

Schedule of Accreditation



Organisation Name	Advanced Laboratory Testing Ltd.
Trading As	
INAB Reg No	315T
Contact Name	Remco Klop
Address	Unit 4, Boxer House, Newbridge Industrial Estate, Newbridge, Kildare, W12 XC83
Contact Phone No	045 434355
Email	remco.klop@mxns.com
Website	
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	Advanced Laboratory Testing – Chemical Testing Lab	Unit T, M7 Business Park, Newhall, Naas, Kildare, Ireland
2	Head Office	Unit 4, Boxer House, Newbridge Industrial Estate, Newbridge, Kildare, W12 XC83

Scope of Accreditation

Advanced Laboratory Testing – Chemical Testing Lab

Chemical Testing

Category: A

Chemistry Field - Tests	Test name	Analyte	Range of measurement	Matrix	Equipment/technique	Standard reference/SOP
751 Food testing - .02 Nutritional analysis	FCTM005 Determination of Nitrate, Nitrite and Salt using Anion Exchange Chromatography	Nitrate	7-275mg/kg NaNO ₃	Meat and meat products, game and poultry	IC with conductivity detector / Anion Exchange Chromatography	FCTM005B Documented & Validated in-house method.
		Nitrite	7.5-300 mg/kg as NaNO ₂ by IC	Meat and meat products, game and poultry	IC with conductivity detector / Anion Exchange Chromatography	FCTM005B Documented & Validated in-house method.
		Salt	Salt: 0.1 - 6 g/100g	Meat and meat products, game and poultry	IC with conductivity detector / Anion Exchange Chromatography	FCTM005C Documented & Validated in-house method.
	FCTM006 DETERMINATION OF TOTAL FAT AND MOISTURE IN FOODS	Moisture	Moisture 0.5 - 100%	Dairy products, Meat and meat products, game and poultry, Fish, shellfish and	CEM Smart Trac System / CEM Smart6™/Oracle / Moisture by Microwave.	FCTM006B Documented & Validated in-house method.

				molluscs, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods		
	FCTM006 DETERMINATION OF TOTAL FAT AND MOISTURE IN FOODS	Total Fat	Dairy 10-85%	Dairy products.	CEM Smart Trac System / CEM Smart6™/Oracle / Fat by NMR.	FCTM006A Documented & Validated in-house method
			Low dairy 0.1 - 10%	Dairy products	CEM Smart Trac System / CEM Smart6™/Oracle / Fat by NMR.	FCTM006A Documented & Validated in-house method.
			Meat 4 - 30%	Meat and meat products, game and poultry.	CEM Smart Trac System / CEM Smart6™/Oracle / Fat by NMR.	FCTM006A Documented & Validated in-house method.
			Meat Low 0.1 - 4%	Meat and meat products, game and poultry.	CEM Smart Trac System / CEM Smart6™/Oracle / Fat by NMR	FCTM006A Documented & Validated in-house method.
			Sauce 0.1 - 100%	Soups, broths and sauces.	CEM Smart Trac System / CEM Smart6™/Oracle / Fat by NMR.	FCTM006A Documented & Validated in-house method.
			Fat: 0.1-100%	Dairy products, Meat and meat products, game and poultry, Fish,	CEM Smart Trac System / CEM Smart6™/Oracle / Fat by NMR.	FCTM006A Documented & Validated in-house method.

				shellfish and molluscs, Soups, broths and sauces, Cereals and bakery products , Fruit and vegetables, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods		
FCTM007 DETERMINATION OF ASH IN FOODS	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 bakery products, Fruit and vegetables, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods	Microwave Ashing Furnace / Gravimetry.	FCTM007 based on Documented & Validated in-house method.	
FCTM008 DETERMINATION OF SODIUM (SALT) IN FOODS	SODIUM (SALT)	0.02 - 4.0 g/100g	Dairy products, Meat and meat products, game and poultry, Fish,	Digester and Flame AA / Atomic Absorption	FCTM008 based on Documented & Validated in-house method.	

