

# Schedule of Accreditation



Organisation Name	Public Analyst's Laboratory Cork
Trading As	
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Accreditation Standard	EN ISO/IEC 17025 T
Standard Version	2017
Date of award of accreditation	18/08/1997
Scope Classification	Chemical Testing
Services available to the public <sup>1</sup>	Yes

<sup>1</sup> 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	St Finbarr's Hospital, Douglas Road, Cork, T12 XH60

# Scope of Accreditation

## 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	Ascorbic Acid **1,3,4	Ascorbic Acid	2 - 100 mg/100 ml	Fruit Juices, Non-Alcoholic Beverages	Method 1/11 : Ascorbic Acid by Titration	In-house Test Procedure 1/11
	Moisture and Fat content of Fish and Fish products ** 1,2,3,4	Moisture, Fat	45.7-82.5 g/100g Moisture, 0.64 - 38.7 g/100g Fat	Fish and Fish products	Smart 6 Moisture Analyser, Oracle Fat Analyser	In-house Test Procedure 1/59 and 1/60
	Moisture and Fat content of meat and meat products. **1,2,3,4		32-78 g/100g Moisture, 1.9-42 g/100g Fat	Meat and Meat Products	Smart 6 Moisture Analyser, Oracle Fat Analyser	In-House Test Procedure 1/59 and 1/60
	Moisture and Fat content of Processed Cheese **1,2,3,4		40.2 - 94.0 g/100g Moisture, 1.6 - 42.8 g/100g Fat	Processed Cheese	Smart 6 Moisture Analyser, Oracle Fat Analyser	In-house Test Procedure 1/59 and 1/60
	Moisture and Fat content of Unprocessed Cheese **1,2,3,4		10.5 - 97.4 g/100g Moisture, 1.38 - 32.0g/100g Fat	Unprocessed Cheese	Smart 6 Moisture Analyser, Oracle Fat Analyser	In-house Test Procedure 1/59 and 1/60
	Sorbic Acid Content of		Sorbic Acid	2.0 - 350 mg/L	Alcoholic	Method 3/3: Sorbic

	Alcoholic Beverages **1,2,3,4			Beverages	Acid in Foods by HPLC	Procedure 3/3
	Total Solids and Fat content of Milk	Total Solids, Fat	1.1 - 13.8 g/100g Total Solids, 0.43 - 4.35 g/100g Fat	Milk	Smart 6 Moisture Analyser, Oracle Fat Analyser	In-house Test Procedure 1/59 and 1/60
	Vitamin B2 in Foods by HPLC **1,2,3,4	Vitamin B2	0.04 - 1.00 mg/100 ml	Milk	Method 3/13 : Vitamin B2 by HPLC	In-house Test Procedure 3/13
0.4 - 10 mg/100g			Breakfast Cereals	Method 3/13 : Vitamin B2 by HPLC	In-house Test Procedure 3/13	
0.4 - 10 mg/100g (Powders); 0.04 - 1.00 mg/100ml (Liquids)			Infant Formulae	Method 3/13 : Vitamin B2 by HPLC	In-house Test Procedure 3/13	
	Vitamin C	Ascorbic Acid	1.3-50 mg/100ml	Fruit Juices, Non-alcoholic Beverages	HPLC	In-house Test Procedure 3/71
			15-200 mg/100g	Infant Formula	HPLC	In-house Test Procedure 3/71
			20-75 mg/g	Food Supplements	HPLC	In-house Test Procedure 3/71
751 Food testing - .03 Compositional analysis	Alcohol (Ethanol) Content of Alcoholic and Non-alcoholic Beverages **1,2,3,4	Alcohol (Ethanol)	0.3 - 50.0 %v/v	Alcoholic Beverages and Wine, Non-Alcoholic Beverages	Method 2/3 : Alcohol (Ethanol) by Distillation and Density Meter.	In-house Test Procedure 2/3
	Alcohol (Ethanol) Content of Alcoholic Beverages **1,2,3,4		0.3 - 50.0 %v/v	Non-Alcoholic Beverages, Alcoholic Beverages, Wine	Method 2/1 : Alcohol (Ethanol) by Gas Chromatography	In-house Test Procedure 2/1
	Ash Content of Food	Ash	0.61 - 3.82 % m/m	Meat and Meat Products, Fish and Fish Products	Microwave Muffle Furnace	In-house Test Procedure 1/20
	Ash Content of Meat Products **1,3,4	Ash	0.30 - 20.00 %	Meat, Meat products, Poultry	Method 1/6 : Ash by Muffle Furnace	In-house Test Procedure 1/6

