

Schedule of Accreditation



Organisation Name Advanced Laboratory Testing Ltd.
 Trading As
 INAB Reg No 315T
 Contact Name Graham O'Halloran
 Address Unit 4, Boxer House, Newbridge Industrial Estate, Newbridge, Kildare, W12 XC83
 Contact Phone No 045 434355
 Email grahamohalloran@altesting.ie
 Website
 Accreditation Standard ISO 17025 T
 Date Initially Awarded 10/09/2013
 Scope Classification Biological and veterinary testing
 Scope Classification Chemical testing
 Services available to the public¹ 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	Advanced Laboratory Testing – Chemical Testing Lab	Unit T, M7 Business Park, Newhall, Naas, Kildare
2	Head Office	Unit 4, Boxer House, Newbridge Industrial Estate, Newbridge, Kildare, W12 XC83

Scope of Accreditation

Advanced Laboratory Testing – Chemical Testing Lab 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, Nitrite and Salt	7-275mg/kg NaNO ₃ and 7.5-300 mg/kg as NaNO ₂ by IC Salt: 0.1-6g/100g	Meat and meat products, game and poultry	Anion Exchange Chromatography	Dionex application note 112, 1998 ISO 2918(1975) Meat and meat products- Determination of Nitrite content ISO 3091 (1975) Meat and meat products - Determination of Nitrate content, ISO 1841 (1996) Meat and meat products - Determination of Chloride content
	FCTM006 DETERMINATION OF TOTAL FAT AND MOISTURE IN FOODS	TOTAL FAT AND MOISTURE	Moisture 0.5-100% Fat: 0.1-100% Powders 0.1-22% Low dairy 0.1-10% Dairy 10-85% Meat Low 0.1-4% Meat 4-30% Sauce 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 NMR Analyse	AOAC Official Method 2008.06 (39.1.39, Chapter 39 p. 27).
	FCTM007 DETERMINATION OF ASH IN FOODS	ASH	0.1-100g/100g	Dairy products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Soups, broths and sauces, Cereals and	CEM Microwave Furnace	AOAC Official method 999.11 (09.1.09, Chapter 9, p. 19)

			bakery products, Fruit and vegetables, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods		
FCTM008 DETERMINATION OF SODIUM (SALT) IN FOODS	SODIUM (SALT)	0.02-4.0g/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	Atomic Absorption Spectrometry	AOAC Official Method 2011.14. (50.1.37, Chapter 50 p. 65). AOAC Official Method 27.1.47, (Chapter 27 p. 21).
FCTM009 DETERMINATION OF TOTAL SUGARS IN FOOD by Luff Schoorl Method	SUGARS	0.2-100g/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	Inversion (Acid Hydrolysis)	based on Pearson's Composition and Analysis of Foods 9th Edition, Ronald S Kirk and Ronald Sawyer (page 198). Official Journal Of The European Union, COMMISSION REGULATION (EC) No 152/2009 Using HPLC
FCTM010 DETERMINATION OF NITROGEN (PROTEIN) IN FOOD by Dumas Method	NITROGEN (PROTEIN)	0.02-6g/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 Food	Leco Nitrogen Analyser	AOAC Official Method 992.15. (39.1.19, Chapter 39, p.7).
FCTM011 DETERMINATION	Saturated fatty AcidsMono	0.1g-100g/100g	Dairy products, Meat and meat	GLC	AOAC Official method

OF FATTY ACID COMPOSITION IN FOODS	unsaturated Fatty Acids Polyunsaturated Fatty Acids, Trans Fatty Acids		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		991.39(41.1.30, Chapter 41, p.27).
FCTM012 DETERMINATION OF TOTAL DIETARY FIBRE IN FOODS AOAC Method 991.43 by Ankom analyser 0.5-100g/100g	TOTAL DIETARY FIBRE	0.5-100g/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	ANKOM Analyser	AOAC method 991.43. (32.1.17, Chapter 32, p.7).
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	Calculation	Regulation (EU) No 1169/2011 Of The European Parliament And Of The Council. Pearson's Composition and Analysis of Foods 9th Edition, Ronald S Kirk and Ronald Sawyer, (page 5).
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	Regulation (EU) No 1169/2011 on EU provision of Food Information for consumers Regulation. Ronald S Kirk and Ronald Sawyer - Pearson's Composition and Analysis of Food, 9th Edition. (Chapter 13)

