

**INTERNAL TECHNICAL ANNEX**  
**AGRIFOOD DEPARTMENT**  
**PHYTOCONTROL ANALYTICS France**

**Version 54 - 07 June 2022**

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**References:**

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

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

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**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
<b>Products of plant origin</b>  <b>Animal products</b>  <b>Animal feed</b>	Pesticide residues	<b>Extraction:</b> Cold solid-liquid Hydrolysis  <b>Purification:</b> SPE Dispersive SPE  <b>Analysis:</b> 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
<b>Original products plant and animal:</b> 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	<b>Preparation/Extraction :</b> Solid / liquid cold extraction  <b>Purification:</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/20
<b>Non-fatty products of origin plant :</b> Water-rich products Products rich in starch, protein Acidic products Pigment-rich products	Determination of chlormequat, mepiquat	<b>Extraction:</b> by solvent <b>Analysis:</b> LC-MS-MS	Internal method MOC3/21
<b>Products of plant origin :</b> Water-rich products Products rich in starch, protein Acidic products Pigment-rich products	Determination of dithiocarbamate residues	<b>Preparation/Extraction :</b> Hydrolysis  <b>Analysis:</b> 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	<b>Extraction</b> Cold solid/liquid  <b>Purification :</b> Dispersive SPE  <b>Device :</b> LC-MS/MS	Internal method MOC3/401

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<p><b>Products of plant origin :</b></p> <p>Water-rich products</p> <p>Products rich in starch, protein</p> <p>Acidic products</p> <p>Pigment-rich products</p>	<p><u>Multi-residue determination of pesticides</u></p> <p><b>Organophosphates:</b> Chlorpyriphos ethyl Isofenphos methyl, Malathion, Parathion methyl, Phosalone, Pirimiphos methyl, Tolclophos methyl, Chlorfenvinphos, chlorpyrifos-methyl, dichlorfenthion, ethoprofos, fenclorfos, fonofos</p> <p><b>Organochlorines :</b> 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</p> <p><b>Pyrethroids:</b> Bifenthrin, Cyhalothrin</p> <p><b>Organoazoids / miscellaneous :</b> 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</p> <p><b>Polychlorinated biphenyls (PCBs) :</b> PCB 28, PCB 52, PCB 101, PCB 118, PCB 138, PCB 153, PCB 180.</p>	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification :</b> SPE</p> <p><b>Analysis:</b> GC/MS-MS</p>	<p>Internal method MOC3/25</p>

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<p><b>Products of plant origin :</b> Oil-rich products</p> <p><b>Animal products :</b> Dairy products Meat products Fats Fish products Egg products</p>	<p><u>Multi-residue determination of pesticides</u></p> <p><b><u>Organophosphates:</u></b> Chlorfenvinphos, Chlorpyrifos ethyl, Chlorpyrifos methyl, Coumaphos Fenitrothion, Malathion, Methidathion Parathion methyl, Parathion ethyl, Phosalone, Pirimiphos methyl Ethion, Isofenphos methyl Pyridafenthion, Tolclophos methyl</p> <p><b><u>Organochlorines :</u></b> 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><b><u>Pyrethroids :</u></b> Bifenthrin, Cyfluthrin, Cyhalothrin Cypermethrin, Deltamethrin Fluvalinate, Tefluthrin, Tetramethrin</p> <p><b><u>Organotin / miscellaneous:</u></b> Bromopropylate, Propyconazole Fludioxonil, Benalaxyl, Cyprodinil Diflufenican, Flusilazole, Mepronil Metalaxyl, Pirimicarb, Proquinazid, Prosulfocarb, Pyriproxifen</p>	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification :</b> Dispersive SPE</p> <p><b>Analysis:</b> GC-MS/MS</p>	<p>Internal method MOC3/26</p>

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<b>Products of plant origin :</b> Water-rich products Products rich in starch, protein Acidic products Pigment-rich products Low water and low fat products	Etephon	<b>Extraction:</b> Cold solid/liquid  <b>Analysis:</b> LC-MS-MS	Internal method MOC3/27
<b>Products of plant origin :</b> 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.	<b>Extraction:</b> by solvent  <b>Purification :</b> Liquid/solid (dispersive SPE)  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/31
<b>Products of plant origin :</b> Water-rich products Products rich in starch, protein Acidic products	Determination of the Maleic Hydrazide	<b>Extraction:</b> Cold solid/liquid  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/44
<b>Products of plant origin :</b> 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	<b>Extraction:</b> Cold solid/liquid  <b>Purification :</b> Liquid/liquid  <b>Analysis:</b> LC-MS-MS	Internal method MOC3/45

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<p><b>Products of plant origin :</b></p> <p>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</p>	<p>Determination of the 1,4-Dimethylnaphthalene, Acetochlor, Alachlor, Benfluralin, Clomazone, Diflufenican, Ethofumesate, Etofenprox, Fenpropathrin, Fenvalerate, Fluopicolide, Hexazinone, Metolachlor, Permethrin, Piperonyl Butoxide, Pyridaben, Tefluthrin, Terbufos, Terbutylazine, Triallate, Zoxamide.</p>	<p><b>Extraction:</b> by solvent</p> <p><b>Purification :</b> Liquid/solid (dispersive SPE)</p> <p><b>Analysis:</b> GC-MS/MS</p>	<p>Internal method MOC3/55</p>
<p><b>Products of plant origin :</b></p> <p>Infant food</p>	<p><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</p>	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification :</b> Liquid/Solid (SPE)</p> <p><b>Analysis:</b> GC-MS/MS</p>	<p>Internal method MOC3/56</p>

