

Schedule of Accreditation



Organisation Name	Advanced Laboratory Testing Ltd t/a Mérieux NutriSciences
Trading As	Mérieux NutriSciences
INAB Reg No	315T
Contact Name	Patricia Maldonado da Silva
Address	Athgarvan Road, Newbridge, Kildare, W12W951
Contact Phone No	
Email	patricia.maldonado.da.silva@mxns.com
Website	
Accreditation Standard	EN ISO/IEC 17025 T
Standard Version	2017
Date of award of accreditation	10/09/2013
Scope Classification	Biological and veterinary testing
Scope Classification	Chemical testing
Services available to the public ¹	Yes

¹ Refer to document on interpreting INAB Scopes of Accreditation

Sites from which accredited services are delivered	
(the detail of the accredited services delivered at each site are on the Scope of Accreditation)	
Name	Address
1 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 Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product	N/A	ISO 6579-1:2017 Amd. 1: 2020.	

			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 wine), Ices and	N/A	ISO 6579-1:2017 Amd. 1: 2020.	

		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, Cereals	N/A	ISO 11290-1:2017	

		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	
MTM007 Detection and confirmation of	Pre-enrichment in CEB (37°C for 48	Dairy products, Egg and egg products,	N/A	ISO10272-1:2017	

	thermotolerant Campylobacter spp ** 1.3	hrs), plating onto CCDA (41.5°C for 48 hrs).	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.			
			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	ISO10272-1:2017	

			Animal feeds; Additives.			
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	N/A		MTM010 based on ISO 4833-1:2013/AMD1 : 2022	

			desserts, Confectionery, Nuts and nut products, 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		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	N/A	ISO 21528-2:2017	

		incubation at 37°C (foods) or 30°C (dairy).	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 21528-2:2017&LC:2018	
			Dairy products, Egg and egg products,	N/A	ISO 21528-2:2017	

		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.			
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	N/A	ISO 4832:2006	

			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 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	N/A	ISO 4832:2006	

		beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.			
MTM013 ENUMERATION OF PRESUMPTIVE E. COLI ** 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	N/A	ISO 16649-1:2018 & ISO 16649-2:2001.	

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

			contact surfaces, Surfaces, Additives.			
	MTM014 ENUMERATION AND CONFIRMATION OF COAGULASE POSITIVE STAPHYLOCOCCI ** 3.4	Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium, with confirmation using a commercially available latex test.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than 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	
			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	ISO6888-1:2021	

			desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.			
		Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium, 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 Staphylococcus aureus using a selective diagnostic medium.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals	N/A	ISO 6888-1:1999/Amd 2:2018.	

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

<p>MTM015 Enumeration and Confirmation of Bacillus Cereus **3.4</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>ISO7932-2004 AMD1 2020</p>	
<p>MTM016 ENUMERATION OF LISTERIA MONOCYTOGENES AND LISTERIA SPP ** 3.4</p>	<p>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.</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</p>	<p>N/A</p>	<p>ISO 11290-2:2017.</p>	

			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 11290-2:2017.	
			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,	N/A	ISO 11290-2:2017.	

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

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

			Surfaces, Product contact surfaces, Surfaces, Additives.			
MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS	Isolation and enumeration of presumptive Clostridium perfringens using a selective diagnostic medium. The chromogenic reaction relies on the reduction of Sulphite to Sulphide which colours the colonies black in the specified selective medium.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.	N/A	ISO15213-2:2023		
MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS ** 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	N/A	ISO 7937:2004		

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

			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.			
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	Meat and meat products, game and poultry, Cereals and	N/A	Validated & Documented In-House Test Method.		

	bacteria, which typically belong to the general Lactobacillus.	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. Oxoid manual	
		Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes	N/A	Validated & Documented In-House Test Method.	
MTM021 ENUMERATION OF PRESUMPTIVE FAECAL STREPTOCOCCI (ENTEROCOCCI) ** 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	N/A	BS 4285 Part 3: Methods for detection and/or enumeration of specific groups of	

			<p>poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.</p>		<p>microorganisms-Section 3.11 (1985).</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</p>	<p>N/A</p>	<p>BS 4285 Section 3.11 (1985).</p>	

			Surfaces, Product contact surfaces, Surfaces, Additives.			
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.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2020) – Part 7.		
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2020) – Part 7.		
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2020) – Part 7.		
MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER ** 1.3	Isolation of organisms on a membrane filter placed on MLGA agar medium. Isolation of colonies is followed by confirmation tests.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2016) - Part 4.		
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2016) - Part 4.		

			Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2016) - Part 4.	
MTM026 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA IN WATER ** 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	This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium under anaerobic conditions with subsequent confirmation, if required. This method will enumerate both vegetative cells and spores of Clostridium perfringens.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2021) - Part 6.	
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2021) - Part 6.	
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2021) - Part 6.	
MTM029 ANALYSIS OF WATER FOR TOTAL VIABLE COUNT (HTM2030) ** 1.3	Enumeration of mesophilic aerobic bacteria which do not have specialised nutritional requirements.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools	N/A	Health Technical Memorandum 2030	

		and spas, Waters - Environmental water			
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	Health Technical Memorandum 2030	
		Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	Health Technical Memorandum 2030	
MTM030 ENUMERATION OF MICRO-ORGANISMS: ANAEROBIC COLONY COUNT ** 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 Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars.	Meat Surfaces, Product contact surfaces	N/A	MLG 4.10.	
		Meat Surfaces, Product contact surfaces	N/A	MLG 4.14.	
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 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	N/A	AFNOR VALIDATION Certificate N° AES 10/3-09/00	

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

		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.			
MTM039 - ENUMERATION OF THERMODURIC MICRO- ORGANISMS	Enumeration of the thermoduric micro-organisms in food samples, by the preparation of dilutions followed by a plate count at 30°C for 72 hours.	Dairy Products	N/A	BS 4285-3.2:1991	
		Dairy Products	N/A	BS 4285-3.2:1991	
		Dairy Products	N/A	BS 4285-3.2:1991	
MTM040 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. (FORMERLY ENTEROBACTER SAKAZAKII) ** 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 foods. The procedure involves the direct inoculation onto selective culture agar.	Meat and meat products, game and poultry,	N/A	ISO 10272-2:2017	
		Meat and meat products, game and poultry,	N/A	ISO 10272-2:2017	
		Meat and meat products, game and poultry,	N/A	ISO 10272-2:2017	
MTM043 ENUMERATION OF PRESUMPTIVE E. COLI USING MOST PROBABLE NUMBER – MPN TECHNIQUE ** 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 Precis™ method comprises a chromogenic agar medium (Brilliance™ Listeria Agar) which allows detection of Listeria spp.	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths	N/A	OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05.	

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

<p>MTM045 - DETECTION OF LISTERIA SPP USING OXOID PRECIS™ METHOD ** 1.3.4</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>OXOID Listeria Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05.</p>	
<p>MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA</p>	<p>37°C Pour plate using Iron Sulphite agar for 48 hrs</p>	<p>Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab</p>	<p>N/A</p>	<p>ISO15213-1:2023</p>	
<p>MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA ** 3</p>		<p>Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab</p>	<p>N/A</p>	<p>I.S. EN ISO 15213:2003</p>	
		<p>Dairy products, Meat and meat products, game and poultry, Soups, broths and</p>	<p>N/A</p>	<p>I.S. EN ISO 15213:2003</p>	

		sauces, Prepared dishes, Surfaces, Dairy Lab			
		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 incubate anaerobically (22 hrs, 37°C)	Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003	
		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 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	N/A	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003	

		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003	Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003	
MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI ** 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 probable number technique	ISO 7251:2005(E)	
		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives	N/A	ISO 7251:2005(E)	
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	N/A	ISO 21528-1:2017 & LC:2018	

		dishes, Surfaces, Dairy Lab			
		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	