Benzoic Acid Content of Foods **1,2,3,4	Benzoic Acid	2.5 - 250 mg/L	Non-Alcoholic Beverages	Method 3/2 : Benzoic Acid in Foods by HPLC	In-house Test Procedure 3/2
Caffeine in Food and Beverages by HPLC **1,2,3,4	Caffeine	Solids : 0.1 - 12.00 %; Liquids : 1 - 200 mg/L	Confectionery, Non-alcoholic beverages, Others	Method 3/16 : Caffeine by HPLC	In-house Test Procedure 3/16
Cannabinoids in CBD-infused Soft Drinks **1,2,3,4	Cannabidivarin (CBDV), Cannabidiolic Acid (CBDA), Cannabigerolic Acid (CBGA), Cannabigerol (CBG), Cannabidiol (CBD), Tetrahydrocannabivarin (THCV), Cannabinol (CBN), Delta-9-THC (Dronabinol), Delta-8-THC, Cannabichromene (CBC), Tetrahydrocannabinolic Acid (THC-A)	0.02 - 1.0 mg/L CBDA, 0.01 - 1 mg/L CBN, CBDV, CBGA, CBG, Delta8-THC, THC-A, CBC, THCV, 0.01 -2000 mg/L CBD, 0.01 - 500 mg/L Delta9-THC	Soft Drink	LCMSMS	In-house test procedure 3/68
Cannabinoids in Edibles ** 1,2,3,4	Cannabidivarin (CBDV), Cannabigerol (CBG), Cannabidiol (CBD), Tetrahydrocannabivarin (THCV), Cannabinol (CBN), Delta-9-THC (Dronabinol), Delta-8-THC, Cannabichromene (CBC)	0.2 - 20 mg/Kg (CBDV, CBC, THCV) 0.2 - 2000 mg/Kg (CBD, CBG, Delta-8-THC, Delta-9-THC, CBN)	Edibles	LCMSMS	In house Test Procedure 3/68
Cannabinoids in Gummies **1,2,3,4	Cannabidivarin (CBDV), Cannabidiolic	0.2-2000 mg/Kg	Gummies	LCMSMS	In house Test Procedure 3/68

	Acid (CBDA), Cannabigerolic Acid (CBGA), Cannabigerol (CBG), Cannabidiol (CBD), Tetrahydrocannabivarin (THCV), Cannabinol (CBN), Delta-9-THC (Dronabinol), Delta-8-THC, Cannabichromene (CBC), Tetrahydrocannabinolic Acid (THC-A)				
Cannabinoids in Oils **1,2,3,4		0.5 - 5000 mg/Kg 0.5 - 100,000 mg/Kg (CBD) 1.0 - 5000 mg/Kg (CBC)	Oils	LCMSMS	In-house test procedure 3/68
Citric Acid in Beverages **1,2,3,4	Citric Acid	0.025 -15 g/L	Beverages	Enzymatic kit with UV detection	In-house Test Procedure 1/66
Citric Acid in Fish ** 1,2,3,4		0.027 - 0.30 g/L or 190 - 2088 mg/Kg depending on the moisture content of the fish. This range is for fish with a moisture content of 80%.	Fish	Enzymatic kit with UV detection	In-house Test Procedure 1/66
Collagen and Collagen / Protein by Calculation **1	Collagen	Collagen : Protein Ratio range : 1 - 25% m/m	Meat and Meat Products, Poultry	Method 1/13: Collagen / Protein Ratio Calculation	In-house Test Procedure 1/13
Congeners in Alcoholic Beverages **1,2,3,4	Methanol, Ethyl Acetate, Propan-1-ol, 2-Methylpropan-1-ol, 2- Methylbutan -1-ol, 3-	15 - 500 mg/L for Methanol, 25 - 500 mg/L for Ethyl Lactate, 20 - 500	Spirit Drinks	Method 2/4 : Congeners by Gas Chromatography.	In-house Test Procedure 2/4

