

INTERNAL TECHNICAL ANNEX
AGRIFOOD DEPARTMENT
PHYTOCONTROL ANALYTICS France

Version 54 - 07 June 2022

References:

Cofrac Technical Annex N° **1-1904 rev. 19**

Cofrac Technical Annex N° **1-6066 rev. 2 2**

PHYTOCONTROL LABORATORY (1)

Georges Besse II Science Park
180 Philippe Maupas Street
30035 NIMES,
under accreditation number 1-1904

PHYTOCONTROL LABORATORY (2)

Georges Besse Science Park
70 Graham Bell Lane
30035 NIMES,
under accreditation number 1-6066

BIOTECHNOLOGIES UNIT (Phytocontrol 1)

ANALYTICAL CHEMISTRY UNIT (Phytocontrol 1)

MICROBIOLOGY UNIT (Phytocontrol 2)

Pesticide residues

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Products of plant origin Animal products Animal feed	Pesticide residues	Extraction: Cold solid-liquid Hydrolysis Purification: SPE Dispersive SPE Analysis: LC/MS-MS, GC/MS-MS, GC-MS

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Original products plant and animal: Products rich in water, Products rich in oil, Acidic and water-rich products, Products high in sugar and low in water, Products low in water and fat, Spices, aromatic and medicinal plants, Alcoholic beverages, Fruit and vegetable juices	Diquat/Paraquat	Preparation/Extraction : Solid / liquid cold extraction Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/20
Non-fatty products of origin plant : Water-rich products Products rich in starch, protein Acidic products Pigment-rich products	Determination of chlormequat, mepiquat	Extraction: by solvent Analysis: LC-MS-MS	Internal method MOC3/21
Products of plant origin : Water-rich products Products rich in starch, protein Acidic products Pigment-rich products	Determination of dithiocarbamate residues	Preparation/Extraction : Hydrolysis Analysis: Determination of residual CS2 by GC-MS	Internal method MOC3/01
Water-rich products Acidic and water-rich products Products high in sugar and low in water Low water and low fat products	Determination of dithiocarbamate residues by family : - Dimethyldithiocarbamates - Ethylenebisdithiocarbamates - Propylenebisdithiocarbamates	Extraction Cold solid/liquid Purification : Dispersive SPE Device : LC-MS/MS	Internal method MOC3/401

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Water-rich products Products rich in starch, protein Acidic products Pigment-rich products	<u>Multi-residue determination of pesticides</u> Organophosphates: Chlorpyrifos ethyl Isofenphos methyl, Malathion, Parathion methyl, Phosalone, Pirimiphos methyl, Tolclophos methyl, Chlorfenvinphos, chlorpyrifos-methyl, dichlorfenthion, ethoprophos, fenchlorfos, fonofos Organochlorines : Chlorpropham, Procymidone, Propyzamide, Vinchlozolin, Myclobutanil, Triadimefon, Triadimenol, 2-4'DDE, 2-4'DDD, 4-4'DDE, 4-4"DDT, chlorobenzylate, fenarimol, fenhexamide, hcb, hch alpha, hch beta, hch delta, mirex oxadiazon, pentachloroanisole, tebufenpyrad Pyrethroids: Bifenthrin, Cyhalothrin Organoazoids / miscellaneous : Bromopropylate, Cyprodinil, Diphenylamine, Pirimicarb, Propyconazole, Pyrimethanil, Fludioxonil, O-phenylphenol, Oxadixyl, Benalaxyl, bitertanol, carfentrazone-ethyl, chorthal-dimethyl, cyproconazole, dichlofop-methyl, difenoconazole, flusilazole, mepanipyrim, mepronil, penconazole, perthane, proquinazid, pyriproxyfen, tebuconazole Polychlorinated biphenyls (PCBs) : PCB 28, PCB 52, PCB 101, PCB 118, PCB 138, PCB 153, PCB 180.	Extraction: Cold solid/liquid Purification : SPE Analysis: GC/MS-MS	Internal method MOC3/25

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<p>Products of plant origin : Oil-rich products</p> <p>Animal products : Dairy products Meat products Fats Fish products Egg products</p>	<p><u>Multi-residue determination of pesticides</u></p> <p><u>Organophosphates:</u> Chlorfenvinphos, Chlorpyrifos ethyl, Chlorpyrifos methyl, Coumaphos Fenitrothion, Malathion, Methidathion Parathion methyl, Parathion ethyl, Phosalone, Pirimiphos methyl Ethion, Isofenphos methyl Pyridafenthion, Tolclophos methyl</p> <p><u>Organochlorines :</u> Aclonifen, Chlorpropham, 2,4-DDD 2,4-DDE, 4,4'-DDE, 4,4' DDT, Dieldrin Endosulfan alpha, Endosulfan beta Endosulfan sulphate, HCB, Oxyfluorfen Procymidone, Propyzamide Vinchlozolin, Myclobutanil Carfentrazone ethyl, Cyproconazole Diclofop methyl, Difenoconazole Fenarimol, Penconazole, Tebuconazole Tebufenpyrad</p> <p><u>Pyrethroids :</u> Bifenthrin, Cyfluthrin, Cyhalothrin Cypermethrin, Deltamethrin Fluvalinate, Tefluthrin, Tetramethrin</p> <p><u>Organotin / miscellaneous:</u> Bromopropylate, Propyconazole Fludioxonil, Benalaxyl, Cyprodinil Diflufenican, Flusilazole, Mepronil Metalaxyl, Pirimicarb, Proquinazid, Prosulfocarb, Pyriproxifen</p>	<p>Extraction: Cold solid/liquid</p> <p>Purification : Dispersive SPE</p> <p>Analysis: GC-MS/MS</p>	<p>Internal method MOC3/26</p>

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Water-rich products Products rich in starch, protein Acidic products Pigment-rich products Low water and low fat products	Etephon	Extraction: Cold solid/liquid Analysis: LC-MS-MS	Internal method MOC3/27
Products of plant origin : Water-rich products, Acidic and water-rich products, Low water and low fat products Products high in sugar and low in water Alcoholic beverages, Fruit and vegetable juices, Infant food	Determination of the content of fentin (expressed as triphenyltin cation), fenbutatin oxide, cyhexatin and azocyclotin.	Extraction: by solvent Purification : Liquid/solid (dispersive SPE) Analysis: LC-MS/MS	Internal method MOC3/31
Products of plant origin : Water-rich products Products rich in starch, protein Acidic products	Determination of the Maleic Hydrazide	Extraction: Cold solid/liquid Analysis: LC-MS/MS	Internal method MOC3/44
Products of plant origin : Water-rich products, Acidic and water-rich products, Products high in sugar and low in water, Low water and fat products, Alcoholic beverages, Fruit and vegetable juices, Baby food	Determination of ethylene thiourea (ETU) and propylene thiourea (PTU) content	Extraction: Cold solid/liquid Purification : Liquid/liquid Analysis: LC-MS-MS	Internal method MOC3/45

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Water-rich products, Acidic and water-rich products, Low water and low fat products Products high in sugar and low in water Alcoholic beverages, Fruit and vegetable juices, Sodas	Determination of the 1,4-Dimethylnaphthalene, Acetochlor, Alachlor, Benfluralin, Clomazone, Diflufenican, Ethofumesate, Etofenprox, Fenpropathrin, Fenvalerate, Fluopicolide, Hexazinone, Metolachlor, Permethrin, Piperonyl Butoxide, Pyridaben, Tefluthrin, Terbufos, Terbuthylazine, Triallate, Zoxamide.	Extraction: by solvent Purification : Liquid/solid (dispersive SPE) Analysis: GC-MS/MS	Internal method MOC3/55
Products of plant origin : Infant food	<u>Multi-residue determination of pesticides</u> Terbufos, Fipronil, Fipronil desulfinyl, HCB, Haloxyfop 2ethylhexyl, Haloxypop methyl, Terbufos sulfone, Heptachlor, Heptachlor epoxide cis, Heptachlor epoxide trans Endrin, Disulfoton, Dieldrin, Aldrin, Demeton S Methyl, Nitrofen	Extraction: Cold solid/liquid Purification : Liquid/Solid (SPE) Analysis: GC-MS/MS	Internal method MOC3/56

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Infant food	<u>Multi-residue determination of pesticides</u> Haloxyfop (free acid), Terbufos sulfoxide, Ethoprophos, Fensulfothion, Fensulfothion oxon, Fensulfothion oxon sulfone, Fensulfothion sulfone, Disulfoton sulfone, Disulfoton sulfoxide, Cadusafos	Extraction: Cold solid/liquid Analysis: LC-MS/MS	Internal method MOC3/57
Non-fat products of plant origin : Water-rich products, Acidic and water-rich products, Alcoholic beverages, Oil-rich products (oil seeds) Low water and low fat products Miscellaneous products: teas Animal feed : Fodder, oilcake Compound foods	Determination of the Glyphosate and AMPA	Extraction: Cold solid/liquid Analysis: LC-MS/MS	Internal method MOC3/80
Products of plant origin : Water-rich products Acidic and water-rich products Alcoholic beverages Fruit and vegetable juices	Determination of Fosethyl- Aluminum and Phosphonic Acid content	Extraction: Cold solid/liquid Analysis: LC-MS/MS	Internal method MOC3/89
Products of plant origin : Water-rich products Acidic and water-rich products Products high in sugar and low in water Alcoholic beverages Fruit and vegetable juices	Determination of Perchlorate and Chlorate content	Extraction: Cold solid/liquid Analysis: LC-MS/MS	Internal method MOC3/120
Liquid and powdered whey Liquid and powdered milk	Determination of Perchlorate and Chlorate content	Solid/liquid extraction Liquid-solid purification (SPE) LC-MS/MS analysis	Internal method MOC3/424

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
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Non-fatty products of plant origin : Water-rich products Acidic and water-rich products High sugar, low water products Low water, low fat products Alcoholic beverages Fruit and vegetable juices	Determination of polar residue content : AMPA Epephon Fosethyl-Aluminium Glufosinate Glufosinate-N-acetyl Glyphosate Maleic hydrazide Phosphonic acid	Extraction: Cold solid/liquid Purification : Liquid-solid (SPE) Analysis: LC-MS/MS	Internal method MOC3/414
Products of plant origin : Water-rich products Acidic and water-rich products High sugar, low water products Low water, low fat products Alcoholic beverages Fruit and vegetable juices Oil-rich products Spices Aromatic and medicinal plants : Teas, Flowers and Leaves Animal products : Meat products Fish products	Determination of polar residue content : Chlorate Perchlorates	Extraction: Cold solid/liquid Purification : Liquid-solid (SPE) Analysis: LC-MS/MS	Internal method MOC3/414
Products of the hive : Honey Royal Jelly Pollen Bees	<u>Multi-residue determination of pesticides :</u> 2.4 DDD, 2.4 DDE, 4.4 DDE, 4,4 DDT, Alachlor, Bromopropylate, Chlordane (cis+trans), Chlorobenzilate, Chlorpyrifos ethyl, Chlorpyrifos methyl, Cyhalothrin, Cymiazole, Cypermethrin, Deltamethrin, Dichlobenil Dieldrin, Difenoconazole, Endosulfan alpha, Endosulfan beta, Endrin, Ethion, Fenitrothion, Tau-fluvalinate, HCH alpha, HCH beta, Malathion, Metolachlor, Oxadiazon, Oxyfluorfen Parathion methyl, Permethrin, Pirimiphos methyl, Procymidone, Profenofos, Prothiofos, Quinalfos, Tebufenpyrad, Tetradifon, Trifluralin, Vinchlozolin.	Extraction: Cold solid/liquid Purification : Dispersive SPE Analysis: GC-MS/MS	Internal method MOC3/76
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD

Animal products : Meat products Egg products and by-products	Fipronil, Fipronil sulfone	Preparation / Extraction : Solid / liquid when cold Purification : SPE Analysis: GC-MS/MS	Internal method MOC3/183
Animal products : Meat products Egg products and by-products.	Amitraz (including metabolites containing the 2,4 dimethylaniline moiety expressed as amitraz)	Preparation / Extraction : Hydrolysis Solid / liquid when cold Purification : Dispersive SPE Analysis: LC-MS/MS	Internal method MOC3/184
Original products plant : Water-rich products Acidic and water-rich products Products rich in sugar and low in water Low-calorie products water and fat Alcoholic beverages Fruit juice and Vegetables Sodas	Multi-residue determination of Pesticides : 6-Benzyladenine, Acephate, Acetamiprid, Ametoctradine, Amidosulfuron, Azaconazole, Azimsulfuron, Azinphos-ethyl, Azinphos-methyl, Azoxystrobin, Beflubutamide, Bensulfuronmethyl, Benthiavalicbisopropyl, Bixafen, Boscalid, Bromacil, Bromuconazole, Bupirimate, Buprofezin, Buturon, Cadusafos, Carbendazim, Carbetamide, Carboxin, Chlorantraniliprole, Chloridazon, Chlorotoluron, Chloroxuron, Chlorsulfuron, Chromafenozide, Cinidonethyl, Cinosulfuron, Clethodim-sulfoxide, Clofentezine, Clothianidin, Cyanazine, Cyantraniliprole, Cyazofamid, Cycluron, Cyflufenamid, Cymoxanil, Cyprosulfamide, Demeton-S, Demeton-S-methylsulfone, Demeton-S-methylsulfoxide, Desmetryn, Difenamide, Diflubenzuron, Dimethenamid- P, Dimethoate, Dimethomorph, Dinoseb, Dinoterb, Disulfoton-sulfone, Disulfoton-sulfoxide, Diuron, DMST, Dodemorph, Dodine, Eamectin-benzoate B1a, Eamectin-benzoate B1b, Epoxiconazole, Ethametsulfuron-methyl, Ethidimuron, Ethiprole, Ethirimol, Etoxazole, Fenamidone, Fenamiphos sulfone, Fenamiphossulfoxide, Fenbuconazole, Fenchlorphos oxon, Fenoxaprop-ethyl, Fenoxycarb, Fenpropidine, Fenpyramazine, Fenpyroximate, Fensulfothion, Fensulfothionoxon, Fensulfothion-oxonsulfone, Fensulfothionsulfone,	Preparation/Extraction: Solid / liquid when cold Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/407

	Fenthion, Fenthion sulfone, Fenthion sulfoxide, Fenuron, Florasulam, Fluazinam, Flufenoxuron, Fluometuron, Fluopyram, Fluoxastobin, Flupyradifurone, Flupyrasulfuron methyl, Fluquinconazole, Flurtamone, Fluxapyroxad, Foramsulfuron, Forchlorfenuron, Fosthiazate, Fuberidazole, Furametpyr, Halauxifen methyl, Halfenprox, Halosulfuronmethyl, Hexythiazox, Hydramethylnon, Imazalil, Imazamox, Imazaquin, Imazosulfuron, Imidachlopid, Indoxacarb, Iodosulfuronmethyl, Ioxynil, Iprovalicarb, Isazofos, Isocarbophos, Isoprocab, Isoprothiolane, Isoproturon, Isopyrazam, Isoxaben, Isoxaflutole, Isoxathion, Kresoxim-methyl, Lenacil, Linuron, Lufenurone, Mandipropamid, MCPA, Mecarbam, Mesosulfuronmethyl, Metaflumizone, Metamitron, Metconazole		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Original products plant : Water-rich products Acidic and water-rich products Products rich in sugar and low in water Low-calorie products water and fat Alcoholic beverages Fruit juice and Vegetables Sodas	Metrafenone, Metsulfuronmethyl, Mevinphos, Monalide, Monocrotophos, Monolinuron, Monuron, NAD(1-naphthyl acetamide), Napropamide, Neburon, Nicosulfuron, Norflurazon, Novaluron, Ofurace, Omethoate, Orthosulfamuron, Oxamyl, Oxasulfuron, Paclobutrazol, Paraoxon-ethyl, Pencycuron, Penflufen, Penoxsulam, Penthioopyrad, Phenmedipham, Phorate sulfone, Phorate-oxon, Phosphamidon, Phoxim, Picolinafen, Picoxystrobin, Pinoxadene, Pirimicarbdesmethyl, Promecarb, Prometon, Propamocarb, Propaphos, Propaquizafop, Propoxur, Prothioconazoledesthio, Pyraclofos, Pyraclostrobin, Pyraflufenethyl, Pyrimidifen, Pyrioferone, Pyroquilon, Pyroxulam, Rimsulfuron, Rotenone, Sedaxane, Silthiofam, Simazine, Spinetoram A, Spinetoram B, Spinosad A, Spinosad D, Spirodiclofen, Spiromesifen, Spirotetramate, Spirotetramate-enol, Spirotetramate-enolglucoside, Spirotetramate-keto-hydroxy, Spirotetramate-monohydroxy, Spiroxamine, Sulfosulfuron, TCMTB, Tebufenozide, Tebutam, Tebuthiuron, Teflubenzuron, Tepraloxym, Terbumeton, Terbumeton desethyl, Tetraconazole, Thiabendazole, Thiachlopid, thiamethoxam, Thien carbazon methyl,	Preparation/Extraction: Solid / liquid when cold Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/407

	Thifensulfuron-methyl, Thiobencarb, Thiodicarb, Thionazin, Thiophanatemethyl, Tricyclazole, Trifloxystrobin, Triflumuron, Triflurosulfuron-methyl, Triticonazole, Tritosulfuron, Vamidothion, Warfarin		
aromatic and medicinal plants	Acetamiprid, Ametoctradine Azoxytrobin, Benthiavalicarb-isopropyl, Boscalid, Cyflufenamid Difenamide, Emamectin-benzoate b1a, Fenamidone, Fenpyroximate, Imidachloprid, Iprovalicarb, Isoxathion Linuron, Metconazole, Methoxyfenozide Propaquizafop, Pyraclostrobin Spirodiclofen, Tebufenozide Tetraconazole, Trifloxystrobin Triflumuron	Preparation/Extraction: Solid / liquid when cold Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/417
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
spices	Acetamiprid, Dimethoate, Ethametsulfuron Imidachloprid, Isoxathion, Metrafenone Paclobutrazol, Pyraclostrobin, Thiacloprid	Preparation/Extraction: Solid / liquid when cold Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/427
Products of plant origin Water-rich products Acidic and water-rich products Products high in sugar and low in water Low water and low fat products Fruit and vegetable juices Alcoholic beverages Sodas	2,4-D 2,4,5-T Diclofop Fluazifop Haloxifop MCPA MCPB Quizalofop	Extraction: Solvent Hydrolysis : Base Analysis: LC-MS/MS	Internal method MOC3/416
Water-rich products Oil-rich products Acidic and water-rich products Products high in sugar and low in water Aromatic and medicinal plants	Matrine	Extraction: Cold solid/liquid Purification : SPE Analysis: LC-MS/MS	Internal method MOC3/421

Products of plant origin : Oil-rich products Products high in sugar and low in water Low water and low fat products Spices Aromatic and medicinal plants Plant extracts Animal products : High-fat dairy products	Ethylene oxide (sum of ethylene oxide and 2-chloroethanol expressed as ethylene oxide)	Extraction: Solid / liquid when cold Hydrolysis Purification : Dispersive SPE Analysis: GC-MS/MS	Internal method MOC3/428
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Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Chemical and biological products/ Bio-active products/ Physico-chemical analysis		Physico-chemical method: medicinal and aromatic plants
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Essential oils of Citrus	Pesticide residues	Extraction : Liquid / cold liquid Analysis: LC-HRMS

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Detailed scope

Chemical and biological products/ Bio-active products/ Physico-chemical analysis		Physico-chemical method: medicinal and aromatic plants	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Orange essential oils	Acephate, Ametryn, Atrazine-desethyl, Carboxin, Chloridazone, Cinosulfuron Clodinafop-propargyl, Coumaphos Demeton-S-methylsulfone, Desmetryn, Dichlorobenzamide, Dimethoate Diphenamid, Disulfoton-sulfoxid, Ditalimfos, Edifenphos, Ethametsulfuron-methyl Etrimfos, Fenamiphos sulfoxide, Fensulfothion, Fenthion-sulfon, Fenthion-sulfoxide, Flurtamone, Fosthiazate Heptenophos, Imazamox, Iprobenfos, Isocarbophos Malaoxon, Metalaxyl, Norflurazon, Omethoate, Paraoxon, Phorate-oxon-sulfoxide, Phorate-sulfoxide Phosphamidon, Profenophos, Propachlor, Pyriofenone, Pyroxsulam, Quinmerac,	Preparation/Extraction : Liquid / cold liquid Analysis: LC-HRMS	Internal method MOC3/408

Phytocontrol Analysis laboratory

	Sulfotep, Sulfoxaflor Thiacloprid, Thifensulfuron-methyl, Thiodicarb, Vamidothion Zoxamide		
Essential oils of Bergamot and Lemon	Acephate, Aldicarb, Atrazine-desethyl Bispyribac, BTS 44595 Chlorfenvinphos (E-Z), Chloridazone Cinosulfuron, Dichlorobenzamide Dimethoate, Diphenamid Ditalimfos, Epoxiconazole Ethametsulfuron-methyl Ethidimuron, Ethiofencarb-sulfone Fensulfothion oxon, Fensulfothion Fenthion-sulfoxide, Fenuron Flutolanil, Isazophos, Isocarbophos Mecarbam, Napropamide Omethoate, Phosmet, Sulfoxaflor Thiacloprid, Thiamethoxam Tricyclazole, Zoxamide	Preparation/Extraction : Liquid / cold liquid Analysis: LC-HRMS	Internal method MOC3/408

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Chemical and biological products / Cosmetics and hygiene products / Physicochemical analysis		Physico-chemical methods
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Finished cosmetic products and cosmetic raw materials	Determination of the content of chemical substances that can cause allergies	Extraction: Cold liquid/liquid Cold solid/liquid Purification : SPE Analysis: GC-MS/MS LC-MS/MS

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Detailed scope

Phytocontrol Analysis laboratory

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Chemical and biological products / Cosmetics and hygiene products / Physicochemical analysis		Physico-chemical methods	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Finished cosmetic products and cosmetic raw materials excluding perfume base (washing gel, shampoo, soap, deodorant, hair dye, talc, glycerine, glycol, moisturizing milk, liniment, cream, foundation, micellar water)	Allergen assay : Citral, Geraniol, Cinnamal (Cinnamaldehyde), Hydroxycitronellal, Anise alcohol (4-methoxybenzyl alcohol), Atranol, Chloratranol	Extraction: Cold liquid/liquid Cold solid/liquid Purification : SPE Analysis: LC-MS/MS	Internal method MOC3/127
Finished cosmetic products and cosmetic raw materials excluding perfume base (washing gel, shampoo, soap, deodorant, hair dye, talc, glycerine, glycol, moisturizing milk, liniment, cream, foundation, micellar water)	Allergen assay : Limonene, Benzyl alcohol, Methyl 2-octynoate, Citronellol, Anise alcohol (4-methoxybenzyl alcohol), Cinnamyl alcohol, Eugenol, Isoeugenol, Coumarin, α -Isomethyl ionone, Butylphenyl methylpropional (Lilial), Amyl cinnamal (α -mylcinnamaldehyde), Hydroxyisohexyl 3-cyclohexene carboxaldehyde (Lyrall), Hexyl cinnamal (α -Hexylcinnamaldehyde), Benzyl benzoate (Benzyl benzoate), Amylcinnamyl alcohol (alpha-amylicinnamyl alcohol)	Extraction: Cold liquid/liquid Cold solid/liquid Purification : SPE Analysis: GC-MS/MS	Internal method MOC3/128

