

## TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

### Scope of Accreditation

**Legal Name of Accredited Laboratory:** Food Research Division, Bureau of Chemical Safety, Food Directorate, Health Canada

**Location Name or Operating as (if applicable):** Sir Frederick Banting Research Centre

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<b>SCC File Number:</b>	15935
<b>Accreditation Standard(s):</b>	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
<b>Fields of Testing:</b>	Chemical/Physical
<b>Program Specialty Area:</b>	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP) Test Method Development and Non-routine Testing (TMDNRT)
<b>Initial Accreditation:</b>	2013-04-07
<b>Most Recent Accreditation:</b>	2022-12-05
<b>Accreditation Valid to:</b>	2025-04-07

Note: The laboratory accredited under this PSA have demonstrated that it meets ISO/IEC 17025 requirements for non-routine testing under the following product classification.

*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 document issued separately.*

## TEST METHOD DEVELOPMENT AND NON-ROUTINE TESTING

### Chemical Analysis: Foods and Edible Products

Description of activities under TMDNRT:

1. Development, validation and application of methodologies for the determination of trace level of food packaging chemicals in food and edible products.
2. Evaluation and application of quantitative test kits for the determination of food allergens in processed food, ingredients, and edible products.

Description of Techniques under TMDNRT:

1. Gas chromatography (GC) using mass spectrometric detection.
2. Enzyme-linked immunosorbant assay (ELISA) with spectrophotometric (UV-Vis) detection.

## ANIMAL AND PLANTS (AGRICULTURE)

### Foods and Edible Products (Human and Animal Consumption)

#### Shellfish (e.g. mussels, clams, oysters and scallops)

NCR_WI.0051	<p>Determination of Paralytic Shellfish Poisoning (PSP) Toxins in Shellfish using Prechromatographic Oxidation and Liquid Chromatography with Fluorescence Detection</p> <p>Saxitoxin (STX)          Neosaxitoxin (NEO)          Gonyautoxins 2 and 3 (GTX2,3)*          Gonyautoxins 1 and 4 (GTX1, 4)*          Decarbamoyl saxitoxin (dcSTX)          Gonyautoxin 5 (GTX5 or B-1)          C1 and C2*</p>
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Number of Scope Listings: 1 and 2 TMDNRT techniques

#### **Notes:**

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

**RG-TMDNRT:** SCC Requirements and Guidance for Accreditation of Laboratories Engaged in Test Method Development and Non-Routine Testing

**NCR\_WI.XXXX:** internal method

(\*): analytes reported together



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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