				shellfish and molluscs, Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Confectionery, Nuts and nut products, snacks, Prepared dishes		
FCTM009 DETERMINATION OF TOTAL SUGARS IN FOOD by Luff Schoorl Method	SUGARS	0.2 - 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	Titration equipment / Inversion (Acid Hydrolysis).	FCTM009 based on Official Journal Of The European Union, COMMISSION REGULATION (EC) No 152/2009.	
FCTM010 DETERMINATION OF NITROGEN (PROTEIN) IN FOOD by Dumas Method	NITROGEN (PROTEIN)	0.02 - 6 g/100g (%)	Dairy products, Meat and meat products, game and poultry, Fish, shellfish and molluscs,	Leco Nitrogen Analyser / Dumas Technique.	FCTM010 based on Documented & Validated in-house method.	

				<p>Soups, broths and sauces, Cereals and bakery products, Fruit and vegetables, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet Food</p>		
FCTM011 DETERMINATION OF FATTY ACID COMPOSITION IN FOODS	<p>Saturated fatty Acids Mono unsaturated Fatty Acids Poly unsaturated Fatty Acids Trans Fatty Acids</p>	0.1 - 100 g/100g	<p>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</p>	GC-FID.	FCTM011 based on Documented & Validated in-house method.	
FCTM012 DETERMINATION OF TOTAL DIETARY FIBRE IN FOODS	TOTAL DIETARY FIBRE	0.5 - 100 g/100g	<p>Dairy products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Soups, broths</p>	Dietary Fibre Analyser / enzymatic-gravimetric method.	FCTM012 based on Documented & Validated in-house method.	

				and sauces, Cereals and bakery products, Fruit and vegetables, Confectionery, Nuts and nut products, snacks, Prepared dishes		
FCTM013 ENERGY CALCULATIONS FOR FOODS	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	Calculation.	FCTM013 based on Documented & Validated in-house method.	
FCTM014A Added Water. FCTM014B Apparent Total Meat Content by Stubbs and More method.	Added Water Apparent Total Meat	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).	
FCTM014C Collagen. FCTM014D Connective Tissue (Wet Fat Free).	Collagen Connective Tissue (Wet Fat Free)	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).	

FCTM015 DETERMINATION OF HYDROXYPROLINE IN FOODS	Hydroxyproline	0.1 - 0.75 g/100g	Meat and meat products, game and poultry	Spectrophotometer / Spectrophotometry	FCTM015 based on Documented & Validated in-house method.
FCTM016 DETERMINATION OF pH IN FOODS	pH	The practical pH range is 2 to 14. The calibrated range of this method is pH 4 to 11.	Meat and meat products, game and poultry Dairy, Fish, Shellfish & Molluscs, Confectionary, Soups, broths and sauces, Prepared dishes, Cereals and bakery products, Fruit & Vegetables, Nuts & Nut Products, snacks, Pet Foods.	pH Meter.	FCTM016 based on AOAC Official Method 2019. 21st Edition 981.12 pH of Acidified Foods.
FCTM017 DETERMINATION OF WATER ACTIVITY IN FOODS	Water activity	The range of application is 0.080 to 1.000, where 1.000 is pure water.	Meat and meat products, game and poultry Dairy, Confectionary, Soups, broths and sauces, Prepared dishes, Cereals and bakery product, Fish, Shellfish & Molluscs, Fruit & Vegetables, Nuts & Nut Products, snacks, Pet	Water Activity Meter.	FCTM017 based on ISO 21807:2004.