						Meat and meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI) Royal Society of Chemistry, AMC technical briefs – Meat and Poultry Nitrogen factors 2014
FCTM014C Collagen. FCTM014D Connective Tissue (Wet Fat Free).	Collagen Connective Tissue (Wet Fat Free)	n/a	Meat and meat products, game and poultry	Calculation	Regulation (EU) No 1169/2011 on EU provision of Food Information for consumers Regulation. Ronald S Kirk and Ronald Sawyer - Pearson's Composition and Analysis of Food, 9th Edition. (Chapter 13) Meat and meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI) Royal Society of Chemistry, AMC technical briefs – Meat and Poultry Nitrogen factors 2014	
FCTM015 DETERMINATION OF HYDROXYPROLINE IN FOODS	Hydroxyproline	0.1-0.75g/100g	Meat and meat products, game and poultry	Spectrophotometry	AOAC Official Method 2012.19. (39.1.27, Chapter 39 p.15). CEM Application note UK SOP 022. Swedish Meat research institute – Microwave Hydrolysis for rapid determination of hydroxyproline in meat and meat products – 1990-04-17 KK/BaK 0924A	
FCTM016 DETERMINATION OF pH IN FOODS	p H	The practical pH range is 2 to 14. The calibrated range of this	Meat and meat products, game and poultry Dairy,	Measurement of the electrochemical potential of a cell which is responsive to	AOAC Official Method 981.12 pH of Acidified Foods.	

			method is 4 to 11.	Confectionary, Soups, broths and sauces, Prepared dishes, Cereals and bakery products	the hydrogen ion activity. The 'EMF' of the cell is measured at 20°C, with a pH meter, which is a high impedance voltmeter calibrated using buffer solutions of known pH.	
	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.	Meat and meat products, game and poultry Dairy, Confectionary, Soups, broths and sauces, Prepared dishes, Cereals and bakery product,	The procedure involves the direct determination of water activity @ 25°C using the Novasina LabMaster - Aw water activity meter.	GUIDELINE NO.25 Guidelines for the measurement of water activity and ERH in foods - Campden & Chorleywood Food Research association Group. And Operating Instructions LabMaster-aw neo
	FCTM019 DETERMINATION OF SULPUR DIOXIDE	Sulfur dioxide (SO ₂)	10 – 2000mg/kg	Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fruit & Vegetables, Confectionary, Prepared dishes.	BUCHI SO ₂	AOAC Official Method 990.28
751 Food testing - .06 Allergens	ACTM001 DETECTION OF HYDROLYSED GLUTEN USING R5-SANDWICH ELISA (MENDEZ METHOD)	Gluten	5 -80 mg/Kg	Dairy products, Meat and meat products, game and poultry, Prepared dishes, Others: Swabs, Fruit and Veg, Confectionary, Rinse Waters, Soups Broths and Sauces, Cereals and Bakery Products, Nut and Nut products, Fish	ELISA	AOAC Official Method Chapter 32 P41, - Section 32.1.44. Ridascreen Gliadin R7001 Kit insert 15-10-09
	ACTM002 DETECTION OF CASEIN USING SANDWICH ELISA	Casein	Foods: 2.5 – 67.5mg/Kg; Swabs 0.25 – 6.75ppm	Meats, Prepared Dishes, Cereals and Bakery, Swabs, Confectionary and Dairy Products	SANDWICH ELISA	RIDASCREEN FAST CASEIN R4612 Kit Insert 16-10-24
766 Environmental testing (inc waters) - .02 Biochemical oxygen demand	ECTM004 Determination of 5 day Biochemical demand (BOD) using dissolved Oxygen Meter	Biochemical demand (BOD)	1.0-10000mg/L O ₂	Sewage, Trade wastes, Other waters	dissolved Oxygen Meter	"Methods for the Examination of Waters and associated materials", HMSO 1988 ISBN 0 11 7522120, "APHA 21st edition 2005, Standard Methods

