# Schedule of Accreditation

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|---|---|
| Organisation Name | Advanced Laboratory Testing Ltd |
| Trading As | Mérieux NutriSciences |
| INAB Reg No | 315T |
| Contact Name | Patricia Maldonado da Silva |
| Address | Athgarvan Road, Newbridge, Kildare, W12W951 |
| Contact Phone No | |
| Email | patricia.maldonado.da.silva@mxns.com |
| Accreditation Standard | EN ISO/IEC 17025 T |
| Standard Version | 2017 |
| Date of award of accreditation | 10/09/2013 |
| Scope Classification | Biological and Veterinary Testing |
| Scope Classification | Chemical Testing |
| Services available to the public[1] | Yes |

[1] Refer to document on interpreting INAB Scopes of Accreditation

| Sites from which accredited services are delivered | | |
|---|---|---|
| (the detail of the accredited services delivered at each site are on the Scope of Accreditation) | | |
| | | |
| | **Name** | **Address** |
| 1 | Head Office | Athgarvan Road, Newbridge, Kildare, Ireland, W12W951 |

# Scope of Accreditation

## Head Office

### Biological and Veterinary Testing

**Category: A**

| Biology/veterinary field - Tests | Test name | Technique | Matrix | Equipment | Std. reference | |
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| 803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .01 Culture of bacteria | MTM001 DETECTION OF SALMONELLA SPP BY A SELECTIVE ENRICHMENT TECHNIQUE ** 1.3.4 | Isolation of Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 6579-1:2017 Amd. 1: 2020. | |

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| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 6579-1:2017 Amd. 1: 2020. | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts | N/A | ISO 6579-1:2017 Amd. 1: 2020. | |

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| | | | and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM004 DETECTION OF LISTERIA SPP ** 1.3.4 | A double selective enrichment process is followed by plating onto chromogenic agar and Listeria selective agar (Oxford formulation). | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-1:2017 | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, | N/A | ISO 11290-1:2017 | |

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| | | | Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-1:2017 | |
| | MTM007 Detection and confirmation of thermotolerant Campylobacter spp ** 1.3 | Pre-enrichment in CEB (37°C for 48 hrs), plating onto | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | ISO10272-1:2017 / Amd 1:2003, I.S. EN ISO 17995:2019 | |

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| | | CCDA (41.5°C for 48 hrs). | poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds; Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds; Additives. | N/A | ISO10272-2:2017 / Amd 1:2023, I.S. EN ISO 17995:2019 | |

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| | MTM010 ENUMERATION OF MICRO-ORGANISMS: AEROBIC COLONY COUNT ** 3.4 | Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B).<br>This test can be referred to as the aerobic colony count, total viable count or total plate count. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | MTM010 based on ISO 4833-1:2013/AMD1 : 2022 | |
| | | Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B).<br>This test can be referred to as the aerobic colony count, total viable count or total plate count. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts | N/A | MTM010 based on ISO 4833-1:2013/AMD1 : 2022 | |

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| | | | and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM010 ENUMERATION OF MICRO-ORGANISMS: AEROBIC COLONY COUNT 3.4 | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | MTM010 based on ISO 4833-1:2013/AMD1 : 2022 | |
| | MTM011 ENUMERATION OF PRESUMPTIVE ENTEROBACTERIACEAE ** 3 | Enumeration of presumptive Enterobacteriaceae organisms using a selective medium (VRBGA). Characteristic colonies are counted after 24 hours incubation at 37°C | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, | N/A | ISO 21528-2:2017 | |

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| | | (foods) or 30ºC (dairy). | Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 21528-2:2017&LC:2018 | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | ISO 21528-2:2017 | |

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| | | | poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM012 ENUMERATION OF PRESUMPTIVE COLIFORMS ** 3 | Enumeration of presumptive Coliform organisms using a selective medium (VRBA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30ºC (dairy). | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat | N/A | ISO 4832:2006 | |

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| | | | Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 4832:2006 | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other | N/A | ISO 4832:2006 | |

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| | | | than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM013 ENUMERATION E. COLI ** 3 | MTM013A: Enumeration of Escherichia coli organisms using a selective medium (TBX). Characteristic colonies are counted after 24 hours incubation at 44°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 16649-1:2018 & ISO 16649-2:2001. | |
| | MTM013 ENUMERATION OF E. COLI ** 3 | MTM013A: Enumeration of presumptive Escherichia coli organisms using a selective medium (TBX). Characteristic colonies are counted | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths | N/A | ISO 16649-1:2018 & ISO 16649-2:2001. | |

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| | | after 24 hours incubation at 44°C. | and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 16649-1:2018 & ISO 16649-2:2001. | |

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| | MTM014 ENUMERATION AND CONFIRMATION OF COAGULASE POSITIVE STAPHYLOCOCCI ** 3.4 | Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium, with confirmation using a commercially available latex test. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO6888-1:2021 / Amd 1:2003 | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts | N/A | ISO6888-1:2021 / Amd 1:2023 | |

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| | | | and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium, with confirmation using a selective diagostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO6888-1:2021 / Amd 1:2023 | |
| | | Isolation and enumeration of Staphylococcus aureus using a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, | N/A | ISO 6888-1:1999/Amd 2:2018. | |

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| | | | Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM015 Enumeration of Presumptive Bacillus Cereus **3.4 | Isolation and enumeration of Bacillus Cerus using a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO7932-2004 AMD1 2020 | |
| | MTM015 Enumeration of Presumptive Bacillus Cereus ** 3.4 | | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | ISO7932-2004 AMD1 2020 | |

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| | | | poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM016 ENUMERATION AND CONFIRMATION OF LISTERIA MONOCYTOGENES AND LISTERIA SPP ** 3.4 | Isolation and enumeration of viable confirmed Listeria spp using a selective diagnostic medium and a colony count technique, with confirmation using biochemical galleries for Listeria. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat | N/A | ISO 11290-2:2017. | |

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| | | | Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-2:2017. | |
| | MTM016 ENUMERATION AND CONFIRMATIONOF LISTERIA MONOCYTOGENES AND LISTERIA SPP ** 3.4 | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other | N/A | ISO 11290-2:2017. | |

