

Schedule of Accreditation



Organisation Name	Advanced Laboratory Testing Ltd
Trading As	Mérieux NutriSciences
INAB Reg No	315T
Contact Name	Patricia Maldonado da Silva
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Accreditation Standard	EN ISO/IEC 17025 T
Date of award of accreditation	10/09/2013
Scope Classification	Biological and Veterinary Testing
Scope Classification	Chemical Testing
Services available to the public ¹	Yes

¹ Refer to document on interpreting INAB Scopes of Accreditation

Sites from which accredited services are delivered		
(the detail of the accredited services delivered at each site are on the Scope of Accreditation)		
	Name	Address
1	Head Office	Athgarvan Road, Newbridge, Kildare, Ireland, W12W951

Scope of Accreditation

Head Office

Biological and Veterinary Testing

Category: A

Biology/veterinary field - Tests	Test name	Technique	Matrix	Equipment	Std. reference
803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .01 Culture of bacteria	MTM001 DETECTION OF SALMONELLA spp BY A SELECTIVE ENRICHMENT TECHNIQUE ** 1.3.4	Isolation of <i>Salmonella</i> spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat	N/A	ISO 6579-1:2017 Amd. 1: 2020.

			Surfaces, Product contact surfaces, Surfaces, Additives.		
			Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 6579-1:2017 Amd. 1: 2020.
			Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than	N/A	ISO 6579-1:2017 Amd. 1: 2020.

		wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
MTM004 DETECTION OF LISTERIA SPP ** 1.3.4	A double selective enrichment process is followed by plating onto chromogenic agar and Listeria selective agar (Oxford formulation).	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 11290-1:2017
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces,	N/A	ISO 11290-1:2017

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

<p>MTM007 Detection and confirmation of thermotolerant <i>Campylobacter</i> spp ** 1.3</p>	<p>Pre-enrichment in CEB (37°C for 48 hrs), plating onto CCDA (41.5°C for 48 hrs).</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; Additives.</p>	<p>N/A</p>	<p>ISO10272-1:2017</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; Additives.</p>	<p>N/A</p>	<p>ISO10272-1:2017</p>

MTM010 ENUMERATION OF MICRO-ORGANISMS: AEROBIC COLONY COUNT ** 3.4	Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B). This test can be referred to as the aerobic colony count, total viable count or total plate count.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	MTM010 based on ISO 4833-1:2013/AMD1 : 2022
	Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B). This test can be referred to as the aerobic colony count, total viable count or total plate count.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products,	N/A	MTM010 based on ISO 4833-1:2013/AMD1 : 2022

		snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
MTM010 ENUMERATION OF MICRO-ORGANISMS: AEROBIC COLONY COUNT 3.4		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	MTM010 based on ISO 4833-1:2013/AMD1 : 2022
MTM011 ENUMERATION OF PRESUMPTIVE ENTEROBACTERIACEAE ** 3	Enumeration of presumptive Enterobacteriaceae organisms using a selective medium (VRBGA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy).	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and	N/A	ISO 21528-2:2017

		spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 21528-2:2017&LC:2018
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish,	N/A	ISO 21528-2:2017

		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.		
MTM012 ENUMERATION OF PRESUMPTIVE COLIFORMS ** 3	Enumeration of presumptive Coliform organisms using a selective medium (VRBA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy).	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product	N/A	ISO 4832:2006

		contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 4832:2006
		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	N/A	ISO 4832:2006

			desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
MTM013 ENUMERATION OF PRESUMPTIVE E. COLI ** 3	MTM013A: Enumeration of presumptive Escherichia coli organisms using a selective medium (TBX). Characteristic colonies are counted after 24 hours incubation at 44°C.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 16649-1:2018 & ISO 16649-2:2001.	
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery	N/A	ISO 16649-1:2018 & ISO 16649-2:2001.	

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

COAGULASE POSITIVE STAPHYLOCOCCI ** 3.4	using a selective diagnostic medium, with confirmation using a commercially available latex test.	meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, 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,	N/A	ISO6888-1:2021

		Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
	Isolation and enumeration of <i>Staphylococcus aureus</i> using a selective diagnostic medium, with confirmation using a selective diagnostic medium.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO6888-1:2021
	Isolation and enumeration of <i>Staphylococcus aureus</i> using a selective diagnostic medium.	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	N/A	ISO 6888-1:1999/Amd 2:2018.