	Methylbutan-1-ol, Acetaldehyde, Methyl Acetate, Acetal, 2-Butanol, Isoamyl Acetate, 1-Butanol, Ethyl Caproate, Ethyl Lactate, Furfural.	mg/L for Furfural, 10 - 500 mg/L for the remaining listed congeners.			
Determination of Genetically Modified Organisms in Food **2	Endogenous genes: Soya, Maize, Rice Screening elements: 35s promoter, NOS terminator, Cry1Ab/Ac Event specific tests: Gts 40-3-2 Roundup Ready Soya, Bt-11 Maize, LL62 Rice, CP4-epsps, T-E9, P-FMV, PAT, ctp2/CP4-epsps	Qualitative Testing	Processed and unprocessed food	Quant Studio 5 and 7500 Real Time PCR instrument from Applied Biosystems	In house Test Procedure 6/1
Determination of Glutamic Acid in Foods by HPLC **1,2,3,4	Glutamic Acid	1 - 20 g/kg	Meat and Meat Products, Crisps and Snack Foods	Method 3/19 : Glutamic Acid by UFLC	In-house Test Procedure 3/19
		1 - 20 g/kg	Prepared Dishes	Method 3/19 : Glutamic Acid by UFLC	In-house Test Procedure 3/19
		1 - 20 g/kg	Soups, Broths and Sauces	Method 3/19 : Glutamic Acid by UFLC	In-house Test Procedure 3/19
Determination of Nitrite and Nitrate in Food Products **1,2,3,4	Nitrite and Nitrate	20 - 300 mg/kg Sodium Nitrite; 20 - 820 mg/kg Sodium Nitrate	Meat and Meat Products	Method 3/18 : Determination of Nitrite and Nitrate in Food Products by Ion Chromatography	In-house Test Procedure 3/18
		20 - 600 mg/kg Nitrate	Baby Foods	Method 3/18 : Determination of Nitrite and Nitrate in Food	In-house Test Procedure 3/18

				Products by Ion Chromatography	
Determination of Nitrite and Nitrate in Food Products by Dionex Integrion HPIC **1,2,3,4	Nitrate and Nitrite	60 - 5000 mg/kg Nitrate 40 - 1200 mg/Kg Nitrite	Vegetables	Method 3/18 : Determination of Nitrite and Nitrate in Food Products by Ion Chromatography	In-house Test Procedure 3/18
Fat Content of Milk **1,2,3,4	Fat Content	0.50 - 8.00 %	Milk	Method No. 1/2 : Gerber Method	In-house Test Procedure 1/2
Fatty Acid Profile	Monounsaturated Fat (calculation)	5.6 - 25 g/100g	Cheese	GC-FID	In-house Test Procedure 2/8
	Polyunsaturated Fat (calculation)	0.9 - 58 g/100g	Cheese	GC-FID	In-house Test Procedure 2/8
	Saturated Fat (calculation)	1.0 - 23 g/100g	Cheese	GC-FID	In-house Test Procedure 2/8
Hydroxyproline in Meat Products **1,2,4	Hydroxyproline	0.11 - 1.5 % m/m	Meat and Meat Products, Poultry	Method 1/13: Hydroxyproline by Colorimetry	In-house Test Procedure 1/13
Iodine in Milk and Infant Formula by ICP-MS **1,2,3,4	Iodine	0.13 mg/Kg - 5.00 mg/Kg	Milk and Infant Formula	ICP-MS	In-house Test Procedure 4/22
Nitrogen / Protein Content **1,3,4	Nitrogen / Protein	0.5 - 4.00% Nitrogen; 3.12 - 25.0 % Protein	Fish, Shellfish & Molluscs	Method 1/5 : Kjeltex Method	In-house Test Procedure 1/5
		0.5 -4.0% Nitrogen; 3.12- 25.0 % Protein	Meat and Meat Products, Poultry	Method 1/5 : Kjeltex Method	In-house Test Procedure 1/5
Non -Fat Solids in Milk **1,4	Non-Fat Solids	2.0 - 14.5%	Milk	Method No. 1/9 : Calculation	In-house Test Procedure 1/9
Permitted Colours in Foods by HPLC **1,2,3,4	Tartrazine, Amaranth, Quinoline Yellow, Ponceau 4R, Sunset Yellow, Allura Red, Red 2G, Carmoisine, Green S, Brilliant Blue	5 - 250 mg/kg (Cakes, biscuits, desserts, sweets, food additives, for each parameter) 10 - 250 mg/Kg	Confectionary : Cakes, Biscuits, Desserts, Sweets, Food Additives Salts, Spices, Soups, Sauces,	Method 3/61 : Permitted Food Colours by HPLC	In-house Test Procedure 3/61