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Products of plant origin Animal products Animal feed	Organic contaminant residues	Cold solids/liquid extraction Cold liquid/liquid Solid/liquid when hot Purification: Liquid-Solid (SPE) Analysis: UFLC, LC-MS/MS, GC-MS/MS Isotope dilution, LC-GC-FID

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Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Water-rich products, Acidic and water-rich products, Alcoholic beverages, Products high in sugar and low in water, Low water content products and fat, Fruit and vegetable juices, Sodas Animal products : Dairy products Meat products Fish products	Determination of DDAC and LAC content	Preparation/Extraction : Solid / liquid when cold Analysis: LC-MS-MS	Internal method MOC3/145

Phytocontrol Analysis laboratory

Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Products rich in oil Products low in water and fat (cereals and derived products, fruit and vegetable powders) Fruit and vegetable juices Alcoholic beverages Products high in sugar and low in water Animal feed : Flour of animal origin Compound foods Raw materials of plant origin Animal products: Dairy products including baby food Egg products Meat products Fish products	Melamine	Extraction: Solvent Analysis: LC-MS/MS	Internal method MOC3/134

FIXED range

Phytocontrol Analysis laboratory

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SAS with a capital of 1.000.000 euros - RCS Nîmes 490 024 049 - VAT intra FR 08 490 024 049 - APE 7120B

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Water-rich products (Water content $\geq 60\%$) Oil-rich products Acidic and water-rich products Sugar-rich products and low water Miscellaneous products Alcoholic beverages Fruit and vegetable juices Sodas Animal products : Dairy products	Determination of nitrate, nitrite, chloride, bromide content	Preparation / Extraction: Water Analysis: HPLC/CI (conductimetry)	Internal method MOC3/02

Fixed scope: The laboratory is recognised as competent to carry out the tests strictly in accordance with the methods mentioned in the scope of accreditation. Technical changes to the procedures are not permitted.

Heavy metals

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

#Agroalimentaire / Miscellaneous foods / Physicochemical analysis		
		Analysis of trace elements and minerals and their chemical species in food and feed - LAB GTA 45
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Food and feed (including baby food)	Metals Minerals	Mineralization Wet process by microwave under pressure Open system wet process Analysis: ICP/MS LC-ICP/MS IC-ICP/MS

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

#Agroalimentaire / Miscellaneous foods / Physicochemical analysis		Analysis of trace elements and minerals and their chemical species in food and feed - LAB GTA 45	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
All foodstuffs of animal or vegetable origin including baby food	Arsenic, Lead, Cadmium, Mercury, Antimony, Barium, Boron, Chromium, Cobalt, Copper, Tin, Manganese, Molybdenum, Nickel, Palladium, Platinum, Iridium, Lithium, Rhodium, Ruthenium, Thallium, Vanadium	Mineralization : Wet process (microwave digestion in a closed system) Wet process (open system digestion) Analysis: ICP-MS	Internal method MOC3/85
Dairy products of which baby food	Aluminium	Mineralization : Wet process (microwave digestion in a closed system) Wet process (acid digestion in open system) Analysis: ICP-MS	Internal method MOC3/85
Alcoholic beverages	Iron	Mineralization : Wet process (acid digestion in open system) Analysis: ICP-MS	Internal method MOC3/85
Cereals Fruits and vegetables Fruit and vegetable juices Medicinal plants Products of the hive Fish products Dairy products of which baby food	Arsenic III, Arsenic V, monomethyl Arsenic, dimethyl Arsenic, Arsenocholine AsC, Arsenobetaine AsB	Mineralization : Wet process (acid digestion in open system) Analysis: LC-ICP/MS	Internal method MOC3/94
Cereal Products Fruits and vegetables Non-alcoholic beverages Sweetened products Fish products Dairy products Spices and condiments, Aromatic and medicinal plants	Arsenic III, Arsenic V, monomethyl Arsenic, dimethyl Arsenic, Arsenocholine AsC, Arsenobetaine AsB	Mineralization : Wet process (acid digestion in open system) Analysis: IC-PCR/MS	Internal method MOC3/434
Fish products Fruits and vegetables Mushrooms	Mercury II HgII, Methylmercury MeHg	Mineralization :	Internal method MOC3/144

Phytocontrol Analysis laboratory

Medicinal plants Food supplements Animal feed		Wet process (acid digestion in open system) Analysis: LC/ICP-MS	
Human food : Cereal products, Fatty products, Egg products, Dairy products, Meat products, Fish products, Fruits and vegetables, Sweetened products, Non-alcoholic beverages, alcoholic beverages, Spices and condiments Aromatic and medicinal plants, Dietary and special foods, Compound foods, Baby food Animal feed : Raw materials, Complete or complementary compound feeds	Calcium, Magnesium, Phosphorus, Potassium	Mineralization : Wet process (open system digestion) Analysis: ICP-MS	Method Internal MOC3/152

Mycotoxins

Scope of Accreditation No. 1-1904

Range FLEX 3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physico-chemical analysis		Determination of mycotoxins and phycotoxins in food and feed - LAB GTA 21/99-1
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Products of plant and animal origin Raw material, derived and/or processed products	Determination of mycotoxin content	Extraction: by solvent Purification: Immunoaffinity SPE Analysis: UFLC/ LC-UV LC-Fluo LC-FLUO with post-column bypass LC-MS/MS

* **Flexible scope FLEX3:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Determination of mycotoxins and phycotoxins in food and feed - LAB GTA 21/99-1	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Cereals Oilseeds Nuts Dried fruits Pulses Cereal products Oilseed and nut products Products derived from fruits : Compotes, Juices Alcoholic beverages Coffee/Cocoa Coffee/cocoa products Food and drink for children Spices Pet food	Determination of ochratoxin A content	Extraction: by solvent Purification: Immunoaffinity Analysis: LC-FLUO	Internal method MOC3/65
Fresh fruit and fruit products including baby food	Determination of patulin content	Extraction/purification: Solvent/SPE Analysis: LC-MS-MS	Internal method MOC3/37
Cereals Oilseeds Nuts Dried fruits Pulses Cereal products Oilseed and nut products Products derived from fruits: Compotes (including baby food) Food for children Spices Animal feed	Determination of aflatoxin content (B1, B2, G1, G2)	Extraction: by solvent Purification : Immunoaffinity Analysis: LC-FLUO with post-column derivation	Internal method MOC3/71

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Cereals Cereal products Fresh fruit Fruit products Infant food Animal feed : Oilseed products: Oilseed cake	Determination of : Deoxynivalenol (DON), Fumonisin (B1+B2, B3), HT2 toxin, T2 toxin, Zearalenone (ZEA), Aflatoxins (B1, B2, G1, G2), Ochratoxin A (OTA)	Extraction / purification: Solvent / SPE Purification : Immunoaffinity Analysis: LC-MS-MS	Internal method MOC3/107
Spices Dry plants Coffee and cocoa and their derivatives	Determination of aflatoxin (G2, G1, B2, B1) and ochratoxin content	Extraction: by solvent Purification : Immunoaffinity Analysis: LC-MS-MS	Internal method MOC3/108
Milk and all dairy products including baby food Dairy products containing cereals	Determination of Aflatoxin M1	Extraction: by solvent Purification: Immunoaffinity Analysis: LC-FLUO	Internal method MOC3/110
Cereals	Determination of Deoxynivalenol (DON) content	Extraction: by solvent Purification : Immunoaffinity Analysis: LC-UV	Internal method MOC3/78
Cereals, Cereal products Pulses (dried vegetables) Fresh vegetables, Leafy vegetables, Animal feed, Oil cakes	Determination of content in Datura alkaloids (atropine and scopolamine)	Extraction : By solvent Purification: SPE Analysis: LC-MS-MS	Internal method MOC3/121
Cereals Cereal products Pulses (dried vegetables) Fresh vegetables Animal feed Oilseed cake Infant food	Determination of ergot alkaloid content (Ergocristine / Ergocristinine, Ergotamine / Ergotaminine, Ergocryptine / Ergocryptinine, Ergometrine / Ergometrinine, Ergosin / Ergosinine, Ergocornine / Ergocorninine)	Extraction: by solvent Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/122
Cereals	Determination of the content of zearalenone (ZEA)	Extraction: by solvent Purification: SPE Analysis: LC-FLUO	Internal method MOC3/60
Cereals Cereal products Fresh fruit	Determination of the tenuazonic acid content Alternariol Alternariol methyl ether	Extraction Cold solid/liquid	Internal method MOC3/447

Dried fruits Nuts Fruit products Baby food Oilseeds Oilseed and nut products Spices Animal feed		Purification d-SPE Analysis LC-MS/MS	
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Alkaloids

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Products of plant origin Animal products Animal feed	Organic contaminant residues	Extraction: Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass Purification: Liquid-Solid (SPE) Liquid -Liquid Analysis: LC-MS/MS, GC-MS/MS Isotope dilution, LC-GC-FID

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Spices	Piperine	Preparation/Extraction : Cold solid/liquid Purification : SPE Analysis: LC-MS/MS	Internal method MOC3/51

Potato	Chaconine and solanine	Preparation/Extraction : Cold solid/liquid Analysis: LC-MS/MS	Internal method MOC3/50
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General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physicochemical analysis		Determination of mycotoxins and phycotoxins in food and feed - LAB GTA 21/99-1	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Products of plant and animal origin Raw material, derived and/or processed products	Determination of mycotoxins	Extraction: by solvent Purification: Immunoaffinity SPE Analysis: LC-UV LC-FLUO LC-FLUO with post-column bypass LC-MS/MS	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Miscellaneous foods / Physicochemical analysis		Determination of mycotoxins and phycotoxins in food and feed - LAB GTA 21/99-1	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Original products plant and animal: Leafy vegetables Cereals and cereal products Aromatic and medicinal plants Food supplements Spices Hive products (Honey, Pollen, Royal Jelly) Liquid teas and infusions for infants and young children.	Echimidine, Echimidine-N-oxide, (Z)-Erucifoline, (Z)-Erucifoline-N-oxide, Europine, Europine-N-oxide, Heliotrine, Heliotrine-N-oxide, Heliosupine, Heliosupine N-oxide, Integerrimine, Intermedine, (Intermedine-N-oxide+Indicine-N-oxide+Echinatine-N-oxide), Jacobine, Jacobine-N-oxide, Lasiocarpine Lasiocarpine-N-oxide, (Lycopsamine+Indicine+Echinatine+Rinderine) , Lycopsamine-N-oxide, Monocrotaline, Monocrotaline-N-oxide, (Retrorsine+Usaramine), (Retrorsine-N-oxide+Usaramine-N-Oxide),	Preparation/Extraction : By solvent Purification : SPE Analysis: LC-MS/MS	Internal method MOC3/123

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	Rinderine-N-oxide, Senecionine, (Senecionine-N-oxide+Integerrimine-N-oxide), Senkirkine, (Seneciphylline+Spartiodine), (Seneciphylline-N-oxide+ Spartiodine N-oxide), Senecivernine, Senecivernine-N-oxide, Trichodesmin		
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GMO