		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.		
MTM015 Enumeration and Confirmation of <i>Bacillus Cereus</i> ** 3.4	Isolation and enumeration of <i>Bacillus Cereus</i> using a selective diagnostic medium.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO7932-2004 AMD1 2020
MTM015 Enumeration and Confirmation of <i>Bacillus Cereus</i> **3.4		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups,	N/A	ISO7932-2004 AMD1 2020

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

		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 11290-2:2017.
		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,	N/A	ISO 11290-2:2017.

		snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
MTM017 ENUMERATION OF PRESUMPTIVE PSEUDOMONAS SPP ** 3.4	Enumeration of presumptive <i>Pseudomonas</i> spp. using a spread plate technique.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 13720:2010
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and	N/A	ISO 13720:2010

		spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 13720:2010
MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS	Isolation and enumeration of presumptive <i>Clostridium perfringens</i> using a selective	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish,	N/A	ISO15213-2:2023

	<p>diagnostic medium. The chromogenic reaction relies on the reduction of Sulphite to Sulphide which colours the colonies black in the specified selective medium.</p>	<p>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>MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS ** 3</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,</p>	<p>N/A</p>	<p>ISO 7937:2004</p>

		Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 7937:2004
		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	N/A	ISO 7937:2004

		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.		
MTM019 ENUMERATION OF PRESUMPTIVE LACTIC ACID BACTERIA ** 3.4	Enumeration of Lactic Acid Bacteria using a selective medium (MRS). Characteristic colonies are counted after 72 hours incubation at 30°C.	Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives	N/A	ISO 15214:1998
		Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives	N/A	ISO 15214:1998
		Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives	N/A	ISO 15214:1998
MTM020 ENUMERATION OF PRESUMPTIVE LACTOBACILLUS ** 3.4	A nutrient medium with elective properties is used to culture lactic acid bacteria, which typically belong to the general Lactobacillus.	Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes	N/A	Validated & Documented In-House Test Method.
		Meat and meat products, game and poultry, Cereals and	N/A	Validated & Documented In-House Test Method. Oxoid manual

		bakery products, , Prepared dishes		
		Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes	N/A	Validated & Documented In-House Test Method.
MTM021 ENUMERATION OF PRESUMPTIVE FAECAL STREPTOCOCCI (ENTEROCOCCI) ** 3	Isolation and enumeration of Faecal Streptococci using a pour plate technique with a selective diagnostic medium.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	BS 4285 Section 3.11 (1985).
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and	N/A	BS 4285 Part 3: Methods for detection and/or enumeration of specific groups of microorganisms- Section 3.11 (1985).

		vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	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	Waters - Potable water, Waters - Industrial, Waters - Trade Waste,	N/A	The Microbiology of Drinking Water (2020) – Part 7.

	<p>Agar in Petri dishes. After incubation under specified conditions a count is made of the colonies that develop.</p>	<p>Waters - Swimming pools and spas, Waters - Environmental water</p>		
		<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2020) – Part 7.
		<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2020) – Part 7.
<p>MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER ** 1.3</p>	<p>Isolation of organisms on a membrane filter placed on MLGA agar medium. Isolation of colonies is followed by confirmation tests.</p>	<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2016) - Part 4.
		<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2016) - Part 4.
		<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2016) - Part 4.

MTM026 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA 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.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2015) - Part 8.
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2015) - Part 8.
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2015) - Part 8.
MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER ** 1.3	Filtration of a water sample through a membrane followed by incubation on a selective diagnostic medium.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2012) - Part 5
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2012) - Part 5
MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER **1.3		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2012) - Part 5

MTM028 ENUMERATION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS IN WATER ** 1.3	<p>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.</p>	<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2021) - Part 6.
		<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2021) - Part 6.
		<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	The Microbiology of Drinking Water (2021) - Part 6.
MTM029 ANALYSIS OF WATER FOR TOTAL VIABLE COUNT (HTM2030) ** 1.3	<p>Enumeration of mesophilic aerobic bacteria which do not have specialised nutritional requirements.</p>	<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	Health Technical Memorandum 2030
		<p>Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water</p>	N/A	Health Technical Memorandum 2030

		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	Health Technical Memorandum 2030
MTM030 ENUMERATION OF MICRO-ORGANISMS: ANAEROBIC COLONY COUNT ** 3	Enumeration of anaerobic micro-organism present in a food sample, by the preparation of dilutions followed by a plate count incubated anaerobically @ 30°C for 48 hours.	Meat and meat products, game and poultry, Prepared dishes, Dairy Lab	N/A	Documented, validated In-House Method
		Meat and meat products, game and poultry, Prepared dishes, Dairy Lab	N/A	Documented, validated In-House Method
		Meat and meat products, game and poultry, Prepared dishes, Dairy Lab	N/A	Documented, validated In-House Method
MTM031 DETECTION OF COLIFORMS ** 1.3.4	Sample suspensions are inoculated into LTB and incubated at 37±1.0°C for 24±2 hours. Results are expressed as Coliforms Detected or Not Detected in 1g.	Meat and meat products, game and poultry, Prepared dishes, Dairy Products	N/A	ISO 4831:2006
		Meat and meat products, game and poultry, Prepared dishes, Dairy Products	N/A	ISO 4831:2006
		Meat and meat products, game and poultry, Prepared dishes, Dairy Products	N/A	ISO 4831:2006