	FCF, Erythrosine, Patent Blue V.	(salts, spices, soups, sauces, salads, protein products, for each parameter)	Salads, Protein Products.		
Propionic Acid in Foods by HPLC **1,2,3,4	Propionic Acid	50 - 4000 mg/kg	Cereals, Bakery Products,	Method 3/53 : Propionic Acid by HPLC	In-house Test Procedure 3/53
Quantitative Determination of Water Soluble Colours Content **1,2,3,4	Water Soluble Colours	1 - 50 mg/L : Quinoline Yellow, Red 2G, Brilliant Blue FCF, Green S, Patent Blue V, Sunset Yellow, Carmoisine, Tartrazine, Amaranth, Ponceau 4R, Allura Red. 1 - 25 mg/ L : Indigo Carmine.	Liquid Products : Alcoholic Beverages excluding Wine, cream/dairy based Liqueurs and Tartrazine and Amaranth for spirit drinks with an ethanol content of >30%. Non-Alcoholic Beverages.	Method 3/6 : Water Soluble Colours in Foods by HPLC	In-house Test Procedure 3/6
		2 - 50 mg/kg : Quinoline Yellow, Red 2G, Brilliant Blue FCF, Green S, Erythrosine, Green S, Patent Blue V, Sunset Yellow, Carmoisine, Tartrazine, Amaranth, Ponceau 4R, Allura Red. 10 - 25 mg/ L : Indigo Carmine.	Confectionary ( Water Soluble Sweets )	Method 3/6 : Water Soluble Colours in Foods by HPLC	In-house Test Procedure 3/6
Sodium Nitrite and Sodium Nitrate in Brines **1,2,3,4	Sodium Nitrite and Sodium Nitrate	40-3000 mg/kg Sodium Nitrite, 30-2740 mg/Kg Sodium Nitrate	Brines	Method 3/18: Determination of Nitrite and Nitrate in Food Products by Ion	In-house Test Procedure 3/18