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

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
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<p><b>Non-fatty products of plant origin :</b></p> <p>Water-rich products Acidic and water-rich products High sugar, low water products Low water, low fat products Alcoholic beverages Fruit and vegetable juices</p>	<p><b>Determination of polar residue content :</b></p> <p>AMPA Epephon Fosethyl-Aluminium Glufosinate Glufosinate-N-acetyl Glyphosate Maleic hydrazide Phosphonic acid</p>	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification :</b> Liquid-solid (SPE)</p> <p><b>Analysis:</b> LC-MS/MS</p>	<p>Internal method MOC3/414</p>
<p><b>Products of plant origin :</b></p> <p>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</p> <p><b>Animal products :</b></p> <p>Meat products Fish products</p>	<p><b>Determination of polar residue content :</b></p> <p>Chlorate Perchlorates</p>	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification :</b> Liquid-solid (SPE)</p> <p><b>Analysis:</b> LC-MS/MS</p>	<p>Internal method MOC3/414</p>
<p><b>Products of the hive :</b></p> <p>Honey Royal Jelly Pollen Bees</p>	<p><u>Multi-residue determination of pesticides :</u></p> <p>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 Dieltrin, Difenconazole, 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.</p>	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification :</b> Dispersive SPE</p> <p><b>Analysis:</b> GC-MS/MS</p>	<p>Internal method MOC3/76</p>
<p><b>SUBJECT</b></p>	<p><b>CHARACTERISTIC MEASURED OR RESEARCHED</b></p>	<p><b>PRINCIPLE OF THE METHOD</b></p>	<p><b>REFERENCE OF THE METHOD</b></p>

<p><b>Animal products :</b> Meat products Egg products and by-products</p>	<p><b>Fipronil, Fipronil sulfone</b></p>	<p><b>Preparation / Extraction :</b> Solid / liquid when cold</p> <p><b>Purification :</b> SPE</p> <p><b>Analysis:</b> GC-MS/MS</p>	<p>Internal method MOC3/183</p>
<p><b>Animal products :</b> Meat products Egg products and by-products.</p>	<p><b>Amitraz</b> (including metabolites containing the 2,4 dimethylaniline moiety expressed as amitraz)</p>	<p><b>Preparation / Extraction :</b> Hydrolysis Solid / liquid when cold</p> <p><b>Purification :</b> Dispersive SPE</p> <p><b>Analysis:</b> LC-MS/MS</p>	<p>Internal method MOC3/184</p>
<p><b>Original products plant :</b> 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</p>	<p><b>Multi-residue determination of Pesticides :</b></p> <p>6-Benzyladenine, Acephate, Acetamiprid, Ametoctradine, Amidosulfuron, Azaconazole, Azimsulfuron, Azinphos-ethyl, Azinphos-methyl, Azoxystrobin, Bflubutamide, Bensulfuronmethyl, Benthiavalicarbisopropyl, 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, Emamectin-benzoate B1a, Emamectin-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,</p>	<p><b>Preparation/Extraction:</b> Solid / liquid when cold</p> <p><b>Purification:</b> SPE</p> <p><b>Analysis:</b> LC-MS/MS</p>	<p>Internal method MOC3/407</p>

	Fenthion, Fenthion sulfone, Fenthion sulfoxide, Fenuron, Florasulam, Fluazinam, Flufenoxuron, Fluometuron, Fluopyram, Fluoxastrobin, Flupyradifurone, Flupyrasulfuron methyl, Fluquinconazole, Flurtamone, Fluxapyroxad, Foramsulfuron, Forchlorfenuron, Fosthiazate, Fuberidazole, Furametpyr, Halauxifen methyl, Halfenprox, Halosulfuronmethyl, Hexythiazox, Hydramethylnon, Imazalil, Imazamox, Imazaquin, Imazosulfuron, Imidachloprid, Indoxacarb, Iodosulfuronmethyl, Ioxynil, Iprovalicarb, Isazofos, Isocarbophos, Isoprocarb, 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
<p><b>Original products plant :</b> Water-rich products</p> <p>Acidic and water-rich products</p> <p>Products rich in sugar and low in water</p> <p>Low-calorie products water and fat</p> <p>Alcoholic beverages</p> <p>Fruit juice and Vegetables</p> <p>Sodas</p>	<p>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, Penthiopyrad, Phenmedipham, Phorate sulfone, Phorate-oxon, Phosphamidon, Phoxim, Picolinafen, Picoxystrobin, Pinoxadene, Pirimicarbdesmethyl, Promecarb, Prometon, Propamocarb, Propaphos, Propaquizafop, Propoxur, Prothioconazoledesthio, Pyraclofos, Pyraclostrobin, Pyraflufenethyl, Pyrimidifen, Pyriofenone, Pyroquilon, Pyroxsulam, 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, Tepraloxydim, Terbumeton, Terbumeton desethyl, Tetraconazole, Thiabendazole, Thiachloprid, thiamethoxam, Thiencazabone methyl,</p>	<p><b>Preparation/Extraction:</b> Solid / liquid when cold</p> <p><b>Purification:</b> SPE</p> <p><b>Analysis:</b> LC-MS/MS</p>	<p>Internal method MOC3/407</p>