						for the analysis of water and waste water 5210 and 4500-C", HACH user manual DOC022.53.80021, Edition 2, 2013
766 Environmental testing (inc waters) - .03 Chemical oxygen demand	ECTM005 Determination of Chemical Oxygen Demand (Dichromate Value)	Chemical Oxygen Demand	Low-range (5-150mg/LO2) Mid-range (10-1500mg/LO2) High-range (500-15000mg/LO2)	Sewage, Trade wastes, Other waters	Dichromate Value	"Standard Methods for the Examination of Water and Wastewater", APHA, Method 5220 –D, 22nd Edition, 2012
766 Environmental testing (inc waters) - .05 Inorganic	ECTM001 Determination of Chloride, ammonium, nitrite, total oxidised nitrogen (TON), nitrate, alkalinity, hardness, sulphate, orthophosphate using gallery auto analyser	Alkalinity as CaCO3 Ammonia as NH3-N Chloride as Cl Hardness as CaCO3 Nitrite as NO2 Orthophosphate as P Sulphate as SO4 TON Nitrate as NO3	5.0-5000mg/L 0.02-100 mg/L 5-10000mg/L 25-500 mg/L 0.01-10mg/L 0.03-50mg/L 5-5000mg/L 1-110mg/L 1-100mg/L	Potable & domestic, sewage, trade wastes, other waters.	gallery auto analyser	ECTM001A: Thermo-Scientific Method I.D. ALKBpB, Issue 003, 01.07.07 ECTM001B: Thermo-Scientific Method ID AMMDIC, Issue 002, 01.01.06 ECTM001C: Thermo-Scientific Method ID CHLOR, Issue 002, 01.01.06 ECTM001D: Thermo-Scientific Method ID HAR001, Issue 002, 01.01.06 ECTM001E:Thermo-Scientific Method ID NITRI, Issue 002, 01.01.06 ECTM001F: Thermo-Scientific Method ID PHOS, Issue 002, 01.01.06 ECTM001G: Thermo-Scientific Method ID SULP, Issue 002, 01.01.06 ECTM001H: Thermo-Scientific Method ID TON, Issue 002, 01.01.06
	ECTM003 Determination of Suspended Solids using Gravimetry	Suspended Solids	5-15000mg/L	Sewage, Trade wastes, Other waters	Gravimetry	"Standard Methods for the Examination of Water and Waste water", Method 2540, 22nd Edition, APHA, 2012
	ECTM006 Determination of Total Nitrogen and Kjeldahl Nitrogen	Total Nitrogen and Kjeldahl Nitrogen	Total Nitrogen 1.0 to 200 mg/l N Kjeldahl Nitrogen 1.0 to 100 mg/l N	Sewage, Trade wastes, Other waters	HACH	Method 10071 in HACH water analysis Handbook
	ECTM008	Total Phosphorus	0.05 – 40.0mg/L P	Sewage, Trade	HACH	"Standard Methods

	Determination of Total Phosphorus			wastes, Other waters		for the Examination of water and wastewater” Method 4500-E, 22nd Edition, APHA, 2012, and HACH method 8190 Edition, 8, 04/2013
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	“Standard Methods for the Examination of Water and wastewater”, Method 4500, 22nd Edition, APHA, 2012
767 Physical test/measurement - .02 Conductivity	ECTM002 Determination of Electrical Conductivity	Electrical Conductivity	2- 10000µs/cm@20°C	Waters for potable and domestic purposes, Sewage, Trade wastes, Other waters	Conductivity Meter	“Standard Methods for the Examination of Water and Waste water”, Method 2510, 22nd Edition, APHA, 2012

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	BTM002 DETECTION OF ANTIBIOTIC RESIDUES - THE SIX PLATE TEST	Screening test for the presence of antibacterial residues in animal tissues Includes identification of specific antibacterial residues - Cefaclor (MRL 100 µg/kg) - Cefotaxime (MRL 100 µg/kg) - Enrofloxacin (MRL 100 µg/kg) - Penicillin G (MRL 50 µg/kg) - Streptomycin (MRL 500 µg/kg) - Sulphadiazine (MRL 100 µg/kg) - Tetracycline (MRL 100 µg/kg) - Tylosin (MRL 100 µg/kg)	Kidney and muscle tissue (Bovine/ Ovine/ Porcine)	SIX-PLATE TEST	USDA MLG 34.03	
	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. 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, Additives.	Horizontal method for the detection, enumeration and serotyping of Salmonella; Part 1: Detection of Salmonella spp	ISO 6579-1:2017 & ISO 6785:2007.	
	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	Microbiology of food chain – Horizontal method for detection and enumeration of Listeria monocytogenes	ISO 11290-1:2017	