				Chromatography	
Sodium Nitrite and Sodium Nitrate in Fish **1,2,3,4	Sodium Nitrite, Sodium Nitrate	26 - 550 mg/Kg Sodium Nitrite, 23-503 mg/Kg Sodium Nitrate.	Fish	Method 3/18: Determination of Nitrite and Nitrate in Food Products by Ion Chromatography.	In-House Test Procedure 3/18
Soluble Dry Matter **1,2,3,4	Soluble Dry Matter	1-65%	Jam, Marmalade, Preserves, Jelly, Chutney	Method 1/18 Soluble Dry Matter by Refractometry	In-house Test Procedure 1/18
Sorbic Acid Content of Foods **1,2,3,4	Sorbic Acid	2.0 - 350 mg/L	Non-Alcoholic Beverages	Method 3/3 : Sorbic Acid in Foods by HPLC	In-house Test Procedure 3/3
		2.0 - 350 mg/L	Wine	Method 3/3 : Sorbic Acid in Foods by HPLC	In-house Test Procedure 3/3
		20.0 - 3,500 mg/kg	Cereals and Bakery Products	Method 3/3 : Sorbic Acid in Foods by HPLC	In-house Test Procedure 3/3
		20.0 - 3,500 mg/kg	Confectionary	Method 3/3 : Sorbic Acid in Foods by HPLC	In-house Test Procedure 3/3
		20.0 - 3,500 mg/kg	Fruit and Vegetables, Dried Fruit and Dried Vegetables Products	Method 3/3 : Sorbic Acid in Foods by HPLC	In-house Test Procedure 3/3
Sweeteners by HPLC **1,2,3,4	Acesulfame-K, Aspartame, Saccharin	Acesulfame-K : 20 - 400 mg/L, Aspartame : 40 - 800 mg/L, Saccharin : 10 - 200 mg/L	Non-Alcoholic Beverages	Method 3/7 : Sweeteners by HPLC	In-house Test Procedure 3/7
Total Solids in Milk & Cream **1,2,3,4	Total Solids	Milk : 2.00 - 14.5%, Cream : 20.00 - 60.00%	Milk and Cream	Method No. 1/1 : Loss on Drying	In-house Test Procedure 1/1

751 Food testing - .04 Adulteration	Irradiation **4	Irradiation	Screening: Positive, Negative, Intermediate	Food	Photostimulated Luminescence (PPSL)	In-house Test Procedure 1/26
751 Food testing - .06 Allergens	Biogenic Amines **1,2,3,4	Histamine	10-200mg/Kg	Fish	HPLC	In-house Test procedure 3/24
	Sulphur Dioxide (Tanner Method) **1,3,4	Sulphur Dioxide	10 -3000 mg/kg	Fish, Shellfish & Molluscs	Method 1/4 : Tanner Method	In-house Test Procedure 1/4
			10- 3000 mg/kg	Fruit & Vegetables	Method 1/4 : Tanner Method	In-house Test Procedure 1/4
			10-3000 mg/kg	Minced Meat	Method 1/4 : Tanner Method	In-house Test Procedure 1/4
			10-3000 mg/kg	Processed Meat products	Method 1/4 : Tanner Method	In-house Test Procedure 1/4
Sulphur Dioxide content of Food and Beverages by Ion Chromatography. **1,2,3,4		10 -2500 mg/Kg	Meat and Meat Products, Fruit, Vegetables, Fish and Beverages.	Ion Chromatography	In-House Test Procedure 1/49	
752 Chemical residue testing - .02 Elements	Arsenic, Cadmium, Mercury, Lead and Nickel in Food and Drink by ICP-MS **1,2,4	Arsenic	0.010 - 50.00 mg/Kg for solids/semi-solids, 0.005 - 3.0 mg/Kg for liquids.	Food and Drink	ICP-MS	In-house Test Procedure 4/10
		Cadmium	0.004 - 2.00 mg/Kg for solids/semi-solids, 0.002 - 2.00 mg/Kg for liquids.	Food and Drink	ICP-MS	In-house Test Procedure 4/10
		Lead	0.010 - 2.00 mg/Kg for solids/semi-solids, 0.008 - 2.00 mg/Kg for liquids.	Food and Drink	ICP-MS	In-house Test Procedure 4/10
		Mercury	0.01 - 2.00 mg/Kg for solids/semi-solids, 0.01 - 2.00 mg/Kg for liquids.	Food and Drink	ICP-MS	In-house Test Procedure 4/10