	Thifensulfuron-methyl, Thiobencarb, Thiodicarb, Thionazin, Thiophanatemethyl, Tricyclazole, Trifloxystrobin, Triflumuron, Triflurosulfuron-methyl, Triticonazole, Tritosulfuron, Vamidothion, Warfarin		
aromatic and medicinal plants	Acetamiprid, Ametoctradine Azoxytrobin, Bentiavalicarb-isopropyl, Boscalid, Cyflufenamid Difenamide, Emamectin-benzoate b1a, Fenamidone, Fenpyroximate, Imidachloprid, Iprovalicarb, Isoxathion Linuron, Metconazole, Methoxyfenozide Propaquizafop, Pyraclostrobin Spirodiclofen, Tebufenozide Tetraconazole, Trifloxystrobin Triflumuron	<b>Preparation/Extraction:</b> Solid / liquid when cold  <b>Purification:</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/417
<b>SUBJECT</b>	<b>CHARACTERISTIC MEASURED OR RESEARCHED</b>	<b>PRINCIPLE OF THE METHOD</b>	<b>REFERENCE OF THE METHOD</b>
spices	Acetamiprid, Dimethoate, Ethametsulfuron Imidachloprid, Isoxathion, Metrafenone Paclobutrazol, Pyraclostrobin, Thiacloprid	<b>Preparation/Extraction:</b> Solid / liquid when cold  <b>Purification:</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/427
<b>Products of plant origin</b> 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 Haloxypop MCPA MCPB Quizalofop	<b>Extraction:</b> Solvent  <b>Hydrolysis :</b> Base  <b>Analysis:</b> 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	<b>Matrine</b>	<b>Extraction:</b> Cold solid/liquid  <b>Purification :</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/421

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

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

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

**\*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

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	<p>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 Malaaxon, Metalaxyl, Norflurazon, Omethoate, Paraoxon, Phorate-oxon-sulfoxide, Phorate-sulfoxide Phosphamidon, Profenophos, Propachlor, Pyriofenone, Pyroxsulam, Quinmerac,</p>	<p><b>Preparation/Extraction :</b> Liquid / cold liquid</p> <p><b>Analysis:</b> LC-HRMS</p>	Internal method MOC3/408

### Phytocontrol Analysis laboratory

	Sulfotep, Sulfoxaflor Thiacloprid, Thifensulfuron-methyl, Thiodicarb, Vamidothion Zoxamide		
<b>Essential oils of Bergamot and Lemon</b>	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	<b>Preparation/Extraction :</b> Liquid / cold liquid  <b>Analysis:</b> 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	<b>Extraction:</b> Cold liquid/liquid Cold solid/liquid  <b>Purification :</b> SPE  <b>Analysis:</b> GC-MS/MS 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

#### Phytocontrol Analysis laboratory



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
<p><b>Finished cosmetic products and cosmetic raw materials excluding perfume base</b> (washing gel, shampoo, soap, deodorant, hair dye, talc, glycerine, glycol, moisturizing milk, liniment, cream, foundation, micellar water)</p>	<p><b>Allergen assay :</b> Citral, Geraniol, Cinnamal (Cinnamaldehyde), Hydroxycitronellal, Anise alcohol (4-methoxybenzyl alcohol), Atranol, Chloratranol</p>	<p><b>Extraction:</b> Cold liquid/liquid Cold solid/liquid</p> <p><b>Purification :</b> SPE</p> <p><b>Analysis:</b> LC-MS/MS</p>	<p>Internal method MOC3/127</p>
<p><b>Finished cosmetic products and cosmetic raw materials excluding perfume base</b> (washing gel, shampoo, soap, deodorant, hair dye, talc, glycerine, glycol, moisturizing milk, liniment, cream, foundation, micellar water)</p>	<p><b>Allergen assay :</b> Limonene, Benzyl alcohol, Methyl 2-octynoate, Citronellol, Anise alcohol (4-methoxybenzyl alcohol), Cinnamyl alcohol, Eugenol, Isoeugenol, Coumarin, <math>\alpha</math>-Isomethyl ionone, Butylphenyl methylpropional (Lilial), Amyl cinnamal (<math>\alpha</math>-mylcinnamaldehyde), Hydroxyisohexyl 3-cyclohexene carboxaldehyde (Lyrall), Hexyl cinnamal (<math>\alpha</math>-Hexylcinnamaldehyde), Benzyl benzoate (Benzyl benzoate), Amylcinnamyl alcohol (alpha-amylicinnamyl alcohol)</p>	<p><b>Extraction:</b> Cold liquid/liquid Cold solid/liquid</p> <p><b>Purification :</b> SPE</p> <p><b>Analysis:</b> GC-MS/MS</p>	<p>Internal method MOC3/128</p>

## 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
<b>Products of plant origin</b>  <b>Animal products</b>  <b>Animal feed</b>	Organic contaminant residues	Cold solids/liquid <b>extraction</b> Cold liquid/liquid Solid/liquid when hot  <b>Purification:</b> Liquid-Solid (SPE)  <b>Analysis:</b> UFLC, 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
<b>Products of plant origin :</b> 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  <b>Animal products :</b> Dairy products Meat products Fish products	Determination of DDAC and LAC content	<b>Preparation/Extraction :</b> Solid / liquid when cold  <b>Analysis:</b> LC-MS-MS	Internal method MOC3/145

## 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
<p><b>Products of plant origin :</b> 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</p> <p><b>Animal feed :</b> Flour of animal origin Compound foods Raw materials of plant origin</p> <p><b>Animal products:</b> Dairy products including baby food Egg products Meat products Fish products</p>	Melamine	<p><b>Extraction:</b> Solvent</p> <p><b>Analysis:</b> LC-MS/MS</p>	Internal method MOC3/134

## 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
<b>Products of plant origin :</b> 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 <b>Animal products :</b> Dairy products	Determination of nitrate, nitrite, chloride, bromide content	<b>Preparation / Extraction:</b> Water  <b>Analysis:</b> HPLC/Cl (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	<p><b>Mineralization</b> Wet process by microwave under pressure Open system wet process</p> <p><b>Analysis:</b> ICP/MS LC-ICP/MS IC-ICP/MS</p>

