

# Accreditation Certificate

## Public Analyst's Laboratory - Galway

Seamus Quirke Road, University College Hospital, Galway

### Testing Laboratory

Registration number: 009T

is accredited by the Irish National Accreditation Board (INAB) to undertake testing as detailed in the Schedule bearing the Registration Number detailed above, in compliance with the International Standard ISO/IEC 17025:2005 2<sup>nd</sup> Edition "General Requirements for the Competence of Testing and Calibration Laboratories"

*(This Certificate must be read in conjunction with the Annexed Schedule of Accreditation)*

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Date of award of accreditation: 05:05:2002

Date of last renewal of accreditation: 16:02:2012

Expiry date of this certificate of accreditation: 05:05:2017

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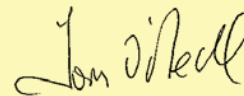
This Accreditation shall remain in force until further notice subject to continuing compliance with INAB accreditation criteria, ISO/IEC 17025 and any further requirements specified by the Irish National Accreditation Board.

Manager: \_\_\_\_\_



Dr Adrienne Duff

Chairperson: \_\_\_\_\_



Mr Tom O'Neill

Issued on 21 February 2012

Organisations are subject to annual surveillance and are re-assessed every five years. The renewal date on this Certificate confirms the latest date of renewal of accreditation. To confirm the validity of this Certificate, please contact the Irish National Accreditation Board.

The INAB is a signatory of the European co-operation for Accreditation (EA) Testing Multilateral Agreement (MLA) and the International Laboratory Accreditation Cooperation (ILAC) Mutual Recognition Arrangement.

# Schedule of Accreditation



(Annex to Accreditation Certificate)

Permanent Laboratory:  
Category A

## PUBLIC ANALYST'S LABORATORY - GALWAY

### Chemical Testing Laboratory

**Initial Registration Date :** 12-December-1989  
**Postal Address:** Seamus Quirke Road  
**(Address of other locations as they apply)** University College Hospital  
Galway  
**Telephone:** +353 (91) 581122  
**Fax:** +353 (91) 581212  
**E-mail:** Helena.mcgrath@hse.ie  
**Contact Name:** Dr Helena Mcgrath  
**Facilities:** Conditionally available for Public testing

# Schedule of Accreditation



Permanent Laboratory:  
 Category A

THE IRISH NATIONAL ACCREDITATION BOARD (INAB) is the Irish body for the accreditation of organisations including laboratories.

Laboratory accreditation is available to testing and calibration facilities operated by manufacturing organisations, government departments, educational institutions and commercial testing/calibration services. Indeed, any organisation involved in testing, measurement or calibration in any area of technology can seek accreditation for the work it is undertaking.

Each accredited laboratory has been assessed by skilled specialist assessors and found to meet criteria which are in compliance with ISO/IEC 17025 or ISO/IEC 15189 (medical laboratories). Frequent audits, together with periodic inter-laboratory test programmes, ensure that these standards of operation are maintained.

## Testing and Calibration Categories:

- Category A:** Permanent laboratory calibration and testing where the laboratory is erected on a fixed location for a period expected to be greater than three years.
- Category B:** Site calibration and testing that is performed by staff sent out on site by a permanent laboratory that is accredited by the Irish National Accreditation Board.
- Category C:** Site calibration and testing that is performed in a site/mobile laboratory or by staff sent out by such a laboratory, the operation of which is the responsibility of a permanent laboratory accredited by the Irish National Accreditation Board.
- Category D:** Site calibration and testing that is performed on site by individuals and organisations that do not have a permanent calibration/testing laboratory. Testing may be performed using
- (a) portable test equipment
  - (b) a site laboratory
  - (c) a mobile laboratory or
  - (d) equipment from a mobile or site laboratory

## Standard Specification or Test Procedure Used:

The standard specification or test procedure that is accredited is the issue that is current on the date of the most recent visit, unless otherwise stated.