				Foods.		
751 Food testing - .06 Allergens	ACTM001 DETECTION OF HYDROLYSED GLUTEN USING R5-SANDWICH ELISA (MENDEZ METHOD)	Gluten	Foods: 5 - 80 mg/Kg Swabs: 0.25 – 4 ppm as Gluten	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 32.1.44. 21st edition, 2019.
	ACTM002 DETECTION OF CASEIN USING SANDWICH ELISA	Casein	Foods: 2.5 – 67.5 mg/Kg; Swabs 0.25 – 6.75ppm	Prepared Dishes, Cereals and Bakery, Swabs, Confectionary and Dairy Products	SANDWICH ELISA	ACTM002 based on RIDASCREEN FAST CASEIN R4612 Kit Insert 16-10-24
	ACTM004 DETERMINATION OF EGG USING SANDWICH ELISA	Egg	0.5 - 20 mg/Kg (0.5 - 20 ppm)	Meat and meat products, game and poultry, Cereals and bakery products, Confectionery, Prepared dishes, Others: Swabs	ELISA	MloBS EGG (Ovalbumin) ELISA II
752 Chemical residue testing -	VCTM005 - Quantification of β-	17 alpha Trenbolone	1.08 - 7.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in- house method.

.01 Drugs and drug metabolites	Agonists and Trenbolone using LC/MS/MS					
		Brombuterol	0.09 - 0.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Cimaterol	0.17-1.25 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Clenbuterol	0.11 - 0.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Mabuterol	0.14 - 0.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Mapenterol	0.07 - 0.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Ractopamine	0.41 - 2.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Salbutamol	0.35 - 2.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Terbutaline	0.65 -7.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
		Zilpaterol	0.34-2.5 ppb	Bovine Urine	LC/MS/MS	VCTM005 based on Documented & Validated in-house method.
766 Environmental testing (inc waters) - .02 Biochemical oxygen demand	ECTM004 Determination of 5 day Biochemical Oxygen Demand (BOD) using dissolved Oxygen Meter	Biochemical Oxygen Demand (BOD)	1.0 - 10000 mg/L O2	Sewage, Trade wastes, Other waters	Dissolved Oxygen Meter	ECTM004 based on "APHA 23rd edition 2017, Standard Methods for the analysis of water and waste water 5210 and 4500-C".
766 Environmental testing (inc waters) - .03 Chemical oxygen demand	ECTM005 Determination of Chemical Oxygen Demand (Dichromate Value)	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 "Standard Methods for the Examination of Water and Wastewater", APHA, Method 5220 –D, 23rd Edition, 2017.
766 Environmental testing (inc waters) - .05	ECTM001 Determination of Chloride, ammonium, nitrite,	Alkalinity as CaCO3	5.0 - 5000 mg/L	Potable & domestic, sewage, trade wastes, other	Gallery auto analyser / Spectrophotometry.	ECTM001A: Thermo-Scientific Method I.D. ALKBpB, Issue 003, 01.07.07

Inorganic	total oxidised nitrogen (TON), nitrate, alkalinity, hardness, sulphate, orthophosphate using gallery auto analyser			waters.		
	Ammonia as NH3-N	0.02 - 100 mg/L	Potable & domestic, sewage, trade wastes, other waters.	Gallery auto analyser / Spectrophotometry.	ECTM001B: Thermo-Scientific Method ID AMMDIC, Issue 002, 01.01.06	
	Chloride as Cl	5 - 10000 mg/L	Potable & domestic, sewage, trade wastes, other waters.	Gallery auto analyser / Spectrophotometry.	ECTM001C: Thermo-Scientific Method ID CHLOR, Issue 002, 01.01.06	
	Hardness as CaCO3	25 - 500 mg/L	Potable & domestic, sewage, trade wastes, other waters.	Gallery auto analyser / Spectrophotometry.	ECTM001D: Thermo-Scientific Method ID HAR001, Issue 002, 01.01.06	
	Nitrate as NO3	1 - 100 mg/L	Potable & domestic, sewage, trade wastes, other waters.	Gallery auto analyser / Spectrophotometry.	Thermo Scientific Method ALKBpB, Issue 003, 01.07.07. AMMDIC/CHLOR/HAR001/NITRI/PHOS/SULP/TON Issue 002, 01.01.06.	
	Nitrite as NO2	0.01 -10 mg/L	Potable & domestic, sewage, trade wastes, other waters.	Gallery auto analyser / Spectrophotometry.	ECTM001E:Thermo-Scientific Method ID NITRI, Issue 002, 01.01.06	
	Orthophosphate as P	0.03 - 50 mg/L	Potable & domestic, sewage, trade wastes, other waters.	Gallery auto analyser / Spectrophotometry.	ECTM001F: Thermo-Scientific Method ID PHOS, Issue 002, 01.01.06	
	Sulphate as SO4	5 - 5000 mg/L	Potable & domestic, sewage, trade wastes, other waters.	Gallery auto analyser / Spectrophotometry.	ECTM001G: Thermo-Scientific Method ID SULP, Issue 002, 01.01.06	
	TON	1 - 110 mg/L	Potable & domestic,	Gallery auto analyser / Spectrophotometry.	ECTM001H: Thermo-Scientific Method ID TON, Issue 002, 01.01.06	