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Agri-food / Plants / Molecular genetics		Analyses related to genetically modified organisms - GMOs
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Raw products Processed products Cereal products Sweetened products Animal feed	Corn Target PCR plant species PCR target of a GMO sequence : - screening sequence - specific event sequence	Homogenization / Grinding Extraction Real-time PCR Qualitative and quantitative testing
Raw products Processed products Cereal products Sweetened products Animal feed	Soybeans Target PCR plant species PCR target of a GMO sequence : - screening sequence - specific event sequence	Homogenization / Grinding Extraction Real-time PCR Qualitative and quantitative testing
Raw products (seeds, grains, flour ...) Processed products Cereal products Sweetened products Animal feed	Rapeseed Target PCR plant species PCR target of a GMO sequence : - screening sequence - specific event sequence	Homogenization / Grinding Extraction Real-time PCR Qualitative and quantitative testing

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

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Detailed scope

Agri-food / Plants / Molecular genetics			Analyses related to genetically modified organisms - GMOs		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	FIELD OF APPLICATION	MEASURING RANGE	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Plant species Maize	Plant species specific PCR target: ADH	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR qualitative/quantitative	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on MON 810, GA21, NK 603 and MON 863 maize MOC3/103
Plant species Maize	GMO sequence specific PCR target*. P35S Screening	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on MON 810, NK 603 and MON 863 MOC3/103
Plant species Maize	GMO sequence specific PCR target*. Screening Tnos	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on maize, GA21, NK 603 and MON 863 MOC3/103

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	FIELD OF APPLICATION	MEASURING RANGE	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Plant species Corn	GMO sequence specific PCR target Event specific identification MON810	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on MON 810 maize MOC3/103
Plant species Corn	PCR target GMO sequence specific Event specific identification MON863	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on MON 863 maize MOC3/103
Plant species Corn	GMO sequence specific PCR target Event specific identification NK603	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on NK603 corn MOC3/103
Plant species Corn	GMO sequence specific PCR target Event specific identification GA21	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on GA21 maize MOC3/103

Plant species Corn	GMO sequence specific PCR target Event specific identification Bt11	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on Bt11 maize MOC3/103
Plant species Corn	GMO sequence specific PCR target Specific event identification Mon88017	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on Mon88017 maize MOC3/103
Plant species Corn	GMO sequence specific PCR target Event specific identification T25	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from the standards... Validation according to NF EN ISO 21569, 24276, 21570 and 21571 standards and their respective amendments on T25 corn MOC3/103
Plant species Corn	GMO sequence specific PCR target Event specific identification TC1507	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on corn TC1507 MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: DAS-40278-9	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103

Species plant Maize	GMO sequence specific PCR target Event specific identification: DAS-59122-7	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: MIR162	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: MIR604	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: My89034	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: VCO-01981-5	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103

Species plant Maize	GMO sequence specific PCR target Event specific identification: Mon87427	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: MON87403	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: MON87460	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: MON87411	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: DP-4114-3	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103

		products, Animal feed			
Species plant Maize	GMO sequence specific PCR target Event specific identification: MZHGOJG	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: 5307	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species plant Maize	GMO sequence specific PCR target Event specific identification: MZIR098	Raw corn products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	FIELD OF APPLICATION	MEASURING RANGE	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Plant species Soybean	Plant species specific PCR target: Lectin	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on soybeans RRS, <i>RRS2</i> MOC3/103
Plant species Soybean	GMO sequence-specific PCR target Screening P35S	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on soybeans <i>RHA</i> MOC3/103
Plant species Soybean	GMO sequence specific PCR target*. Screening Tnos	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on soybeans <i>RHA</i> MOC3/103
Plant species Soybeans	GMO sequence specific PCR target Event specific identification RRS	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on soybeans <i>RHA</i> MOC3/103
Plant species Soybeans	GMO sequence specific PCR target Event specific identification RRS2	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on soybean RRS2

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		sugared products, Animal feed			MOC3/103
Plant species Soybeans	GMO sequence specific PCR target Event specific identification FG72	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / quantitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on soybeans FG72 MOC3/103
Plant species Soybeans	GMO sequence specific PCR target Specific event identification Mon87701	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on Mon87701 soybeans MOC3/103
Plant species Soybeans	GMO sequence specific PCR target Event specific identification A2704- 12	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/ crushing Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from standards NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments on soybean A2704-12 MOC3/103

Plant species Soybeans	GMO sequence specific PCR target Event specific identification DAS-81419	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species Vegetable Soya	GMO sequence specific PCR target Event specific identification MON87751	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species Vegetable Soya	GMO sequence specific PCR target Event specific identification DAS-68416-4	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species Vegetable Soya	GMO sequence specific PCR target Event specific identification DAS-44406-6	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
Species Vegetable Soya	GMO sequence specific PCR target Event specific identification SYHTØH2	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103

Species Vegetable Soya	GMO sequence specific PCR target Event specific identification GMB151	Raw soybean products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method adapted from NF EN ISO 21569, 24276, 21570 and 21571 and their respective amendments MOC3/103
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SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	FIELD OF APPLICATION	MEASURING RANGE	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Plant species Rapeseed	Rapeseed Plant species specific PCR target: CRUA	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative / Quantitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103

Plant species Rapeseed	Rapeseed Screening P35S	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grinding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed TNOS screening	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grinding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : 73496	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grinding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : MON88302	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grinding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : MS1	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared	Qualitative	Homogenization/grinding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103

Phytocontrol Analysis laboratory

		products, Animal feed			
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : MS8	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : RF1	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : RF3	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : RT/GT73	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103

Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : T45	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : TOPAS 19-2	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : RF2	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103
Plant species Rapeseed	Rapeseed GMO sequence specific PCR target Event specific identification : Oxy-235	Raw rapeseed products (seeds, grains, flour...) Processed products Cereal products, Sweetened and sugared products, Animal feed	Qualitative	Homogenization/grin ding Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR	Internal method MOC3/103

Allergens

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food / Allergens / Molecular genetics		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Cereal products Fruits and vegetables Sweetened products Coffee, tea and infusion Dairy products Fatty products Meat products Alcoholic and non-alcoholic beverages Spices Compound Foods Infant food Dietetic products	Detection of target DNA sequence of a plant or animal species (species identification or allergy-prone) Simplex or duplex detection	Grinding / Homogenization Manual DNA extraction by silica column adsorption Semi-automated DNA extraction with magnetic beads Real-time PCR amplification (qualitative method)

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food / Allergens / Molecular genetics			
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Raw grain products Processed grain products Fruits and vegetables Dairy products Fatty products Meat products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Spices Compound foods Infant food Dietetic products Sweetened products	Specific target DNA sequence of : cashew nut : Ana o3 2S albumin	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products Processed grain products Fruits and vegetables Dairy products Fatty products Meat products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Spices Compound foods Infant food Dietetic products Sweetened products	Specific target DNA sequence of : the nut : Vicilin-like seed storage protein	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products Processed grain products Fruits and vegetables Fatty products Meat products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion	Specific target DNA sequence of : the hazelnut : Cor a 1	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel)

Spices: turmeric and paprika Compound foods Infant food Dietetic products Sweetened products			Real-time PCR amplification
Raw grain products Processed grain products Fruits and vegetables Fatty products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Sweetened products	Specific target DNA sequence of : almond : prunin 1 precursor	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products Processed grain products Fatty products: sunflower oil and butter Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion : tea and jasmine flower Sweetened products	Specific target DNA sequence of : peanut: Arah 1 gene	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products Processed grain products Fatty products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Sweetened products: cakes and cake preparations	Specific target DNA sequence of : sesame: 2S albumin	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification

<p>Raw grain products</p> <p>Processed grain products</p> <p>Fruits and vegetables</p> <p>Dairy products</p> <p>Fatty products</p> <p>Meat products</p> <p>Alcoholic beverages</p> <p>Non-alcoholic beverages</p> <p>Coffee, tea, infusion</p> <p>Spices</p> <p>Compound foods</p> <p>Infant food</p> <p>Dietetic products</p> <p>Sweetened products</p>	<p>Specific target DNA sequence of : pecan : Vicilin-like seed storage protein</p>	<p>Milling / Homogenization</p> <p>Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)</p>	<p>Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification</p>
<p>Raw grain products</p> <p>Processed grain products</p> <p>Dairy products</p> <p>Fatty products</p> <p>Meat products</p> <p>Alcoholic beverages</p> <p>Non-alcoholic beverages</p> <p>Coffee, tea, infusion</p> <p>Compound foods</p> <p>Infant food</p> <p>Dietetic products</p> <p>Sweetened products</p>	<p>Specific target DNA sequence of : soybean: lectin</p>	<p>Milling / Homogenization</p> <p>Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)</p>	<p>Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification</p>
<p>Raw grain products</p> <p>Processed grain products</p> <p>Fatty products</p> <p>Alcoholic beverages</p> <p>Coffee, tea, infusion</p> <p>Infant food</p> <p>Sweetened products</p>	<p>Specific target DNA sequence of : lupin: conglutin alpha mRNA</p>	<p>Milling / Homogenization</p> <p>Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)</p>	<p>Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification</p>
<p>Raw grain products</p> <p>Processed grain products</p> <p>Fruits and vegetables</p> <p>Dairy products</p> <p>Fatty products</p> <p>Alcoholic beverages: beer and brandy</p> <p>Non-alcoholic beverages</p> <p>Spices</p>	<p>Specific target DNA sequence of : celery: ribosomal RNA</p>	<p>Milling / Homogenization</p> <p>Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)</p>	<p>Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification</p>

Compound foods Infant food Sweetened products			
Raw grain products Processed grain products Fruits and vegetables Fatty products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Compound foods Infant food Sweetened products	Specific target DNA sequence of : Brazil nut : 2S albumin (ber e1)	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products: soybeans and barley Processed grain products Fruits and vegetables Sweetened products	Specific target DNA sequence of : the pistachio : COR gene dehydrin	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products Processed grain products Fruits and vegetables Dairy products Fatty products Meat products Alcoholic beverages Non-alcoholic beverages Coffee, Tea, Infusion Spices Compound foods Infant food Dietetic products Sweetened products: chocolate powder	Specific target DNA sequence of : Macadamia nut : vicillin precursor	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification (qualitative method)	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
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Raw grain products Processed Grain Products Dairy products Fatty products Meat products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Spices Compound foods Infant food Dietetic products	Mustard-specific target DNA sequence: MADS D (Sinapis Alba) and reverse transcriptase from gypsy-like retroelement (brassica juncea and Brassica nigra)	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time duplex PCR amplification qualitative method	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products Processed Grain Products Dairy products Fatty products Meat products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Spices Compound foods Infant food Dietetic products	White mustard (Sinapis Alba) specific target DNA sequence: MADS D	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time duplex PCR amplification qualitative method	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw grain products Processed Grain Products Dairy products Fatty products Meat products Alcoholic beverages Non-alcoholic beverages Coffee, tea, infusion Spices Compound foods Infant food Dietetic products	Brown/black mustard (brassica juncea and brassica nigra) specific target DNA sequence: reverse transcriptase from gypsy-like retroelement	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time duplex PCR amplification qualitative method	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
Raw Grain Products Alcoholic beverages Compound foods	Mollusc-specific target DNA sequence not specified by the PCR kit supplier	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Amplification by PCR real time qualitative method	Internal method MOC3/115 : Milling / Homogenization DNA extraction : NucleoSpin®Plant I or NucleoMag®Plant II (Macherey-Nagel) Real time PCR

			amplification
Raw Grain Products Processed Grain Products Alcoholic beverages Non-alcoholic beverages Compound foods	Fish-specific target DNA sequence: 18S RNA	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Amplification by real-time PCR qualitative method	Internal method MOC3/115 : Grinding / Homogenization : IC3/01-01.D DNA extraction : NucleoSpin®Plant II or NucleoMag®Plant II (Macherey-Nagel) Real time PCR amplification

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food / Allergens / Immunology		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Cereal products	Detection and quantification of allergenic proteins	Grinding / Homogenization Protein extraction ELISA
Alcoholic and non-alcoholic beverages		
Compound foods		
Meat products		
Fish products		
Sweet products		
Dairy products		
Spices and aromatic plants		
Baby food		
Dietetic food, diet and special food		
Dried fruits		

