

## 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 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)
<b>Initial Accreditation:</b>	2002-09-24
<b>Most Recent Accreditation:</b>	2021-08-04
<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	<i>Listeria monocytogenes</i> in Selected Foods and Environmental Surfaces 3M™ Molecular Detection Assay (MDA) <i>Listeria monocytogenes</i> Method / (AOAC PTM 051401)
AOAC 2016.08	3M™ Molecular Detection Assay (MDA) 2 - <i>Listeria monocytogenes</i> Method
MFHPB-18	Determination of the Aerobic Colony Counts in Foods
MFHPB-19	Enumeration of Coliforms, Fecal 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-30	Isolation of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. from Foods and Environmental Samples
MFHPB-33	Enumeration of Total Aerobic Bacteria in 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-05	Detection of <i>Listeria</i> spp. from environmental surfaces using the 3M™ Molecular Detection System Test Kit
MFLP-06	Detection of <i>Salmonella</i> spp. in Foods using the 3M™ Molecular Detection Test Kit
MFLP-09	Enumeration of Enterobacteriaceae in Foods 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-65	Detection of Staphylococcal Enterotoxins in Food Products Using the VIDAS® Staph Enterotoxin II (SET2), an ELFA (Enzyme Linked Fluorescent Assay) Technique
MFLP-72	Detection of <i>Listeria monocytogenes</i> in foods using 3M™ Molecular Detection System Test Kit
MFLP-100	Detection of <i>Salmonella</i> spp. in Foods Using the 3M™ Molecular Detection System Test Kit Version 2
MFLP-101	Detection of <i>Listeria</i> spp. in Environmental Surface Samples Using the 3M™ Molecular Detection System Test Kit Version 2
MFLP-111	Detection of <i>Listeria monocytogenes</i> in Foods using the 3M™ Molecular Detection System Test Kit Version 2
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

IDF 185:2002	Milk and milk products - Determination of nitrogen content – Routine method using 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 - Mojonier procedure (Standard Methods for the Examination of Dairy Products.17th edition 2004: 15.086 - Mojonier 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))
MTH.QLCAG172	Determination of the chloride content in cheese, powder and liquids by the potentiometric titration method (International Standard ISO 21422: 2018 IDF 242: 2018, First edition 2018-09, pp1-16 (modified))
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 Dairy Products.17th edition 2004	15.132 - Protein, Kjeldahl, Block Digester Method Milk (Class A1), Other Products (Class O) / (MTH.QLCAG.125 – Determination of Total Protein by Kjeldahl method)
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 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 non-denatured whey in milk powder).

Number of Scope Listings: 35

**Notes:**

**IDF:** International Dairy Federation

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



**MFHPB:** Microbiological Analysis of Foods Health Products and Food Branch, Health Canada Compendium of Analytical Methods

**MFLP:** Microbiological Analysis of Foods Lab Procedures, Health Canada Compendium of Analytical Methods

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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