				sewage, trade wastes, other waters.		
	ECTM003 Determination of Suspended Solids using Gravimetry	Suspended Solids	5 - 15000 mg/L	Sewage, Trade wastes, Other waters	Filtration equipment / Gravimetry.	“Standard Methods for the Examination of Water and Waste water”, Method 2540, 23rd Edition, 2017.
	ECTM006 Determination of Total Nitrogen and Kjeldahl Nitrogen	Total Nitrogen and Kjeldahl Nitrogen	Total Nitrogen 1.0 to 200 mg/l N Kjeldahl Nitrogen 1.0 to 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 Phosphorus	Total Phosphorus	0.05 – 40.0 mg/L P	Sewage, Trade wastes, Other waters	Spectrophotometry.	ECTM008 based on HACH Method 8190 06/2017, edition 10.
	ECTM027 Determination of Total and Dissolved Iron and Manganese Using Furnace AAS	Iron	20 - 2000 ug/L	Waters for potable and domestic purposes, Other waters	Digestor and Furnace AAS / Atomic Absorption Spectrometry.	ECTM027 based on Standard Methods for Examination of Water and Wastewater 23rd Edition 2017, Method 3113.
		Manganese	5 - 2000 ug/L	Water for Potable and Domestic purposes, Other Water – Surface Waters.	Digestor and Furnace AAS / Atomic Absorption Spectrometry.	ECTM027 based on Standard Methods for Examination of Water and Wastewater 23rd Edition 2017, Method 3113.
767 Physical test/measurement - .01 pH	ECTM007 Determination of pH using Orion Star A211	pH	pH 4 - 10	Waters for potable and domestic purposes, Sewage, Trade wastes, Other waters	pH meter	“Standard Methods for the Examination of Water and wastewater”, Method 4500, 23rd Edition, APHA, 2017.
767 Physical test/measurement - .02 Conductivity	ECTM002 Determination of Electrical Conductivity	Electrical Conductivity	2-10000 µs/cm@20°C	Waters for potable and domestic purposes, Sewage, Trade wastes,	Conductivity Meter	“Standard Methods for the Examination of Water and Waste water”, Method 2510, 23rd Edition, APHA, 2017.

				Other waters		
797 Miscellaneous materials and products - .01 Chemical tests	RCTM001 QUANTIFICATION OF CHLORATE USING LC/MS/MS	Chlorate	Water 1- 500ppb Dry foods 8 – 4000ppb Liquid foods 4 – 2000ppb	Dairy products, Waters for potable and domestic purposes	LC/MS/MS	RCTM001 based on Documented & Validated in- house method.