MTM033 DETECTION OF SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD ** 4	Isolation of <i>Salmonella</i> spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars.	Meat Surfaces, Product contact surfaces	N/A	MLG 4.10.
MTM033 DETECTION OF SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD **4		Meat Surfaces, Product contact surfaces	N/A	MLG 4.14.
MTM033 DETECTION OF SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD **4		Meat Surfaces, Product contact surfaces	N/A	MLG 4.10.
MTM036 DETECTION OF LISTERIA SPP USING ALOA® ONE DAY METHOD ** 1.3.4	The ALOA® ONE DAY method comprises a chromogenic agar medium (ALOA®) which allows detection of <i>Listeria</i> spp.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat surfaces, Product contact surfaces.	N/A	AFNOR VALIDATION Certificate N° AES 10/3-09/00

		<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>	N/A	AFNOR VALIDATION Certificate N° AES 10/3-09/00
		<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,</p>	N/A	AFNOR VALIDATION Certificate N° AES 10/3-09/00

		snacks, Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat surfaces, Product contact surfaces.		
MTM039 - ENUMERATION OF THERMODURIC MICRO-ORGANISMS	Enumeration of the thermoduric micro-organisms in food samples, by the preparation of dilutions followed by a plate count at 30°C for 72 hours.	Dairy Products	N/A	BS 4285-3.2:1991
		Dairy Products	N/A	BS 4285-3.2:1991
		Dairy Products	N/A	BS 4285-3.2:1991
MTM040 DETECTION AND CONFIRMATION OF CRONO BACTER SPP. (FORMERLY ENTEROBACTER SAKAZAKII) ** 1.3.4	RAPID'Sakazakii is a selective chromogenic medium used for the detection of Cronobacter spp. (formerly Enterobacter sakazakii).	Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces.	N/A	AFNOR Validation Certificate N° BRD 07/22-05/12.
		Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces.	N/A	AFNOR Validation Certificate N° BRD 07/22-05/12.
		Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces.	N/A	AFNOR Validation Certificate N° BRD 07/22-05/12.
MTM041 ENUMERATION OF CAMPYLOBACTER SPECIES ** 3	Enumeration and confirmation of thermophilic Campylobacter spp in	Meat and meat products, game and poultry,	N/A	ISO 10272-2:2017

	foods. The procedure involves the direct inoculation onto selective culture agar.			
		Meat and meat products, game and poultry,	N/A	ISO 10272-2:2017
		Meat and meat products, game and poultry,	N/A	ISO 10272-2:2017
MTM043 ENUMERATION OF PRESUMPTIVE E. COLI USING MOST PROBABLE NUMBER – MPN TECHNIQUE ** 1.2.3.4	MPN MMGM 37°C for 24hr±2hr.	Fish, Shellfish and molluscs	N/A	ISO/TS 16649-3 :2015, Corrected version 2016-12-15.
		Fish, Shellfish and molluscs	N/A	ISO/TS 16649-3 :2015, Corrected version 2016-12-15.
MTM045 - DETECTION OF LISTERIA spp USING OXOID PRECIS™ METHOD ** 1.3.4	The OXOID Listeria PrecisTM method comprises a chromogenic agar medium (BrillianceTM Listeria Agar) which allows detection of Listeria spp.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat	N/A	OXOID Listeria PrecisTM (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05.

		Surfaces, Product contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05.
MTM045 - DETECTION OF LISTERIA SPP USING OXOID PRECIS™ METHOD ** 1.3.4		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than	N/A	OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05.

		wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA	37°C Pour plate using Iron Sulphite agar for 48 hrs	Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	ISO15213-1:2023
MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA ** 3		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	I.S. EN ISO 15213:2003
		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	I.S. EN ISO 15213:2003
		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	I.S. EN ISO 15213:2003
MTM053 DETECTION OF CLOSTRIDIUM PERFRINGENS ** 1.3	Pre-enrichment in CMM (24 hrs at 37°C), streak onto TSC agar and	Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces,	N/A	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood;

	incubate anaerobically (22 hrs, 37°C)	Prepared dishes, Surfaces, Dairy Lab		Section 6.5 pages 146-149 of Third Edition 2003
MTM053 DETECTION OF CLOSTRIDIUM PERFRINGENS ** 1.3		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003
MTM053 DETECTION OF SULPHITE REDUCING CLOSTRIDIA ** 1.3		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003
MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI ** 1.3	MPN LSUB 37°C for 24hr±2hr	Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives	Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli- Most	ISO 7251:2005(E)

			probable number technique	
		Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives	N/A	ISO 7251:2005(E)
MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI ** 1.3		Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives	Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli- Most probable number technique	ISO 7251:2005(E)
MTM055 DETECTION OF ENTEROBACTERIACEAE ** 1.3	(BPW) 37°C for 18±2h,inoculated to (EE broth) incubated 37°C for 24±2 hrs	Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	ISO21528-1:2017&LC:2018
		Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	Traditional ISO Method	ISO21528-1:2017
		Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	Traditional ISO Method	ISO21528-1:2017