*\*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	<b>Mineralization :</b> Wet process (microwave digestion in a closed system) Wet process (open system digestion) <b>Analysis:</b> ICP-MS	Internal method MOC3/85
Dairy products of which baby food	Aluminium	<b>Mineralization :</b> Wet process (microwave digestion in a closed system) Wet process (acid digestion in open system) <b>Analysis:</b> ICP-MS	Internal method MOC3/85
Alcoholic beverages	Iron	<b>Mineralization :</b> Wet process (acid digestion in open system) <b>Analysis:</b> 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	<b>Mineralization :</b> Wet process (acid digestion in open system) <b>Analysis:</b> 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	<b>Mineralization :</b> Wet process (acid digestion in open system) <b>Analysis:</b> IC-PCR/MS	Internal method MOC3/434
Fish products Fruits and vegetables Mushrooms	Mercury II HgII, Methylmercury MeHg	<b>Mineralization :</b>	Internal method MOC3/144

<p>Medicinal plants Food supplements Animal feed</p>		<p>Wet process (acid digestion in open system)  <b>Analysis:</b> LC/ICP-MS</p>	
<p><b>Human food :</b> 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</p> <p><b>Animal feed :</b> Raw materials, Complete or complementary compound feeds</p>	<p><b>Calcium, Magnesium, Phosphorus, Potassium</b></p>	<p><b>Mineralization :</b> Wet process (open system digestion)  <b>Analysis:</b> ICP-MS</p>	<p>Method Internal  MOC3/152</p>

**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	<b>Extraction:</b> by solvent <b>Purification:</b> Immunoaffinity SPE <b>Analysis:</b> 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	<b>Extraction:</b> by solvent <b>Purification:</b> Immunoaffinity <b>Analysis:</b> LC-FLUO	Internal method MOC3/65
Fresh fruit and fruit products including baby food	Determination of patulin content	<b>Extraction/purification:</b> Solvent/SPE <b>Analysis:</b> 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)	<b>Extraction:</b> by solvent  <b>Purification :</b> Immunoaffinity  <b>Analysis:</b> 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  <b>Animal feed :</b> 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)	<b>Extraction / purification:</b> Solvent / SPE  <b>Purification :</b> Immunoaffinity  <b>Analysis:</b> 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	<b>Extraction:</b> by solvent  <b>Purification :</b> Immunoaffinity  <b>Analysis:</b> LC-MS-MS	Internal method MOC3/108
Milk and all dairy products including baby food Dairy products containing cereals	Determination of Aflatoxin M1	<b>Extraction:</b> by solvent  <b>Purification:</b> Immunoaffinity  <b>Analysis:</b> LC-FLUO	Internal method MOC3/110
Cereals	Determination of Deoxynivalenol (DON) content	<b>Extraction:</b> by solvent  <b>Purification :</b> Immunoaffinity  <b>Analysis:</b> LC-UV	Internal method MOC3/78
Cereals, Cereal products Pulses (dried vegetables) Fresh vegetables, Leafy vegetables, Animal feed, Oil cakes	Determination of content in <b>Datura alkaloids</b> (atropine and scopolamine)	<b>Extraction :</b> By solvent <b>Purification:</b> SPE <b>Analysis:</b> LC-MS-MS	Internal method MOC3/121
Cereals Cereal products Pulses (dried vegetables) Fresh vegetables Animal feed Oilseed cake Infant food	Determination of <b>ergot alkaloid</b> content (Ergocristine / Ergocristinine, Ergotamine / Ergotaminine, Ergocryptine / Ergocryptinine, Ergometrine / Ergometrinine, Ergosin / Ergosinine, Ergocornine / Ergocorninine)	<b>Extraction:</b> by solvent  <b>Purification:</b> SPE <b>Analysis:</b> LC-MS/MS	Internal method MOC3/122
Cereals	Determination of the content of <b>zearalenone (ZEA)</b>	<b>Extraction:</b> by solvent  <b>Purification:</b> SPE <b>Analysis:</b> LC-FLUO	Internal method MOC3/60
Cereals Cereal products Fresh fruit	Determination of the <b>tenuazonic</b> <b>acid</b> content <b>Alternariol</b> <b>Alternariol methyl ether</b>	<b>Extraction</b> Cold solid/liquid	Internal method <b>MOC3/447</b>

Dried fruits Nuts Fruit products Baby food Oilseeds Oilseed and nut products Spices Animal feed		<b>Purification</b> d-SPE  <b>Analysis</b> 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
<b>Products of plant origin</b>  <b>Animal products</b>  <b>Animal feed</b>	Organic contaminant residues	<b>Extraction:</b> Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass  <b>Purification:</b> Liquid-Solid (SPE) Liquid -Liquid  <b>Analysis:</b> 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	<b>Preparation/Extraction :</b> Cold solid/liquid <b>Purification :</b> SPE <b>Analysis:</b> LC-MS/MS	Internal method MOC3/51

Potato	Chaconine and solanine	<b>Preparation/Extraction :</b> Cold solid/liquid <b>Analysis:</b> 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	
<b>Products of plant and animal origin</b> Raw material, derived and/or processed products	Determination of mycotoxins	<b>Extraction:</b> by solvent  <b>Purification:</b> Immunoaffinity SPE  <b>Analysis:</b> 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
<b>Original products plant and animal:</b> 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),	<b>Preparation/Extraction :</b> By solvent  <b>Purification :</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/123

#### Phytocontrol Analysis laboratory

	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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<b>GMO</b>	<b>Scope of Accreditation No. 1-1904</b>
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### 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	<b>Corn</b> 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	<b>Soybeans</b> 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	<b>Rapeseed</b> 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.

