



SCOPE OF ACCREDITATION

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(Conforms with requirements of ISO/IEC 17025:2017)

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CLIENTS SERVED:	All interested parties
FIELDS OF TESTING:	Biological, Chemical/Physical
PROGRAM SPECIALTY AREA:	Agriculture Inputs, Food, Animal Health and Plant Protection (PSA-AFAP)
INITIAL ACCREDITATION:	2017-06-19
MOST RECENT ACCREDITATION:	2019-05-15
ACCREDITATION VALID TO:	2021-06-19

ANIMAL AND PLANTS (AGRICULTURE)

(Chemistry)

CHM001	Moisture (loss of drying) Moisture in food and pet food (loss on drying) by Forced air draft oven
CHM002	Ash Ash testing for food and pet food by Muffle furnace
CHM003	Crude Fat in Oil Crude fats and oils in food and pet food by Soxhlet extraction
CHM004	Crude fiber Crude fiber in food and pet food by Acid and alkaline



	Digestion
CHM005	Protein - General Combustion Method Protein in food and pet food by general combustion using LECO
CHM006	Determination of Vitamin A Vitamin A- retinol and β carotene by HPLC-UV in food and pet food
CHM007	Sample Preparation for ICP-OES and AAS Analysis in food and pet food samples
CHM008	Elemental Analysis by ICP Element profile (Fe, Na, K & Ca) by ICP-OES for food and pet food samples
CHM009	Fatty Acid Profile - Including Trans NLEA Fatty acid profile including trans NLEA by GC-FID for food and pet food samples
CHM011	Sugar Profile by HPLC/ELSD Sugars profile in food and pet food by HPLC-ELSD
CHM013	Allergens by Elisa Allergens in food and swabs by ELISA technique

Foods and Edible Products: (Human and Animal Consumption)

(Microbiology)

FDA-BAM	Chapter 5: <i>Salmonella</i>
MFHPB-10	Isolation of <i>Escherichia coli</i> O157:H7/ NM from Foods and Environmental Surface Samples
MFHPB-18	Determination of the Aerobic Colony Count in Foods
MFHPB-19	Enumeration of Coliforms, Faecal Coliforms and of <i>E. coli</i> in Foods using the MPN Method
MFHPB-20	Isolation and Identification of <i>Salmonella</i> from Food and Environmental Samples
MFHPB-21	Enumeration of <i>Staphylococcus aureus</i> in Foods
MFHPB-22	Enumeration of Yeasts and Moulds in Foods
MFHPB-23	Enumeration of <i>Clostridium perfringens</i> in foods
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. from Foods and Environmental Samples
MFHPB-32	Enumeration of Yeast and Mould in Food Products and Food Ingredients using 3M™ Petrifilm™ Yeast and Mold Count Plates
MFHPB-33	Enumeration of Total Aerobic Bacteria in Food Products and Food Ingredients Using 3M™ Petrifilm™ Aerobic Count Plates
MFHPB-34	Enumeration of <i>Escherichia coli</i> and Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ <i>E. coli</i> Count Plates
MFHPB-35	Enumeration of Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ Coliform Count Plates
MFLP-09	Enumeration of Enterobacteriaceae species in Food and Environmental Samples Using 3M™ Petrifilm™ Enterobacteriaceae Count Plates
MFLP-21	Enumeration of <i>Staphylococcus aureus</i> in Foods and Environmental Samples Using 3M™ Petrifilm Staph Express Count (stx) Plates



MFLP-28	The Qualicon Bax® System Method for the Detection of <i>Listeria monocytogenes</i> in a Variety of Food
MFLP-29	The DuPont BAX® System Method for the Detection of <i>Salmonella</i> in Foods and Environmental Surface Samples
MFLP-30	Detection of <i>Escherichia coli</i> O157:H7 in Select Foods Using BAX® System <i>E. coli</i> O157:H7 MP
MFLP-33	Detection of <i>Listeria monocytogenes</i> in Foods by the VIDAS LMO2 Method
MFLP-42	Isolation and Enumeration of the Bacillus Cereus group in Foods
MFLP-49	Detection of <i>Salmonella</i> spp. in Food Products and Environmental Surfaces by the VIDAS® UP <i>Salmonella</i> (SPT) Method
MFLP-59	Detection of <i>Listeria</i> spp. in Food Products and Environmental Samples with VIDAS UP <i>Listeria</i> (LPT)
MFLP-74	Enumeration of <i>Listeria Monocytogenes</i> in Foods
MFLP-76	The DuPont Qualicon BAX® System Real-Time Method for the Detection of <i>E. coli</i> O157:H7 in Raw Beef Trim and Raw Ground Beef
MFLP-77	Detection of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. in Food Products and Environmental Samples by the VIDAS® <i>Listeria</i> species Xpress (LSX) Method
MFLP-83	Detection of Verotoxins VT1 and VT2 from <i>Escherichia coli</i> O157:H7/NM by the Merck Duopath® Verotoxin Kit
MLG 4	Isolation and Identification of Salmonella from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) Products and Carcass and Environmental Sponges
MLG 41	Isolation and Identification of <i>Campylobacter jejuni/coli/lari</i> from Poultry Rinse, Sponge and Raw Product Samples

Notes:

ISO/IEC 17025: General Requirements for the Competence of Testing and Calibration Laboratories

MFHPG and **MFLP:** Health Canada Compendium Methods

FDA-BAM: US Food and Drug Administration- Bacteriological Analytical Manual

MLG: United States Department of Agriculture Microbiology Guide Book

CHM: Laboratory Internal Methods

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Accreditation Services

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Standards Council of Canada
Conseil canadien des normes

Partner File #0
Partner: