TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

La présente portée d'accréditation existe également en français et est publiée séparément.

Legal Name of Accredited Laboratory: **EUROFINS ESSAIS ALIMENTAIRES QUÉBEC INC.**

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SCC File Number:	15436
Accreditation Standard(s):	ISO/IEC 17025:2017 – General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological Chemical/Physical
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
Initial Accreditation:	2002-03-12
Most Recent Accreditation:	2025-12-18
Accreditation Valid To:	2030-03-12

SCC Group Accreditation
This laboratory is a part of a Group Accreditation with the following facilities in accordance with SCC's policy on Group Accreditation documented in the Accreditation Services Accreditation Program Overview.

- EUROFINS ESSAIS ALIMENTAIRES QUÉBEC INC.(Sherbrooke), 3705 boulevard Industriel, Sherbrooke, QC J1L 1X8

ANIMAL AND PLANTS (AHGR ET PLANTES (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption)

(Diverse Foods – Chemistry Testing)

ILCA-026	Determination of pH in food by potentiometric method
ILCA-033	Determination of activity in water (Aw) in food with Aqualab/TDL
ILCA-040	Digestion of metals (Ag, Al, As, B, Ba, Be, Bi, Ca, Cd, Co, Cr, Cu, Fe, Hg, K, Li, Mg, Mn, Mo, Na, Ni, P, Pb, Sb, Se, Sn, Sr, Ti, Tl, U, V, Zn) by microwave in food, natural health products and cosmetics
ILCA-064	Analysis of ractopamine by LC-MS/MS in meat and viscera of pork, beef and poultry and in feeds
ILCE-069	Metals (Ag, Al, As, B, Ba, Be, Bi, Ca, Cd, Co, Cr, Cu, Fe, Hg, K, Li, Mg, Mn, Mo, Na, Ni, P, Pb, Sb, Se, Sn, Sr, Ti, Tl, U, V, Zn) by mass spectrometry in argon plasma (ICP-MS) in food, natural health products and cosmetics Sample preparation by microwave digestion according to ILCA-040

Veterinary

ILCA-076	Analysis of phenylbutazone and oxyphenbutazone in equine plasma by LC-MS/MS

CHEMICALS AND CHEMICAL PRODUCTS

Chemicals for Agricultural Industry

(Diverse Foods – Microbiological Testing)

AOAC Official Method 2002.11	Detection and Quantification of Yeasts and Molds in Foods (SimPlate by BioControl)
AOAC Official Method 2014.05	Enumeration of Yeast and Mold in Food
AOAC Official Method 2015.13	Enumeration of Aerobic Bacteria in Food
ILMA-067	BAX® System Real-Time PCR Assays STEC Suite for detecting pathogenic Shiga toxin-producing E. coli (STEC) and serogroups (E. coli O26, O45, O103, O111, O121, and O145) in ground beef, beef trimmings and vegetables (Method Without Confirmation)
ILMA-094	*Enterobacteriaceae* – Enumeration in all food matrices, animal feed and environmental surfaces using Neogen® Petrifilm® EB plates
MFHPB-10	Isolation of *Escherichia coli* O157:H7/NM from foods and environmental surface samples
MFHPB-18	Determination of the Aerobic Colony Counts in Foods
MFHPB-19	Enumeration of Coliforms, Faecal Coliforms and of E. coli in Foods using the MPN Method
MFHPB-20	Isolation and Identification of *Salmonella* from Food and Environmental Surface Samples
MFHPB-21	Enumeration of Coagulase-Positive *Staphylococcus aureus* in Foods