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food / Allergens / Immunology			
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Cereal products : Breakfast cereals Crude grains and primary products wheat, rye, barley, oats, spelt and their hybrid strains, rice, sorghum, quinoa, lentils, chickpeas, flour and derivatives, cereal flakes, tapioca, buckwheat, brewer's yeast, guar gum. Compound foods : Baking mix Preparations for sauces Pizzas Toast Cereal and vegetable purée, ravioli Spices and aromatic plants Dietary food, diet and special food: Soy-based dairy substitutes	Detection and quantification of gluten	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/119 according to supplier kit : R7001 RIDASCREEN® Gliadin (R. BIOPHARM)
Diet and special food: yeast and maltodextrin Compound food: preparation for sauces (rehydration powders) Cereal products: starches Alcoholic beverages: beer, wine Dairy products: cheese	Detection and quantification of gluten	Milling/Homogenization Protein extraction ELISA	Internal method MOC3/149 Supplier kit: R7021 RIDASCREEN® Gliadin Competitive (R. BIOPHARM)
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD

Fish products : Fresh and canned fish Alcoholic beverages : Wine	Detection of histamine	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/135 according to supplier kit : R1601 RIDASCREEN® Histamin (R. BIOPHARM)
Non-alcoholic beverages : Almond milk Soy milk Fruit juice Cereal products : Crude grains and primary products Puffed cereals Cereal products containing chocolate Sweetened products : Sorbets & Popsicles Compound foods Cereal and vegetable dishes Babyfood with cereals and vegetables Dietary food, diet and special food: Soy-based dairy substitutes	Detection and quantification of casein	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/125 according to supplier kit : R4612 RIDASCREEN®FAST Casein (R. BIOPHARM)
Cereal products : Crude grains and primary products Puffed cereals Compound foods : Babyfood Chile Bolognese sauce Soup Meat products : Chorizo- Pork chop ham Dairy products Cheese Drinks Wine	Detection and quantification of egg protein	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/125 according to supplier kit : R6402 RIDASCREEN®FAST Ei/Egg Protein (R. BIOPHARM)

Cereal products (raw and primary processing) Alcoholic and non-alcoholic beverages Processed grain products Compound foods Dietary food, diet and special food: Soy-based dairy substitutes	Detection and quantification of total milk protein	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/125 according to R4652 supplier kit RIDASCREEN FAST Milk (R BIOPHARM)
Cereal products (raw and primary processing) : Corn flour, Soybeans, Quinoa, Wheat semolina Processed cereal products: Mini plum, Dry pastry mix, Cookies, Bread, Compound foods: Chili con carne, Bolognese sauce, Mediterranean pizza, Doy passato BBF ; Sweet products: Organic candy, Hazelnut ice cream, Glucose syrup, Chocolate Dietary food, diet and special food: Soy-based dairy substitutes	Detection and quantification of Beta-lactoglobulin	Grinding/Homogenization Protein extraction ELISA	Internal method MOC3/190 according to supplier kit R4912 RIDASCREEN® F AST β -Lactoglobulin (R. BIOPHARM)
Cereal products (raw and primary processing) Processed grain products Compound Foods Baby food Meat products Soft drinks	Detection and quantification of soybean	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/197 Supplier kit: R7102 RIDASCREEN®FAST Soya (R. BIOPHARM)

Diet foods Infant food Compound foods	Detection and quantification of tropomyosin	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/125 Supplier kit: R7312 RIDASCREEN®FAST Crustacean (R. BIOPHARM)
Cereal products Corn flour, Soya, Quinoa, Wheat semolina, Pastry mix, Mini plum, Cookies, Madeleine Sweet products Jam, Tagada candy, Glucose syrup, Honey Dairy products Plain yoghurt, Tesco Vanilla, Fresh goat cheese Spices and aromatic plants Mustard seed, Nutmeg, Pepper, Garlic Dried fruits Dietary food, diet and special food: Soy yoghurt	Detection and quantification of hazelnut	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/192 Supplier kit : R6802 RIDASCREEN Fast Hazelnut (R-BIOPHARM)
Cereal products Corn flour, Soya, Quinoa, Wheat semolina, Pastry mix, Mini plum, Cookies, Madeleine Sweet products Jam, Tagada candy, Glucose syrup, Honey Dairy products Plain yoghurt, Tesco Vanilla, Fresh goat cheese Spices and aromatic plants Mustard seed, Nutmeg, Pepper, Garlic	Detection and quantification of the kernel	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/191 Supplier kit : R6901 RIDASCREEN Fast Mandel / Almond (R-BIOPHARM)

<p>Dried fruits</p> <p>Dietary food, diet and special food: Soy yoghurt</p>			
<p>Cereal products Corn flour, Soya, Quinoa, Wheat semolina, Pastry mix, Mini plum, Cookies, Madeleine</p> <p>Sweet products Jam, Tagada candy, Glucose syrup, Honey</p> <p>Dairy products Plain yoghurt, Tesco Vanilla, Fresh goat cheese</p> <p>Spices and aromatic plants Mustard seed, Nutmeg, Pepper, Garlic</p> <p>Dried fruits</p> <p>Dietary food, diet and special food: Soy yoghurt</p>	<p>Detection and quantification of the nut</p>	<p>Grinding / Homogenization Protein extraction ELISA</p>	<p>Internal method MOC3/193 Supplier kit : Walnut WAL-E01 (LIBIOS, Immunolab)</p>
<p>Cereal products Corn flour, Soya, Quinoa, Wheat semolina, Pastry mix, Mini plum, Cookies, Madeleine</p> <p>Sweet products Jam, Tagada candy, Glucose syrup, Honey</p> <p>Dairy products Plain yoghurt, Tesco Vanilla, Fresh goat cheese</p> <p>Spices and aromatic plants Mustard seed, Nutmeg, Pepper, Garlic</p> <p>Dried fruits</p>	<p>Detection and quantification of macadamia nut</p>	<p>Grinding / Homogenization Protein extraction ELISA</p>	<p>Internal method MOC3/194 Supplier kit : Macadamia Nut MAC-E01 (LIBIOS, Immunolab)</p>

Dietary food, diet and special food: Soy yoghurt			
Cereal products Corn flour, Soya, Quinoa, Wheat semolina, Pastry mix, Mini plum, Cookies, Madeleine Sweet products Jam, Tagada candy, Glucose syrup, Honey Dairy products Plain yoghurt, Tesco Vanilla, Fresh goat cheese Spices and aromatic plants Mustard seed, Nutmeg, Pepper, Garlic Dried fruits Dietary food, diet and special food: Soy yoghurt	Detection and quantification of pistachio	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/195 Supplier kit : Pistachio PIS-E01 (LIBIOS, Immunolab)
Cereal products (raw and primary processing) : Corn, round rice, quinoa, teff flour Processed cereals : Pastry mix, mini plum cake, cookies, madeleines Spices: mustard seed, cumin, coriander seed, paprika Sweetened sweets: jam, tagada candy, glucose syrup, honey Dairy products: plain yoghurt, Tesco cream dessert, fresh goat's cheese	Detection and quantification of lupin	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/590 Supplier kit : R6102 RIDASCREEN Fast Lupine / (R-BIOPHARM)

Dietary food, diet and special food: Soy yoghurt			
Raw grain products Processed grain products Dried fruits Spices Sweetened products Dairy products Dietary food, diet and special food	Detection and quantification of peanut protein	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/596 Supplier kit : R6811 RIDASCREEN Fast Peanut / (R-BIOPHARM))
Cereal products (raw and primary processing) : Corn, round rice, quinoa, teff flour Processed grain products : Pastry mix, mini plum cake, cookies, madeleines Spices : Mustard seed, paprika, nutmeg, pepper Sweeteners : Milk jam, tagada candy, glucose syrup, honey Dairy products : Chocolate yogurt, plain yogurt, mango yogurt, fresh goat cheese Dried fruits : Nuts, hazelnuts, peanuts, macadamia nuts	Detection and quantification of cashew nuts	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/592 Supplier kit : R6872 RIDASCREEN Fast Cashew (R-BIOPHARM)

Cereal products (raw and primary processing) : Maize, rapeseed, wheat, rapeseed meal, split pea flour, split pea fibre, split pea starch and split pea protein	Detection and quantification of soybean	Grinding / Homogenization Protein extraction ELISA	Internal method MOC3/585 Supplier kit : NutriLinia Soy-E ELISA NC-6011/96 Novakits
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Contaminants from packaging and materials

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Products of plant origin Animal products Animal feed	Organic contaminant residues	Extraction: Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass Purification: Liquid-Solid (SPE) Liquid -Liquid Analysis: LC-MS/MS, GC-MS/MS Isotope dilution, LC-GC-FID

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Plant-based products: Water-rich products Acidic and water-rich products Products high in sugar and low in water Low water and low fat products Alcoholic beverages Fruit and vegetable juices Sodas Animal products : Dairy products of which baby food	Bisphenol A	Extraction: Cold solid/liquid Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/62
Products of plant origin : Water-rich products Acidic and water-rich products Oil-rich products Products rich in sugar and low in water Products low in water and fat Wine Fruit and vegetable juices Products of animal origin : Processed egg products (egg-based pasta, madeleine, pancakes)	Determination of the content of saturated mineral oils (MOSH) and aromatic oils (MOAH)	Preparation: Cold solid/liquid or Liquid/cold liquid Analysis : LC/GC-FID	Internal method MOC3/174

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Alcoholic beverages, Oils	Determination of <u>Phthalates</u> and other plasticizers : - DMP (Dimethyl phthalate) -DiBP (Di-iso-butyl phthalate) -DBP (Di-n-butyl phthalate) -BBP (Benzylbutyl phthalate) -DiPP (Di-iso-pentyl phthalate) -nPiPP (n-pentyl-iso-pentyl phthalate) -DPP (Di-n-pentyl phthalate) -DHxP (Di-n-hexyl phthalate) -DEHP (Bis(2-ethylhexyl) phthalate) -DCHP (Dicyclohexyl phthalate) -DiHpP (Di-iso-heptyl phthalate) -DnOP (Di-n-octyl phthalate) -DEHT (Bis(2-ethylhexyl) terephthalate) -DiNP (Di-iso-nonyl phthalate) -DNP (Di-n-nonyl phthalate) -DiDP (Di-iso-decyl phthalate) -DiBA (Di-iso-butyl adipate) -DBA (Di-n-butyl adipate) -DINCH (1,2-cyclohexanedicarboxylic acid, diisononyl ester) -Tributyl O-acetylcitrate - DMEP (Bis(2-methoxyethyl) phthalate) - DMiP (Dimethyl isophthalate) - DMT (Dimethyl terephthalate) - DPhP (Diphenyl phthalate) - DAP (Diallyl phthalate) - DEP (Diethyl phthalate) - TBP (tributylphosphate) - DEA (Diethyl adipate) - DEHA (Bis(2-ethylhexyl) adipate) - DVA (Divinyl adipate)	Extraction: Liquid / cold liquid Analysis: GC-MS-MS	Internal method MOC3/137