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| | | | than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM017 ENUMERATION OF PRESUMPTIVE PSEUDOMONAS SPP ** 3.4 | Enumeration of presumptive Pseudomonas spp. using a spread plate technique. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 13720:2010 | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths | N/A | ISO 13720:2010 | |

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| | | | and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 13720:2010 | |

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| | MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS | Isolation and enumeration of presumptive Clostridium perfringens using a selective diagnostic medium. The chromogenic reaction relies on the reduction of Sulphite to Sulphide which colours the colonies black in the specified selective medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO15213-2:2023 | |
| | MTM018 ENUMERATION AND CONFIRMATION CLOSTRIDIUM PERFRINGENS ** 3 | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and | N/A | ISO 15213-2:2023 | |

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| | | | desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 15213-2:2023 | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals | N/A | ISO 15213-2:2023 | |

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| | | | and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM019 ENUMERATION OF LACTIC ACID BACTERIA ** 3.4 | Enumeration of Lactic Acid Bacteria using a selective medium (MRS). Characteristic colonies are counted after 72 hours incubation at 30°C. | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives | N/A | ISO 15214:1998 | |
| | | | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives | N/A | ISO 15214:1998 | |
| | | | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes, Additives | N/A | ISO 15214:1998 | |
| | MTM020 ENUMERATION OF LACTOBACILLUS ** 3.4 | A nutrient medium with elective properties is used to culture lactic acid bacteria, which typically belong to the general Lactobacillus. | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes | N/A | Validated & Documented In-House Test Method. | |

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| | MTM020 ENUMERATION OF LACTOBACILLUS ** 3.4 | | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes | N/A | Validated & Documented In-House Test Method. | |
| | | | Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes | N/A | Validated & Documented In-House Test Method. Oxoid manual | |
| | MTM021 ENUMERATION OF FAECAL STREPTOCOCCI (ENTEROCOCCI) ** 3 | Isolation and enumeration of Faecal Streptococci using a pour plate technique with a selective diagnostic medium. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | BS 4285 Section 3.11 (1985). | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths | N/A | BS 4285 Part 3: Methods for detection and/or enumeration of specific groups of microorganisms- Section 3.11 (1985). | |

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| | | | and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | BS 4285 Section 3.11 (1985). | |

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| | MTM024 ENUMERATION OF HETEROTROPHIC BACTERIA (COLONY COUNT) IN WATER ** 1.3 | Test volumes of water sample are mixed with molten Yeast Extract Agar in Petri dishes. After incubation under specified conditions a count is made of the colonies that develop. | Waters - Potable water, Waters - Industral, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) – Part 7. | |
| | | | Waters - Potable water, Waters - Industral, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) – Part 7. | |
| | MTM024 Enumeration of Heterotrophic Bacteria (Colony Count) in Water ** 1.3 | | Waters - Potable water, Waters - Industral, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2020) – Part 7. | |
| | MTM024 ENUMERATION OF COLONY COUNT IN WATER; MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER; MTM26 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA IN WATER; MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER; MTM 028 ENUMERATION AND CONFIRMATION OF CLOSTRIDIUM | MTM024: Agar in Petri dishes. After incubation under specified conditions a count is made of the colonies that developed. MTM025, 026, 027 and 028: Filtration of a water sample through a membrane followed by incubation on a selective diagnostic medium. | Bottle water - Mineral Water | N/A | The Microbiology of Drinking Water (2007) - Part 7.<br>The Microbiology of Drinking Water (2009) - Part 4.<br>The Microbiology of Drinking Water (2010) - Part 8.<br>The Microbiology of Drinking Water (2010) - Part 5.<br>The Microbiology of Drinking Water (2010) - Part 6. | |

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| | PERFRINGENS IN WATER. | | | | | |
| | MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER ** 1.3 | Isolation of organisms on a membrane filter placed on MLGA agar medium. Isolation of colonies is followed by confirmation tests. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2016) - Part 4. | |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2016) - Part 4. | |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2016) - Part 4. | |
| | MTM026 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA IN WATER ** 1.3 | This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2015) - Part 8. | |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2015) - Part 8. | |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters | N/A | The Microbiology of Drinking Water (2015) - Part 8. | |

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| | | | - Swimming pools and spas, Waters - Environmental water | | | |
| | MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER ** 1.3 | Filtration of a water sample through a membrane followed by incubation on a selective diagnostic medium. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2012) - Part 5 | |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2012) - Part 5 | |
| | MTM027 ENUMERATION AND CONFIRMATION OF ENTEROCOCCI IN WATER **1.3 | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2012) - Part 5 | |
| | MTM028 ENUMERATION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS IN WATER ** 1.3 | This method is based on the filtration of a water sample through a membrane followed by incubation on a selective, diagnostic medium under anaerobic conditions with subsequent confirmation, if required. This method will enumerate both vegetative cells and spores of Clostridium perfringens. | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2021) - Part 6. | |
| | | | Waters - Potable water, Waters - Industrial, Waters - | N/A | The Microbiology of Drinking Water (2021) - Part 6. | |

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| | | | Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | | | |
| | | | Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water | N/A | The Microbiology of Drinking Water (2021) - Part 6. | |
| | MTM029 ANALYSIS OF WATER FOR TOTAL VIABLE COUNT (HTM2030) ** 1.3 | Enumeration of mesophilic aerobic bacteria which do not have specialised nutritional requirements. | Waters - Potable water, Waters - Industrial, Waters | N/A | Health Technical Memorandum 2030 | |
| | | | Waters - Potable water, Waters - Industrial, Waters | N/A | Health Technical Memorandum 2030 | |
| | | | Waters - Potable water, Waters - Industrial, Waters | N/A | Health Technical Memorandum 2030 | |
| | MTM030 ENUMERATION OF MICRO-ORGANISMS: ANAEROBIC COLONY COUNT ** 3 | Enumeration of anaerobic micro-organism present in a food sample, by the preparation of dilutions followed by a plate count incubated anaerobically @ 30°C for 48 hours. | Meat and meat products, game and poultry, Prepared dishes, Dairy Lab | N/A | Documented, validated In-House Method | |
| | | | Meat and meat products, game and poultry, Prepared dishes, Dairy Lab | N/A | Documented, validated In-House Method | |
| | | | Meat and meat products, game and poultry, Prepared dishes, Dairy Lab | N/A | Documented, validated In-House Method | |