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

		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/grinding 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/grinding 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/grinding 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/grinding 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/grinding 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/grinding 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/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  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

		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
<b>Cereal products</b> <b>Fruits and vegetables</b> <b>Sweetened products</b> <b>Coffee, tea and infusion</b> <b>Dairy products</b> <b>Fatty products</b> <b>Meat products</b> <b>Alcoholic and non-alcoholic beverages</b> <b>Spices</b> <b>Compound Foods</b> <b>Infant food</b> <b>Dietetic products</b>	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 : <b>cashew nut</b> : 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 <b>(qualitative method)</b>	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 <b>nut</b> : 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 <b>(qualitative method)</b>	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 <b>hazelnut</b> : Cor a 1	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification <b>(qualitative method)</b>	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel)

<p><b>Spices:</b> turmeric and paprika <b>Compound foods</b> <b>Infant food</b> <b>Dietetic products</b> <b>Sweetened products</b></p>			<p>Real-time PCR amplification</p>
<p><b>Raw grain products</b> <b>Processed grain products</b> <b>Fruits and vegetables</b> <b>Fatty products</b> <b>Alcoholic beverages</b> <b>Non-alcoholic beverages</b> <b>Coffee, tea, infusion</b> <b>Sweetened products</b></p>	<p>Specific target DNA sequence of : <b>almond</b> : prunin 1 precursor</p>	<p>Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification <b>(qualitative method)</b></p>	<p>Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification</p>
<p><b>Raw grain products</b> <b>Processed grain products</b> <b>Fatty products:</b> sunflower oil and butter <b>Alcoholic beverages</b> <b>Non-alcoholic beverages</b> <b>Coffee, tea, infusion</b> : tea and jasmine flower <b>Sweetened products</b></p>	<p>Specific target DNA sequence of : <b>peanut:</b> Arah 1 gene</p>	<p>Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification <b>(qualitative method)</b></p>	<p>Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification</p>
<p><b>Raw grain products</b> <b>Processed grain products</b> <b>Fatty products</b> <b>Alcoholic beverages</b> <b>Non-alcoholic beverages</b> <b>Coffee, tea, infusion</b> <b>Sweetened products:</b> cakes and cake preparations</p>	<p>Specific target DNA sequence of : <b>sesame:</b> 2S albumin</p>	<p>Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification <b>(qualitative method)</b></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          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</p>	<p>Specific target DNA sequence of :  <b>pecan</b> :          Vicilin-like seed storage protein</p>	<p>Milling / Homogenization          Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification  <b>(qualitative method)</b></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          Processed grain products          Dairy products          Fatty products          Meat products          Alcoholic beverages          Non-alcoholic beverages          Coffee, tea, infusion          Compound foods          Infant food          Dietetic products          Sweetened products</p>	<p>Specific target DNA sequence of :  <b>soybean</b>: lectin</p>	<p>Milling / Homogenization          Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification  <b>(qualitative method)</b></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          Processed grain products          Fatty products          Alcoholic beverages          Coffee, tea, infusion          Infant food          Sweetened products</p>	<p>Specific target DNA sequence of :  <b>lupin</b>: conglutin alpha mRNA</p>	<p>Milling / Homogenization          Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification  <b>(qualitative method)</b></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          Processed grain products          Fruits and vegetables          Dairy products          Fatty products          Alcoholic beverages: beer and brandy          Non-alcoholic beverages          Spices</p>	<p>Specific target DNA sequence of :  <b>celery</b>: ribosomal RNA</p>	<p>Milling / Homogenization          Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification  <b>(qualitative method)</b></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 : <b>Brazil nut</b> : 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 <b>(qualitative method)</b>	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 <b>pistachio</b> : COR gene dehydrin	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification <b>(qualitative method)</b>	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 : <b>Macadamia nut</b> : vicillin precursor	Milling / Homogenization Manual DNA extraction by silica column adsorption or semi-automated DNA extraction by magnetic beads Real-time PCR amplification <b>(qualitative method)</b>	Internal method: MOC3/115 Grinding / Homogenization DNA extraction : NucleoSpin®Plant II or NucleoMagPLant II (Macherey-Nagel) Real-time PCR amplification
<b>SUBJECT</b>	<b>CHARACTERISTIC MEASURED OR RESEARCHED</b>	<b>PRINCIPLE OF THE METHOD</b>	<b>REFERENCE OF THE METHOD</b>