## Glossary of Terms

### Facilities:

- Public calibration/testing service:** Commercial operations which actively seek work from others.
- Conditionally available for public calibration/testing:** Established for another primary purpose but, more commonly than not, is available for outside work.
- Normally not available for public calibration/testing:** Unavailable for public calibration/testing more often than not.

Laboratory users wishing to obtain assurance that calibration or test results are reliable and carried out to the Irish National Accreditation Board criteria should insist on receiving an accredited calibration certificate or test report. Users should contact the laboratory directly to ensure that this scope of accreditation is current. INAB will, on request, verify the status and scope.

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
766 Waters  .01 Water for potable and domestic purposes <i>Drinking water</i>	Chemical tests:-  Colour 2.0-500 mg/L Pt/Co  Turbidity 0.2-500 N.T.U.s  Conductivity 10-6000 µS/cm at 20°C  pH 3.0-10.0  Free and total Chlorine 0.02-50 mg/L	Documented In-house Methods based on:-  Spectroscopy @ 400nm Pt/Co scale (Method 2/6)  S.M. 20 <sup>th</sup> Ed. 2130B, Nephelometry - Formazin (Method 2/7)  S.M. 20 <sup>th</sup> Ed. 2510A, Electrometry (Method 2/8)  S.M. 20 <sup>th</sup> Ed. 450-HB Electrometry (Method 2/9)  S.M. 20 <sup>th</sup> Ed. 4500-CL G, Colourimetry (Method 2/10)

Note: S.M. denotes "Standard Methods for the examination of Waters and Waste Waters"

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
<b>766 Waters</b>  .01 Water for potable and domestic purposes <i>Drinking Water</i>	Chemical tests:-  Fluoride 100-5,000 µg/l F  Ammonium 0.03-1.6 mg/L Total Oxidised Nitrogen 2.0-80.0mg/L Nitrite 0.02-1.0 mg/L	Documented In-house Methods based on:- S.M. 20th Ed. 4100B Ion Chromotography (Method 2/25)  Automated salicylate method S.M. 20 <sup>th</sup> E.d. 4500 NO2 B S.M. 20 <sup>th</sup> E.d. 4500 N03 G Aquakem (Method 2/37)
<b>766 Waters</b>  .99 Other Waters <i>Swimming pool and Jacuzzi</i>	Total and free Chlorine 0.02-50 mg/ l Cl	S.M. 20 <sup>th</sup> Ed. 4500 CLG, Colourimetry (Method 2/10)

# Scope of Accreditation



## Public Analyst's Laboratory - Galway

Permanent Laboratory:

### Chemical Testing Laboratory

Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
766 Waters .01 Waters for potable and domestic purposes .07 Bore Waters .99 Other Waters <i>Dialysis Waters</i>	<u>Trace Metals:</u> Cadmium 0.1-5.0 µg/L Lead 4-200 µg/L Nickel 4-200 µg/L Chromium 4-200 µg/L Selenium 4-200 µg/L Arsenic 4-200 µg/L Aluminium 20-500 µg/L Boron 20-500 µg/L Copper 40-2000 µg/L Zinc 40-2000 µg/L Iron 20-1000 µg/L Manganese 20-1000 µg/L	In house method 2/46 based on US EPA Method 200.8 ICP-MS
766 Waters .01 Water for potable and domestic purposes <i>Bottled water not including carbonated bottled water</i> .07 Bore Waters	<u>Volatile Organic Compounds:</u> 1,2- Dichloroethane 1 - 37.5 µg/L Benzene 0.5 - 31.2 µg/L Bromodichloromethane 2-125 µg/L Bromoform 2-125 µg/L Chloroform 3-375 µg/L Dibromochloromethane 2-125µg/L Tetrachloroethene 2-62.5 µg/L Trichloroethene 2-62.5 µg/L	In house method 2/80 Based on S.M. 20 <sup>th</sup> Ed. 6200B GC-MS