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| | MTM031 DETECTION OF COLIFORMS ** 1.3.4 | Sample suspensions are inoculated into LTB and incubated at 37±1.0°C for 24±2 hours. Results are expressed as Coliforms Detected or Not Detected in 1g. | Meat and meat products, game and poultry, Prepared dishes,Dairy Products | N/A | ISO 4831:2006 | |
| | | | Meat and meat products, game and poultry, Prepared dishes,Dairy Products | N/A | ISO 4831:2006 | |
| | | | Meat and meat products, game and poultry, Prepared dishes,Dairy Products | N/A | ISO 4831:2006 | |
| | MTM033 DETECTION OF SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD ** 4 | Isolation of Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars. | Meat Surfaces, Product contact surfaces | N/A | MLG 4.11 | |
| | | | Meat Surfaces, Product contact surfaces | N/A | MLG 4.11 | |
| | MTM033 DETECTION OF SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD **4 | | Meat Surfaces, Product contact surfaces | N/A | MLG 4.11 | |
| | MTM036 DETECTION OF LISTERIA SPP USING ALOA® ONE DAY METHOD ** 1.3.4 | The ALOA® ONE DAY method comprises a chromogenic agar | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | AFNOR VALIDATION Certificate N° AES 10/3-09/00 | |

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| | | medium (ALOA®) which allows detection of Listeria spp. | poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat surfaces, Product contact surfaces. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, | N/A | AFNOR VALIDATION Certificate N° AES 10/3-09/00 | |

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| | | | Animal feeds, Surfaces, Additives, Meat surfaces, Product contact surfaces. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Surfaces, Additives, Meat surfaces, Product contact surfaces. | N/A | AFNOR VALIDATION Certificate N° AES 10/3-09/00 | |
| | MTM039 - ENUMERATION OF THERMODURIC MICRO-ORGANISMS | Enumeration of the thermoduric micro-organisms in food samples, by the preparation of dilutions followed by a plate count at 30°C for 72 hours. | Dairy Products | N/A | BS 4285-3.2:1993 | |
| | | | Dairy Products | N/A | BS 4285-3.2:1993 | |
| | | | Dairy Products | N/A | BS 4285-3.2:1993 | |

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| MTM040 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. (FORMERLY ENTEROBACTER SAKAZAKII) ** 1.3.4 | RAPID'Sakazakii is a selective chromogenic medium used for the detection of Cronobacter spp. (formerly Enterobacter sakazakii). | Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces. | N/A | AFNOR Validation Certificate N° BRD 07/22-05/12. | |
| | | Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces. | N/A | AFNOR Validation Certificate N° BRD 07/22-05/12. | |
| | | Dairy products, Meat and meat products, game and poultry, Prepared dishes, Surfaces. | N/A | AFNOR Validation Certificate N° BRD 07/22-05/12. | |
| MTM041 ENUMERATION OF CAMPYLOBACTER SPECIES ** 3 | Enumeration and confirmation of thermophilic Campylobacter spp in foods. The procedure involves the direct inoculation onto selective culture agar. | Meat and meat products, game and poultry, | N/A | ISO 10272-2:2017 | |
| | | Meat and meat products, game and poultry, | N/A | ISO 10272-2:2017 | |
| | | Meat and meat products, game and poultry, | N/A | ISO 10272-2:2017 | |
| MTM043 ENUMERATION OF E. COLI USING MOST PROBABLE NUMBER – MPN TECHNIQUE ** 1.2.3.4 | MPN MMGM 37°C for 24hr±2hr. | Fish, Shellfish and molluscs | N/A | ISO/TS 16649-3 :2015, Corrected version 2016-12-15. | |
| | | Fish, Shellfish and molluscs | N/A | ISO/TS 16649-3 :2015, Corrected version 2016-12-15. | |
| MTM045 - DETECTION OF LISTERIA SPP USING | The OXOID Listeria PrecisTM method | Dairy products, Egg and egg products, | N/A | OXOID Listeria PrecisTM (Detection) | |

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| | OXOID PRECIS™ METHOD ** 1.3.4 | comprises a chromogenic agar medium (BrillianceTM Listeria Agar) which allows detection of Listeria spp. | Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | AFNOR VALIDATION Certificate No UNI 03/04-04/05. | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared | N/A | OXOID Listeria PrecisTM (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05. | |

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| | | | dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM045 - DETECTION OF LISTERIA SPP USING OXOID PRECIS™ METHOD ** 1.3.4 | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | OXOID Listeria PrecisTM (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05. | |
| | MTM048 ENUMERATION AND CONFIRMATION OF SULPHITE REDUCING BACTERIA / CLOSTRIDIA ** 3 | 37°C Pour plate using Iron Sulphite agar for 48 hrs | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | I.S. EN ISO 15213-1:2003 (E) | |
| | MTM048 ENUMERATION AND CONFIRMATION SULPHITE REDUCING BACTERIA / CLOSTRIDIA ** 3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared | N/A | I.S. EN ISO 15213-1:2003 (E) | |

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| | | | dishes, Surfaces, Dairy Lab | | | |
| | MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | ISO15213-1:2023 (E) | |
| | MTM048 ENUMERATION OF SULPHITE REDUCING BACTERIA / CLOSTRIDIA ** 3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | I.S. EN ISO 15213-1:2003 (E) | |
| | MTM053 DETECTION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS ** 1.3 | Pre-enrichment in CMM (24 hrs at 37°C), streak onto TSC agar and incubate anaerobically (22 hrs, 37°C) | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | |
| | MTM053 DETECTION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS ** 1.3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | |
| | MTM053 DETECTION AND CONFIRMATION OF SULPHITE REDUCING CLOSTRIDIA ** 1.3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | |

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| | MTM053 DETECTION AND CONFIRMATIONOF CLOSTRIDIUM PERFRINGENS ** 1.3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | |
| | MTM053 DETECTION AND CONFIRMATIONOF SULPHITE REDUCING CLOSTRIDIA ** 1.3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | Practical Food Microbiology Edited By: Diane Roberts and Melody Greenwood; Section 6.5 pages 146-149 of Third Edition 2003 | |
| | MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI ** 1.3 | MPN LSUB 37°C for 24hr±2hr | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives | Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli- Most probable number technique | ISO 7251:2005(E) | |
| | | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives | N/A | ISO 7251:2005(E) | |
| | MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI ** 1.3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab, Additives | Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli- | ISO 7251:2005(E) | |

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| | | | Most probable number technique | | |
| MTM055 DETECTION AND CONFIRMATION OF ENTEROBACTERIACEAE ** 1.3 | (BPW) 37°C for 18±2h,inoculated to (EE broth) incubated 37°C for 24±2 hrs | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | N/A | ISO21528-1:2017 LC: 2018 | |
| | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Traditional ISO Method | ISO21528-1:2017 LC: 2018 | |
| MTM055 DETECTION AND CONFIRMATIONOF ENTEROBACTERIACEAE ** 1.3 | | Dairy products,Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab | Traditional ISO Method | ISO21528-1:2017 | |
| MTM056 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. USING REAL-TIME PCR | The iQ-Check Cronobacter spp. kit is a test based on gene amplification and detection by real-time PCR. (BioRad Real time system - CFX96/384Touch) | Dairy Products, Product contact surfaces, Surfaces | N/A | iQ-Check TM Cronobacter spp. AFNOR Certificate reference: BRD 07/23-01/13 | |
| MTM059 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. ** 1.3 | Isolation of Cronobacter spp. is performed by pre-enrichment, followed by selective enrichment and plating on to selective chromogenic agar. Confirmation on of any presumptive Cronobacter spp. is | Dairy Products, Product contact surfaces, Surfaces | N/A | ISO 22964:2017 (E) | |

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| | by biochemical testing. | | | | |
| | | Dairy Products, Product contact surfaces, Surfaces | N/A | ISO 22964:2017 (E) | |
| MTM059 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. **1.3 | | Dairy Products, Product contact surfaces, Surfaces | N/A | ISO 22964:2017 (E) | |
| MTM060 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCI USING RABBIT PLAZMA FIBRINOGEN AGAR ** 3.4 | Plate count RPF agar at 37°C for 48hrs hours. | Dairy products | N/A | ISO 6888-2:2021 | |
| | | Dairy products | N/A | ISO 6888-2:2021 | |
| | | Dairy products | N/A | ISO 6888-2:2021 | |
| MTM062 DETECTION OF COAGULASE POSITIVE STAPHYLOCOCCI ** 1.3 | MPN GACB 37°C for 48 hours . | Dairy Products,Prepared dishes, Additives | Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers. | ISO 6888-3:2003 | |
| MTM062 DETECTION OF COAGULASE POSITIVE STAPHYLOCOCCI ** 1.3 | | Dairy Products,Prepared dishes, Additives | Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species) - Part 3: Detection and MPN technique for low numbers. | ISO 6888-3:2003 | |

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| | | | Dairy Products,Prepared dishes, Additives | N/A | ISO 6888-3:2003 | |
| | MTM063 DETECTION OF SALMONELLA SPP USING BIO-RAD RAPID' CULTURE METHOD ** 1.3.4 | Bio-Rad RAPID' Salmonella method. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives,Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05. | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic | N/A | AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05. | |

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| | | | beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives,Meat Surfaces, Product contact surfaces, Surfaces | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives,Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05. | |
| 803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for | MTM022 ENUMERATION OF YEAST AND MOULD IN FOOD AND SWABS WITH AN Aw GREATER THAN 0.95 ** 3 | Enumeration of yeasts and moulds in products which have a water activity of greater than 0.95 | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, | N/A | ISO 21527-1:2008 | |

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| growth - .02 Culture of fungi | | (eggs, meat, dairy products (except milk powder), fruits, vegetables, fresh pastes etc.) and in swab samples by means of a colony count at 25°C. | shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product | N/A | ISO 21527-1:2008 | |

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| | | | contact surfaces, Surfaces, Additives | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives | N/A | ISO 21527-1:2008 | |
| | MTM023 ENUMERATION OF YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95 ** 3 | Enumeration of yeasts & moulds in products which have a water activity of less than or equal to 0.95 (dry fruits, cakes, dried meat, salted fish, grains, cereals & cereal products) by means of a colony count at 25°C. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and | N/A | ISO 21527-2:2008 | |

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| | | | desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives. | N/A | ISO 21527-2:2008 | |
| | MTM023 ENUMERATION OF YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95 ** 3 | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic | N/A | ISO 21527-2:2008 | |

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| | | | beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives. | | | |
| | MTM061 ENUMERATION OF YEAST AND MOULD IN MIK AND MILK PRODUCTS | Plate count at 25°C OGYE. | Dairy products | N/A | ISO 6611:2004. | |
| | | | Dairy products | N/A | ISO 6611:2004. | |
| | | | Dairy products | N/A | ISO 6611:2004. | |
| | MTM064 ENUMERATION OF YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD ** 3.4 | 3M Petrifilm RYM 25-28°C for 60 hours . | Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 | |
| | | | Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 | |
| | MTM064 ENUMERATION OF YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD **3.4 | | Dairy Products, Meat and meat products, game and poultry ,Surfaces, Product contact surfaces | N/A | AFNOR VALIDATION Certificate N° 3M 01/13-07/14 | |
| | MTM072 ENUMERATION OF YEAST AND MOULD USING SYMPHONY AGAR (Derived from MTM022/023) | Cultural | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, | N/A | NF Validation Certificate Number BKR 23/11 – 12/18 | |