Biological and Veterinary Testing

Category: A

Biology/veterinary field - Tests	Test name	Technique	Matrix	Equipment	Std. reference	
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	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.	
	MTM004 DETECTION OF LISTERIA SPP	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	
	MTM010 ENUMERATION OF MICRO-ORGANISMS: AEROBIC COLONY COUNT	Enumeration of the viable organisms present in a food sample, by the preparation of dilutions followed by	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,	N/A	MTM010 based on ISO 4833-1:2013.	

	<p>a plate count at 30°C for 48 hours (MTM010A) or 30°C for 72 hours (MTM010B).</p> <p>This test can be referred to as the aerobic colony count, total viable count or total plate count.</p>	<p>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.</p>			
MTM011 ENUMERATION OF PRESUMPTIVE ENTEROBACTERIACEAE	<p>Enumeration of presumptive Enterobacteriaceae organisms using a selective medium (VRBGA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy).</p>	<p>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.</p>	N/A	ISO 21528-2:2017	
MTM012 ENUMERATION OF PRESUMPTIVE COLIFORMS	<p>Enumeration of presumptive Coliform organisms using a selective medium (VRBA). Characteristic colonies are counted after 24 hours incubation at 37°C (foods) or 30°C (dairy).</p>	<p>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.</p>	N/A	ISO 4832:2006	
MTM013 ENUMERATION OF PRESUMPTIVE E. COLI	<p>MTM013A: Enumeration of presumptive Escherichia coli organisms using a</p>	<p>Dairy products, Egg and egg products, Meat and meat products, game and poultry, Fish, shellfish and molluscs, Fats and oils, Soups, broths and sauces,</p>	N/A	ISO 16649-1:2018 & ISO 16649-2:2001.	

		selective medium (TBX). Characteristic colonies are counted after 24 hours incubation at 44°C.	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.			
MTM014 ENUMERATION AND CONFIRMATION OF COAGULASE POSITIVE STAPHYLOCOCCI	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	ISO 6888-1:999/Amd 2:2018.		
MTM015 ENUMERATION AND CONFIRMATION OF BACILLUS CEREUS.	Isolation and enumeration of presumptive Bacillus cereus using a selective diagnostic agar and a colony count technique with a confirmation stage which uses a haemolysis 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	ISO 7932:2004 Amd 1:2020.		
MTM016 ENUMERATION OF LISTERIA MONOCYTOGENES AND LISTERIA SPP	Isolation and enumeration of viable confirmed Listeria spp using a selective diagnostic medium and a colony 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,	N/A	ISO 11290-2:2017.		

		technique, with confirmation using biochemical galleries for Listeria.	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.			
MTM017 ENUMERATION OF PRESUMPTIVE PSEUDOMONAS SPP	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		
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	ISO 7937:2004		
MTM019 ENUMERATION OF PRESUMPTIVE LACTIC ACID BACTERIA	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		

MTM020 ENUMERATION OF PRESUMPTIVE LACTOBACILLUS	A nutrient medium with elective properties is used to culture lactic acid bacteria, which typically belong to the genera Lactobacillus.	Meat and meat products, game and poultry, Cereals and bakery products, , Prepared dishes	N/A	Validated & Documented In-House Test Method.	
MTM021 ENUMERATION OF PRESUMPTIVE FAECAL STREPTOCOCCI (ENTEROCOCCI)	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).	
MTM024 ENUMERATION OF COLONY COUNT IN WATER	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 - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	The Microbiology of Drinking Water (2020) – Part 7.	
MTM025 ENUMERATION AND CONFIRMATION OF COLIFORMS AND E. COLI IN WATER	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.	
MTM026 ENUMERATION AND CONFIRMATION OF PSEUDOMONAS AERUGINOSA IN WATER	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 (2010) - Part 8.	
MTM027 ENUMERATION	Filtration of a water	Waters - Potable water, Waters -	N/A	The Microbiology of	

