



SCOPE OF ACCREDITATION

**Trouw Nutrition Canada
LABORATORY
8175 rue Duplessis
St-Hyacinthe, QC
J2R 1S5**

Accredited Laboratory No. 275
(Conforms with requirements of ISO/IEC 17025:2017)

CONTACT:	Hélène Lachance
TEL:	+1 450 796-2555 x 4239
EMAIL:	Helene.Lachance@trouwnutrition.com
URL:	http://www.trouwnutrition.ca
CLIENTS SERVED:	Services offered to all interested parties
FIELDS OF TESTING:	Biological, Chemical/Physical
PROGRAM SPECIALTY AREA:	Agriculture Inputs, Food, Animal Health and Plant Protection (PSA-AFAP)
INITIAL ACCREDITATION:	1998-11-02
MOST RECENT ACCREDITATION:	2019-03-26
ACCREDITATION VALID TO:	2022-11-02

Remarque: La présente portée d'accréditation existe également en français, sous la forme d'un document distinct.

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

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products: (Human and Animal Consumption)

Feeds: (Cereals and Animal Feeds) and Other: (Plant Roughages)

(Chemical Tests)

MA# 02	Protein in foods and animal feeds by combustion method using Tru-Spec N from Leco
MA# 03	Crude fat in foods and animal feeds
MA# 04	Fat in foods and animal feeds by acid hydrolysis
MA# 05	Dry matter or moisture in foods and animal feeds at 135°C
MA# 06	Moisture in foods at 100°C
MA# 08	Minerals in foods using inductively coupled plasma spectroscopy
MA# 09	Neutral detergent fiber in animal feeds, roughages and grains
MA# 10	Acid detergent fiber in animal feeds, roughages and grains
MA# 12	Ash in foods and animal feeds
MA# 13	Vitamins A, E, beta-carotene by UPLC
MA# 17	Cholesterol in foods by gas chromatography
MA# 19	Dry matter in roughages
MA# 20	Protein in foods and roughages by combustion method with leco Tru Mac CNS
MA# 21	Fatty acid profile (saturated, cis-monounsaturated, cis polyunsaturated, total trans and conjugated linoleic fatty acids in foods
MA# 24	Total, soluble and insoluble dietary fiber in foods
MA# 39	Vitamin C (total) in foods by HPLC
MA# 40	Sugars in foods by HPLC
MA# 43	Analysis of Acid detergent fiber by the Ankom method
MA# 45	Analysis of Crude fiber by the Ankom method
MA# 48	Monensin, by HPLC
MA# 56	Neutral detergent fiber by Ankom method
MA# 74	Mycotoxins by Elisa (Veratox)
MA# 75	Insoluble impurities in oil and fat
MA# 78	Crude fat in foods and animal feeds by Ankom

(Microbiological tests)

MFHPB-20	Method for the Isolation and Identification of Salmonella from foods
MFHPB-32	Enumeration of Yeasts and Molds in Food Products and Food Ingredients Using 3M™ Petrifilm™ Yeast and Mold Count Plates
MFHPB-33	Enumeration of total Aerobic Bacteria in Foods and Food Ingredients using 3M™ Petrifilm™ Aerobic Count Plate
MFHPB-34	Enumeration of Escherichia coli and Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ E. coli Count Plates
MFHPB-35	Enumeration of Coliforms in Foods and Food Ingredients Using 3M™ Petrifilm™ Coliform Count Plates
MFLP-49	Detection of <i>Salmonella spp.</i> in food products and on the environmental surfaces by VIDAS® UP <i>Salmonella</i> (SPT)

Notes:

ISO/IEC 17025:2017: General Requirements for the Competence of Testing and Calibration Laboratories

MA: Internal Test Method Reference Code

MFHPB: Microbiological Analysis of Foods Health Protection Branch, Health Canada
Compendium of Analytical Methods

Elias Rafoul, Vice President
Accreditation Services

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Number of Scope Listings: 30
SCC 1003-15/353