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| | | | Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Additives, Sampling. | | | |
| 804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .03 Enzyme immunoassay, | MTM035 DETECTION AND CONFIRMATION OF E. COLI 0157 USING VIDAS® UP **2.4 | BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT). | Meat and meat products, game and poultry | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 | |
| | MTM035 DETECTION AND CONFIRMATIONOF E. COLI 0157 USING VIDAS® UP ** 1.2.3.4 | BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT). (Biomerieux - VIDAS mini) | Meat and meat products, game and poultry | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 | |
| | MTM035 DETECTION AND CONFIRMATIONOF E. COLI 0157 USING VIDAS® UP ** 1.2.34 | BIOMERIEUX VIDAS® UP E. coli O157 (including H7) (ECPT). | Meat and meat products, game and poultry | N/A | AFNOR VALIDATION Certificate N° BIO 12/25-05/09 | |
| 804 Detection of bacterial, parasite, viral or fungal antigens using specific antibodies and appropriate techniques - .04 Immunochromatographic methods, | MTM009 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING REVEAL® TEST SYSTEM ** 1.2.3.4 | Reveal ® E. coli O157:H7 Test System. | Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry | N/A | The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment). | |
| | | | Meat and Meat products, Meat | N/A | The Reveal ® E. Coli O157:H7 Test | |

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| | | | surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry | | Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment). | |
| | MTM009 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING REVEAL® TEST SYSTEM ** 1.2.34 | | Meat and Meat products, Meat surfaces, product contact surfaces, Pet foods, Animal feeds, game and poultry | N/A | The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment). | |
| | MTM038 DETECTION OF LISTERIA SPP USING REAL-TIME PCR | PCR | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | Biorad - IQ Check PCR | AFNOR Validation Listeria monocytogenes II PCR IQ-Check BRD 7/10 - 04/05 | |
| | MTM071 DETECTION AND CONFIRMATION OF E. COLI O157:H7 USING | | Meat and Meat products, Meat surfaces, product contact | Biorad - IQ Check PCR | AFNOR Validation IQ-Check E.coli O157:H7 BRD 7/15 - 06/08 | |

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| | REAL-TIME PCR (Derived from MTM009) | | surfaces, Pet foods, Animal feeds, game and poultry | | | |
| 805 Detection and/or identification of bacterial, parasite, fungal and viral nucleic acids using appropriate techniques - .03 Nucleic acid amplification tests, CE marked commercial systems | MTM037 and MTM037B DETECTION OF SALMONELLA SPP USING REAL-TIME PCR ** 1.3.4 | The iQ-Check Salmonella II kit is a test based on gene amplification and detection by real-time PCR. (BioRad Real time system - CFX96/384Touch) | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/06-07/04 | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic | N/A | AFNOR Validation Certificate N° BRD 07/06-07/04 | |

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| | | | beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/06-07/04 | |
| | MTM038 DETECTION OF LISTERIA SPP USING REAL-TIME PCR ** 1.2.3.4 | The iQ-Check Listeria spp. kit is a test based on gene amplification and detection by real-time PCR. (BioRad Real time system - CFX96/384Touch) | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and | N/A | AFNOR Validation Certificate N° BRD 07/13-05/07 | |

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| | | | oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/13-05/07 | |

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| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces | N/A | AFNOR Validation Certificate N° BRD 07/13-05/07 | |
| | MTM042 DETECTION, IDENTIFICATION AND CONFIRMATION OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI O26, O45, O103, O111, O121, O145 and O157:H7 (STEC) USING REAL-TIME PCR ** 1.2.3.4 | The iQ-Check STEC VirX kit, real-time PCR system, allows the detection of the stx and eae virulence genes. The iQ-Check STEC SerO kit allows the detection of these 6 major serogroups, plus E. coli O157:H7. (BioRad Real time system - CFX96/384Touch) | Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables. | AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ-CheckTM STEC SerO Certificate No. 121203. | MTM042, based on USDA FSIS MLG 5B.05 | |
| | | | Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy | AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ- | MTM042, based on USDA FSIS MLG 5B.05 | |

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| | | | products, prepared dishes, fruit and vegetables. | CheckTM STEC SerO Certificate No. 121203. | | |
| | MTM042 DETECTION, IDENTIFICATION AND CONFIRMATION OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI O26, O45, O103, O111, O121, O145 and O157:H7 (STEC) USING REAL-TIME PCR ** 1.2.34 | | Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables. | | MTM042, based on USDA FSIS MLG 5B.05 AOAC® iQ-CheckTM STEC VirX Certificate No. 121203. AOAC® iQ-CheckTM STEC SerO Certificate No. 121203. | |
| | MTM073 Detection and Confirmation of Salmonella using Gene-up SLM 2 | PCR | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | Gene-up PCR | NF Validation BIO 12/38-06/16 ISO 6579-1:2017 Amd 2020 | |
| | MTM074 Detection and Confirmation of Listeria spp and Listeria Monocytogenes using Gene-up LIS 2 and LMO 2 | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and | Gene-up PCR | NF Validation BIO 12/39 - 09/16, BIO 12/40 - 11/16 | |

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| | | | molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM075 Detection and Confirmation of Cronobacter using Gene-up CRO | | Dairy products, Animal feed, Sampling. | Gene-up PCR | NF Validation BIO 12/42 - 03/18 | |
| | MTM076 Detection and Confirmation of E.coli using Gene-up ECO | | Dairy products, Meat surfaces, Product contact surfaces. | Gene-up PCR | NF Validation Bio 12/42 - 03/18 | |
| 806 Identification of cultured bacteria and fungi using non-nucleic acid based techniques - .02 Biochemical methods , non-CE marked / in house methods | MTM003 CONFIRMATION OF SALMONELLA SPP ** 3 | Confirmation of any presumptive Salmonella spp. is by biochemical and serological testing. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts | N/A | ISO 6579-1:2017 Amd. 1: 2020. | |

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| | | | and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab | N/A | ISO 6579-1:2017 Amd. 1: 2020. | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, | N/A | ISO 6579-1:2017 Amd. 1: 2020. | |

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| | | | Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Dairy Lab | | | |
| | MTM006 CONFIRMATION OF LISTERIA SPP ** 3 | Catalase, Oxidase, Gram, Haemolysis, Biochemical identification kit. | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | N/A | ISO 11290-1:2017. | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and | N/A | ISO 11290-1:2017. | |

