Benzo[k]fluoranthene Benzo[a]pyrene Indeno[1,2,3-cd]pyrene Dibenzo[a,h]anthracene Benzo[ghi]perylene Dibenzo[a,l]pyrene Dibenzo[a,e]pyrene Dibenzo[a,i]pyrene Dibenzo[a,h]pyrene</p>	<p>Meat and meat products, game and poultry Smoked meat: Individual PAHs 0.9 to 20.0 µg/kg *Sum of PAH4 0 to 80.0 µg/kg Heat treated meat: Individual PAHs 0.5 to 25.0 µg/kg*Sum of PAH4 0 to 100.0 µg/kg Fish, shellfish and molluscs Smoked fish: Individual PAHs 0.9 to 20.0 µg/kg *Sum of PAH4 0 to 80.0 µg/kg Fats and oils: Individual PAHs 0.9 to 20.0 µg/kg *Sum of PAH4 0 to 80.0 µg/kg Cereals and bakery products (Flour): Individual PAHs 0.05 to 5 µg/kg *Sum of PAH4 0 to 20.00 µg/kg Herbs and spices: Individual PAHs 0.9 to 30.0 µg/kg *Sum of PAH4 0 to 120.0 µg/kg Cocoa and Cocoa preparations, coffee, tea Raw beverages: Individual PAHs 1.0 to 10.0 µg/kg *Sum of PAH4 0 to 40.0 µg/kg Brewed beverages: Individual PAHs 0.2 to 2.0*Sum of PAH4 0 to 8.0 µg/kg Cocoa beans and derived products: Individual PAHs 0.5 to 29.0 µg/kg fat *Sum of PAH4 0 to 116.0 µg/kg fat Foodstuffs intended for special nutritional uses (Infant formula</p>	<p>Meat and meat products, game and poultry Smoked meat Heat treated meat Fish, shellfish and molluscs Smoked fish Fats and oils Cereals and bakery products - Flour Herbs and spices Cocoa and Cocoa preparations, coffee, tea Raw beverages Brewed beverages Cocoa beans and derived products Foodstuffs intended for special nutritional uses Infant formula Baby foods Food supplements, Smoked cheese</p>	<p>GC-MS</p>	<p>In-house test procedure</p>
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			,Baby foods): Individual PAHs 0.2 to 10.0 µg/kg *Sum of PAH4 0 to 40.0 µg/kg Food Supplements: Individual PAHs 0.9 to 200.0 µg/kg *Sum of PAH4 0 to 800.0 µg/kg *Note: ranges for Sum PAH4 based on lower bound calculation, Smoked cheese: 0.5 to 50 µg/kg for all PAHs			
SOP PALC 0110 - The determination of Ergot Alkaloids in cereals and cereal based products by LC-MS/MS **1 2 3 4	Ergometrine, Ergometrinine, Ergosine, Ergosinine, Ergocornine, Ergocorninine, Ergocryptine, Ergocryptinine, Ergotamine, Ergotaminine, Ergocristine, Ergocristinine	'ine' compounds: 2.5 to 1000 µg/kg 'inine' compounds: 1.25 to 1000 µg/kg	Cereals, Cereal products	UPLC-MS/MS	In-house test procedure	
SOP PALC 0127 - The determination of 3-monochloro propane-1,2-diol in food by GC-MS **1 2 3 4	3-monochloropropane-1,2-diol	8.4 to 1000 µg/kg DM (dry Matter)	Soy sauce and hydrolysed vegetable protein (HVP)	GC-MS	In-house test procedure based on I.S. EN 14573:2004 Foodstuffs - Determination of 3-Monochloropropane-1,2-Diol by GC/MS	
SOP PALC 0130 - The determination of pyrrolizidine alkaloids and tropane alkaloids in foodstuffs by UPLC-MS/MS **1 2 3 4	Pyrrolizidine Alkaloids (PA): Echimidine (Em), Echimidine-N-oxide (Em-ox), Erucifoline (Er), Erucifoline-N-oxide (Er-ox), Europine (Eu), Europine-N-oxide (Eu-ox), Heliotrine (Ht), Heliotrine-N-oxide (Ht-ox), Intermedine (Im), Intermedine-N-oxide (Im-ox), Jacobine (Jb), Jacobine-N-oxide (Jb-ox), Lasiocarpine (Lc), Lasiocarpine-N-oxide (Lc-ox), Lycopsamine (Ly),	10 to 900 µg/kg for each analyte *Sum of PAs: 0 to 23400 µg/kg (*Note: based on lower bound calculations)	Black tea	UPLC-MS/MS	In-house test procedure	