		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.	and of Listeria Spp. Part 1: Detection method.		
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.	Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 degrees C by the pour plate technique.	ISO 4833:2013	
MTM011 ENUMERATION OF PRESUMPTIVE ENTEROBACTERIACEAE	Examination of known weights of food samples and environmental swabs for the enumeration of presumptive Enterobacteriaceae organisms using a selective medium. This technique relies on the use of crystal violet and bile salts as selective agents, and the fermentation of glucose as the diagnostic system. A test portion and/or serial dilution is mixed with a 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	Horizontal methods for the detection and enumeration of Enterobacteriaceae - Part 2: Colony-count method.	ISO 21528-2:2017	

		(VRBGA). An overlay is poured onto the set plate to restrict the spread of motile organisms and to produce partially anaerobic conditions. Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy).	and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.			
MTM012 ENUMERATION OF PRESUMPTIVE COLIFORMS	Examination of known weights of food samples and environmental swabs for the enumeration of presumptive Coliform organisms using a selective medium. This technique relies on the use of crystal violet and bile salts as selective agents, and the fermentation of lactose as the diagnostic system. A test portion and/or serial dilution is mixed with a selective medium (VRBA). An overlay is poured onto the set plate to restrict the spread of motile organisms and to produce partially anaerobic conditions. 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.	Horizontal method for the enumeration of coliforms: Colony-count technique.	ISO 4832:2006		
MTM013 ENUMERATION OF PRESUMPTIVE E. COLI	Examination of known weights of food samples and environmental swabs for the enumeration of presumptive Escherichia coli organisms using a selective medium. This technique uses the chromogenic medium (TBX); Tryptone Bile Agar containing 5-bromo-4-chloro-3-indoyl-B-D-glucuronic acid (BCIG). The presence of B-glucuronidase is used as the diagnostic system.	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,	Horizontal method for the enumeration of B-glucuronidase-positive Escherichia coli – Part 1: Colony-count technique at 44 °C using membranes and 5-bromo-4-chloro-3-indoyl -D-glucuronide. Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indoyl- -D-glucuronide.	ISO 16649-1:2001 & ISO 16649-2:2001		

	<p>MTM013A: a test portion and/or serial dilution is mixed with a selective medium (TBX). Characteristic colonies are counted after 24 hours incubation at 44°C.</p> <p>1.3 MTM013B: (used for all M&S samples), in order to detect stressed or damaged organisms a resuscitation procedure is necessary. The test sample in suspension is inoculated on to a cellulose acetate membrane overlaid on Minerals Modified Glutamate Agar and incubated at 37°C for 3 - 5 hours. The membrane is then transferred to a selective agar and incubated at 44°C for 18-24 hours.</p> <p>MTM013B (M&S) Membrane onto MMGA 37°C for 4 hours transferred to TBX plate 44°C 24hrs.</p>	snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.			
MTM014 ENUMERATION AND CONFIRMATION OF COAGULASE POSITIVE STAPHYLOCOCCI	<p>This method details the isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium, with confirmation using a commercially available latex test.</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>	<p>Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species) - Part 1: Technique using baird-parker agar medium.</p> <p>Amendment 1: Inclusion of precision data.</p>	ISO 6888-1:1999	
MTM015 ENUMERATION AND CONFIRMATION OF BACILLUS CEREUS	<p>This method details the isolation and enumeration of presumptive Bacillus</p>	<p>Dairy products, Egg and egg products, Meat and meat products, game and</p>	<p>Horizontal method for the enumeration of presumptive Bacillus cereus</p>	ISO 7932:2005	

		cereus using a selective diagnostic agar and a colony count technique with a confirmation stage which uses a haemolysis test.	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.			
MTM016 ENUMERATION OF LISTERIA MONOCYTOGENES AND LISTERIA SPP	This method details the 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.	Microbiology of food chain – Horizontal method for detection and enumeration of Listeria monocytogenes and Listeria spp. Part 2: Enumeration method.	ISO 11290-2:2017		
MTM017 ENUMERATION OF PRESUMPTIVE PSEUDOMONAS SPP	1.2 This method describes the enumeration of presumptive Pseudomonas spp. from food and swab samples 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	Presumptive Pseudomonas spp. bacteria which at 25 °C form colonies in cephalothin-sodium fusidate-cetrimide (CFC) agar and which show a positive oxidase reaction when tested according to the method described in the International Standard.	ISO 13720:2010		