		Nickel	0.02 - 50.00 mg/Kg for solids/semi-solids, 0.03 - 3.00 mg/kg for liquids.	Food and Drink	ICP-MS	In-house Test Procedure 4/10
	Tin in Food and Drink by ICP-MS **1,2,4	Tin	0.5 mg/Kg - 1000 mg/Kg	Food and Drink	ICP-MS	In-house Test Procedure 4/4
766 Environmental testing (inc waters) - .01 Metal analysis	Method 5-27 Copper, Iron, Zinc, Manganese, Sodium, Calcium, Potassium and Magnesium in Water. **1,2,3,4	Copper Iron Zinc Manganese Sodium Calcium Potassium Magnesium	100-3000 µg/L Copper 20-600 µg/L Iron 40-1200 µg/L Zinc 10-300 µg/L Manganese 5-300 mg/L Sodium 10-300 mg/L Calcium 0.5 -15 mg/L Potassium 0.5 - 15 mg/L Magnesium	Water for potable and domestic purposes, including bottled waters	ICP-MS	In house Test Procedure 5/27
	Water - Dissolved Antimony, Barium, Boron and Mercury by ICP-MS ** 1,2,3,4	Antimony	0.4 - 20 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/26
		Barium	40 - 2000 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/26
		Boron	40 - 2000 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/26
	Water - Dissolved Antimony, Barium, Boron and Mercury by ICP-MS **1,2,3,4	Mercury	0.04 - 2.0 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/26
	Water -Dissolved Lead, Aluminium, Arsenic, Cadmium, Chromium, Nickel and Selenium by ICP-MS **1,2,3,4	Aluminium	20 - 500 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/36

		Arsenic	1 - 50 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/36
		Cadmium,	1 - 50 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/36
		Chromium	1 - 50 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/36
		Lead	1 - 50 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/36
		Nickel	1 - 50 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/36
		Selenium	1 - 50 µg/L	Water, including bottled water	Agilent 7850 ICP-MS	In-house Test Procedure 5/36
766 Environmental testing (inc waters) - .05 Inorganic	Ammonium Content in Water **1,2,3,4	Ammonium in Water by Auto-analyser	0.05 - 0.80 mg/Litre Ammonium	Water for Potable and Domestic Purposes	Method 5/10 : Ammonium by Auto-analyser.	Laboratory procedure 5/10 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
	Ammonium in Water **1,2,3,4	Ammonium in Water	0.05 - 1.00 mg/L Ammonium	Water for Potable and Domestic Purposes	Method 5/11: Ammonium by Auto-analyser	Laboratory procedure 5/11 based on Standard Methods for the Examination of Water and Wastewater 24th Edn.
	Chloride in Water **1,2,3,4	Chloride by Auto-analyser	3 - 300 mg/Litre Chloride	Water for Potable and Domestic Purposes	Method 5/10 : Chloride by Auto-analyser.	Laboratory procedure 5/10 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
	Chloride in Water **1,2,3,4	Chloride in Water	8 - 333 mg/L Chloride	Water for Potable and Domestic Purposes	Method 5/11: Chloride by Auto-analyser	Laboratory procedure 5/11 based on Standard Methods for the Examination of Water and Wastewater

					24th Edn.
Colour in Water **1,3,4	Colour by UV/VIS Spectrophotometry	5 - 100 mg/Litre Pt - Co.	Water for Potable and Domestic Purposes	Method 5/5 : Colour in Water by UV/Vis Spectrophotometry (DR5000 and DR6000)	Laboratory procedure 5/5 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
Conductivity in Water **1,3,4	CONDUCTIVITY	15 microS/ cm - 1999 mS/cm	Water for Potable and Domestic Purposes	Method 5/2 : Conductivity in water by Conductivity Meter	Laboratory procedure 5/2 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
Fluoride in Water by Ion Selective Electrode **1,2,3,4	FLUORIDE	0.2 - 2.0 mg / Litre	Water for Potable and Domestic Purposes	Method 5/1 : Fluoride in water by Ion Selective Electrode	Laboratory procedure 5/1 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
Nitrate in Water **1,3	Nitrate in Water (Calculation)	5.0 - 80 mg/Litre	Water for Potable and Domestic Purposes	Calculation	Laboratory procedure 5/10 based on Standard Methods for the Examination of Water and Wastewater, 23rd Edition.
Nitrate in Water **1,2,3,4	Nitrate in Water (Calculation)	5.0 - 100.0 mg/L Nitrate	Water for Potable and Domestic Purposes	Method 5/11: Nitrate by Auto-analyser	Laboratory procedure 5/11 based on Standard Methods for the Examination of Water and Wastewater 24th Edn.
Nitrite Content in Water **1,2,3,4	Nitrite in Water by Auto-analyser	0.03 - 0.60 mg/Litre Nitrite	Water for Potable and Domestic Purposes	Method 5/10 : Nitrite by Auto-analyser.	Laboratory procedure 5/10 based on Standard Methods for the Examination of