	Lycopsamine-N-oxide (Ly-ox), Monocrotaline (Mc), Monocrotaline-N-oxide (Mc-ox), Retrorsine (Rt), Retrorsine-N-oxide (Rt-ox), Senkirkine (Sk), Senecionine (Sn), Senecionine-N-oxide (Sn-ox), Seneciphylline (Sp), Seneciphylline-N-oxide (Sp-ox), Trichodesmine (Td) and the Tropane Alkaloids: Atropine and Scopolamine				
SOP PALC 0140 **1 2 3 4	Monochloropropandiol (MCPDE) and Glycidol esters (GE)	Liquid infant formula (IF) & follow on formula (FOF) 2.0 - 130 µg/kg for MCPDEs and 2.0 - 170 µg/kg for GEs Powder IF & FOF 15 - 1300 µg/kg for MCPDEs and 15 - 1700 µg/kg for GEs Fats and Oils: 100 - 20000 µg/kg for MCPDEs and 100 - 20000 µg/kg for GEs Food: 6 - 1200 ug/kg	Liquid and powdered infant formula & follow-on formula Fats and Oils	GC-MS	In-house test procedure based on 1.1 AOCS Official Method Cd 29a-13.
SOP PALC 0161 - The determination of fatty acids in food for infants and young children, milk and milk products **1 2 3 4	Erucic Acid	Individual fatty acids: 0.1 to 100 % For erucic acid: 1 to 100 g/kg or 0.1% to 10%	Food for infants and young children, milk and milk products	GC-FID	In-house test procedure based on National Standard of the People's Republic of China GB 5413.27 - 2010
SOP PALC 0162 - The determination of fatty acids in oils and fats and the oils and fats extracted from food. **1 2 3 4		0.2 to 100 % for fatty acids generally 2 to 100 g/kg fatty acids for erucic acid	Oils and fats and the oils and fats extracted from food.	GC-FID	In-house test procedure based on ISO 12966 parts 1 - 4
SOP PALC 0174 - The determination of acrylamide food by	Acrylamide	20 to 750 µg/kg	Food	LC-MS/MS	In-house test procedure based on ISO 16618:2015

	LC-MS/MS **1 2 3 4					
	SOP PALC 0186 - The determination of monochloro propane-1,2-diols in food by GC-MS	2-MCPD 3-MCPD	2- and 3-MCPD: 1 to 200 µg/kg for liquid infant formula and follow-on formula 2- and 3-MCPD: 5 to 200 µg/kg for powder infant formula and follow-on formula 2- and 3-MCPD: 25 to 1000 µg/kg for oils and fats 2- and 3-MCPD: 5 to 500 µg/kg for general food	Liquid infant formula and follow-on formula Powder infant formula and follow-on formula Oil and fats General food	GC-MS	In house test procedure. The method has been tested and validated at the EU Reference Laboratory for Processing Contaminants.
766 Environmental testing (inc waters) - .05 Inorganic	SOP PALCW 0005 - The determination of anions in aqueous samples by reagent free ion chromatography **1 2 3 4	Fluoride	Waters for potable and domestic purposes: Fluoride 0.10 to 1.75 mg/l Misc Materials and Products Fluoride 10.9% HFSA solution	Waters for potable and domestic purposes Misc. Materials and products	By reagent free ion chromatography (RFIC)	In-house test procedure
	SOP PALCW 0006 - The determination of metals in aqueous samples by inductively coupled plasma/mass spectrometry (ICP-MS) **1 2 3 4	Total metals	Waters for potable and domestic purposes: Chromium 4 to 80 µg/l Cadmium 1 to 40 µg/l Lead 2 to 40 µg/l Nickel 2 to 40 µg/l Copper 0.1 to 2.0 mg/l Sodium 2 to 200 mg/l Calcium 2 to 40 mg/l Potassium 0.10 to 2.0 mg/l Magnesium 0.10 to 2.0 mg/l Aluminium 20 to 400 µg/l Antimony 1 to 40 µg/l Arsenic 2 to 40 µg/l Selenium 2 to 40 µg/l Manganese 10 to 400 µg/l Boron 100 to 2000 µg/l Iron 20 to 750 µg/l Zinc 20 to 400 µg/l Misc Materials and Products: Antimony 40	Waters for potable and domestic purposes Misc Materials and products	By inductively coupled plasma/mass spectrometry (ICP-MS)	In-house test procedure