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
756    Drugs and Pharmaceuticals .01    Drugs	Uniformity of Mass 10mg to 100g  Weight Variation 10mg to 100g  Disintegration (Tablets/Capsules/Granules)  Assay and Identification: - % of labelled content (i) HPLC (ii) Absorption Spectrophotometry	[British Pharmacopoeia] [European Pharmacopoeia] (Method 3/2)  United States Pharmacopoeia (Method 3/3)  [British Pharmacopoeia] [European Pharmacopoeia] [United States Pharmacopoeia] (Method 3/4)  HPLC (Method 3/5) UV/VIS Spectrometry (Method 3/6) (Based on monographs in the above Pharmacopoeia or customer supplied methods where the active ingredient is isolated by solution or extraction)

\* Flexible scope: Drug and pharmaceuticals may be added and ranges extended in accordance with the laboratory's approved and documented procedures. For details refer to the laboratory's list of Additionally Accredited Tests, available from the laboratory.

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
756    Drugs and Pharmaceuticals .01    Drugs	Content Uniformity % of labelled content  pH measurement 1-13  Dissolution-Solid Oral Dosage Forms % of labelled content	Documented In-house Methods based on:- [British Pharmacopoeia] [European Pharmacopoeia] [United States Pharmacopoeia] (Method 3/7)    UV or HPLC Electrometry ( Method 3/8)  [British Pharmacopoeia] [European Pharmacopoeia] [United States Pharmacopoeia] (Method 3/9)

\* Flexible scope: Drugs and pharmaceuticals may be added and ranges extended in accordance with the laboratory's approved and documented procedures. For details refer to the laboratory's list of Additionally Accredited Tests, available from the laboratory.

# Scope of Accreditation



## Public Analyst's Laboratory - Galway

Permanent Laboratory:

Category A

### Chemical Testing Laboratory

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods .03 Meat & Meat Products, game & Poultry	Nitrite 11-540mg NaNO <sub>2</sub> /kg Nitrate 44-4611mgNaNO <sub>3</sub> /kg  Potassium 0.01-6.4%  Sodium 0.01-6.4%	ISO 6635-1984E and Bran & Luebbe Method No.G-109-94 Rev.3 using continuous flow analysis (Method 1/52A)  Flame Photometry  In house method 1/40 based on AOAC 969.23(AOAC official Methods of Analysis) 18 <sup>th</sup> Edition 2005
751 Foods .08 Fruit and Vegetables	Nitrite 12-360 mg NO <sub>2</sub> /kg Nitrate 124-3366 mg N <sub>03</sub> /kg	ISO 6635-1984E and Bran & Luebbe Method No.G-109-94 Rev.3 using continuous flow analysis (Method 1/52A)
.06 Soups broths & sauces .07 Cereals & bakery products .17 Prepared meals	Potassium 0.01-6.4%  Sodium 0.01-6.4%	Flame photometry  In house method 1/40 based on AOAC 969.23(AOAC official Methods of Analysis) 18 <sup>th</sup> Edition 2005

# Scope of Accreditation



## Public Analyst's Laboratory - Galway

Permanent Laboratory:

Category A

### Chemical Testing Laboratory

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods .01 Dairy Products  <i>Milk &amp; cream</i>	Total solids 1 - 15% m/m  Fat (i) 0.1-70% m/m (ii) 0.1-70% m/m	V1/3831/88 Rev.1, Loss on drying at 102 °C (Method 1/1)  (i)BS696Part 2 1989 Extract. Gerber (Method 1/3) (ii) V1/3831/88 Rev.1, Alkaline Hydrolysis /Extraction-Rose Gottlieb (Method 1/4)
<i>Milk</i>	Alkaline Phosphatase Activity 50-24,000 mU/L  Delvo test SP < or > 0.001 IU Penicillin G K+/ml  Freezing Point Depression -422 to -621 mH Extranous water: 0.5% to16%  Titratable Acidity 1.4-3.0 mL of 0.1M NaOH/10mL	In-house Methods based on Fluorimetry-AOAC Method ISO 11816-1:2006 (IDF ISS-1:2006) (Method 1/9)  Delvo Kit AOAC 982.18 (2000) procedure (Method 1/10A)  In-house method 1/6A based on IS EN ISO 5764:2009 Cyrscope  In-house method 1/7 based on BS 1741:1989 Section 10.1 and ISO 6091:1980