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| | | | poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | | | Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Herbs and spices, Non-alcoholic beverages, Alcoholic beverages (other than wine), Ices and desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds, Meat | N/A | ISO 11290-1:2017. | |

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| | | | Surfaces, Product contact surfaces, Surfaces, Additives. | | | |
| | MTM008 DETECTION AND CONFIRMATION OF E. COLI O157 ** 1.2.3.4 | A portion of the sample is incubated in an enrichment broth. Any micro-organisms possessing the 0157 antigen are captured on magnetic particles. Washing the particles separates them from the enrichment broth and competing microbes. Captured micro-organisms are isolated on selective agars and suspect isolates are identified by immunological and biochemical tests. | Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces | N/A | ISO 16654:2001/A1:2017 | |
| | MTM008 DETECTION AND CONFIRMATION OF E. COLI O157 ** 1.3.4 | | Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces | N/A | ISO 16654:2001/A1:2017 | |
| | | | Meat and meat products, game and poultry, Fats and oils, Soups, broths and sauces, Fruit and vegetables, Prepared dishes, Pet foods, Animal feeds, Meat Surfaces, Product contact surfaces, Surfaces | N/A | ISO 16654:2001/A1:2017 | |

## Chemical Testing

**Category: A**

| Chemistry Field - Tests | Test name | Analyte | Range of measurement | Matrix | Equipment/technique | Standard reference/SOP |
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| 751 Food testing - .02 Nutritional analysis | FCTM001 Determination of free fatty acid | FFA (Free Fatty Acids) | 0.05 g/100g as oleic acid - 100g/100g as oleic acid | fats & oils, food & feed (extracted fat/lipidic fraction) | Auto titrator/ Volumetric-Titration | I.S.ENISO 660:2020 Animal and vegetable fats and oils - Determination of Acid Value and Acidity. |
| | FCTM003 Determination of Peroxide Value | PV (Peroxide Value) | 0.1 milliequivalent (O2)/Kg – 100 millieq. (O2)/kg | fats & oils, food & feed (extracted fat/lipidic fraction) | Auto titrator/ Volumetric-Titration | ISO 3960:2017 Animal and vegetable fats and oils - Determination |
| | FCTM005 Determination of Nitrate, Nitrite and salt using Anion Exchange Chromatography ** 1.2.3.4 | Nitrate | 7-275 mg/kg NaNo3 | Meat and Meat products, game and Poultry | IC with conductivity detector/ anion exchange chromatography (IC with conductivity detector - Thermo Fisher Integrion, ICS-2100) | FCTM005B Documented & Validated in-house method |
| | | Nitrite | 7.5-300 mg/kg as NaNO2 | Meat and Meat products, game and Poultry | IC with conductivity detector/ anion exchange chromatography (IC with conductivity detector - Thermo Fisher Integrion, ICS-2100) | FCTM005B Documented & Validated in-house method |
| | | Salt | 0.1 - 6 g/100g | Meat and Meat products, game and Poultry | IC with conductivity detector/ anion exchange chromatography (IC with conductivity detector - Thermo Fisher Integrion, ICS-2100) | FCTM005C Documented & Validated in-house method |
| | FCTM006 Determination of total fat and | Moisture | 0.5 -100% | Dairy products, meat and | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave | FCTM006B Documented & Validated in-house method |

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| | Moisture in foods ** 1.2.3.4 | | | meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | (CEM Smart Trac System / CEM Smart6™/Oracle) | |
| | | Total Fat | Dairy 10 -85% | Dairy Products | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle) | FCTM006A Documented & Validated in-house method |
| | | | Fat: 0.1-100% | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle) | FCTM006A Documented & Validated in-house method |

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| | | | | nuts and nut products, snacks, prepared dishes, pet foods | | |
| | | | Low Dairy 0.1-10% | Dairy Products | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle) | FCTM006A Documented & Validated in-house method |
| | | | Meat 4-30% | Meat and Meat products, game and poultry | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle) | FCTM006A Documented & Validated in-house method |
| | | | Meat low 0.1-4% | Meat and Meat products, game and poultry | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle) | FCTM006A Documented & Validated in-house method |
| | | | Sauce 0.1-100% | Soups, broths and sauces | CEM Smart trac system/ CEM Smart6/Orcle/ Moisture by microwave (CEM Smart Trac System / CEM Smart6™/Oracle) | FCTM006A Documented & Validated in-house method |
| | FCTM007 Determination of Ash in Foods ** 1.2.3.4 | Ash | 0.1-100 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and | Microwave ashing furnace/gravimetry | FCTM008 Documented & Validated in-house method |

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| | | | | bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | | |
| | FCTM008 Determination of Sodium (salt) in foods **1,2,3,4 | Sodium (salt) | 0.02 - 4.0 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | Digestor and Flame AA / Atomic absorption (Flame AA Varian 220) | FCTM007 Documented & Validated in-house method |
| | FCTM009 Determination of total sugars in food by Luff Schoorl Method ** 1.2.3.4 | Sugars | 0.2 - 100 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, | Titration equipment / inversion (acid hydrolysis) | FCTM009 based on official journal of the European Union, commission regulations EC No 152/2009 |

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| | | | | soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | | |
| | FCTM010 Determination of nitrogen (protein) in food by Dumas method ** 1.2.3.4 | Nitrogen (protein) | 0.02 - 6 g/100g (%) | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | Leco Nitrogen Analyser / Dumas Technique (Leco FP628) | FCTM011 based on document and validated in-house method |
| | FCTM011 Determination of Fatty acid composition in Foods | Fatty acid composition | 0.1 to 100g/100g | Dairy products, meat and meat products, game and | Thermo Fisher Trace 1600 | I.S. EN ISO 12966-4:2015 Animal and vegetable fats and oils – Gas chromatography of fatty acid methyl esters |

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| | | | | poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes. | | |
| | FCTM011 Determination of fatty acid composition in foods ** 1.2.3.4 | Saturated fatty acids, Mono unsaturated fatty acids, Fatty acids, poly unsaturated fatty acids, trans fatty acids | 0.1 -100 g/100g | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | GC-FID (GC-FID Varian 430, SCION 436, TRACE 1600) | FCTM011 based on document and validated in-house method |
| | FCTM012 Determination of total dietary fibre in foods ** 1.2.3.4 | Total Dietary Fibre | 0.5 -100 g/100g | Dairy products, meat and meat | Dietary Fibre Analyser / enzymatic-gravimetric method (Ankom Dietary Fiber analyzer) | FCTM013 based on document and validated in-house method |