AND CONFIRMATION OF ENTEROCOCCI IN WATER	sample through a membrane followed by incubation on a selective diagnostic medium.	Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water		Drinking Water (2012) - Part 5	
MTM028 ENUMERATION AND CONFIRMATION OF CLOSTRIDIUM PERFRINGENS IN WATER	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 (2020) - Part 6.	
MTM029 ANALYSIS OF WATER FOR TOTAL VIABLE COUNT (HTM2030)	Enumeration of mesophilic aerobic bacteria which do not have specialised nutritional requirements.	Waters - Potable water, Waters - Industrial, Waters - Trade Waste, Waters - Swimming pools and spas, Waters - Environmental water	N/A	Health Technical Memorandum 2030	
MTM030 ENUMERATION OF MICRO-ORGANISMS: ANAEROBIC COLONY COUNT	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	
MTM031 DETECTION OF COLIFORMS	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	
MTM033 DETECTION OF	Isolation of	Meat Surfaces, Product contact	N/A	MLG 4.10.	

SALMONELLA SPP FROM CARCASS SWABS USING AN USDA COMPLIANT METHOD	Salmonella spp. is performed by pre-enrichment, followed by selective enrichment in two different broths and plating on to two different selective agars.	surfaces			
MTM036 DETECTION OF LISTERIA SPP USING ALOA® ONE DAY METHOD	The ALOA® ONE DAY method comprises a chromogenic agar medium (ALOA®) which allows detection of Listeria spp.	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 4285-3.2:1991	
MTM040 DETECTION AND CONFIRMATION OF CRONOBACTER SPP. (FORMERLY ENTEROBACTER SAKAZAKII)	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.	
MTM041 ENUMERATION OF CAMPYLOBACTER SPECIES	Enumeration and confirmation of thermophilic Campylobacter spp in	Meat and meat products, game and poultry,	N/A	ISO 10272-2:2017	

	foods. The procedure involves the direct inoculation onto selective culture agar.				
MTM043 ENUMERATION OF PRESUMPTIVE E. COLI USING MOST PROBABLE NUMBER – MPN TECHNIQUE	MPN MMGM 37°C for 24hr±2hr.	Fish, Shellfish and molluscs	N/A	ISO/TS 16649-3 :2015, Corrected version 2016-12-15.	
MTM045 - DETECTION OF LISTERIA SPP USING OXOID PRECIS™ METHOD	The OXOID Listeria Precis™ method comprises a chromogenic agar medium (Brilliance™ Listeria Agar) which allows detection of Listeria spp.	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 Precis™ (Detection) AFNOR VALIDATION Certificate No UNI 03/04-04/05.	
MTM048 ENUMERATION OF PRESUMPTIVE SULPHITE REDUCING BACTERIA / CLOSTRIDIA	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	ISO 15213:2003.	
MTM053 DETECTION OF CLOSTRIDIUM PERFRINGENS	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, Additives	N/A	Practical Food Microbiology Third Edition 2003.	
MTM053 DETECTION OF SULPHITE REDUCING CLOSTRIDIA		Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	Practical Food Microbiology Third Edition 2003.	
MTM054 DETECTION OF PRESUMPTIVE ESCHERICHIA COLI	MPN LSUB 37°C for 24hr±2hr.	Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces,	N/A.	ISO 7251:2005.	

		Prepared dishes, Surfaces, Dairy Lab, Additives			
MTM055 DETECTION OF ENTEROBACTERIACEAE	(BPW) 37°C for 18±2 hours, subcultured from the incubated enrichment medium (BPW) onto pre-dried plates of VRBGA, incubated in 37°C±1°C for 24hr±2hr.	Dairy products, Meat and meat products, game and poultry, Soups, broths and sauces, Prepared dishes, Surfaces, Dairy Lab	N/A	ISO 21528-1:2017	
MTM059 DETECTION AND CONFIRMATION OF CRONOBACTER SPP.	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 by biochemical testing.	Dairy Products, Product contact surfaces, Surfaces	N/A	ISO 22964:2017	
MTM060 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCI USING RABBIT PLAZMA FIBRINOGEN AGAR	Plate count RPF agar at 37°C for 18 - 24hrs hours.	Dairy products	N/A	ISO 6888-2:1999	
MTM061 ENUMERATION OF YEAST AND MOULD IN MIK AND MILK PRODUCTS	Plate count at 25°C OGYE.	Dairy products	TN/A	ISO 6611:2004.	
MTM062 DETECTION OF COAGULASE POSITIVE STAPHYLOCOCCI	MPN GACB 37°C for 48 hours .	Dairy Products, Prepared dishes, Additives	N/A.	ISO 6888-3:2003.	
MTM063 DETECTION OF SALMONELLA SPP USING BIO-RAD RAPID' CULTURE METHOD	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,	N/A	AFNOR VALIDATION Certificate N° BRD: 07/11 – 12/05.	