MTM056 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. USING REAL-TIME PCR	The iQ-Check Cronobacter spp. kit is a test based on gene amplification and detection by real-time PCR. (BioRad Real time system - CFX96/384Touch)	Dairy Products, Product contact surfaces, Surfaces	N/A	iQ-Check TM Cronobacter spp. AFNOR Certificate reference: BRD 07/23-01/13
MTM059 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. ** 1.3	Isolation of Cronobacter spp. is performed by pre-enrichment, followed by selective enrichment and plating on to selective chromogenic agar. Confirmation on of any presumptive Cronobacter spp. is by biochemical testing.	Dairy Products, Product contact surfaces, Surfaces	N/A	ISO 22964:2017
		Dairy Products, Product contact surfaces, Surfaces	N/A	ISO 22964:2017
		Dairy Products, Product contact surfaces, Surfaces	N/A	ISO 22964:2017
MTM060 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCI USING RABBIT PLAZMA FIBRINOGEN AGAR ** 3.4	Plate count RPF agar at 37°C for 48hrs hours.	Dairy products	N/A	ISO 6888-2:2021
		Dairy products	N/A	ISO 6888-2:2021
		Dairy products	N/A	ISO 6888-2:2021
MTM062 DETECTION OF COAGULASE POSITIVE STAPHYLOCOCCI ** 1.3	MPN GACB 37°C for 48 hours .	Dairy Products, Prepared dishes, Additives	Horizontal method for the enumeration of coagulase-positive staphylococci	ISO 6888-3:2003

			(staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers.	
MTM062 DETECTION OF COAGULASE POSITIVE STAPHYLOCOCCI ** 1.3		Dairy Products, Prepared dishes, Additives	Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers.	ISO 6888-3:2003
		Dairy Products, Prepared dishes, Additives	N/A	ISO 6888-3:2003
MTM063 DETECTION OF SALMONELLA SPP USING BIO-RAD RAPID' CULTURE METHOD ** 1.3.4	Bio-Rad RAPID' Salmonella method.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives, Meat	N/A	AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05.

		<p>Surfaces, Product contact surfaces, Surfaces</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 , Additives, Meat Surfaces, Product contact surfaces, Surfaces</p>	N/A	AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05.
		<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</p>	N/A	AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05.

			beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives, Meat Surfaces, Product contact surfaces, Surfaces		
803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .02 Culture of fungi	MTM022 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD AND SWABS WITH AN Aw GREATER THAN 0.95 ** 3	Enumeration of yeasts and moulds in products which have a water activity of greater than 0.95 (eggs, meat, dairy products (except milk powder), fruits, vegetables, fresh pastes etc.) and in swab samples by means of a colony count at 25°C.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives	N/A	ISO 21527-1:2008
			Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs,	N/A	ISO 21527-1:2008

		Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product	N/A	ISO 21527-1:2008

		contact surfaces, Surfaces, Additives		
MTM023 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95 ** 3	Enumeration of yeasts & moulds in products which have a water activity of less than or equal to 0.95 (dry fruits, cakes, dried meat, salted fish, grains, cereals & cereal products) by means of a colony count at 25°C.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives.	N/A	ISO 21527-2:2008
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared	N/A	ISO 21527-2:2008

		dishes, Pet foods, Animal feeds , Additives.		
MTM023 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95 ** 3		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives.	N/A	ISO 21527-2:2008
MTM061 ENUMERATION OF YEAST AND MOULD IN MIK AND MILK PRODUCTS	Plate count at 25°C OGYE.	Dairy products	N/A	ISO 6611:2004.
		Dairy products	N/A	ISO 6611:2004.
		Dairy products	N/A	ISO 6611:2004.
MTM064 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD ** 3.4	3M Petrifilm RYM 25-28°C for 60 hours .	Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces	N/A	AFNOR VALIDATION Certificate N° BIO 12/25-05/09
		Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces	N/A	AFNOR VALIDATION Certificate N° BIO 12/25-05/09

	MTM064 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD **3.4		Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces	N/A	AFNOR VALIDATION Certificate N° 3M 01/13-07/14
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 ** 1.2.3.4	BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT). (Biomerieux - VIDAS mini)	Meat and meat products, game and poultry	N/A	AFNOR VALIDATION Certificate N° BIO 12/25-05/09
	MTM035 DETECTION OF E. COLI 0157 USING VIDAS® UP ** 1.2.34	BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT).	Meat and meat products, game and poultry	N/A	AFNOR VALIDATION Certificate N° BIO 12/25-05/09
	MTM035 DETECTION OF E. COLI 0157 USING VIDAS® UP **2.4		Meat and meat products, game and poultry	N/A	AFNOR VALIDATION Certificate N° BIO 12/25-05/09
804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .04 Immunochromatographic methods,	MTM009 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING REVEAL® TEST SYSTEM ** 1.2.3.4	Reveal ® E. coli O157:H7 Test System.	Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry	N/A	The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment).
			Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry	N/A	The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment).
	MTM009 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING REVEAL® TEST SYSTEM ** 1.2.34		Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry	N/A	The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment).