MTM059 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. **1.3		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 (staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers.	ISO 6888-3:2003	
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	

	<p>MTM063 DETECTION OF SALMONELLA SPP USING BIO-RAD RAPID' CULTURE METHOD ** 1.3.4</p>	<p>Bio-Rad RAPID' Salmonella method.</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>	<p>N/A</p>	<p>AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05.</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,</p>	<p>N/A</p>	<p>AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05.</p>	

			Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives,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 , Additives,Meat Surfaces, Product contact surfaces, Surfaces	N/A	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 ** 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,	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths	N/A	ISO 21527-1:2008	

		vegetables, fresh pastes etc.) and in swab samples by means of a colony count at 25°C.	and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives			
			Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives	N/A	ISO 21527-1:2008	

			Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives	N/A	ISO 21527-1:2008	
MTM023 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95 ** 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	N/A	ISO 21527-2:2008	

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

			than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives.			
	MTM061 ENUMERATION OF YEAST AND MOULD IN MIK AND MILK PRODUCTS	Plate count at 25°C OGYE.	Dairy products	N/A	ISO 6611:2004.	
			Dairy products	N/A	ISO 6611:2004.	
			Dairy products	N/A	ISO 6611:2004.	
	MTM064 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD ** 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 O157 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).	
805 Detection and/or identification of bacterial, parasite, fungal and viral nucleic acids using appropriate techniques - .03 Nucleic acid amplification tests, CE marked commercial systems	MTM037 and MTM037B DETECTION OF SALMONELLA SPP USING REAL-TIME PCR ** 1.3.4	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)	Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared	N/A	AFNOR Validation Certificate N° BRD 07/06-07/04	

			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	
			Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic	N/A	AFNOR Validation Certificate N° BRD 07/06-07/04	

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

			<p>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>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</p>	N/A	AFNOR Validation Certificate N° BRD 07/13-05/07	

			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-Check™ STEC VirX Certificate No. 121203. AOAC® iQ-Check™ 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-Check™ STEC VirX Certificate No. 121203. AOAC® iQ-Check™ 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-Check™ STEC VirX Certificate No. 121203. AOAC® iQ-Check™ 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 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	N/A	ISO 6579-1:2017 Amd. 1: 2020.	

			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.	
			Dairy products, Egg and egg products,	N/A	ISO 6579-1:2017 Amd. 1: 2020.	

			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			
MTM006 CONFIRMATION OF LISTERIA SPP ** 3	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	N/A	ISO 11290-1:2017.		

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

			beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives.			
	MTM008 DETECTION AND CONFIRMATION OF E. COLI O157 ** 1.2.3.4	A portion of the sample is incubated in an enrichment broth. Any micro-organisms possessing the 0157 antigen are captured on magnetic particles. Washing the particles separates them from the enrichment broth and competing microbes. Captured micro-organisms are isolated on selective agars and suspect isolates are identified by immunological and biochemical tests.	Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces	N/A	ISO 16654:2001/A1:2017	
	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	N/A	ISO 16654:2001/A1:2017	

			poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces			
--	--	--	---	--	--	--

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 ** 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 Integrion, 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 Integrion, ICS-2100)	FCTM005B Documented & Validated in-house method
		Salt	0.1 - 6 g/100g	Meat and Meat products, game and Poultry	IC with conductivity detector/ anion exchange chromatography (IC with conductivity detector - Thermo Fisher Integrion, ICS-2100)	FCTM005C Documented & Validated in-house method
	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	CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006B Documented & Validated in-house method

			and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
	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 , 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)	FCTM006A Documented & Validated in-house method