<b>Raw grain products</b> <b>Processed Grain Products</b> <b>Dairy products</b> <b>Fatty products</b> <b>Meat products</b> <b>Alcoholic beverages</b> <b>Non-alcoholic beverages</b> <b>Coffee, tea, infusion</b> <b>Spices</b> <b>Compound foods</b> <b>Infant food</b> <b>Dietetic products</b>	<b>Mustard-specific</b> 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
<b>Raw grain products</b> <b>Processed Grain Products</b> <b>Dairy products</b> <b>Fatty products</b> <b>Meat products</b> <b>Alcoholic beverages</b> <b>Non-alcoholic beverages</b> <b>Coffee, tea, infusion</b> <b>Spices</b> <b>Compound foods</b> <b>Infant food</b> <b>Dietetic products</b>	<b>White mustard (Sinapis Alba)</b> 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
<b>Raw grain products</b> <b>Processed Grain Products</b> <b>Dairy products</b> <b>Fatty products</b> <b>Meat products</b> <b>Alcoholic beverages</b> <b>Non-alcoholic beverages</b> <b>Coffee, tea, infusion</b> <b>Spices</b> <b>Compound foods</b> <b>Infant food</b> <b>Dietetic products</b>	<b>Brown/black mustard (brassica juncea and brassica nigra)</b> 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
<b>Raw Grain Products</b> <b>Alcoholic beverages</b> <b>Compound foods</b>	<b>Mollusc-specific</b> 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
<b>Raw Grain Products</b> <b>Processed Grain Products</b> <b>Alcoholic beverages</b> <b>Non-alcoholic beverages</b> <b>Compound foods</b>	<b>Fish-specific target DNA sequence:</b> 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
<p><b>Cereal products :</b> 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.</p> <p><b>Compound foods :</b> Baking mix Preparations for sauces Pizzas Toast Cereal and vegetable purée, ravioli</p> <p><b>Spices and aromatic plants</b></p> <p><b>Dietary food, diet and special food:</b> Soy-based dairy substitutes</p>	Detection and quantification of gluten	Grinding / Homogenization  Protein extraction  ELISA	Internal method MOC3/119 according to supplier kit : R7001 RIDASCREEN® Gliadin (R. BIOPHARM)
<p><b>Diet and special food:</b> yeast and maltodextrin</p> <p><b>Compound food:</b> preparation for sauces (rehydration powders)</p> <p><b>Cereal products:</b> starches</p> <p><b>Alcoholic beverages:</b> beer, wine</p> <p><b>Dairy products:</b> cheese</p>	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

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

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

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

<p><b>Dried fruits</b></p> <p><b>Dietary food, diet and special food:</b> Soy yoghurt</p>			
<p><b>Cereal products</b> Corn flour, Soya, Quinoa, Wheat semolina, Pastry mix, Mini plum, Cookies, Madeleine</p> <p><b>Sweet products</b> Jam, Tagada candy, Glucose syrup, Honey</p> <p><b>Dairy products</b> Plain yoghurt, Tesco Vanilla, Fresh goat cheese</p> <p><b>Spices and aromatic plants</b> Mustard seed, Nutmeg, Pepper, Garlic</p> <p><b>Dried fruits</b></p> <p><b>Dietary food, diet and special food:</b> 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><b>Cereal products</b> Corn flour, Soya, Quinoa, Wheat semolina, Pastry mix, Mini plum, Cookies, Madeleine</p> <p><b>Sweet products</b> Jam, Tagada candy, Glucose syrup, Honey</p> <p><b>Dairy products</b> Plain yoghurt, Tesco Vanilla, Fresh goat cheese</p> <p><b>Spices and aromatic plants</b> Mustard seed, Nutmeg, Pepper, Garlic</p> <p><b>Dried fruits</b></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>



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

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

<p><b>Cereal products (raw and primary processing) :</b> Maize, rapeseed, wheat, rapeseed meal, split pea flour, split pea fibre, split pea starch and split pea protein</p>	<p>Detection and quantification of soybean</p>	<p>Grinding / Homogenization Protein extraction ELISA</p>	<p>Internal method MOC3/585 Supplier kit : NutriLinia Soy-E ELISA NC-6011/96 Novakits</p>
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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
<b>Products of plant origin</b>  <b>Animal products</b>  <b>Animal feed</b>	Organic contaminant residues	<b>Extraction:</b> Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass  <b>Purification:</b> Liquid-Solid (SPE) Liquid -Liquid  <b>Analysis:</b> 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
<p><b>Plant-based products:</b> 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</p> <p><b>Animal products :</b> Dairy products of which baby food</p>	Bisphenol A	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification:</b> SPE</p> <p><b>Analysis:</b> LC-MS/MS</p>	Internal method MOC3/62
<p><b>Products of plant origin :</b> 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</p> <p><b>Products of animal origin :</b> Processed egg products (egg-based pasta, madeleine, pancakes)</p>	Determination of the content of saturated mineral oils ( <b>MOSH</b> ) and aromatic oils ( <b>MOAH</b> )	<p><b>Preparation:</b> Cold solid/liquid or Liquid/cold liquid</p> <p><b>Analysis :</b> LC/GC-FID</p>	Internal method MOC3/174

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<p><b>Products of plant origin :</b> Alcoholic beverages, Oils</p>	<p><b>Determination of <u>Phthalates</u> and other plasticizers :</b></p> <ul style="list-style-type: none"> <li>- DMP (Dimethyl phthalate)</li> <li>-DiBP (Di-iso-butyl phthalate)</li> <li>-DBP (Di-n-butyl phthalate)</li> <li>-BBP (Benzylbutyl phthalate)</li> <li>-DiPP (Di-iso-pentyl phthalate)</li> <li>-nPiPP (n-pentyl-iso-pentyl phthalate)</li> <li>-DPP (Di-n-pentyl phthalate)</li> <li>-DHxP (Di-n-hexyl phthalate)</li> <li>-DEHP (Bis(2-ethylhexyl) phthalate)</li> <li>-DCHP (Dicyclohexyl phthalate)</li> <li>-DiHpP (Di-iso-heptyl phthalate)</li> <li>-DnOP (Di-n-octyl phthalate)</li> <li>-DEHT (Bis(2-ethylhexyl) terephthalate)</li> <li>-DiNP (Di-iso-nonyl phthalate)</li> <li>-DNP (Di-n-nonyl phthalate)</li> <li>-DiDP (Di-iso-decyl phthalate)</li> <li>-DiBA (Di-iso-butyl adipate)</li> <li>-DBA (Di-n-butyl adipate)</li> <li>-DINCH (1,2-cyclohexanedicarboxylic acid, diisononyl ester)</li> <li>-Tributyl O-acetylcitrate</li> <li>- DMEP (Bis(2-methoxyethyl) phthalate)</li> <li>- DMiP (Dimethyl isophthalate)</li> <li>- DMT (Dimethyl terephthalate)</li> <li>- DPhP (Diphenyl phthalate)</li> <li>- DAP (Diallyl phthalate)</li> <li>- DEP (Diethyl phthalate)</li> <li>- TBP (tributylphosphate)</li> <li>- DEA (Diethyl adipate)</li> <li>- DEHA (Bis(2-ethylhexyl) adipate)</li> <li>- DVA (Divinyl adipate)</li> </ul>	<p><b>Extraction:</b> Liquid / cold liquid</p> <p><b>Analysis:</b> GC-MS-MS</p>	<p>Internal method MOC3/137</p>