<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 and MTM037B DETECTION OF SALMONELLA SPP USING REAL-TIME PCR ** 1.3.4</p>	<p>The iQ-Check Salmonella II kit is a test based on gene amplification and detection by real-time PCR. (BioRad Real time system - CFX96/384Touch)</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>N/A</p>	<p>AFNOR Validation Certificate N° BRD 07/06-07/04</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,</p>	<p>N/A</p>	<p>AFNOR Validation Certificate N° BRD 07/06-07/04</p>

		snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces	N/A	AFNOR Validation Certificate N° BRD 07/06-07/04
MTM038 DETECTION OF LISTERIA spp. USING REAL-TIME PCR ** 1.2.3.4	The iQ-Check Listeria spp. kit is a test based on gene amplification and detection by real-time PCR. (BioRad Real time system - CFX96/384Touch)	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and	N/A	AFNOR Validation Certificate N° BRD 07/13-05/07

		spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces	N/A	AFNOR Validation Certificate N° BRD 07/13-05/07
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish,	N/A	AFNOR Validation Certificate N° BRD 07/13-05/07

		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		
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 ** 1.2.3.4	The iQ-Check STEC VirX kit, real-time PCR system, allows the detection of the stx and eae virulence genes. The iQ-Check STEC SerO kit allows the detection of these 6 major serogroups, plus E. coli O157:H7. (BioRad Real time system - CFX96/384Touch)	Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables.	AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ-CheckTM STEC SerO Certificate No. 121203.	MTM042, based on USDA FSIS MLG 5B.05
		Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables.	AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ-CheckTM STEC SerO Certificate No. 121203.	MTM042, based on USDA FSIS MLG 5B.05

	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 ** 1.2.34	Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables.		MTM042, based on USDA FSIS MLG 5B.05 AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ-CheckTM STEC SerO 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 ** 3	Confirmation of any presumptive <i>Salmonella</i> spp. is by biochemical and serological testing.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab	N/A	ISO 6579-1:2017 Amd. 1: 2020.
			Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces,	N/A	ISO 6579-1:2017 Amd. 1: 2020.

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

<p>MTM006 CONFIRMATION OF LISTERIA spp ** 3</p>	<p>Catalase, Oxidase, Gram, Haemolysis, Biochemical identification kit.</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>N/A</p>	<p>ISO 11290-1:2017.</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,</p>	<p>N/A</p>	<p>ISO 11290-1:2017.</p>

		snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.		
		Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO 11290-1:2017.
MTM008 DETECTION AND CONFIRMATION OF E. COLI O157 ** 1.2.3.4	A portion of the sample is incubated in an enrichment broth. Any micro-organisms possessing the O157 antigen are captured on magnetic particles. Washing the particles separates them from the enrichment broth and	Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product	N/A	ISO 16654:2001/A1:2017

	competing microbes. Captured micro-organisms are isolated on selective agars and suspect isolates are identified by immunological and biochemical tests.	contact surfaces, Surfaces		
MTM008 DETECTION AND CONFIRMATION OF E. COLI O157 ** 1.3.4		Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces	N/A	ISO 16654:2001/A1:2017
		Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces	N/A	ISO 16654:2001/A1:2017

Head Office

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	FCTM001 Determination of free fatty acid	FFA (Free Fatty Acids)	0.05 g/100g as oleic acid - 100g/100g as oleic acid	fats & oils, food & feed (extracted fat/lipidic fraction)	Auto titrator/ Volumetric-Titration	I.S.ENISO 660:2020 Animal and vegetable fats and oils - Determination of Acid Value and Acidity.
	FCTM003 Determination of Peroxide Value	PV (Peroxide Value)	0.1 milliequivalent (O ₂)/Kg – 100 millieq. (O ₂)/kg	fats & oils, food & feed (extracted fat/lipidic fraction)	Auto titrator/ Volumetric-Titration	ISO 3960:2017 Animal and vegetable fats and oils - Determination
	FCTM005 Determination of Nitrate, Nitrite and salt using Anion Exchange Chromatography ** 1.2.3.4	Nitrate	7-275 mg/kg NaNO ₃	Meat and Meat products, game and Poultry	IC with conductivity detector/ anion exchange chromatography (IC with conductivity detector - Thermo Fisher Integron, ICS-2100)	FCTM005B Documented & Validated in-house method
		Nitrite	7.5-300 mg/kg as NaNO ₂	Meat and Meat products, game and Poultry	IC with conductivity detector/ anion exchange chromatography (IC with conductivity detector - Thermo Fisher Integron, ICS-2100)	FCTM005B Documented & Validated in-house method
		Salt	0.1 - 6 g/100g	Meat and Meat products,	IC with conductivity detector/ anion exchange chromatography (IC with conductivity detector -	FCTM005C Documented & Validated in-house method