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| | | | | products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | | |
| | FCTM013 Energy Calculations for foods ** 1.2.3.4 | Energy | N/A | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | Calculation | FCTM013 based on document and validated in-house method |

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| | FCTM014A Added water FCTM014B Apparent total Meat content by Stubbs and More Method ** 1.2.3.4 | Added Water Apparent Total Meat | N/A | Meat and Meat products, game and poultry | Calculation | FCTM014C/D based on Meat and Meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI) |
| | FCTM014C Collagen FCTM014D Connective Tissue (wet fat free) ** 1.2.3.4 | Collagen Connective Tissue (wet fat free) | N/A | Meat and Meat products, game and poultry | Calculation | FCTM014A/B based on Meat and Meat products - the calculation of meat content, added water and connective tissue from analytical data 2nd Ed 2007 (Campden BRI) |
| | FCTM015 Determination of hydroxyproline in foods ** 1.2.3.4 | Hydroxyproline | 0.1 -0.75 g/100g | Meat and Meat products, game and poultry | Spectrophotometer/ Spectrophotometry | FCTM015 based on Documented and Validated in-house method |
| | FCTM016 Determination of pH in foods ** 1.2.3.4 | pH | The practical range is 2 - to 14. The calibrated range of this method is pH 4 to 11 | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | pH Meter | FCTM016 based on AOAC Official Method 2019. 21st Edition 981.12 pH of acidified foods |

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| | FCTM017 Determination of water activity in foods ** 1.2.3.4 | Water Activity | The range of application is 0.080 to 1.000 where 1.000 is pure water | Dairy products, meat and meat products, game and poultry, fish , shellfish and molluscs, soups, broths and sauces, cereals and bakery products, fruit and vegetables, confectionery, nuts and nut products, snacks, prepared dishes, pet foods | Water Activity Meter | FCTM017 based on ISO 21807:2004 |
| | FCTM022 Determination of Calcium in Foods | Calcium | 10 - 2000mg/100g | Dairy products; Meat and meat products, game and poultry. | Digestor and Flame AA / Atomic absorption (Flame AA Varian 220) | AOAC Official Method 2011.14. 21st Edition 2019 (50.1.37, Chapter 50 p.58); AOAC Official Method 987.03 21st Edition 2019 (27.1.47, Chapter 27 p.21). |
| | FCTM025 Determination of the nutritional parameters in meat and meat products (AOAC 2007.04) | Nutritional parameters (BIG 8/ Group 2: moisture, fat, protein, ash, dietary fiber, total carbs, available carbs, SFA, MUFA, PUFA, salt (Na), total sugars) | 0.05 g/100g – 100 g/100g | Meat products | Spectrophotometer/Near-infrared transmission spectroscopy | AOAC 2007.04 AOAC Official Method 2007.04 Fat, Moisture, and Protein in Meat and Meat Products |

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| 751 Food testing - .03 Compositional analysis | Determination of Sulfite - optimized Monier-Williams Method | Sulfur Dioxide | 10 - 2000 mg/kg | Meat and Meat products, game and poultry, Fish, shellfish and molluscs, cereals and bakery products, fruit and vegetables, herbs and spices, swabs | Monier and Williams Method | ECTM021 based on ISO1988-1:1998 |
| | Determiniation of sugar profile in food by HPAEC | Glucose, Fructose, Lactose, Sucrose, Maltose and total sugars | 0.1 -80 g/100g | Dairy products, meat and meat products, game and poultry, fish, shellfish and molluscs, cerals and bakery products, soups, broths and sauces, fruit and vegetables, confectionery, nuts and nut products, snack, prepared dishes and pet foods | Ionchromatography | FCTM020 based on AOAC2018.16 and ISO22184:2021 |
| 751 Food testing - .06 Allergens | ACTM 002 Determination of Casein using sandwich Elisa | Casein | 0.5-20 mg/kg | Vegan products and Rinse water. | Sandwich Elisa | ACTM002 Based on RIDASCREEN fast Casein R4612 Kit Insert 16-10-24 |

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| | ACTM001 Detection of Hydrolysed Gluten using R5-Sandwich ELISA (mendez Method) | Gluten | Foods: 2.5 - 67.5 mg/kg Swabs: 0.25 - 4 microgram/swab | Dairy products, meat and meat products, game and poultry, prepared dishes, others. Swabs, Fruit and Veg, Confectionary, Waters, Soups, Broths and Sauces, Cereals and bakery products, nut and nut products, fish | Ridascreen Gliadin R7001 Kit ELISA (R5 Mendez) | AOAC Chapter 32 P41, - Section 32.144 21 st Edition, 2019 |
| | ACTM002 Detection of Casein using Sandwich ELISA ** 1.2.3.4 | Casein | Foods: 2.5 - 67.5 mg/kg as Casein Swabs: 0.13 - 3.37 microgram/swab as Casein | Prepared dishes, cereals and bakery products, swabs, confectionary and dairy products | Sandwich ELISA | ACTM002 Based on RIDASCREEN fast Casein R4612 Kit Insert 16-10-24 |
| | ACTM004 Detrmination of Egg using Sandwich ELISA | Egg | 0.5-20 mg/kg 0.5 microgram/swab | Meat and Meat products, game and Poultry, Cereals and bakery products, confectionery, prepared dishes, others: swabs | ELISA | MIoBS Egg (Ovalbumium) ELISA II |