		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	This method details the 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.	Horizontal method for the enumeration of Clostridium perfringens - Colony-count technique.	ISO 7937:2004	
MTM019 ENUMERATION OF PRESUMPTIVE LACTIC ACID BACTERIA	Examination of known weights of food samples for the detection and enumeration of Lactic Acid Bacteria using a selective medium. A test portion and/or serial dilution is mixed with a selective medium (MRS). An overlay is poured onto the set plate to produce partially anaerobic conditions. Characteristic colonies are counted after 72 hours incubation at 30C.	Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes	Horizontal method for the enumeration of mesophilic lactic acid bacteria - Colony-count technique at 30 °C.	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	Lactobacillus are enumerated by preparing poured plates of a selective culture medium to which a specified quantity from serial dilutions of food products is	Marks & Spencer Manual of Microbiological Methods, Method 3.11 (June 2015).	

			added. Plates are incubated at 30oC for 3 days.		
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.	Microbiological examination for dairy purposes — Part 3: Methods for detection and/or enumeration of specific groups of microorganisms Section 3.11: Detection and enumeration of faecal streptococci.	BS 4285 Section 3.11 1985	
MTM024 ENUMERATION OF COLONY COUNT IN WATER	1.3 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. These results, when monitored over a period of time give an indication of the general bacteriological quality of the water sample.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	The Standing Committee of Analysts Microbiology of Drinking Water	The Microbiology of Drinking Water (2012) - Part 7	
MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER	Isolation of organisms on a membrane filter placed on an agar medium containing lactose, phenol red as an indicator of acidity, and the chromogenic substrate, 5-bromo-4-chloro-3-indolyl-β-D-glucuronide (BCIG) either as the cyclohexylammonium or sodium salt for the indication of the production of β-glucuronidase. Isolation of colonies is followed by	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	The Standing Committee of Analysts Microbiology of Drinking Water	The Microbiology of Drinking Water (2016) - Part 4.	

		confirmation tests for acid production from lactose, negative oxidase reaction and, where necessary, indole formation.				
MTM026 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA IN WATER	1.2 This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium allowing the enhancement of pigment production. Confirmation of isolates is by subculture to milk agar to demonstrate hydrolysis of casein.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	The Standing Committee of Analysts Microbiology of Drinking Water.	The Microbiology of Drinking Water (2010) - Part 8.		
MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER	1.1 Filtration of a water sample through a membrane followed by incubation on a selective diagnostic medium. Confirmation of any presumptive colonies by testing for presence of aesculin hydrolysis on Kanamycin Aesculin Azide Agar (KAA) at 44°C.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	The Standing Committee of Analysts Microbiology of Drinking Water	The Microbiology of Drinking Water (2012) - Part 5		
MTM028 ENUMERATION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS IN WATER	1.3 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	The Standing Committee of Analysts Microbiology of Drinking Water.	The Microbiology of Drinking Water (2015) - Part 6.		
MTM029 ANALYSIS OF WATER FOR TOTAL VIABLE COUNT (HTM2030)	The following test will only detect the presence of mesophilic aerobic bacteria which do not have specialised nutritional requirements. When the operating cycle of WD (endoscope washer disinfectant) requires that the product is rinsed after the disinfection	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	GOV.UK	Health Technical Memorandum 2030		

	stage the rinse water should be free from microbial contamination which could compromise the intended use of the load. All other water services supplied to WDs should have less than 100cfu/ 100ml of water (determined as the mean of the duplicate tests).				
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	In-house developed method.	Documented, validated In-House Method	
MTM031 DETECTION OF COLIFORMS	This method describes the detection and confirmation of the presence or absence of Coliforms in food and animal feeding stuffs. Sample suspensions are inoculated into Lauryl Tryptose Broth (LTB) and incubated at 37±1.0°C for 24±2 hours. If the presence of Coliforms is indicated a portion of the LTB is inoculated into Brilliant green lactose bile broth (BGBB). Coliforms are confirmed by the production of gas. Results are expressed as Coliforms Detected or Not Detected in 1g.	Meat and meat products, game and poultry, Prepared dishes	Horizontal method for the enumeration of Coliforms - Most probable number technique.	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. Confirmation of any presumptive Salmonella spp. is by biochemical and serological testing.	Meat Surfaces, Product contact surfaces	United States Department of Agriculture Food Safety and Inspection Services (FSIS) Isolation and Identification of Salmonella from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) Products and Carcass and Environmental Sponges	MLG 4.09, Effective Date: 01/02/17	