# Scope of Accreditation



## Public Analyst's Laboratory -Galway

### Chemical Testing Laboratory

Permanent Laboratory:

Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods .12 Alcoholic Beverages (Other than wine), Spirits, Distillates, Ethanol and Water Mixtures	Apparent Alcoholic Strength by Direct Measurement 0.01 - 100% v/v	DA-510 Instruction Manual, Density Meter (Method 1/13)

# Scope of Accreditation



## Public Analyst's Laboratory -Galway

Permanent Laboratory:

Category A

### Chemical Testing Laboratory

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
<b>751 Foods</b> .01 Dairy Products .02 Egg and egg products .03 Meat & meat products, game&poultry .04 Fish, shellfish&molluscs .05 Fats & Oils .06 Soups, broths&sauces .07 Cereals&bakery products .13 Ices & desserts .14 Cocoa&cocoa preparations, coffee& tea *(except those containing sugars or starchy products with low fat levels) .15 Confectionery .16 Nuts&nut products, snack .17 Prepared dishes *(except those containing high sugars or starchy products with low fat levels) .18 Foodstuffs intended for special nutritional uses.	Fat 0.2-100% m/m	Leatherhead Food Research Association (LFRA)-3 <sup>rd</sup> Edition Acid Hydrolysis/Extraction Werner Schmid (Method 1/5)

# Scope of Accreditation



## Public Analyst's Laboratory -Galway

Permanent Laboratory:

Category A

### Chemical Testing Laboratory

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods		
.03 Meat & Meat products, game & poultry	Sulphur Dioxide	Leatherhead F.R.A. 3 <sup>rd</sup> Edition, Tanner (Method 1/50). Distillation
.04 Fish, shellfish & molluscs	15-4500 mg/kg (or L)	
.06 Soups, broths & sauces		
.08 Fruit & vegetables		
.10 Non-alcoholic beverages		
.11 Wine		
.12 Alcoholic beverages (other than wine)		
.15 Confectionery		
.18 Foodstuffs intended for special nutritional uses		
.19 Additives		

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods		
.07 Cereal & bakery Products	<u>Aflatoxins</u> B1 0.12-600 µg/kg	AOAC Method 991.31 (16th Edition),
.08 Fruit & Vegetables <i>Dried Fruit</i>	B2 0.04-100 µg/kg G1 0.09-200 µg/kg G2 0.08-200 µg/kg	EEC Methods of Analysis 1994 & Kobra Cell instructions for use.
.16 Nut&Nut Products		Extraction/HPLC Fluorescence Detection (Method 1/33A)
.17 Prepared dishes <i>Baby food</i>	B1 0.04-600 µg/kg B2 0.02-100 µg/kg G1 0.08-200 µg/kg G2 0.08-200 µg/kg	Annex K-2 & K-3 of Laboratory QAP Manual

\* Flexible scope: Additional food matrixes may be added and ranges extended for the above additives and contaminants, in accordance with the laboratory's approved and documented procedures. For details refer to the laboratory's list of Additionally Accredited Tests, available from the laboratory.

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods	Sorbic Acid and Benzoic Acid	'HPLC in Food Analysis'. By R.Macrae. 1988, P.242. HPLC (Method 1/55) Annex K-2 & K-3 of Laboratory QAP Manual
.01 Dairy Products	10-500 mg/ L (Liquids)	
.02 Egg & Egg products	75-3000mg/kg (Solids)	
.04 Fish, shellfish &		
.06 molluscs		
.07 Soups, broths & sauces		
.08 Cereals & bakery		
.10 products		
.11 Fruit & Vegetables		
.12 Non-alcoholic beverages		
Wine		
Alcoholic beverages (other than wine)		
.13 Ices & deserts		
.15 Confectionery		
.17 Prepared dishes		
.18 Food stuffs intended for special nutritional uses		
.19 Additives		