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
<b>Products of plant origin</b>  <b>Animal products</b>  <b>Animal feed</b>	Organic contaminant residues	<b>Extraction:</b> Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass  <b>Purification:</b> Liquid-Solid (SPE) Liquid -Liquid  <b>Analysis:</b> 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
<b>Products of plant and animal origin :</b> Tea, cocoa, vegetable oils, soy sauce, hydrolysed vegetable proteins, infant milk	3-MCPD (free) 2-MCPD (free) Glycidol (free)	<b>Preparation/Extraction :</b> Solid / liquid when cold Liquid / cold liquid  <b>Purification:</b> Bypass  <b>Analysis:</b> 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	<b>Extraction:</b> Solid / liquid Liquid / liquid Hydrolysis Bypass  <b>Purification:</b> Liquid/Liquid  <b>Analysis:</b> 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
<p><b>Products of plant origin</b> 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</p> <p><b>Original products animal :</b> Products of the hive, Dairy products, Meat products, Fish products, Fats</p> <p><b>Animal feed :</b> Animal feed</p> <p><b>Miscellaneous :</b> Cocoa</p>	<p><u>Aromatic hydrocarbons polycyclic :</u></p> <p>Benzo(a)anthracene, Benzo(b)fluoranthene, Benzo(a)pyrene, Chrysene.</p>	<p><b>Preparation / Extraction :</b> Solid / liquid when cold</p> <p><b>Purification:</b> SPE</p> <p><b>Analysis:</b> GC-MS/MS</p>	<p>Internal method MOC3/23</p>
<p><b>Products of plant origin :</b> 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</p> <p><b>Animal products :</b> Meat products Fish products Milk, yogurt</p>	<p>Determination of Acrylamide content</p>	<p><b>Extraction:</b> Cold solid/liquid</p> <p><b>Purification:</b> SPE</p> <p><b>Analysis:</b> LC-MS/MS</p>	<p>Internal method MOC3/129</p>

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
<p><b>Products of plant origin :</b> 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</p> <p><b>Animal products :</b> Dairy products (cheese, soft and hard cheeses) Egg products Meat products Fish products Infant food</p> <p><b>Animal feed :</b> Flours of animal origin Compound foods Original raw materials plant Mineral compounds</p>	<p><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</p> <p><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,</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> PCB28, PCB52, PCB101, PCB138, PCB 153, PCB180</p>	<p><b>Extraction:</b> Under hot pressure (IEP)</p> <p><b>Purification:</b> SPE</p> <p><b>Analysis:</b> GC-HRMS Isotope dilution</p>	<p>Internal method MOC3/130</p>

SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD	REFERENCE OF THE METHOD
<p><b>Products of plant origin:</b> Oil-rich products (vegetable oils)</p> <p>Alcoholic beverages</p> <p>Fruit and vegetable juices</p> <p>Soda</p> <p><b>Animal products:</b> Dairy products (milk, yoghurt, high fat products)</p> <p>Fats</p> <p>Infant food</p> <p><b>Animal feed :</b></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><b>Extraction:</b></p> <p>Liquid-Liquid</p> <p><b>Purification:</b></p> <p>SPE</p> <p><b>Analysis:</b></p> <p>GC-HRMS</p> <p>Isotope dilution</p>	<p>Internal method MOC3/131</p>

**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
<b>Products of plant origin</b>  <b>Animal products</b>  <b>Animal feed</b>	Organic contaminant residues	<b>Extraction:</b> Cold solid/liquid Cold liquid/liquid Solid/liquid when hot Hydrolysis Bypass  <b>Purification:</b> Liquid-Solid (SPE) Liquid -Liquid  <b>Analysis:</b> 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
<p><b>Products of plant origin :</b> 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</p> <p><b>Animal products :</b> Dairy products (cheeses, pasta soft and hard cheeses) Egg products Meat products Fish products Infant food</p> <p><b>Animal feed :</b> Flours of animal origin Compound foods Mineral compounds Raw materials of plant origin</p>	<p><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</p> <p><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</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> PCB28, PCB52, PCB101, PCB138, PCB 153, PCB180</p>	<p><b>Preparation / Extraction:</b> solid/liquid cold solid/liquid hot</p> <p><b>Purification:</b> SPE</p> <p><b>Analysis:</b> GC-MS/MS Isotope dilution</p>	Internal method MOC3/180
	<p><b>Polychlorinated dibenzo-p-dioxins (PCDD) :</b> 2,3,7,8-TCDD, 1,2,3,7,8-PeCDD,</p>	<p><b>Preparation / Extraction :</b> Cold liquid/liquid</p> <p><b>Purification:</b></p>	