MFHPB-22	Enumeration of Yeasts and Moulds in Foods [sic]
MFHPB-23	Enumeration of *Clostridium perfringens* in Foods
MFHPB-24	Detection of *Salmonella spp.* in Foods by the VIDAS® SLM™ Method
MFHPB-29	Detection of *Listeria spp.* In Foods and Environmental Samples by the VIDAS *Listeria*™ [sic]
MFHPB-30	Isolation of *Listeria monocytogenes* and other *Listeria spp*. from foods and environmental samples
MFHPB-34	Enumeration of *Escherichia coli* and Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ *E. coli* Count Plates
MFHPB-35	Enumeration of Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ Coliform Count Plates
MFLP-21	Enumeration of *Staphylococcus aureus* in Foods and Environmental Samples Using 3MT PetrifilmT Staph Express Count (STX) Plates [sic]
MFLP-28	Detection of *Listeria monocytogenes* in a Variety of Foods and Environmental Surfaces Using the BAX® System *L. monocytogenes* Assay
MFLP-29	Detection of *Salmonella* in Foods and Environmental Surface Samples Using the BAX® System *Salmonella* Assay
MFLP-30	Detection of *Escherichia coli* O157:H7 in Select Foods Using the BAX® System PCR Assay for *E. coli* O157:H7 MP
MFLP-42	Isolation and Enumeration of the *Bacillus cereus* Group in Foods
MFLP-43	Determination of *Enterobacteriaceae*
MFLP-44	Determination of Aerobic and Anaerobic Sporeformers
MFLP-49	Detection of *Salmonella spp.* in food products and environmental surfaces by the VIDAS® UP *Salmonella* (SPT) method
MFLP-54	Detection of *Listeria monocytogenes* from Selected Goods Using iQ-Check *Listeria monocytogenes* PCR Detection Kit
MFLP-65	Detection of Staphylococcal Enterotoxins in Food Products Using the VIDAS® Staph Enterotoxin II (SET2), an ELFA (Enzyme Linked Fluorescent Assay) Technique
MFLP-74	Enumeration of *Listeria monocytogenes* in foods
MFLP-76	Detection of *Escherichia coli* O157:H7 in Raw Meat Trim and Raw Ground Meat Using the BAX® System Real-Time *E. coli* O157:H7 Assay
MFLP-77	Detection of *Listeria monocytogenes* and other *Listeria spp.* in Food Products and Environmental Samples by the VIDAS® *Listeria* species Xpress (LSX) Method
MFLP-98	Detection of *E. coli* O157:H7 in Food Products by the VIDAS® UP *E. coli* O157 (including H7) Method
MFLP-100	Detection of *Salmonella spp*. in Foods Using the 3M™ Molecular Detection Test Kit Version 2
MFLP-101	Detection of *Listeria spp.* in Environmental Surface Samples Using the 3M™ Molecular Detection System Test Kit Version 2
MFLP-111	Detection of *Listeria monocytogenes* in Foods Using the 3M™ Molecular Detection System Test Kit Version 2
MLG 4 (USDA, FSIS)	Isolation and Identification of *Salmonella* from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) Products and Carcass and Environmental Sponges
MLG 41 (USDA, FSIS)	Isolation and Identification of *Campylobacter jejuni/coli/lari* from Poultry Rinse, Sponge and Raw Product Samples

CONSTRUCTION

(Others: Products and Materials in Contact with Drinking Water)

BNQ 3660-950/2014-02-20 M1 (2020-01-28)	Safety of products and materials in contact with drinking water
NF EN 1420-1 1999	Determination of odour and flavour assessment of water in piping systems Except for article 11
NF EN 1622 2006	Determination of the threshold odour number (TON) and threshold flavour number (TFN) Except for articles 10.2.1 and 10.3.2

Number of Scope Listings: 45

Notes:

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

MFHPB: Microbiology Food Testing Method, Food Directorate, Health Products and Food Branch, Health Canada
MFLP: Microbiology Laboratory Procedure, Food Directorate, Health Products and Food Branch, Health Canada
MLG: Microbiology Laboratory Guidebook (USDA-FSIS)
ILCA: Internal method (laboratory instructions for food chemistry)
ILCE: Internal method (laboratory instructions for environment chemistry)
ILMA: internal method (laboratory instructions for food microbiology)
AOAC: Association of Analytical Communities

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 scc-ccn.ca.

Elias Rafoul
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