*\* Flexible scope: Additional food matrixes may be added and ranges extended for the above additives and contaminants, in accordance with the laboratory's approved and documented procedures. For details refer to the laboratory's list of Additionally Accredited Tests, available from the laboratory.*

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods  .15 Confectionery	Peanut Range 2.5 - 50ppm	'In house method 1/41 based on R-BIOPHARM RIDASCREEN Fast Peanut Assay Procedure ELISA Technique

*\* Flexible scope: Additional food matrixes may be added and ranges extended for the above additives and contaminants, in accordance with the laboratory's approved and documented procedures. For details refer to the laboratory's list of Additionally Accredited Tests, available from the laboratory.*

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested		Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
<b>751</b>	<b>Foods</b>	Chemical Tests	Documented In-house Methods based on:-
.01	Dairy Products		
.02	Egg & Egg products		
.03	Meat & Meat products, game & poultry	Ash	0.2-100% m/m
.04	Fish, shellfish & molluscs		
.05	Fats & Oils	Nitrogen	0.01-6% m/m
.06	Soups, broths & sauces		
.07	Cereals & bakery products		
.08	Fruit & Vegetables	Moisture	0.5-100% m/m
.09	Herbs & Spices		
.10	Non-alcoholic beverages		
.11	Wine		
.12	Alcoholic beverages (other than wine)		
.13	Ices & desserts		
.14	Cocoa & cocoa preparations, coffee & tea		
.15	Confectionery		
.16	Nuts & Nut products, snack		
.17	Prepared dishes		
.18	Foodstuffs intended for special nutritional uses		
.19	Additives		

# Scope of Accreditation



## Public Analyst's Laboratory -Galway

### Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods	<u>Chemical Tests</u>	Documented In-house Methods based on:-  'HPLC in Food Analysis' Ed. By R. Macrae, 1988, P 206. HPLC (Method 1/59-Liquids) and (Method 1/59A-Solids) Annex K-2 & K-3 of Laboratory QAP Manual
.01 Dairy Products	<u>Artificial Sweeteners</u> -Acesulfame K Non-alcoholic Beverages 50-500 mg/L	
.06 Soups, Broths and Sauces	Yogurt 83-500 mg/L Yogurt Drinks 100-500 mg/L	
.10 Non-alcoholic beverages	Preserves 90-500 mg/L Sauces 85-500 mg/L	
	-Aspartame Non-alcoholic Beverages 75-750 mg/L	
	Yogurt 80-500 mg/L Yogurt Drinks 76-500 mg/L	
	Preserves 75-500 mg/L Sauces 85-500 mg/L	
	-Saccharin Non-alcoholic Beverages 11-110 mg/L	
	Yogurt 40-250 mg/L Yogurt Drinks 50-250 mg/L	
	Preserves 45-250 mg/L Sauces 40-250 mg/L	

\* Flexible scope: Additional food matrixes may be added and ranges extended for the above additives and contaminants, in accordance with the laboratory's approved and documented procedures. For details refer to the laboratory's list of Additionally Accredited Tests, available from the laboratory.

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested		Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751	<b>Foods</b>	Foreign Objects	CCFRA Guidelines for the identification of foreign bodies reported in food, 2 <sup>nd</sup> Ed. No.4, 2006. General Classification based on: Microscopy (Method 1/80) Physical/Chemical/ Microscopical examination (Method 1/81)
.01	Dairy Products		
.02	Egg & Egg products		
.03	Meat & Meat products, game & poultry		
.04	Fish, Shellfish & molluscs		
.05	Fats & Oils		
.06	Soups, broths & sauces		
.07	Cereals & bakery products		
.08	Fruit & Vegetables		
.09	Herbs & Spices		
.10	Non-alcoholic beverages		
.11	Wine		
.12	Alcoholic beverages (other than wine)		
.13	Ices & desserts		
.14	Cocoa & Cocoa preparations, coffee & tea		
.15	Confectionery		
.16	Nuts & nut products, snack		
.17	Prepared dishes		
.18	Foodstuffs intended for special nutritional uses		
.19	Additives		
.21	Others		

