

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Accredited Laboratory No.317

Legal Name of Accredited Laboratory: **Maple Leaf Foods Inc.**

Location Name or Operating as (if applicable): CENTRAL LABORATORY

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SCC File Number:	15732
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
Initial Accreditation:	2006-04-18
Most Recent Accreditation:	2021-03-15
Accreditation Valid to:	2022-04-18

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

Meat and Edible Meat Offal

(Chemical/Physical)

6004	Sodium Nitrite and Sodium Chloride in Meat
6005	Sodium and Potassium in Meat

6008	Calcium in Meat by Atomic Absorption
6009	Iron in Meat by Atomic Absorption
6012	Phosphorus in Food Products Spectrophotometric Method
6014	Fat Content in Meat by GC Analysis
6015	Cholesterol in Meat
6016	Fructose, Glucose, Lactose, Maltose, and Sucrose in Meat and Alternative Protein by HPLC
6017	Vitamin C in Meat by HPLC
6018	Vitamin A (Retinol Isomers) in Meat by HPLC
6019	Total Dietary Fiber in Meat
6026	Sodium, Potassium, Sodium Nitrite and Sodium Chloride in Meat and Alternative Protein
6001	Moisture and Fat Analysis in Meats and Alternative Protein by Microwave and NMR
6011	Gliadin as a Measure of Gluten in Foods
6002	Crude Protein in Meat and Meat Alternative (Combustion Method)
6029	Quantitative Determination of Milk Allergens (Casein and Beta-Lactoglobulin) in Foods Using ELISA KIT II (MORINAGA).
6030	Quantitative Determination of Soy Allergen in Meat and Alternative Protein using ELISA KIT II (MORINAGA)
6031	Quantitative Determination of Soy allergen in Meat and Alternative Protein using Veratox S-ELISA Allergen Test Kit 8410

(Microbiological Examinations)

FSIS MLG 4	Isolation and Identification of <i>Salmonella</i> from Meat, Poultry, Pasteurized Egg and Siluriformes (Fish) Products and Carcass and Environmental Sponges
FSIS MLG 8	Isolation and Identification of <i>Listeria monocytogenes</i> from Red Meat, Poultry, Ready-To-Eat Siluriformes (Fish) and Egg Products, and Environmental Samples
FSIS MLG41	Isolation, Identification, and Enumeration of <i>Campylobacter jejuni/coli/lari</i> from Poultry Rinse, Sponge Samples, and Raw Product Samples
FSIS MLG41A	FSIS Procedure for the Use of a Polymerase Chain Reaction (PCR) Assay for Screening <i>Campylobacter jejuni/coli/lari</i> in Poultry Rinse, Sponge and Raw Product Samples
MFHPB-10	Isolation of <i>Escherichia coli</i> O157:H7/NM from foods and environmental surface samples
MFHPB-18	Determination of the Aerobic Colony Count in Foods
MFHPB-20	The Isolation and Identification of <i>Salmonella</i> from Food and Environmental Samples

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 Food Products and Food Ingredients Using 3M™ Petrifilm™ Aerobic Count Plates
MFHPB-34	Enumeration of <i>Escherichia coli</i> and <i>Coliforms</i> 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-06	Detection of <i>Salmonella</i> spp. in foods using the 3M™ Molecular Detection System Test Kit
MFLP-101	Detection of <i>Listeria species</i> in Environmental Surface Samples Using the 3M™ Molecular Detection System Test Kit Version 2
MFLP-21	Enumeration of <i>Staphylococcus aureus</i> in Foods and Environmental Samples Using 3M™ Petrifilm™ <i>Staph</i> Express Count (STX) Plates
MFLP-28	The Qualicon Bax® System Method for the Detection of <i>Listeria monocytogenes</i> in a Variety of Food
MFLP-29	The Qualicon Bax® System Method for the Detection of <i>Salmonella</i> in a Variety of Food and Environmental Samples
MFLP-30	Detection of <i>E. coli</i> O157:H7 in Select Foods using the BAX® System <i>E. coli</i> O157:H7 MP
MFLP-38	Detection of <i>Salmonella</i> spp. from all foods and selected environmental surfaces using iQ-Check™ <i>Salmonella</i> Real-Time PCR Test Kit
MFLP-39	Detection of <i>Listeria</i> spp. from Environmental Surfaces and Heat Processed Ready to Eat Meat and Poultry Using iQ-Check™ <i>Listeria</i> spp. Real-Time PCR Test Kit
MFLP-54	Detection of <i>Listeria monocytogenes</i> from selected foods using iQ-Check™ <i>Listeria monocytogenes</i> Real-Time PCR Test Kit
MFLP-65	Detection of <i>Staphylococcal</i> Enterotoxins in Food Products Using the VIDAS® Staph Enterotoxin II (SET2), an ELFA (Enzyme Linked Fluorescent Assay) Technique
MFLP-66	Determination of Water Activity Using the Decagon Aqualab
MFLP-72	Detection of <i>Listeria monocytogenes</i> in foods using the 3M™ Molecular Detection System Test Kit
MFLP-74	Enumeration of <i>Listeria monocytogenes</i> in Foods
MFLP-83	Detection of Verotoxin VT1 and VT2 by the Merck Duopath® Verotoxin Kit
MFLP-100	Detection of <i>Salmonella</i> spp. In Foods Using the 3M™ Molecular Detection System Test Kit Version 2

Number of Scope Listings: 44

Notes:

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

MFHPB: Microbiological Foods Health Protection Branch

FSIS MLG: Food Safety and Inspection Services Microbiology Laboratory Guidebook (USDA)

MFLP: Microbiological Food Laboratory Procedures

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.

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