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| | ACTM005 DETERMINATION OF SOYA USING SANDWICH ELISA | Soy | Food 2.5mg/Kg Dry swab 0.13 - 3.37 microgram/swab | Prepared dishes, cereals and bakery products, swabs, confectionary | Sandwich ELISA | RIDASCREEN FAST SOYA R7102 / Allergen swabbing using ELISA tests – RIDASCREEN®FAST Allergen |
| 766 Environmental testing (inc waters) - .02 Biochemical oxygen demand | ECTM004 Determination of 5 day Biological Oxygen Demand using dissolved oxygen meter ** 1.2.3.4 | Biological Oxygen Demand (BOD) | 1 - 10000 mg/l O2 | Sewage, trade wastes, other waters | Dissolved Oxygen Meter | ECTM004 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 5210 and 4500C |
| 766 Environmental testing (inc waters) - .03 Chemical oxygen demand | ECTM005 Determination of chemical oxygen demand (dichromate value) ** 1.2.3.4 | Chemical Oxygen Demand | Low range: 5-150 mg/l O2 mid range: 10-1500 mg/l O2 High range 500 -15000 mg/l O2 | Sewage, trade wastes, other waters | Digestion/ Spectrophotometry | ECTM005 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 5220D |
| 766 Environmental testing (inc waters) - .04 Organic | ECTM020 Determination of fat oil and greases in water and wastewater | OFG (Oils, Fats and greases) | 5 mg/l – 3600 mg/l | Waters and effluents | InfraCal Analyzer/ Infrared spectroscopy | Standard methods for the examination of water and wastewater 23rd edition 2017 - 5520 C |
| 766 Environmental testing (inc waters) - .05 Inorganic | ECTM003 Detrmination of Suspended Solids using gravimetry ** 1.2.3.4 | Suspended Solids | 5- 15000 mg/l | Sewage, trade wastes, other waters | Filtration equipment/ gravimetry | ECTM005 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 2540 |
| | ECTM006 Determination of Total Nitrogen and Kjeldahl Nitrogen ** 1.2.3.4 | Total Nitrogen and Kjeldahl Nitrogen | Total Nitrogen: 1.0 - 200 mg/l N Kjeldahl Nitrogen: 1 - 100 mg/l N | Sewage, trade wastes, other waters | Digestion/ Spectrophotometry | ECTM006 Based on HACH Company Standard, Method 10071, 2014, 10th Edition |
| | ECTM008 Determination of Total Phosporous ** 1.2.3.4 | Total phosporous | 0.05 -40.0 mg/l P | Sewage, trade wastes, other waters | Spectrophotometry | ECTM008 based on HACH method 8190 06/2017, edition 10 |

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| | ECTM027 Detrmination of total and dissolved Iron and Manganese using Furnace AAS **1,2,3,4 | Iron<br>Manganese | 20 - 2000 ug/l<br>5 - 2000 ug/l | Waters for potable and domestic purposes, other waters, surface waters | Digestor and furnace AAS/ Atomic absorpy=tion spectrometry (Furnace AA Varian 220) | ECTM027 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 3113 |
| | EXTM001 Determination of Chloride, Ammonium, Nitrite Nitrate, Total Oxidised Nitrogen (TOM), Alkalinity, hardness, sulphate, orthophosphate using gallery auto analyser ** 1.2.3.4 | Alkalinity as CaCO3<br>Ammonia as NH3-N<br>Chloride as Cl<br>Hardness as CaCO3<br>Nitrate as NO3<br>Nitrite as NO2<br>Orthophosphate as P<br>Sulphate as SO4<br>TON | 5.0 - 5000 mg/l<br>0.02 -100 mg/l<br>5 - 10000 mg/l<br>25 -500 mg/l<br>1 -100 mg/l<br>0.01 -10 mg/l<br>0.03 - 50 mg/l<br>5 - 5000 mg/l<br>1 -110 mg/l | Sewage, trade wastes, other waters | Gallery Auto analyser/ Spectrophotometry | ECTM001A: Thermo Scientific method id ALKBpB, Issue003, 01.07.07<br>ECTM001B: Thermo Scientific method id AMMDIC Issue 002, 01.01.06<br>ECTM001C: Thermo Scientific Method id CHLOR, Issue002, 01.01.06<br>ECTM001D: Thermo Scientific Method ID HAR001, issue 002, 01.01.06<br>Thermo Scientific Method ALKBpB, Issue003, 01.01.07<br>AMMDIC/CHLOR/HAR001/NITRI/PHOS/SULP/TON Issue002, 01.01.06<br>ECTM001E: Thermo Scientific Method id NITRI, Issue 2, 01.01.01<br>ECTM001F: Thermo Scientific Method id PHOS, Issue002, 01.01.06<br>ECTM001G Thermo Scientific id Sulp, issue002, 01.01.06<br>ECTM001H: thermo Scientific method id TON, issue002, 01.01.06 |
| 767 Physical test/measurement - .01 pH | ECTM007 Determination of pH using Orion Star A211 ** 1.2.3.4 | pH | Ph 4- 10 | Waters for potable and domestic purposes, sewage, trade wastes, other waters | pH Meter | ECTM007 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 4500 |
| 767 Physical test/measurement - .02 Conductivity | ECTM002 Determination of Electrical Conductivity ** 1.2.3.4 | Electrical Conductivity | 2 - 10000 µS/cm @20°C | Waters for potable and domestic purposes, sewage, trade wastes, other waters | Conductivity Meter | ECTM027 Based on APHA24th Edition 2022, Standard Methods for the analysis of water and waste water 2510 |

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| 797 Miscellaneous materials and products - .01 Chemical tests | RCTM001 Quantification of chlorate using LC/MS/MS ** 1.2.3.4 | Chlorate | Water: 1 ppb - 500ppb Dry foods: 8 - 4000 ppb Liquid foods: 4 - 2000 ppb | Dairy products, waters for potable and domestic purposes | LC/MS/MS (LC Agilent 1260 coupled with an MS/MS detector Agilent 6495 Triple quad) | RCTM001 based on Documented and Validated in-house method |

*The laboratory has been awarded flexible scope in the scope classifications as noted in the scope document and in accordance with the laboratories approved and documented procedures.*
*Note 1 - Range may be extended for the test*
*Note 2 – New parameters / tests may be added*
*Note 3 – New matrices may be added*
*Note 4 – Changes to equipment / kits where the underlying methodology does not change*
*For further details please refer to the laboratories 'Master list of Flexible scope changes', available directly from the laboratory.*