<p>MTM034 ENUMERATION OF COLIFORMS AND ESCHERICHIA COLI IN CARCASS SWABS USING AN USDA COMPLIANT METHOD</p>	<p>Petrifilm E. coli/Coliform Count (EC) plates contain Violet Red Bile (VRB) nutrients, a cold-water-soluble gelling agent, an indicator of glucuronidase activity, and an indicator that facilitates colony enumeration. Most E. coli (about 97%) produce beta-glucuronidase which produces a blue precipitate associated with the colony. The top film traps gas produced by the lactose fermenting coliforms and E. coli. About 95% of E. coli produce gas, indicated by blue to red-blue colonies associated with entrapped gas on the Petrifilm EC plate (within approximately one colony diameter).</p>	<p>Meat Surfaces, Product contact surfaces</p>	<p>3M™ Petrifilm™</p>	<p>Association of Official Analytical Chemists (AOAC) Official Method 998.08</p>	
<p>MTM036 DETECTION OF LISTERIA SPP USING ALOA® ONE DAY METHOD</p>	<p>The ALOA® ONE DAY method comprises a chromogenic agar medium (ALOA®) which allows detection of Listeria spp by the detection of B-glucosidase activity and distinguishes Listeria monocytogenes by the formation of a clear precipitation halo of phospholipids cleaved by its specific phospholipase. A test portion of sample is enriched with Half-Fraser Broth and incubated at 30°C for 24 ±2 hours. After inoculation, the plates are incubated at 37C. Listeria spp and Listeria monocytogenes strains form typical colonies within 24 hours</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, Surfaces, Additives, Meat surfaces, Product contact surfaces.</p>	<p>ALOA ONE DAY™ (Detection)</p>	<p>AFNOR VALIDATION Certificate N° AES 10/3-09/00</p>	
<p>MTM039 - ENUMERATION OF THERMODURIC MICRO-</p>	<p>Enumeration of the thermoduric micro-organisms in food</p>	<p>Dairy Products</p>	<p>Microbiological examination for dairy purposes.</p>	<p>BS 4285-3.2:1991</p>	

ORGANISMS	<p>samples, by the preparation of dilutions followed by a plate count at 30°C for 72 hours. Thermoduric bacteria are defined as those surviving pasteurization at 63.5°C for 30mins and which then can form countable colonies when grown under the conditions specified.</p>		Part 3: Methods for detection and/or enumeration of specific groups of microorganisms. Section 3.2 Enumeration of thermoduric bacteria.		
MTM040 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. (FORMERLY ENTEROBACTER SAKAZAKII)	<p>RAPID' Sakazakii is a selective chromogenic medium used for the detection of Cronobacter spp. (formerly Enterobacter sakazakii). The principle of the medium is based on the demonstration of an enzymatic activity characteristic of Cronobacter spp. Under its action, the chromogenic substrate 5-bromo-4-chloro-3-indolyl-α-D glucopyranoside is hydrolysed causing blue to blue-green colour for Cronobacter spp. colonies. The incubation temperature set at 44°C, sodium deoxycholate and crystal violet inhibit the growth of most of the associated micro flora.</p>	Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces.	RAPID' Sakazakii	AFNOR Validation Certificate N° BRD 07/22-05/12	
MTM041 ENUMERATION OF CAMPYLOBACTER SPECIES	<p>This method describes the enumeration and confirmation of thermophilic Campylobacter spp in foods. The procedure involves the direct inoculation onto selective culture agar. The agar plates are incubated in a microaerobic atmosphere at 41.5°C for 48 hours. Presumptive Campylobacter spp are confirmed by the use of a range of</p>	Meat and meat products, game and poultry,	Microbiology of food chain - Horizontal method for detection and enumeration of Campylobacter spp. - Part 2: Colony-count technique	ISO 10272-2:2017	

