

PROFICIENCY TESTING PROVIDER (PTP) ACCREDITATION PROGRAM

Scope of Accreditation

Legal Name of Accredited Laboratory: **Canadian Laboratory Accreditation Program for Unprocessed Milk**

Location Name or Operating as (if applicable):

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SCC File Number:	151302
Accreditation Standard(s):	ISO/IEC 17043:2010 Conformity assessment – General requirements for proficiency testing
Proficiency Testing Scheme/Field of Testing:	Food Chemistry Food Microbiology
Program Specialty Area:	Proficiency Testing Provider
Initial Accreditation:	2024-03-24
Most Recent Accreditation:	2024-03-24
Accreditation Valid to:	2028-03-24

Remarque: La présente portée d'accréditation existe également en français. La version française est publiée séparément.

Note: This scope of accreditation is also available in French as a separately issued document.

PROFICIENCY TESTING PARAMETERS FOR WHICH THE PROVIDER IS ACCREDITED

Program Name (PT Scheme)	Type of Proficiency testing Item	Measurand (parameter)	Range
Interlaboratory Program	Unprocessed (Raw) Milk	Chemical – Quantitative¹ (CLAP IL, MIL, PIL) Fat Protein Lactose Total Solids Milk Urea Nitrogen	2.7 – 5.7 %w/w 3.0 – 4.0 %w/w 4.5 – 4.8 %w/w 10.5 – 15.5 %w/w 6 – 20 mg/dl
		Drug Residue – Quantitative² (CLAP QP) Ampicillin Cloxacillin Penicillin-G Tetracycline Sulfamethazine	Trace – > 5ppb Trace – >5ppb Trace – > 5ppb Trace – 100ppb Trace – 20ppb
		Drug residue – Qualitative¹ (CLAP QP) Ampicillin Cloxacillin Penicillin-G Tetracycline Sulfamethazine	Positive / Negative Positive / Negative Positive / Negative Positive / Negative Positive / Negative
		Microbiological - Quantitative¹ (CLAP QP) Total Bacteria (CFU) Total Bacteria (IBC) Somatic Cell Counts	5000 – 600,000 CFU/ml 5000 – 500,000 IBC/ml 50000 – 600,000 cells/ml
		Physical¹ (CLAP QP) Freezing Point Depression	-.544 to -.524 degrees H
Dairy Lab Plant/ Processor trial program (CLAP PIL)	Processed (homogenized) Milk ¹	Chemical - Quantitative Fat Protein Lactose Total Solids	0.0 - 3.5 % w/w 3.15 – 3.35 % w/w 4.5 – 4.8 % w/w 8.0 – 13.0 % w/w

Dairy lab/plant processor trial program of high fat cream (CLAP CT)	Raw Cream ¹	Chemical - Quantitative Fat Protein Total Solids	30.0 – 45.0 % w/w 2.0 – 3.0 % w/w 35.0 – 50.0 % w/w
Dairy lab / plant processor trial program of cheese (CLAP CCAP)	Hard Cheese ¹	Chemical - Quantitative Moisture Fat Protein Salt pH	36 – 50% w/w 16 – 35% w/w 22 – 26 % w/w 1.7 – 2.2 %w/w

¹Assigned value determined via consensus values. Uncertainty is applicable except for qualitative evaluations.

²Assigned value determined via known values. Uncertainty is applicable.

Number of Scope Listings: 4

Notes:

ISO/IEC 17043:2010 Conformity assessment – General requirements for proficiency testing

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.

Elias Rafoul
Vice-President, Accreditation Services
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