Neoformed contaminants

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physico-chemical analysis			Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Products of plant origin Animal products Animal feed	Organic contaminant residues	Extraction: Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass Purification: Liquid-Solid (SPE) Liquid -Liquid Analysis: LC-MS/MS, GC-MS/MS Isotope dilution, LC-GC-FID	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant and animal origin : Tea, cocoa, vegetable oils, soy sauce, hydrolysed vegetable proteins, infant milk	3-MCPD (free) 2-MCPD (free) Glycidol (free)	Preparation/Extraction : Solid / liquid when cold Liquid / cold liquid Purification: Bypass Analysis: GC-MS/MS	Internal method MOC3/59
Yoghurt, cheese (hard, soft) Dairy fat products (butter, cream) Oil-rich products Low water and low fat products Aromatic and medicinal plants (except flowers, leaves) Feed (raw materials of plant origin and fat) Soy sauce, Hydrolyzed vegetable protein Pastries and baked goods Chocolate and Cocoa Products	3-MCPD esters 2-MCPD esters Glycidyl esters	Extraction: Solid / liquid Liquid / liquid Hydrolysis Bypass Purification: Liquid/Liquid Analysis: GC-MS/MS	Internal method MOC3/58

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin Spices Aromatic and medicinal plants Products high in sugar and low in water Water-rich products, Oil-rich products, Acidic and water-rich products, Low water and fat products, Alcoholic beverages, Fruit and vegetable juices, Sodas Original products animal : Products of the hive, Dairy products, Meat products, Fish products, Fats Animal feed : Animal feed Miscellaneous : Cocoa	<u>Aromatic hydrocarbons polycyclic :</u> Benzo(a)anthracene, Benzo(b)fluoranthene, Benzo(a)pyrene, Chrysene.	Preparation / Extraction : Solid / liquid when cold Purification: SPE Analysis: GC-MS/MS	Internal method MOC3/23
Products of plant origin : Water-rich products and by-products, Cereals and derived products, Products high in sugar and low in water, Nuts, Fruit and vegetable juices Vegetables, Wine, cider, beer, coffee, tea Animal products : Meat products Fish products Milk, yogurt	Determination of Acrylamide content	Extraction: Cold solid/liquid Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/129

Dioxins and PCBs

Scope of Accreditation No. 1-1904

FIXED range

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Oil-rich products Water-rich products Acidic and water-rich products Sugar-rich products and low water Products with low water and fat Infant food Miscellaneous products: spices, coffee, tea, aromatic plants and medicinal Animal products : Dairy products (cheese, soft and hard cheeses) Egg products Meat products Fish products Infant food Animal feed : Flours of animal origin Compound foods Original raw materials plant Mineral compounds	<u>Polychlorinated dibenzo-p-dioxins (PCDD) :</u> 2,3,7,8-TCDD, 1,2,3,7,8-PeCDD, 1,2,3,4,7,8-HxCDD, 1,2,3,6,7,8-HxCDD, 1,2,3,7,8,9-HxCDD, 1,2,3,4,6,7,8-HpCDD, OCDD <u>Polychlorinated dibenzofurans (PCDF) :</u> 2,3,7,8-TCDF, 1,2,3,7,8-PeCDF, 2,3,4,7,8-PeCDF, 1,2,3,4,7,8-HxCDF, 1,2,3,6,7,8-HxCDF, 1,2,3,7,8,9-HxCDF, 2,3,4,6,7,8-HxCDF, 1,2,3,4,6,7,8-HpCDF, 1,2,3,4,7,8,9-HpCDF, OCDF, <u>PCB "dioxin like" :</u> PCB77, PCB81, PCB126, PCB169, PCB105, PCB114, PCB118, PCB123, PCB156, PCB157, PCB167, PCB189 <u>Non-dioxin like PCBs (indicators) :</u> PCB28, PCB52, PCB101, PCB138, PCB 153, PCB180	Extraction: Under hot pressure (IEP) Purification: SPE Analysis: GC-HRMS Isotope dilution	Internal method MOC3/130

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<p>Products of plant origin: Oil-rich products (vegetable oils)</p> <p>Alcoholic beverages</p> <p>Fruit and vegetable juices</p> <p>Soda</p> <p>Animal products: Dairy products (milk, yoghurt, high fat products)</p> <p>Fats</p> <p>Infant food</p> <p>Animal feed :</p> <p>Fats</p>	<p><u>Polychlorinated dibenzo-p-dioxins (PCDD) :</u></p> <p>2,3,7,8-TCDD, 1,2,3,7,8-PeCDD, 1,2,3,4,7,8-HxCDD, 1,2,3,6,7,8-HxCDD, 1,2,3,7,8,9-HxCDD, 1,2,3,4,6,7,8-HpCDD, OCDD,</p> <p><u>Polychlorinated dibenzofurans (PCDF) :</u></p> <p>2,3,7,8-TCDF, 1,2,3,7,8-PeCDF, 2,3,4,7,8-PeCDF, 1,2,3,4,7,8-HxCDF, 1,2,3,6,7,8-HxCDF, 1,2,3,7,8,9-HxCDF, 2,3,4,6,7,8-HxCDF, 1,2,3,4,6,7,8-HpCDF, 1,2,3,4,7,8,9-HpCDF, OCDF,</p> <p><u>PCB "dioxin like" :</u> PCB77, PCB81, PCB126, PCB169, PCB105, PCB114, PCB118, PCB123, PCB156, PCB157, PCB167, PCB189</p> <p><u>Non-dioxin like PCBs (indicators) :</u></p> <p>PCB28, PCB52, PCB101, PCB138, PCB 153, PCB180</p>	<p>Extraction:</p> <p>Liquid-Liquid</p> <p>Purification:</p> <p>SPE</p> <p>Analysis:</p> <p>GC-HRMS</p> <p>Isotope dilution</p>	Internal method MOC3/131

Fixed scope: The laboratory is recognized as competent to perform the described methods in strict accordance with the recognized methods mentioned in the scope of accreditation.

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Products of plant origin Animal products Animal feed	Organic contaminant residues	Extraction: Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass Purification: Liquid-Solid (SPE) Liquid -Liquid Analysis: LC-MS/MS, GC-MS/MS Isotope dilution, LC-GC-FID

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Miscellaneous foods / Physico-chemical analysis		Analysis of pesticide residues and organic contaminants in food, feed and biological matrices of animal origin - LAB GTA 26/99-2	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products of plant origin : Oil-rich products Infant food Water-rich products Acidic and water-rich products Products high in sugar and low in water Low water and low fat products Spices Aromatic and medicinal plants Animal products : Dairy products (cheeses, pasta soft and hard cheeses) Egg products Meat products Fish products Infant food Animal feed : Flours of animal origin Compound foods Mineral compounds Raw materials of plant origin	<u>Polychlorinated dibenzo-p-dioxins (PCDD) :</u> 2,3,7,8-TCDD, 1,2,3,7,8-PeCDD, 1,2,3,4,7,8-HxCDD, 1,2,3,6,7,8-HxCDD, 1,2,3,7,8,9-HxCDD, 1,2,3,4,6,7,8-HpCDD, OCDD <u>Polychlorinated dibenzofurans (PCDF) :</u> 2,3,7,8-TCDF, 1,2,3,7,8-PeCDF, 2,3,4,7,8-PeCDF, 1,2,3,4,7,8-HxCDF, 1,2,3,6,7,8-HxCDF, 1,2,3,7,8,9-HxCDF, 2,3,4,6,7,8-HxCDF, 1,2,3,4,6,7,8-HpCDF, 1,2,3,4,7,8,9-HpCDF, OCDF <u>PCB "dioxin like" :</u> PCB77, PCB81, PCB126, PCB169, PCB105, PCB114, PCB118, PCB123, PCB156, PCB157, PCB167, PCB189 <u>Non-dioxin like PCBs (indicators) :</u> PCB28, PCB52, PCB101, PCB138, PCB 153, PCB180	Preparation / Extraction: solid/liquid cold solid/liquid hot Purification: SPE Analysis: GC-MS/MS Isotope dilution	Internal method MOC3/180
	Polychlorinated dibenzo-p-dioxins (PCDD) : 2,3,7,8-TCDD, 1,2,3,7,8-PeCDD,	Preparation / Extraction : Cold liquid/liquid Purification:	

Phytocontrol Analysis laboratory

<p>Products of plant origin : Oil-rich products (vegetable oils)</p> <p>Animal products : Dairy products (milk, yoghurt, cream, ice cream, high fat products) Fats Infant food</p> <p>Animal feed : Fats</p>	<p>1,2,3,4,7,8-HxCDD, 1,2,3,6,7,8-HxCDD, 1,2,3,7,8,9-HxCDD, 1,2,3,4,6,7,8-HpCDD, OCDD</p> <p>Polychlorinated dibenzofurans (PCDF) : 2,3,7,8-TCDF, 1,2,3,7,8-PeCDF, 2,3,4,7,8-PeCDF, 1,2,3,4,7,8-HxCDF, 1,2,3,6,7,8-HxCDF, 1,2,3,7,8,9-HxCDF,</p> <p>2,3,4,6,7,8-HxCDF, 1,2,3,4,6,7,8-HpCDF, 1,2,3,4,7,8,9-HpCDF, OCDF</p> <p>PCB "dioxin like" : PCB77, PCB81, PCB126, PCB169, PCB105, PCB114, PCB118, PCB123, PCB156, PCB157, PCB167, PCB189</p> <p>Non-dioxin like PCBs (indicators) : PCB28, PCB52, PCB101, PCB138, PCB 153, PCB180</p>	<p>SPE</p> <p>Analysis: GC-MS/MS Isotope dilution</p>	<p>Internal method MOC3/181</p>
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Veterinary drug residues

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

#Agroalimentaire / Miscellaneous foods / Physicochemical analysis			Analyses of authorised or unauthorised substances for veterinary or zootechnical use (veterinary medicinal products and dyes for pharmacological use) - LAB GTA 30/99-6
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Foodstuffs Biological matrices of animal origin	Veterinary drug residues	Preparation: Solvent extraction Hydrolysis Bypass Purification : Dispersive SPE SPE Analysis: LC-MS/MS LC-HRMS	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

#Agroalimentaire / Miscellaneous foods / Physicochemical analysis			Analyses of authorised or unauthorised substances for veterinary or zootechnical use (veterinary medicines) - LAB GTA 30/99-6
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Eggs Muscles Milk Honey Fish products : fish, shellfish, crustaceans	Chloramphenicol	Preparation: Solvent extraction Purification: dispersive SPE Analysis: LC-MS/MS	Internal method MOC3/147

Phytocontrol Analysis laboratory

Muscles, Fish products, Egg, Milk	Method of screening and confirmation of: 2-aminoflubendazole, Albendazole, Cambendazole, Diazinon, Ethopabate, Fenobucarb, Florfenicol, Flunixin, Haloperidol, Iprnidazole metabolite (IPZ-OH), Levamisole, Mebendazole, Sulfaethoxypyridazine, Sulfamethoxazole, Sulfamoxole, Sulfathiazole, Sulfisomidine, Tilmicosin, Trichlorfon, Trimethoprim, Xylazine	Preparation: Solids/Liquids (by solvent) Liquid/Liquid (by solvent) Purification : Liquid/solid (SPE) Analysis: LC-HRMS, LC-MS/MS	Internal method MOC3/146
Honey	Determination of nitrofurans : AOZ, AMOZ, SEM, AHD	Preparation: Solvent extraction Hydrolysis Bypass Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/452

#Agroalimentaire / Miscellaneous foods / Physicochemical analysis

Analyses of authorised or unauthorised substances for
veterinary or zootechnical use (veterinary medicines) -
LAB GTA 30/99-6