		biochemical and culture characteristics.			
MTM045 - DETECTION OF LISTERIA SPP USING OXOID PRECIS™ METHOD	The OXOID Listeria Preci™ method comprises a chromogenic agar medium (Brilliance™ Listeria Agar) which allows detection of Listeria spp by the detection X-glucoside. This chromogen is cleaved by the enzyme-glucosidase, common to all Listeria species, giving rise to blue-green colonies. Listeria monocytogenes and pathogenic L. Ivanovii are then further differentiated by their ability to produce the phospholipase enzyme, lecithinase. This enzyme hydrolyses lecithin in the medium, producing an opaque, white halo around the colony. Other organisms that are positive for enzyme-glucosidase are inhibited by the selective agents in the medium: lithium chloride, polymyxin B and nalidixic acid. Inclusion of amphotericin inhibits the growth of any yeasts and moulds present.	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.	A test portion of sample is enriched with ONE Broth-Listeria and incubated at 30°C for 24 ±2 hours. After inoculation, the plates are incubated at 37 ±1 °C. Listeria spp and Listeria monocytogenes strains form typical colonies within 24±2 hours.	OXOID Listeria Preci™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05	
MTM047 DETECTION OF SALMONELLA SPP USING USING IBISA RAPID CULTURE METHOD	Isolation of Salmonella spp. by Salmonella IBISA® method is performed by enrichment step in Buffered Peptone Water with the addition of (ISS) IBISA® Specific Supplement, followed by isolation on IBISA® chromogenic agar. The technology improves recovery of motile and non-motile Salmonella. IBISA®'s principle lies on the use of chromogenic substrates (esterase	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	IBISA Selective medium for the detection of Salmonella	AFNOR VALIDATION Certificate N° AES 10/11 – 07/11	

	activities) cleaved specifically by Salmonella and on the simultaneous detection of the β -glucosidase activity, allowing a differentiation of Salmonella among other Enterobacteriaceae. After incubation, Salmonella grow as very characteristic green colonies whereas other micro-organisms not inhibited are either colourless or magenta. Confirmation of any presumptive Salmonella spp. is by biochemical and serological testing.	and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces			
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	Traditional Method	Practical Food Microbiology Third Edition 2003	
MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI	LSUB 37°C for 24hr \pm 2hr	Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	Traditional ISO Method	ISO 7251:2005(E)	
MTM055 DETECTION OF ENTEROBACTERIACEAE	(BPW) 37°C for 18 \pm 2h, inoculated to (EE broth) incubated 37°C for 24 \pm 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	
MTM056 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. USING REAL-TIME PCR	Real-time PCR	Dairy products, Foodstuffs intended for special nutritional use, Surfaces	Real-time PCR	iQ-Check TM Cronobacter spp	
MTM057 DETECTION AND CONFIRMATION OF ENTEROBACTERIACEAE USING REAL-TIME PCR		Dairy products, Prepared dishes, Foodstuffs intended for special	Real-time PCR	Real-time PCR	

			nutritional use, Surfaces			
	MTM061 ENUMERATION OF YEAST AND MOULD IN MIK AND MILK PRODUCTS	Plate count at 25°C OGYE	Dairy products	Traditional ISO Method	ISO 6611:2004 (Second edition 2004-10-15)	
	MTM063 DETECTION OF SALMONELLA SPP USING BIO-RAD RAPID' CULTURE METHOD	Isolation of Salmonella spp. by Bio-Rad RAPID' Salmonella method is performed by enrichment step in Buffered Peptone Water with the addition of RAPID' Salmonella concentrated supplement (RSS), followed by isolation on RAPID' Salmonella agar plates (RS)	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	RAPID' Salmonella	AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05	
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	This method specifies the method for the 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.	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds - Part 1: Colony count technique in products with water activity greater than 0.95.	ISO 21527-1:2008	
	MTM023 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95	This method specifies the procedure for the enumeration of yeasts & moulds in products which have	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and	ISO 21527-2:2008	

		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.	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.	moulds - Part 2: Colony count technique in products with water activity less than or equal to 0.95.		
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	A portion of the sample is incubated in an enrichment broth. Part of enrichment broth is dispensed into reagent strip. E.coli O157 including H7 present are captured by the recombinant phage protein coating the interior of SPR. 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	BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT)	AFNOR VALIDATION Certificate N° BIO 12/25-05/09	

<p>804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .04 Immunochromatographic methods,</p>	<p>MTM009 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING REVEAL® TEST SYSTEM</p>	<p>This detection system utilises an enrichment media to provide E. coli O157:H7 with readily available nutrients and other factors required for its survival and rapid growth. If E. coli O157:H7 specific antigens are present in the sample, they will bind to the gold conjugated antibodies of the Reveal ® Test System. The antigen-antibody complex will travel through the nitrocellulose membrane of the test device displaying a visible line allowing an accurate interpretation of the results (chromatographic flow).</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>	<p>Reveal ® E. coli O157:H7 Test System</p>	<p>The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment).</p>	
<p>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</p>	<p>MTM037 DETECTION OF SALMONELLA SPP USING REAL-TIME PCR</p>	<p>The iQ-Check Salmonella II kit is a test based on gene amplification and detection by real-time PCR. Ready-to-use PCR reagents contain oligonucleotides (primers and probes) specific for Salmonella spp., as well as DNA polymerase and nucleotides. Detection and data analysis are optimized for use with a Bio-Rad real-time PCR instrument, such as the Chromo4™, the MiniOpticon, the CFX96™ or the CFX96 Deep Well™ systems.</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</p>	<p>iQ-Check TM Salmonella II</p>	<p>AFNOR Validation Certificate N° BRD 07/06-07/04</p>	
	<p>MTM038 DETECTION OF LISTERIA SPP USING REAL-TIME PCR</p>	<p>The iQ-Check Listeria spp. kit is a test based on gene amplification and detection by real-time PCR. Ready-to-use PCR reagents contain oligonucleotides (primers and probes) specific for Listeria</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</p>	<p>iQ-Check TM Listeria spp.</p>	<p>AFNOR Validation Certificate N° BRD 07/13-05/07</p>	

		spp., as well as DNA polymerase and nucleotides. Detection and data analysis are optimized for use with a Bio-Rad real-time PCR instrument, such as the Chromo4™, the MiniOpticon™ or the CFX96™ systems.	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			
	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, based on a multiplex real-time PCR system, allows the detection of the stx and eae virulence genes in one well, within few hours after the end of the microbiological enrichment. A sample that would be positive for both stx1/2 and eae would then be tested with the iQ-Check STEC SerO real-time PCR kit. The iQ-Check STEC SerO kit, based on a multiplex real-time PCR system, allows the detection of these 6 major serogroup, plus E. coli O157:H7, in three wells, within few hours after the iQ-Check STEC VirX result.	Meat and meat products, game and poultry, Meat surfaces, Product surfaces.	iQ-Check™ STEC VirX Real-Time PCR Determination of the presence, or absence, of the STEC virulence genes in all food products and environmental samples. iQ-Check™ STEC SerO Real-Time PCR Determination of the presence, or absence, of the STEC serogroups in all food products and environmental samples.	AOAC® Performed Test: iQ-Check™ STEC VirX Real-Time PCR, Certificate No. 121203	
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	1.2 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	Horizontal method for the detection, enumeration and serotyping of Salmonella; Part 1: Detection of Salmonella spp.	ISO 6579-1:2017 & ISO 6785:2007.	

			dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab			
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, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	Microbiology of food chain – Horizontal method for detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria Spp.</i>	11290-1:2017		
MTM007 DETECTION AND CONFIRMATION OF THERMOTOLERANT CAMPYLOBACTER SPP	This method describes the detection and confirmation of thermophilic <i>Campylobacter spp</i> in foods. The procedure involves the use of selective enrichment broth (Bolton broth) which is incubated at 37°C for 48 hours. The broth is subcultured directly onto a selective culture agar. The agar plates are incubated in a microaerobic atmosphere at 41.5°C for 48 hours. Presumptive <i>Campylobacter spp</i> are confirmed by the use of a range of biochemical and culture characteristics.	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.	Microbiology of the food chain - Horizontal method for detection and enumeration of <i>Campylobacter spp</i> - Part 1: Detection method .	ISO 10272-1:2017		
MTM008 DETECTION AND CONFIRMATION OF E. COLI O157	A portion of the sample is incubated in an enrichment broth. Any micro-organisms possessing the O157 antigen are captured	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and	Microbiology of food and animal feeding stuffs — Horizontal method for the detection of <i>Escherichia coli</i> O157	ISO 16654:2001/A1:2017		

		<p>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.</p>	<p>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>			
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