			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			
	MTM064 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD BY 3M PETRIFILM RAPID METHOD	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 No. 3M 01/13 – 07/14.	
803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .02 Culture of fungi	MTM022 ENUMERATION OF PRESUMPTIVE YEAST AND MOULD IN FOOD AND SWABS WITH AN Aw GREATER THAN 0.95	Enumeration of yeasts and moulds in products which have a water activity of greater than 0.95 (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.	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 PRESUMPTIVE YEAST AND MOULD IN FOOD WITH AN Aw LESS THAN OR EQUAL TO 0.95	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 desserts, Confectionery, Nuts and nut products, snacks, Prepared dishes, Pet foods, Animal feeds , Additives.	N/A	ISO 21527-2:2008	
804 Detection of bacterial, parasite, viral or fungal	MTM035 DETECTION OF E. COLI 0157 USING	BIOMERIEUX VIDAS® UP E. coli	Meat and meat products, game and poultry	N/A	AFNOR VALIDATION Certificate N° BIO	

antigens using specific antibodies and appropriate techniques - .03 Enzyme immunoassay,	VIDAS® UP	O157 (including H7) (ECPT).			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	Reveal ® E. coli O157:H7 Test System.	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	The Reveal ® E. Coli O157:H7 Test Systems are AOAC Official Methods No. 2000.13 (8 hour enrichment).	
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 DETECTION OF SALMONELLA SPP USING REAL-TIME PCR	The iQ-Check Salmonella II kit is a test based on gene amplification and detection by real-time 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	N/A	AFNOR Validation Certificate N° BRD 07/06-07/04	
	MTM038 DETECTION OF LISTERIA SPP USING REAL-TIME PCR	The iQ-Check Listeria spp. kit is a test based on gene amplification and detection by real-time 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	N/A	AFNOR Validation Certificate N° BRD 07/13-05/07	

			dishes, Pet foods, Animal feeds. Meat Surfaces, Product contact surfaces, Surfaces			
	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	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.	Meat and meat products, game and poultry, meat surfaces, product surfaces, dairy products, prepared dishes, fruit and vegetables.	AOAC® iQ-Check™ STEC VirX Certificate No. 121203. AOAC® iQ-Check™ STEC SerO Certificate No. 121203.	MTM042, based on USDA FSIS MLG 5B.05	
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	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 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.	
	MTM006 CONFIRMATION OF LISTERIA SPP	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,	N/A	ISO 11290-1:2017.	

			Meat Surfaces, Product contact surfaces, Surfaces, Additives.			
MTM007 DETECTION AND CONFIRMATION OF THERMOTOLERANT CAMPYLOBACTER SPP.	This method describes the detection and confirmation of thermophilic Campylobacter spp in foods. Depending on the type of sample and purpose of the test, the procedure involves the use of selective enrichment broths.	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 10272-1:2017 Procedure A - Bolton (low background microflora). Procedure B - Preston (high background microflora).		
MTM008 DETECTION AND CONFIRMATION OF E. COLI O157	A portion of the sample is incubated in an enrichment broth. Any micro-organisms possessing the O157 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.	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 16654:2001/A1:2017		