			game and Poultry	Thermo Fisher Integriion, ICS-2100)	
FCTM006 Determination of total fat and Moisture in foods ** 1.2.3.4	Moisture	0.5 -100%	Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006B Documented & Validated in-house method
	Total Fat	Dairy 10 -85%	Dairy Products	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006A Documented & Validated in-house method
		Fat: 0.1-100%	Dairy products, meat and meat products, game and poultry, fish ,	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006A Documented & Validated in-house method

		shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
Low Dairy 0.1-10%	Dairy Products	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006A Documented & Validated in-house method	
Meat 4-30%	Meat and Meat products, game and poultry	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006A Documented & Validated in-house method	
Meat low 0.1-4%	Meat and Meat products, game and poultry	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006A Documented & Validated in-house method	
Sauce 0.1-100%	Soups, broths and sauces	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave	FCTM006A Documented & Validated in-house method	

				(CEM Smart Trac System / CEM Smart6™/Oracle)	
FCTM007 Determination of Ash in Foods ** 1.2.3.4	Ash	0.1-100 g/100g	Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	Microwave ashing furnace/gravimetry	FCTM008 Documented & Validated in-house method
FCTM008 Determination of Sodium (salt) in foods **1,2,3,4	Sodium (salt)	0.02 - 4.0 g/100g	Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and	Digestor and Flame AA / Atomic absorption (Flame AA Varian 220)	FCTM007 Documented & Validated in-house method

			bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
FCTM009 Determination of total sugars in food by Luff Schoorl Method ** 1.2.3.4	Sugars	0.2 - 100 g/100g	Dairy products, meat and meat products, game and poultry, fish, shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	Titration equipment / inversion (acid hydrolysis)	FCTM009 based on official journal of the European Union, commission regulations EC No 152/2009
FCTM010 Determination of nitrogen (protein) in food	Nitrogen (protein)	0.02 - 6 g/100g (%)	Dairy products, meat and meat	Leco Nitrogen Analyser / Dumas Technique (Leco FP628)	FCTM011 based on document and validated in-house method

by Dumas method ** 1.2.3.4			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		
FCTM011 Determination of Fatty acid composition in Foods	Fatty acid composition	0.1 to 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,	Thermo Fisher Trace 1600	I.S. EN ISO 12966-4:2015 Animal and vegetable fats and oils – Gas chromatography of fatty acid methyl esters

			snacks, prepared dishes.		
FCTM011 Determination of fatty acid composition in foods ** 1.2.3.4	Saturated fatty acids, Mono unsaturated fatty acids, Fatty acids, poly unsaturated fatty acids, trans fatty acids	0.1 -100 g/100g	Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	GC-FID (GC-FID Varian 430, SCION 436, TRACE 1600)	FCTM011 based on document and validated in- house method
FCTM012 Determination of total dietary fibre in foods ** 1.2.3.4	Total Dietary Fibre	0.5 -100 g/100g	Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and	Dietary Fibre Analyser / enzymatic-gravimetric method (Ankom Dietary Fiber analyzer)	FCTM013 based on document and validated in- house method

			bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
FCTM013 Energy Calculations for foods ** 1.2.3.4	Energy	N/A	Dairy products, meat and meat products, game and poultry, fish, shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	Calculation	FCTM013 based on document and validated in-house method
FCTM014A Added water FCTM014B Apparent total Meat	Added Water Apparent Total Meat	N/A	Meat and Meat products,	Calculation	FCTM014C/D based on Meat and Meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI)

Meat content by Stubbs and More Method ** 1.2.3.4			game and poultry		
FCTM014C Collagen FCTM014D Connective Tissue (wet fat free) ** 1.2.3.4	Collagen Connective Tissue (wet fat free)	N/A	Meat and Meat products, game and poultry	Calculation	FCTM014A/B based on Meat and Meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI)
FCTM015 Determination of hydroxyproline in foods ** 1.2.3.4	Hydroxyproline	0.1 -0.75 g/100g	Meat and Meat products, game and poultry	Spectrophotometer/ Spectrophotometry	FCTM015 based on Documented and Validated in- house method
FCTM016 Determination of pH in foods ** 1.2.3.4	pH	The practical range is 2 - to 14. The calibrated range of this method is pH 4 to 11	Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	pH Meter	FCTM016 based on AOAC Official Method 2019. 21st Edition 981.12 pH of acidified foods

FCTM017 Determination of water activity in foods ** 1.2.3.4	Water Activity	The range of application is 0.080 to 1.000 where 1.000 is pure water	Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	Water Activity Meter	FCTM017 based on ISO 21807:2004
FCTM022 Determination of Calcium in Foods	Calcium	10 - 2000mg/100g	Dairy products; Meat and meat products, game and poultry.	Digestor and Flame AA / Atomic absorption (Flame AA Varian 220)	AOAC Official Method 2011.14. 21st Edition 2019 (50.1.37, Chapter 50 p.58); AOAC Official Method 987.03 21st Edition 2019 (27.1.47, Chapter 27 p.21).
FCTM025 Determination of the nutritional parameters in meat and meat products (AOAC 2007.04)	Nutritional parameters (BIG 8/ Group 2: moisture, fat, protein, ash, dietary fiber, total carbs, available carbs,	0.05 g/100g – 100 g/100g	Meat products	Spectrophotometer/Near-infrared transmission spectroscopy	AOAC 2007.04 AOAC Official Method 2007.04 Fat, Moisture, and Protein in Meat and Meat Products

		SFA, MUFA, PUFA, salt (Na), total sugars)				
751 Food testing - .03 Compositional analysis	Determination of Sulfite - optimized Monier-Williams Method	Sulfur Dioxide	10 - 2000 mg/kg	Meat and Meat products, game and poultry, Fish, shellfish and molluscs, cereals and bakery products, fruit and vegetables, herbs and spices, swabs	Monier and Williams Method	ECTM021 based on ISO1988-1:1998
	Determination of sugar profile in food by HPAEC	Glucose, Fructose, Lactose, Sucrose, Maltose and total sugars	0.1 -80 g/100g	Dairy products, meat and meat products, game and poultry, fish, shellfish and molluscs, cereals and bakery products, soups, broths and sauces, fruit and vegetables, confectionery, nuts and nut products, snack, prepared	Ionchromatography	FCTM020 based on AOAC2018.16 and ISO22184:2021

				dishes and pet foods		
751 Food testing - .06 Allergens	ACTM 002 Determination of Casein using sandwich Elisa	Casein	0.5-20 mg/kg	Vegan products and Rinse water.	Sandwich Elisa	ACTM002 Based on RIDASCREEN fast Casein R4612 Kit Insert 16-10-24
	ACTM001 Detection of Hydrolysed Gluten using R5- Sandwich ELISA (mendez Method) **1,2,3,4	Gluten	Foods: 2.5 - 67.5 mg/kg Swabs: 0.25 - 6.75 ppm	Dairy products, meat and meat products, game and poultry, prepared dishes, others. Swabs, Fruit and Veg, Confectionary, Waters, Soups, Broths and Sauces, Cereals and bakery products, nut and nut products, fish	Ridascreen Gliadin R7001 Kit ELISA (R5 Mendez)	AOAC Chapter 32 P41, - Section 32.144 21 st Edition, 2019
	ACTM002 Detection of Casein using Sandwich ELISA ** 1.2.3.4	Casein	Foods: 2.5 - 67.5 mg/kg as Casein Swabs: 0.13 - 3.37 microgram/swab as Casein	Prepared dishes, cereals and bakery products, swabs, confectionary and dairy products	Sandwich ELISA	ACTM002 Based on RIDASCREEN fast Casein R4612 Kit Insert 16-10-24

	ACTM004 Determination of Egg using Sandwich ELISA ** 1.2.3.4	Egg	0.5-20 mg/kg 0.5 microgram/swab	Meat and Meat products, game and Poultry, Cereals and bakery products, confectionery, prepared dishes, others: swabs	ELISA	MIoBS Egg (Ovalbumin) ELISA II
752 Chemical residue testing - .01 Drugs and drug metabolites	VCTM005 Quantification of β-Agonists and Trenbolone using LC/MS/MS ** 1.2.3.4	17 Alpha trenbolone Brombuterol Cimaterol Clenbuterol Mabuterol Mapenterol Ractopamine Salbutamol terbutaline Zilpaterol	1.08 - 7.5 ppb 0.09-0.5 ppb 0.17-1.25 ppb 0.11-0.5 ppb 0.14 - 0.5 ppb 0.07 - 0.5 ppb 0.41 - 2.5 ppb 0.35 - 2.5 ppb 0.65 -7.5 ppb 0.34 - 2.5 ppb	Bovine Urine	LC/MS/MS (LC Agilent 1260 coupled with an MS/MS detector Agilent 6495 Triple quad)	VCTM based on Documented and Validated in-house method
766 Environmental testing (inc waters) - .02 Biochemical oxygen demand	ECTM004 Determination of 5 day Biological Oxygen Demand using dissolved oxygen meter ** 1.2.3.4	Biological Oxygen Demand (BOD)	1 - 10000 mg/l O ₂	Sewage, trade wastes, other waters	Dissolved Oxygen Meter	ECTM004 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 5210 and 4500C
766 Environmental testing (inc waters) - .03 Chemical oxygen demand	ECTM005 Determination of chemical oxygen demand (dichromate value) ** 1.2.3.4	Chemical Oxygen Demand	Low range: 5-150 mg/l O ₂ mid range: 10-1500 mg/l O ₂ High range 500-15000 mg/l O ₂	Sewage, trade wastes, other waters	Digestion/ Spectrophotometry	ECTM005 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 5220D