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Eggs Flesh Milk Fish products	Determination of nitrofurans : AHD (1-Aminohydantoin) AMOZ (3-Amino-5-morpholinomethyl-2-oxazolidinone) AOZ (3-amino-2-oxazolidinone) SEM (Semicarbazide) DNSH (3,5-Dinitrosalicylhydrazide)	Preparation: Solvent extraction Hydrolysis Bypass Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/459
Honey	Determination of tetracyclines: oxytetracycline, 4-epi-oxytetracycline, tetracycline, 4-epi-tetracycline, demeclocycline, metacycline Quinolones: Σ enrofloxacin and ciproflo - xacin, enrofloxacin, ciprofloxacin, nalidixic acid, oxolinic acid, cinoxacin, difloxacin, enoxacin, fleroxacin, flumequine, lomefloxacin, marbofloxacin, norfloxacin, orbifloxacin, sarafloxacin, sparfloxacin, pazufloxacin, pipemidic acid, pefloxacin, nadifloxacin Nitroimidazoles: metronidazole hydroxide, dimetridazole, metronidazole, ipronidazole and other pharmacologically active substances: L incomycin	Preparation: Solvent extraction Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/453
Honey	Determination of aminosides : Apramycin, Dihydrostreptomycin, Kanamycin, Spectinomycin, Paromomycin, Streptomycin, Neomycin B	Preparation: Solvent extraction Purification: SPE Analysis: LC-MS/MS	Internal method MOC3/450

Honey	<p>Determination of sulfonamides :</p> <p>dapsone, Sulfabenzamide, Sulfacetamide, Sulfachloropyridazine, Sulfaclozine.sulfachloropyrazine, Sulfadiazine, Sulfadimethoxine, Sulfadimidine, Sulfadoxine, Sulfaethoxypyridazine, Sulfaguanidine, Sulfamerazine, Sulfameter.Sulfamethoxydiazine, Sulfamethizole, Sulfamethoxazole, Sulfamethoxypyridazine, Sulfamonomethoxine, Sulfamoxole, Sulfaphenazole, Sulfapyridine, Sulfaquinoxaline, Sulfasalazine, Sulfathiazole, Sulfatroxazole, Sulfisomidine, Sulfisoxazole.</p>	<p>Preparation: Solvent extraction</p> <p>Purification: SPE</p> <p>Analysis: LC-MS/MS</p>	Internal method MOC3/458
<p>Eggs</p> <p>Flesh</p> <p>Milk</p> <p>Fish products</p> <p>Honey</p>	<p>Determination of nitroimidazoles :</p> <p>Ronidazole Metronidazole Iprnidazole Dimetridazole Ternidazole Secnidazole Tinidazole</p> <p>and metabolites (2-hydroxy- metronidazole, 2-hydroxy- ipronidazole, HMMNI (2-hydroxy- dimetridazole))</p>	<p>Preparation: Solvent extraction</p> <p>Analysis: LC-MS/MS</p>	Internal method MOC3/456

Food coloring

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Dairy products, Meat products, Sea products, Beverages (except drinking water) and sweetened products / Physicochemical analyses		
		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-80-118
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Human Food	Determination of dye content	Preparation: Solvent extraction Analysis: LC-MS/MS UFLC-DAD

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Phytocontrol Analysis laboratory

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Food industry / Various foodstuffs, Dairy products, Meat products, Sea products, Beverages (except drinking water) and sweetened products / Physicochemical analyses		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-80-118	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Spices and condiments Compound foods Sauce	Determination of dyes : Auramine, Fast garnet GBC, Oil orange SS, Para red, P-nitroaniline, Sudan blue 2, Sudan I, Sudan II, Sudan III, Sum (Sudan IV + Sudan red 7B), Sudan red G, Sudan yellow, Toluidine red, Leucomalachite green.	Extraction: by solvent Analysis: LC-MS/MS	Internal method MOC3/163
Non-alcoholic beverages	Determination of dyes : E101, E110, E122, E123, E124, E129, E131, E132, E133, E151	Extraction: by solvent Analysis: UFLC-DAD	Internal method MOC3/161
Compound foods Spices and condiments Dairy products Meat products Fish products Coffee, Tea, Infusion Non-alcoholic beverages	Curcuminoids Curcumin Bis-demethoxycurcumin demethoxycurcumin	Extraction: By solvent Analysis: LC-MS/MS	Internal method MOC3/162

Fixed scope: The laboratory is recognised as competent to carry out the tests strictly in accordance with the methods mentioned in the scope of accreditation. Technical changes to the procedure are not permitted.

Nutritional values

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food Animal feed	Determination of sodium content	Preparation: Mineralization (wet process) Analysis: ICP-MS	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Human food : Fruits and vegetables Compound foods Dairy products Fatty products Sweetened products Cereal products Egg products Meat products Fish products Coffee, Tea, Infusion Non-alcoholic beverages Spices and condiments Diet foods, special foods, special diets Animal feed : Complete or complementary compound feeds Raw materials for animal feed	Determination of total sodium content and calculation of salt content	Preparation: Mineralization (wet process) Analysis: ICP-MS	Internal method MOC3/152

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food	Determination of carbohydrate components	Preparation: Water extraction Analysis: Ion Chromatography / Pulsed Amperometry Enzymatic reaction	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Human food : Fruits and vegetables Compound foods Dairy products Sweetened products Cereal products Diet foods	Determination of Fructose, Glucose, Lactose, Maltose, Sucrose	Preparation: Water extraction Analysis: Ion Chromatography / Pulsed Amperometry	Internal method MOC3/168
Fruits and vegetables Compound foods Cereal products Spices Aromatic plants Dietary food, diet and special food	Determination of lactose content (trace)	Preparation / Analysis: Water extraction Enzymatic reaction via the glucose pathway	Internal method MOC3/595

Nutritional values

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Meat products, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analyses			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-80-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food	Extraction of fat for characterization Determination of fatty acid methyl esters	Preparation: Solvent extraction : n-hexane / Isopropanol 3 / 2 (v/v) Methylation Analysis: GC-FID	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Phytocontrol Analysis laboratory

Food industry / Various foodstuffs, Meat products, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analyses

Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-80-82-118-119

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Fatty products Sweetened products Diet foods, special foods, special diets Meat products Cereal products except raw cereals	Extraction of fat for characterization	Solvent extraction : n-hexane / Isopropanol 3 /2 (v/v)	Internal method MOC3/160
Fatty products Sweetened products Diet foods, special foods, special diets Meat products Cereal products except raw cereals	Determination of fatty acid methyl esters	Preparation: Methylation Analysis: GC-FID	Internal method MOC3/160

FIXED range

Food industry / Various foods, Dairy products, Meat products, Seafood, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-80-81-82-118-119	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Human food : Fruits and vegetables Diet foods Special diets Mixed foods Spices and condiments Dairy products Meat products Fish products Sweetened products Coffee, tea, herbal tea Cereal products Animal feed : Compound foods	Determination of water activity	Hygrometry (Dew point principle)	Internal method MOC3/155
Fruit, Processed fruit Ice cream Non-alcoholic beverages Honey	Determination of Sugar content (Brix degree)	Refractometry	Internal method MOC3/169
Human food : Diet foods Compound foods Fruits and vegetables Fatty products Sweetened products Cereal products Animal feed : Compound feeds and raw materials	Determination of total nitrogen content and calculation of protein content	Dumas method: O2 combustion Detection by catharometry	Internal method MOC3/186

Fixed scope: The laboratory is recognised as competent to carry out the tests strictly in accordance with the methods mentioned in the scope of accreditation. Technical changes to the procedures are not permitted.

FIXED range

Food industry / Meat products, Sea products / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/80	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Fish products	Determination of total volatile basic acid concentration (ABVT) and trimethylamine (TMA)	Preparation: Filtration Distillation Analysis: Titrimetry	Internal method MOC3/188
Meat products	Determination of starch content	Preparation: Dissolution Hydrolysis Filtration Analysis: Titrimetry	Internal method MOC3/561
Meat products	Determination of the L(-)hydroxyproline and calculation of collagen content	Preparation: Dissolution Acid hydrolysis Filtration Analysis: Colorimetry	Internal method MOC3/189

FIXED range

Food industry /Fat / Physicochemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/82	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Fatty products : Oilseeds Nuts Mayonnaise	Determination of the peroxide value	Titrimetry	Internal method MOC3/171

Fixed scope: The laboratory is recognised as competent to carry out the tests strictly in accordance with the methods mentioned in the scope of accreditation. Technical changes to the procedures are not permitted.

Range FLEX1

Food industry /Fat / Physicochemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/82	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Fats of animal and vegetable origin	Determination of acid value and acidity	Titrimetry	NF EN ISO 660
Milkfat and butter products	Determination of acid value and acidity	Titrimetry	NF EN ISO 1740
Fats of animal and vegetable origin	Determination of the peroxide value	Titrimetry	NF EN ISO 3960

Flexible scope FLEX1: The laboratory is recognized as competent to perform the tests following the referenced methods and their subsequent revisions.

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Beverages (except drinking water) and sweetened products, Cereal products / Physicochemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-82
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Human food	Determination of acid value and acidity	Titrimetry

Detailed scope

Agri-food / Various foods, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-82	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Fatty products : oil seeds nuts mayonnaise Compound foods	Determination of acid value and acidity	Titrimetry	Internal method MOC3/172

Range FLEX1

Agri-food / Dairy products / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/61	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Milk	Determination of the fat content	Gravimetric method	NF EN ISO 1211
Milk, cream and unsweetened condensed milk	Determination of dry matter	Oven drying Gravimetry	NF EN ISO 6731

Flexible scope FLEX1: The laboratory is recognized as competent to perform the tests following the referenced methods and their subsequent revisions.

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Beverages (except drinking water) and sweetened products, Cereal products / Physicochemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-118-119	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food	Determination of dietary fibre content	Preparation: Enzymatic digestion automatic Analysis: Gravimetry	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Agri-food / Various foods, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-118-119	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Diet foods, Special diets, Special foods Fruits and vegetables Compound foods Sweetened products Cereal products Spices and condiments	Determination of total dietary fibre	Preparation: Automatic enzymatic digestion Analysis: Gravimetry	Internal method MOC3/165

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Agri-food / Feed / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/81
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Animal Feed	Determination of cellulose content	Preparation / Analysis: Hot digestion Filtration Calcination Gravimetry

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Agri-food / Feed / Physico-chemical analysis		Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/81	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Raw materials Compound, complete or complementary foods	Determination of crude fibre content	Preparation / Analysis: Hot digestion Filtration Calcination Gravimetry	Internal method MOC3/572

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food / Various foods, Dairy products, Meat products, Seafood, Animal feed, Fats, Beverages (except drinking water) and sweetened products / Physico-chemical analysis		
Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-80-81-82-118		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Human Food Animal Feed	Determination of Vitamin	Preparation: Reduction Saponification Solvent extraction Acid extraction SPE Purification Evaporation Analysis: LC-MS/MS

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food / Various foods, Dairy products, Meat products, Seafood, Animal feed, Fats, Beverages (except drinking water) and sweetened products / Physico-chemical analysis			
Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/81			
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Human food : Dairy products Fruits and vegetables Non-alcoholic beverages Dietetic food, Diet food, Special diet, Animal feed : (e.g., complete or complementary compound foods)	Determination of vitamin C content	Acid extraction Reduction Analysis: LC-MS/MS	Internal method MOC3/570

<p>Human food : Fatty products</p> <p>Dairy products</p> <p>Fruits and vegetables</p>	<p>Determination of vitamin A content</p>	<p>Saponification Solvent extraction SPE Purification Evaporation</p> <p>Analysis: LC-MS/MS</p>	<p>Internal method MOC3/571</p>
<p>Human food : Fatty products</p> <p>Dairy products</p> <p>Fish products</p> <p>Fruits and vegetables</p> <p>Animal feed : (e.g., complete or complementary compound foods)</p>	<p>Determination of vitamin E content</p>	<p>Saponification Solvent extraction SPE Purification Evaporation</p> <p>Analysis: LC-MS/MS</p>	<p>Internal method MOC3/571</p>

