



## TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

### Scope of Accreditation

Accredited Laboratory No. 926

**Legal Name of Accredited Laboratory:** Pathogenia Inc.

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<b>SCC File Number:</b>	151234
<b>Accreditation Standard(s):</b>	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
<b>Fields of Testing:</b>	Biological Chemical/Physical
<b>Program Specialty Area:</b>	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP) Environmental Testing (ET)
<b>Initial Accreditation:</b>	2018-05-25
<b>Most Recent Accreditation:</b>	2020-09-10
<b>Accreditation Valid to:</b>	2022-05-25



Foods and Edible Products (Human and Animal Consumption):

**Food, food products, feeds, food additives, beverages, and Environmental Samples**

**(Microbiological)**

AOAC cert 121806	Pathogen detection by real time PCR (Biomerieux Gene-UP) <i>E. coli</i> serogroups O26, O45, O103, O111, O121, O145 and O157
MFLP-98	Detection of <i>E. coli</i> O157:H7 in Food Products by the VIDAS® UP <i>E. coli</i> O157 (including H7) Method
AOAC 2013.11	<i>Listeria monocytogenes</i> in a Variety of Foods VIDAS® <i>Listeria monocytogenes</i> Xpress (LMX) Method
MFLP-59	Detection of <i>Listeria</i> spp. in food products and environmental surface samples with VIDAS® UP <i>Listeria</i> (LPT)
MFLP-49	Detection of <i>Salmonella</i> spp. in food products and environmental surfaces by the VIDAS® UP <i>Salmonella</i> (SPT) method
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. from foods and environmental samples
MFHPB-20	Isolation and Identification of <i>Salmonella</i> from Food and Environmental Samples
AOAC RI 121204	Enumeration of indicators by TEMPO - Aerobic count
AOAC RI 071401	Enumeration of indicators by TEMPO - <i>Bacillus cereus</i>
AOAC RI 060702	Enumeration of indicators by TEMPO - coliform
AOAC RI 080603	Enumeration of indicators by TEMPO - <i>E. coli</i>
AOAC RI 050801	Enumeration of indicators by TEMPO - <i>Enterobacteriaceae</i>
AOAC RI 120901	Enumeration of indicators by TEMPO - <i>Staphylococcus aureus</i>
AOAC RI 041001	Enumeration of indicators by TEMPO - Yeast Mold



MFHPB-33	Enumeration of Total Aerobic Bacteria in Food Products and Food Ingredients Using 3M™ Petrifilm™ Aerobic Count Plates
MFLP-85	Enumeration of Coliforms in Foods and Environmental Samples Using 3M™ Petrifilm™ High Sensitivity Coliform Count (HSCC) 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
MFLP-09	Enumeration of <i>Enterobacteriaceae</i> species in Food and Environmental Samples Using 3M™ Petrifilm™ Enterobacteriaceae Count Plates
AFNOR 3M 01/19-11/17	Enumeration of indicators by 3M petrifilm - Lactic acid bacteria
MFLP-21	Enumeration of <i>Staphylococcus aureus</i> in Foods and Environmental Samples Using 3M™ Petrifilm™ Staph Express Count (STX) Plates
MFHPB-32	Enumeration of Yeast and Mould in Food Products and Food Ingredients Using 3M™ Petrifilm™ Yeast and Mold Count Plates
PAT-SOP022	Microbiology of the Food Chain – Horizontal Method for Determination of Hepatitis A Virus and Norovirus using Real-Time RT-PCR – Part 2: Method for Detection(Modified ISO 15216-2)

**(Chemical)**

PAT-SOP063	Quantitative analysis of Pesticides by LC-MS/MS (Modified AOAC 2007.01)
PAT-SOP027	Quantitative analysis of Pesticides by GC-MS/MS (Modified AOAC 2007.01)
PAT-SOP061	Quantitative analysis of Mycotoxins by LC-MS/MS (Modified AOAC 2007.01)
AOAC 940.26	Proximate analysis in food - Ash



AOAC 922.06	Proximate analysis in food - Fat by Mojonnier/ Acid hydrolysis
AOAC 955.04	Proximate analysis in food – Protein Nitrogen (Total) in Fertilizers (Kjeldahl Method)
AOAC 934.06	Proximate analysis in food - Moisture
CFIA Nutritional labelling guidance 2018-05-11, FDA 21 CFR, Part 101.9, pp 24-25	Proximate analysis in food - Total Solid (Calculation)
CFIA Nutritional labelling guidance 2018-05-11, FDA 21 CFR, Part 101.9, pp 24-25	Proximate analysis in food - Total calories (Calculation)
AOAC 943.02	Determination of pH by potentiometric method
AOAC 950.07	Determination of acidity
AOAC 991.43	Total dietary fiber, Soluble dietary fiber and Insoluble dietary fiber
PAT-SOP080	Vitamin analysis by High Performance Liquid Chromatography
PAT-SOP082	Industrial chemical residue analysis in food (BPA and Styrene)
PAT-SOP087	Fat and fatty acid profile analysis in food (AOAC 996.06 Modified)
AOAC 991.19	Gliadin as a Measure of Gluten in Foods – Colorimetric Monoclonal Antibody Enzyme Immunoassay Method
AOAC 2014.03	Gluten in Rice Flour and Rice-Based Food Products
AOAC 2012.04	Antioxidant activity in Foods and Beverages. Reaction with 2,2'-Diphenyl-1-Picrylhydrazyl (DPPH)
PAT-SOP088	Organoleptic evaluation

**ENVIRONMENTAL AND OCCUPATIONAL HEALTH AND SAFETY**

Environmental:

**Water (Microbiology)**

HACH 8433	Microbiological analysis of water by membrane filtration - <i>E. coli</i> / Coliforms
HACH 8074	Microbiological analysis of water by membrane filtration - Fecal Coliform



HACH 8242	Microbiological analysis of water by membrane filtration - Heterotrophic/Aerobic bacteria
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Number of Scope Listings: 44

**Notes:**

AOAC: Association of Official Agricultural Chemists

This document forms part of the Certificate of Accreditation issued by the Standards Council of Canada (SCC). The original version is available in the Directory of Accredited Laboratories on the SCC website at [www.scc.ca](http://www.scc.ca).

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