766 Environmental testing (inc waters) - .04 Organic	ECTM020 Determination of fat oil and greases in water and wastewater	OFG (Oils, Fats and greases)	5 mg/l – 3600 mg/l	Waters and effluents	InfraCal Analyzer/ Infrared spectroscopy	Standard methods for the examination of water and wastewater 23rd edition 2017 - 5520 C
766 Environmental testing (inc waters) - .05 Inorganic	ECTM003 Detrmination of Suspended Solids using gravimetry ** 1.2.3.4	Suspended Solids	5- 15000 mg/l	Sewage, trade wastes, other waters	Filtration equipment/ gravimetry	ECTM005 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 2540
	ECTM006 Determination of Total Nitrogen and Kjeldahl Nitrogen ** 1.2.3.4	Total Nitrogen and Kjeldahl Nitrogen	Total Nitrogen: 1.0 - 200 mg/l N Kjeldahl Nitrogen: 1 - 100 mg/l N	Sewage, trade wastes, other waters	Digestion/ Spectrophotometry	ECTM006 Based on HACH Company Standard, Method 10071, 2014, 10th Edition
	ECTM008 Determination of Total Phosphorous ** 1.2.3.4	Total phosphorous	0.05 -40.0 mg/l P	Sewage, trade wastes, other waters	Spectrophotometry	ECTM008 based on HACH method 8190 06/2017, edition 10
	ECTM027 Detrmination of total and dissolved Iron and Manganese using Furnace AAS **1,2,3,4	Iron Manganese	20 - 2000 ug/l 5 - 2000 ug/l	Waters for potable and domestic purposes, other waters, surface waters	Digestor and furnace AAS/ Atomic absorpytion spectrometry (Furnace AA Varian 220)	ECTM027 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 3113
	EXTM001 Determination of Chloride, Ammonium, Nitrite Nitrate, Total Oxidised Nitrogen (TOM), Alkalinity,	Alkalinity as CaCO ₃ Ammonia as NH ₃ -N Chloride as Cl Hardness as CaCO ₃ Nitrate as NO ₃	5.0 - 5000 mg/l 0.02 -100 mg/l 5 - 10000 mg/l 25 -500 mg/l 1 -100 mg/l 0.01 -10 mg/l 0.03 - 50 mg/l	Sewage, trade wastes, other waters	Gallery Auto analyser/ Spectrophotometry	ECTM001A: Thermo Scientific method id ALKBpB, Issue003, 01.07.07 ECTM001B: Thermo Scientific method id AMMDIC Issue 002, 01.01.06 ECTM001C: Thermo Scientific Method id CHLOR, Issue002, 01.01.06 ECTM001D: Thermo Scientific Method ID HAR001, issue 002, 01.01.06

	hardness, sulphate, orthophosphate using gallery auto analyser ** 1.2.3.4	Nitrite as NO2 Orthophosphate as P Sulphate as SO4 TON	5 - 5000 mg/l 1 -110 mg/l			Thermo Scientific Method ALKBpB, Issue003, 01.01.07 AMMDIC/CHLOR/HAR001/NITRI/PHOS/SULP/TON Issue002, 01.01.06 ECTM001E: Thermo Scientific Method id NITRI, Issue 2, 01.01.01 ECTM001F: Thermo Scientific Method id PHOS, Issue002, 01.01.06 ECTM001G Thermo Scientific id Sulp, issue002, 01.01.06 ECTM001H: thermo Scientific method id TON, issue002, 01.01.06
767 Physical test/measurement - .01 pH	ECTM007 Determination of pH using Orion Star A211 ** 1.2.3.4	pH	Ph 4- 10	Waters for potable and domestic purposes, sewage, trade wastes, other waters	pH Meter	ECTM007 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 4500
767 Physical test/measurement - .02 Conductivity	ECTM002 Determination of Electrical Conductivity ** 1.2.3.4	Electrical Conductivity	2 - 10000 μ S/cm @20°C	Waters for potable and domestic purposes, sewage, trade wastes, other waters	Conductivity Meter	ECTM027 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 2510
797 Miscellaneous materials and products - .01 Chemical tests	RCTM001 Quantification of chlorate using LC/MS/MS ** 1.2.3.4	Chlorate	Water: 1 ppb - 500ppb Dry foods: 8 - 4000 ppb Liquid foods: 4 - 2000 ppb	Dairy products, waters for potable and domestic purposes	LC/MS/MS (LC Agilent 1260 coupled with an MS/MS detector Agilent 6495 Triple quad)	RCTM001 based on Documented and Validated in- house method
<p><i>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.</i></p> <p><i>Note 1 - Range may be extended for the test</i></p> <p><i>Note 2 – New parameters / tests may be added</i></p> <p><i>Note 3 – New matrices may be added</i></p>						

*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.*