



## TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

### Scope of Accreditation

Accredited Laboratory No. 464

**Legal Name of Accredited Laboratory:** **AGROPUR, LABORATOIRE CENTRAL D'AGROPUR**

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<b>SCC File Number:</b>	15413
<b>Accreditation Standard(s):</b>	ISO/IEC 17025:2017
<b>Fields of Testing:</b>	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
<b>Initial Accreditation:</b>	2002-09-24
<b>Most Recent Accreditation:</b>	2020-10-26
<b>Accreditation Valid to:</b>	2022-09-24

*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)**

#### **Unprocessed Milk:**

#### **Microbiological Tests**

AOAC 2014.05

Enumeration of Yeast and Mold in Food 3M™ Petrifilm™ Rapid Yeast and Mold Count Plate



AOAC 2014.07	Listeria monocytogenes in Selected Foods and Environmental Surfaces 3M™ Molecular Detection Assay (MDA) Listeria monocytogenes Method / (AOAC PTM 051401)
AOAC 2016.08	3MTM Molecular Detection Assay (MDA) 2-Listeria monocytogenes Method
MFHPB-18	Enumeration of aerobic colonies in foods
MFHPB-19	Enumeration of coliforms, fecal coliforms and E coli in foods using the NPP method
MFHPB-20	Isolation and identification of salmonella in foods and environmental samples
MFHPB-21	Enumeration of Staphylococcus aureus in Foods
MFHPB-22	Enumeration of yeasts and molds in food
MFHPB-30	Isolation of Listeria monocytogenes and other Listeria spp. in food and environmental samples
MFHPB-33	Enumeration of Total Aerobic Bacteria in Products and food ingredients by means of 3M MD Petrifilm MD aerobic count
MFHPB-34	Enumeration of E. Escherichia coli and coliforms in food products and ingredients by means of E. coli Petrifilm™ enumeration plates from 3M™ E coli count
MFHPB-35	Enumeration of coliforms in products and food ingredients by means of plates 3M MD Petrifilm MD Coliform Count
MFLP-05	Detection of Listeria spp. from the surfaces of environment using the detection test kit 3M MC Molecular
MFLP-06	Detection of Salmonella spp . in food by means of 3M™ Molecular Detection Test Kit
MFLP-09	Enumeration of Enterobacteriaceae in Foods and environmental samples using the 3M™ Petrifilm™ Enterobacteriaceae Count
MFLP-21	Enumeration of Enterobacteriaceae in Foods and environmental samples using the 3M™ Petrifilm™ Enterobacteriaceae Count
MFLP-65	Detection of Staphylococcal Enterotoxins in food products using the ELFA technique (Enzyme Linked Fluorescent Assay) (VIDAS® Staph Enterotoxin II (SET2))
MFLP-72	Detection of Listeria monocytogenes in foods atUsing 3M™ Molecular Detection Test Ki
MFLP-101	Detection of Listeria spp. in samples collected from environmental surfaces using the 2nd version of the 3MTM Molecular Detection Test Kit
Standard Methods for the Examination of Dairy Products 17th edition 2004	10.020 - Direct Microscopic Methods for Bacteria or Somatic Cells / (MTH.QLCAG.013 - Direct microscopic count of bacteria in powdered dairy products).

### **Chemical Tests**

FIL 185:2002	Milk and milk products - Determination of nitrogen content
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	Practical method by combustion according to the Dumas principle / (MTH.QLCAG.170 - Determination of total protein - method LECO).
MTH.QLCAG.104	Determination of fat in butter (Method of Kohman modified (Standard Methods for the Examination of Dairy Products.17th edition 2004: 15.123 - Modified Kohman Method, Fat, Moisture, Chloride (Salt), in Butter and Margarine (Class 0 and Class B) (modified))
MTH.QLCAG.109	Determination of the fat content of a product slag - Mojonner procedure (Standard Methods for the Examination of Dairy Products.17th edition 2004: 15.086 - Mojonner Method, Milk and Cream (Class A1); Other Products (Class 0) (modified))
MTH.QLCAG.117	Determination of sediment in a dairy product powder - Standard Methods for the Examination of Dairy Products.17th edition 2004: 15.172 - Scorched Particles (Class 0) (modified))
MTH.QLCAG.119	Determination of sediment in a powdered dairy product - Filter washer method (Standard Methods for the Examination of Dairy Products. 17th edition 2004: 15.172 - Scorched Particles (Class 0) (modified))
MTH.QLCAG.135	Detection of alkaline phosphatase in dairy products - Fluorophos method (Standard Methods for the Examination of Dairy Products, APHA, 17th ed., 2004, pp. 355-358 (modified))
Standard Methods for the Examination of Dairy Products.17th edition 2004	15.134 - Undenatured Whey Protein Nitrogen (Class 0) / (MTH.QLCAG.113 - Determination of protein nitrogen of undenatured whey from milk powder).
Official Methods of Analysis of AOAC International. 18e edition 2005	33.6.06 - Salt in Butter (AOAC 960.29) / (MTH.QLCAG.111 - Determination of the percentage of salt in the butter).
Standard Methods for the Examination of Dairy Products.17th edition 2004	15.021-Acidity, Titratable-Phenolphthalein Indicator (Class 0) / (MTH.QLCAG.112- Determination of titratable acidity in dairy products)
Standard Methods for the Examination of Dairy Products.17th edition 2004	15.123 - Modified Kohman Method, Fat, Moisture, Chloride (Salt), in Butter and Margarine (Class 0 and Class B) / (MTH.QLCAG.120 - Determination of the percentage of moisture in butter (Kohman method modified)
Standard Methods for the Examination of	15.132 - Protein, Kjeldahl, Block Digester Method Milk (Class A1), Other Products (Class O) / (MTH.QLCAG.125 - Dosage des protéines totales méthode Kjeldahl)



Dairy Products.17th  
edition 2004

Standards for grades  
of dry milk- Bulletin  
916

Determination of Moisture (Mechanical Convection Oven Method)  
/ (MTH.QLCAG.108 - Determination of the moisture content of a  
milk powder)

Standards Methodes  
for the Examination of  
Dairy Products. 17th  
edition 2004

15.134 Undenatured Whey Protein Nitrogen (Classe 0) /  
(MTH.QLCAG.113 – Determination of protein nitrogen of non-  
denatured whey in milk powder).

**Notes :**

**ISO/IEC 17025:2017:** General requirements for the competence of testing and calibration laboratories

**RG-PT:** SCC Requirements and Guidelines - Proficiency Testing of Testing and Medical Laboratories

**MTH.QLCAG:** Analysis method, Agropur, Central analysis laboratory of Granby

**MFHPB:** Method Food Health Protection Branch, Health Canada, Compendium des Méthodes de Direction Générale de la Protection de la Santé concernant l'Analyse Microbiologique des Aliments.

**MFLP:** Microbiology Food Laboratory Procedure, Compendium des Procédures de Laboratoire Concernant l'Analyse Microbiologique des Aliments.Direction Générale de la Protection de la Santé, Santé Canada

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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