					Water and Wastewater, 24th Edn.
Nitrite in Water **1,2,3,4	Nitrite in Water	0.05 - 1.00 mg/L Nitrite	Water for Potable and Domestic Purposes	Method 5/11: Nitrite by Auto-analyser	Laboratory procedure 5/11 based on Standard Methods for the Examination of Water and Wastewater 24th Edn.
pH Measurement of Water **1,3,4	pH of Water	4.00 - 10.00 pH Units	Water for Potable and Domestic Purposes	Method 5/3 : p H Measurement of Water by pH Meter.	Laboratory procedure 5/3 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
Sulphate in Water by Ion Chromatography **1,2,3,4	Sulphate by Ion Chromatography	5 - 350 mg/Litre Sulphate	Water for Potable and Domestic Purposes, Bottled Waters	Method 5/9 : Sulphate in Water by Ion Chromatography.	Laboratory procedure 5/9 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
Total Alkalinity Content in Water **1,2,3,4	Total Alkalinity by Auto-analyser	20 - 350 mg / Litre as Calcium Carbonate	Water for Potable and Domestic Purposes	Method 5/10 : Total Alkalinity by Auto-analyser.	Laboratory procedure 5/10 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
Total Alkalinity Content in Water **1,2,3,4	Total Alkalinity in Water	20 - 333 mg/L as Calcium Carbonate	Water for Potable and Domestic Purposes	Method 5/11: Total Alkalinity by Auto-analyser	Laboratory procedure 5/11 based on Standard Methods for the Examination of Water and Wastewater 24th Edn.
Total Hardness Content in Water **1,2,3,4	Total Hardness by Auto-analyser	20 - 400 mg/Litre as Calcium Carbonate	Water for Potable and Domestic Purposes	Method 5/10 : Total Hardness by Auto-analyser.	Laboratory procedure 5/10 based on Standard Methods for the Examination of

					Water and Wastewater, 24th Edn.
Total Hardness Content in Water **1,2,3,4	Total Hardness in Water	20 - 333 mg/L as Calcium Carbonate	Water for Potable and Domestic Purposes	Method 5/11: Total Hardness by Auto-analyser	Laboratory procedure 5/11 based on Standard Methods for the Examination of Water and Wastewater 24th Edn.
Total Oxidised Nitrogen (TON) content in Water **1,2,3,4	Total Oxidised Nitrogen (TON) content of Water by Auto-analyser	5.0 - 80 mg/Litre Nitrate	Water for Potable and Domestic Purposes	Method 5/10 : Total Oxidised Nitrate (TON) by Auto-analyser.	Laboratory procedure 5/10 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.
Total Oxidised Nitrogen in Water **1,2,3,4	Total Oxidised Nitrogen (TON) in Water	5.0 - 100.0 mg/L Nitrate	Water for Potable and Domestic Purposes	Method 5/11: Total Oxidised Nitrogen (TON) by Auto-analyser	Laboratory procedure 5/11 based on Standard Methods for the Examination of Water and Wastewater 24th Edn.
Turbidity in Water **1,3,4	Turbidity by Turbidimeter	0.5 - 200NTU	Water for Potable and Domestic Purposes	Method 5/4 : Turbidity of Water by Turbidimeter	Laboratory procedure 5/4 based on Standard Methods for the Examination of Water and Wastewater, 24th Edn.

*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 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.*