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food Animal feed	Determination of total lipid content	Preparation: Acid hydrolysis Microwave hydrolysis Solvent extraction Microwave extraction Analysis: Gravimetry	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			
Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119			
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Human food : Fruits and vegetables Compound foods Dairy products Fatty products excluding seeds oilseeds Sweetened products Grain products except raw cereals Diet foods Spices and condiments Meat products Non-drinks alcoholic Animal feed : Complete or complementary compound feeds	Determination of total lipid content	Preparation: Hydrolysis Solvent extraction Analysis: Gravimetry	Internal method MOC3/154
Human food : Fruits and vegetables Compound foods Diet foods Cereal products Dairy products Meat products/fish products Fatty products Sweetened products Non-alcoholic beverages Animal Feed : Compound foods Raw material	Determination of total lipid content	Preparation: Microwave hydrolysis Microwave extraction Analysis: Gravimetry	Internal method MOC3/560

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food Animal feed	Determination of total nitrogen content	Kjeldahl : Mineralization Distillation Titrimetry	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Human food : Fruits and vegetables Compound foods Dairy products Fatty products Sweetened products Cereal products Diet foods Spices and condiments Animal feed : Complete compound foods or complementary	Determination of total nitrogen content and calculation of protein content	Kjeldahl : Mineralization Distillation Titrimetry	Internal method MOC3/153

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food Animal feed	Determination of humidity	Desiccation Gravimetry	
	Determination of ash content	Mineralization by dry process Gravimetry	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis			
Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in food and feed - LAB GTA 25/60-61-81-82-118-119			
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Human food : Fruits and vegetables Compound foods Dairy products Fatty products excluding seeds oilseeds Sweetened products Grain products except raw cereals Diet foods Spices and condiments Non-alcoholic beverages Animal feed : Complete compound foods or complementary Raw materials	Determination of dry matter content or water content	Desiccation Gravimetry	Internal method MOC3/150
Human food : Fruits and vegetables Compound foods Dairy products Fatty products excluding seeds oilseeds Sweetened products Grain products except raw cereals Diet foods Spices and condiments Animal feed : Complete compound foods or complementary	Determination of ash content	Mineralization by dry process Gravimetry	Internal method MOC3/151

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foodstuffs, Beverages (except drinking water) and sweetened products / Physicochemical analyses			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in human food - LAB GTA 25/60-118
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	
Human food	Determination of sulphite content	Preparation: Solid / liquid extraction Bypass Purification : Liquid / solid extraction (SPE) Analysis: LC-MS/MS	

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Various foodstuffs, Beverages (except drinking water) and sweetened products / Physicochemical analyses			Physico-chemical analyses for the determination of composition, quality and technological criteria, and nutritional labelling in human food - LAB GTA 25/60-118
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Fruits and vegetables Compound foods Non-alcoholic beverages	Determination of sulphite content	Preparation: Solid/liquid extraction Bypass Purification : Liquid/solid extraction (SPE) Analysis: LC-MS/MS	Internal method MOC3/132

Norovirus and Hepatitis A

Scope of Accreditation No. 1-1904

Range FLEX3

General scope* (1) (2) (3) (4) (5) (6) (7) (8)

Food industry / Various foods / Microbiological analysis		Microbiological analysis of food products and environment - LAB GTA 59
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Frozen/fresh fruit and vegetables Bivalve molluscs Food surface swab samples	Hepatitis A virus genome	Manual extraction of viral RNA by silica adsorption Real-time RT-PCR amplification (qualitative method)
Frozen/fresh fruit and vegetables Bivalve molluscs Food surface swab samples	Norovirus genome Genogroups GI and GII	Manual extraction of viral RNA by silica adsorption Real-time RT-PCR amplification (qualitative method)

***FLEX3 flexible scope:** The laboratory is recognised as competent, in the field covered by the general scope, to adopt any recognised method and to develop or implement any other method for which it has ensured validation.

Detailed scope

Food industry / Various foods / Microbiological analysis		Microbiological analysis of food products and environment - LAB GTA 59	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Frozen/fresh fruit and vegetables Bivalve molluscs Food surface swab samples	Hepatitis A virus genome	Manual extraction of viral RNA by silica adsorption Real-time RT-PCR amplification (qualitative method)	Internal method MOC3/199
Frozen/fresh fruit and vegetables Bivalve molluscs Food surface swab samples	Norovirus genome Genogroups GI and GII	Manual extraction of viral RNA by silica adsorption Real-time RT-PCR amplification (qualitative method)	Internal method MOC3/199

Food microbiology

Scope of Accreditation No. 1-6066

Range FLEX1

Food / Miscellaneous / Sampling - Sampling ¹		Sampling of agri-food objects - LAB GTA 59	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Surface of the environment of the food chain	Samples for microbiological microbiological analysis	Instantaneous sampling on surface by means of contact boxes, swabs, sponges and wipes	NF EN ISO 18593

¹ The laboratory has met the requirements for the collection of items for testing within its scope of accreditation.

Flexible scope FLEX1: The laboratory is recognized as competent to perform the tests following the referenced methods and their subsequent revisions.

FIXED range

Food / Miscellaneous / Sampling - Sampling ¹		Sampling of agri-food objects - LAB GTA 59	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Agri-food products excluding carcasses and frozen products in bread	Samples for microbiological microbiological analysis	Instantaneous sampling	Internal method MOC3/291

FIXED SCOPE: The laboratory is recognized as competent to perform sampling in strict accordance with the methods mentioned in the scope of accreditation. Technical modifications to the procedure are not permitted.

Range FLEX1

Food industry / Various foods / Microbiological analysis		Microbiological analysis of food products and environment - LAB GTA 59	
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
Products for human consumption, animal feed and environmental samples	Micro-organisms	Enumeration of colonies at 30°C by the deep plating technique	NF EN ISO 4833-1
Products for human consumption, animal feed and environmental samples	Micro-organisms	Enumeration of colonies at 30°C by surface plating technique	NF EN ISO 4833-2
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Enterobacteriaceae	Search and enumeration by MPN technique with pre-enrichment at 30°C or 37°C	NF ISO 21528-1
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Enterobacteriaceae	Colony count at 37°C (or 30°C)	NF EN ISO 21528-2
All food and feed products and samples from the production environment	Enterobacteriaceae	Colony count at 37°C	BRD 07/24-11/13
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Coliforms	Search and enumeration by MPN technique at 30°C (or 37°C)	NF ISO 4831
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Coliforms	Colony count at 30°C (or 37°C)	NF ISO 4832
Products intended for human consumption or animal feed	Thermotolerant coliforms	Colony count at 44°C	NF V08-060
Products intended for human consumption or animal feed	<i>Escherichia coli</i> - β-glucuronidase positive	Colony count at 44°C	NF ISO 16649-2

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
All food products	Coliforms	Enumeration of colonies at 37°C by RAPID chromogenic medium <i>E.coli</i> 2	BRD 07/08-12/04

Phytocontrol Analysis laboratory

All food and feed products	<i>Escherichia coli</i> -β-glucuronidase positive	Enumeration of colonies at 37°C by RAPID chromogenic medium <i>E.coli</i> 2	BRD 07/07-12/04
All food and feed products	Enterobacteriaceae	Enumeration of colonies at 37°C by medium chromogenic REBECCA™ + EB	AES 10/07-01/08
All food and feed products	<i>Escherichia coli</i> - β - glucuronidase positive	Enumeration of colonies at 37°C by medium chromogenic REBECCA™ BASE or REBECCA™+ EB	AES 10/06-01/08
Products intended for human consumption or animal feed	<i>Escherichia coli</i> O157	Enrichment Separation / Concentration Isolation - Confirmation	NF EN ISO 16654
Raw meat products, raw vegetable products, raw milk, raw milk-based dairy products and samples from the industrial production environment	<i>Escherichia coli</i> O157	Enzyme-linked immunosorbent assay (ELFA) VIDAS® UP E.coli O157 including H7 automated system (VIDAS ECPT)	BIO 12/25-05/09
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Suspected <i>Escherichia coli</i>	Search and enumeration by MPN technique at 37°C then 44°C	NF ISO 7251
Products intended for human consumption or animal feed	Coagulase-positive staphylococci	Enumeration of colonies at 35°C or 37°C using Baird Parker agar medium	NF EN ISO 6888-1
Products intended for human consumption or animal feed	Coagulase-positive staphylococci	Aerobic colony count at 35°C or 37°C using rabbit plasma and Fibrinogen agar medium	NF EN ISO 6888-2
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Coagulase-positive staphylococci	Search and enumeration by MPN technique for small numbers	NF EN ISO 6888-3

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
All food products	Coagulase-positive staphylococci	Enumeration of colonies at 37°C on RAPID [®] <i>Staph</i> specific medium and confirmation	Nordval n°049 Nordval certified method
Products intended for human consumption or animal feed	Sulphite-reducing bacteria	Enumeration of colonies at 46°C under anaerobic conditions	NF V08-061
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Sulphite-reducing bacteria growing under anaerobic conditions	Colony count at 37°C	NF ISO 15213
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	<i>Clostridium perfringens</i>	Colony count at 37°C and confirmation	NF EN ISO 7937
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Presumptive <i>Bacillus cereus</i>	Colony count at 30°C	NF EN ISO 7932
All food and feed products	Presumptive <i>Bacillus cereus</i>	Enumeration at 30°C by Compass [®] chromogenic medium <i>Bacillus cereus</i> Agar	BKR 23/06-02/10
Products intended for human consumption or animal feed	Mesophilic lactic acid bacteria	Colony count at 30°C	NF ISO 15214
Meat and meat products	<i>Pseudomonas spp</i>	Colony count at 25°C	NF EN ISO 13720
Products intended for human consumption or animal feed	Yeasts and moulds	Colony count at 25°C	NF V08-059
All food and feed products	Yeasts and moulds	Colony count at 25°C on Symphony medium	BKR 23/11-12/18
Products intended for human consumption or animal feed	Yeasts and moulds growing on a medium with low water activity	Colony count at 25°C	NF V08-036
Products intended for human consumption or animal feed and samples of the food production and distribution environment	<i>Listeria monocytogenes</i> and <i>Listeria spp</i>	Colony count at 37°C and confirmation	NF EN ISO 11290-2
All food products and environmental samples	<i>Listeria monocytogenes</i> and <i>Listeria spp</i>	Enumeration at 37°C by chromogenic medium ALOA COUNT [™] .	AES 10/05-09/06
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	<i>Salmonella spp.</i>	Search Isolation / Identification and confirmation	NF EN ISO 6579-1
All food and feed products-samples from the industrial production environment	<i>Salmonella spp</i>	Research by chromogenic medium RAPID <i>Salmonella</i>	BRD 07/11-12/05
All food and feed products and samples from the industrial production environment	<i>Salmonella spp</i>	IQ-Check <i>Salmonella</i> II Real-Time PCR	BRD 07/06-07/04
Products intended for human consumption or animal feed and	<i>Listeria monocytogenes</i> and <i>Listeria spp</i>	Search Isolation / Identification and confirmation	NF EN ISO 11290-1

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samples of the food production and distribution environment			
Food products and environmental samples	<i>Listeria monocytogenes</i> and <i>Listeria spp.</i>	Research at 37°C by chromogenic medium ALOA ONE DAY™	AES 10/03-09/00
Products intended for human consumption or animal feed, environmental samples from the agri-food sector	Campylobacter spp.	Colony count at 41.5°C	NF EN ISO 10272-2
Products and ingredients intended for human consumption or animal feed, environmental samples taken in the food production and handling sectors	Cronobacter spp	Search Isolation / Identification and confirmation	NF EN ISO 22964

Flexible scope FLEX1: The laboratory is recognized as competent to perform the tests following the referenced methods and their subsequent revisions.

Accreditation made compulsory in the French regulatory framework specified by the text referred to in the document Cofrac LAB INF 99 available on www.cofrac.fr.