		to 9250 µg/l Arsenic 40 to 46200 µg/ l Cadmium 40 to 4630 µg/l Chromium 40 to 46200 µg/l Lead 40 to 46200 µg/l Nickel 40 to 46200 µg/l Selenium 40 to 9250 µg/l			
SOP PALCW 0019 - The measurement of conductivity of waters for potable and domestic purposes **1 2 3 4	Conductivity	20 to 1270 µS/cm at 20°C	Waters for potable and domestic purposes	Jenway conductivity meter	In-house test procedure
SOP PALCW 0020 - The measurement of turbidity in waters for potable and domestic purposes **1 2 3 4	Turbidity	(NTU) 0.5 to 400	Waters for potable and domestic purposes	Hach Turbidimeter	In-house test procedure
SOP PALCW 0021 - The determination of analytes in water samples by photometric analysis **1 2 3 4	Nutrients	Ammonium (as NH ₄) 0.064 to 1.15mg/l Chloride (Cl) 10 to 250mg/l Nitrite (NO ₂) 0.164 to 1.313mg/l Nitrate (NO ₃) 6.64 to 50.91mg/l Sulphate (SO ₄) 8 to 250mg/l Alkalinity (HCO ₃) 50 to 300mg/l Total Hardness (CaCO ₃) 50 to 300mg/l Colour (Pt-Co units) 10 to 90 mg/l	Waters for potable and domestic purposes	Using Thermoscientific Aquakem 250 discrete analyser	In-house test procedure
SOP PALCW 0022 - The measurement of pH of waters for potable and domestic purposes **1 2 3 4	pH	pH 4 to 10	Waters for potable and domestic purposes	Jenway pH meter	In-house test procedure
SOP PALCW 0023 - The determination of mercury in aqueous samples by cold vapour atomic	Mercury	Waters for potable and domestic purposes = 0.3 to 5.0 µg/l Misc. Material and Products = 100 to 1200 µg/l	Waters for potable and domestic purposes Misc. Materials	By Cold Vapour Atomic Absorption spectrophotometry	In-house test procedure

	absorption spectrophotometry **1 2 3 4			and products		
767 Physical test/measurement - .01 pH	SOP PALC 0115 - The determination of the pH and free acidity of honey by titration to pH 8.30 or equivalence point **1 2 3 4	pH and Acidity	pH: 3.5 to 8.0 pH units Acidity: 5 to 50 mEq/kg	Honey	Autotitrator and pH meter	In-house test procedure
	SOP PALC 0160 - The determination of the pH of soft drinks, energy drinks and fruit juices **1 2 3 4	pH	2.00 to 5.00 pH units	Non alcoholic beverages (Drinks and juices)	pH Meter	In-house test procedure
767 Physical test/measurement - .02 Conductivity	SOP PALC 0114 - The determination of the electrical conductivity of honey and vodka **1 2 3 4	Conductivity	Honey: 0.1 to 1.6 mS/cm Vodka: 7 to 200 μ S/cm	Honey, Vodka	Conductivity Meter	In-house test procedure
767 Physical test/measurement - .03 Suspended Solids	SOP PALC 0118 - The determination of insoluble matter in honey **1 2 3 4	Insoluble matter	0.01 to 0.11 g/100 g	Honey	Gravimetric Determination	In-house test procedure

The laboratory has been awarded flexible scope in the scope classifications as noted in the scope document and in accordance with the laboratories approved and documented procedures.

Note 1 - Range may be extended for the test

Note 2 – New parameters / tests may be added

Note 3 – New matrices may be added

Note 4 – Changes to equipment / kits where the underlying methodology does not change

For further details please refer to the laboratories 'Master list of Flexible scope changes', available directly from the laboratory.