# Scope of Accreditation



## Public Analyst's Laboratory - Galway Chemical Testing Laboratory

Permanent Laboratory:  
Category A

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods .07 Cereals & bakery products .18 Foodstuffs intended for special nutritional uses <i>Baby Food</i>	Gluten (Gliadin Elisa Kit) 10-25000 mg/kg  Folic acid 30-1000µg/110g	RIDASCREEN Gliadin Instruction booklet & PWG Proceedings (Method 1/31A) ELISA Technique  Liquid Chromatography-Mass Spectroscopy(LC-MS) In House method 1/42

# Scope of Accreditation



## Public Analyst's Laboratory - Galway

Permanent Laboratory:

Category A

### Chemical Testing Laboratory

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
751 Foods .05 Fish, crustaceans & molluscs  Molluscs	Biogenic Amines*: Putrescine Cadaverine Histamine Tyramine 10-3700 mg/kg  Domoic Acid & Epidomoic acid* 5-115 µg/g	JAOAC Vol. 78, No.4 1995 HPLC (method 1/36) Annex K-2 & K-3 of Laboratory QAP Manual  JAOAC 1991, 74(1) 68 & JAOAC 1995, 78, No.2. HPLC (Method 1/25) Annex K-2 & K-3 of Laboratory QAP Manual
.05 Fats & Oils .06 Soups, Broths & Sauces .10 Non-alcoholic beverages .15 Confectionery Preserves	Refractive Index 1.32-1.56 Sol.Solids as sucrose 0-85% w/w	Documented In-house Methods based on:- Refractrometer (Method 1/17)
.10 Non-Alcoholic beverages	Benzene 1.0 to 100 µg/L	Varian installation guide, GC-MS (Method 1/48)

\* Flexible scope: Additional food matrixes may be added and ranges extended for the above additives and contaminants, in accordance with the laboratory's approved and documented procedures. For details refer to the laboratory's list of Additionally Accredited Tests, available from the laboratory.

# Scope of Accreditation



## Public Analyst's Laboratory - Galway

Permanent Laboratory:

Category A

### Chemical Testing Laboratory

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
<b>751 Foods</b> .06 Soups, broths & sauces .08 Fruits & Vegetables <i>Hydrolysed Vegetable Protein</i>	3-monochloro-propanediol (3MCPD) 20-1000 µg/Kg	JAOAC International Vol.84, No.2, 2001 Extraction/GC-MS (Method 1/47)
.01 Dairy Products .08 Fruit & Vegetables .10 Non-alcoholoc Beverages .11 Wine .12 Alcoholic beverages (other than wine) .15 Confectionery	pH 2-12	Electrometry (Method 1/19)
<b>752 Residues in Foods and Agricultural Materials</b> .01 Elements Food & drink	Mercury 0.1-3 mg/kg (digested samples) 1µg/L-10 µg/L (direct)	Fisheries Research Centre Method leaflet 167, AA-Flameless (Method 1/22)
<b>757 Cosmetics, perfumes &amp; essential oils</b> .01 Cosmetics	Arsenic 0.5-500 mg/kg Cadmium 0.5-500 mg/kg Chromium 0.5-500 mg/kg Lead 0.6-500 mg/kg Nickel 1.2-1000 mg/kg	In house method 4/1 based on ISEN 15763:2009

# Scope of Accreditation



## Public Analyst's Laboratory - Galway

Permanent Laboratory:

Category A

### Chemical Testing Laboratory

INAB Classification number (P9) Materials/products tested	Type of test/properties measured Range of measurement	Standard specifications Equipment/techniques used
781 <b>Constituents of the Environment</b>	Chemical Tests	Documented In-house Methods based on:-
.11    Waters other than saline <i>Bathing waters</i>	Colour    2.0-500mg/L Pt/Co	Spectrophotometry @ 400nm Pt/Co Scale (Method 2/6)
.12    Saline Waters <i>Bathing waters</i>	pH        3.0-10.0	S.M. 20th Ed. 450-HB, Electrometry (Method 2/9)