		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 (CEM Smart Trac System / CEM Smart6™/Oracle)	FCTM006A Documented & Validated in-house method
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,	Microwave ashing furnace/gravimetry	FCTM008 Documented & Validated in-house method

			cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
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 bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	Digestor and Flame AA / Atomic absorption (Flame AA Varian 220)	FCTM007 Documented & Validated in-house method
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	Titration equipment / inversion (acid hydrolysis)	FCTM009 based on official journal of the European Union, commission regulations EC No 152/2009

			and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
FCTM010 Determination of nitrogen (protein) in food by Dumas method ** 1.2.3.4	Nitrogen (protein)	0.02 - 6 g/100g (%)	Dairy products, meat and meat products, game and poultry, fish, shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	Leco Nitrogen Analyser / Dumas Technique (Leco FP628)	FCTM011 based on document and validated in-house method
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,	GC-FID (GC-FID Varian 430, SCION 436, TRACE 1600)	FCTM011 based on document and validated in-house method

				soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
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 bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods	Dietary Fibre Analyser / enzymatic-gravimetric method (Ankom Dietary Fiber analyzer)	FCTM013 based on document and validated in-house method	
FCTM013 Energy Calculations for foods ** 1.2.3.4	Energy	N/A	Dairy products, meat and meat products, game and poultry, fish , shellfish and	Calculation	FCTM013 based on document and validated in-house method	

			molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods		
FCTM014A Added water FCTM014B Apparent total Meat content by Stubbs and More Method ** 1.2.3.4	Added Water Apparent Total Meat	N/A	Meat and Meat products, game and poultry	Calculation	FCTM014C/D based on Meat and Meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI)
FCTM014C Collagen FCTM014D 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	pH Meter	FCTM016 based on AOAC Official Method 2019. 21st Edition 981.12 pH of acidified foods

				and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet 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
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	Monier and Williams Method	ECTM021 based on ISO1988-1:1998

				products, fruit and vegetables, herbs and spices, swabs		
	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 dishes and pet foods	Ionchromatography	ECTM020 based on AOAC2018.16 and ISO22184:2021
751 Food testing - .06 Allergens	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	Ridascreen Gliadin R7001 Kit ELISA (R5 Mendez)	AOAC Chapter 32 P41, - Section 32.144 21 st Edition, 2019

				products, nut and nut products, fish		
	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 Detrmination 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	MloBS Egg (Ovalbumium) 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 O2	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 O2 mid range: 10-1500 mg/l O2 High range 500 - 15000 mg/l O2	Sewage, trade wastes, other waters	Digestion/ Spectrophotometry	ECTM005 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 5220D
766 Environmental testing (inc waters) - .05 Inorganic	ECTM003 Detrmination of Suspended Solids using gravimetry ** 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 Phosporous ** 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 absorpy=tion 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, hardness, sulphate, orthophosphate using gallery	Alkalinity as CaCO3 Ammonia as NH3-N Chloride as Cl Hardness as CaCO3 Nitrate as NO3 Nitrite as NO2 Orthophosphate as P Sulphate as	5.0 - 5000 mg/l 0.02 -100 mg/l 5 - 10000 mg/l 25 -500 mg/l 1 -100 mg/l 0.01 -10 mg/l 0.03 - 50 mg/l 5 - 5000 mg/l 1 -110 mg/l	Sewage, trade wastes, other waters	Gallery Auto analyser/ Spectrophotometry	ECTM001A: Thermo Scientific method id ALKBpB, Issue003, 01.07.07 ECTM001B: Thermo Scientific method id AMMDIC Issue 002, 01.01.06 ECTM001C: Thermo Scientific Method id CHLOR, Issue002, 01.01.06 ECTM001D: Thermo Scientific Method ID HAR001, issue 002, 01.01.06 Thermo Scientific Method ALKBpB, Issue003, 01.01.07 AMMDIC/CHLOR/HAR001/NITRI/PHOS/SULP/TON Issue002, 01.01.06

	auto analyser ** 1.2.3.4	SO4 TON				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 µS/cm @20°C	Waters for potable and domestic purposes, sewage, trade wastes, other waters	Conductivity Meter	ECTM027 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 2510
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

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

Note 1 - Range may be extended for the test

Note 2 – New parameters / tests may be added

Note 3 – New matrices may be added

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

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