<p><b>Products of plant origin :</b> Oil-rich products (vegetable oils)</p> <p><b>Animal products :</b> Dairy products (milk, yoghurt, cream, ice cream, high fat products) Fats Infant food</p> <p><b>Animal feed :</b> 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><b>Polychlorinated dibenzofurans (PCDF) :</b> 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><b>PCB "dioxin like" :</b> PCB77, PCB81, PCB126, PCB169, PCB105, PCB114, PCB118, PCB123, PCB156, PCB157, PCB167, PCB189</p> <p><b>Non-dioxin like PCBs (indicators) :</b> PCB28, PCB52, PCB101, PCB138, PCB 153, PCB180</p>	<p>SPE</p> <p><b>Analysis:</b> GC-MS/MS Isotope dilution</p>	<p>Internal method MOC3/181</p>
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Range FLEX3

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

<b>#Agroalimentaire / Miscellaneous foods / Physicochemical analysis</b>		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	<b>Preparation:</b> Solvent extraction Hydrolysis Bypass  <b>Purification :</b> Dispersive SPE SPE  <b>Analysis:</b> 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

<b>#Agroalimentaire / Miscellaneous foods / Physicochemical analysis</b>		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	<b>Preparation:</b> Solvent extraction  <b>Purification:</b> dispersive SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/147

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



#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-Dinitrosalicyhydrazide)	<b>Preparation:</b> Solvent extraction Hydrolysis Bypass  <b>Purification:</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/459
Honey	Determination of  <b>tetracyclines:</b> oxytetracycline, 4-epi-oxytetracycline, tetracycline, 4-epi-tetracycline, demeclocycline, metacycline  <b>Quinolones:</b> $\Sigma$ 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  <b>Nitroimidazoles:</b> metronidazole hydroxide, dimetridazole, metronidazole, ipronidazole  and other pharmacologically active substances: <b>L incomycin</b>	<b>Preparation:</b> Solvent extraction  <b>Purification:</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/453
Honey	Determination of <b>aminosides</b> : Apramycin, Dihydrostreptomycin, Kanamycin, Spectinomycin, Paromomycin, Streptomycin, Neomycin B	<b>Preparation:</b> Solvent extraction  <b>Purification:</b> SPE  <b>Analysis:</b> LC-MS/MS	Internal method MOC3/450

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

### Range FLEX3

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

<b>Food industry / Various foodstuffs, Dairy products, Meat products, Sea products, Beverages (except drinking water) and sweetened products / Physicochemical analyses</b>		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
Human Food	Determination of dye content	<b>Preparation:</b> Solvent extraction  <b>Analysis:</b> 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

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	<b>Determination of dyes :</b> 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.	<b>Extraction:</b> by solvent <b>Analysis:</b> LC-MS/MS	Internal method MOC3/163
Non-alcoholic beverages	<b>Determination of dyes :</b> E101, E110, E122, E123, E124, E129, E131, E132, E133, E151	<b>Extraction:</b> by solvent <b>Analysis:</b> 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	<b>Extraction:</b> By solvent <b>Analysis:</b> 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.*

Range FLEX3

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

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Human food</b> <b>Animal feed</b>	Determination of sodium content	<b>Preparation:</b> Mineralization (wet process)  <b>Analysis:</b> 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

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Human food :</b> 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  <b>Animal feed :</b> Complete or complementary compound feeds Raw materials for animal feed	Determination of total sodium content and calculation of salt content	<b>Preparation:</b> Mineralization (wet process)  <b>Analysis:</b> 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	<p><b>Preparation:</b> Water extraction</p> <p><b>Analysis:</b> Ion Chromatography / Pulsed Amperometry Enzymatic reaction</p>

*\*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
<b>Human food :</b> Fruits and vegetables Compound foods Dairy products Sweetened products Cereal products Diet foods	Determination of Fructose, Glucose, Lactose, Maltose, Sucrose	<p><b>Preparation:</b> Water extraction</p> <p><b>Analysis:</b> Ion Chromatography / Pulsed Amperometry</p>	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)	<p><b>Preparation / Analysis:</b>            Water extraction            Enzymatic reaction via the glucose pathway</p>	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	<b>Preparation:</b> Solvent extraction : n-hexane / Isopropanol 3 /2 (v/v) Methylation  <b>Analysis:</b> 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
<b>Fatty products</b> <b>Sweetened products</b>  <b>Diet foods, special foods, special diets</b> <b>Meat products</b> <b>Cereal products except raw cereals</b>	Extraction of fat for characterization	<b>Solvent extraction :</b> n-hexane / Isopropanol 3 /2 (v/v)	Internal method MOC3/160
<b>Fatty products</b> <b>Sweetened products</b>  <b>Diet foods, special foods, special diets</b> <b>Meat products</b> <b>Cereal products except raw cereals</b>	Determination of fatty acid methyl esters	<b>Preparation:</b> Methylation  <b>Analysis:</b> GC-FID	Internal method MOC3/160

**FIXED range**

<b>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</b>		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
<b>Human food :</b> 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  <b>Animal feed :</b> 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
<b>Human food :</b> Diet foods Compound foods Fruits and vegetables Fatty products Sweetened products Cereal products  <b>Animal feed :</b> 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)	<b>Preparation:</b> Filtration Distillation <b>Analysis:</b> Titrimetry	Internal method MOC3/188
Meat products	Determination of starch content	<b>Preparation:</b> Dissolution Hydrolysis Filtration <b>Analysis:</b> Titrimetry	Internal method MOC3/561
Meat products	Determination of the L(-)hydroxyproline and calculation of collagen content	<b>Preparation:</b> Dissolution Acid hydrolysis Filtration <b>Analysis:</b> 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
<b>Fatty products :</b> 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)

<b>Food industry / Various foodstuffs, Beverages (except drinking water) and sweetened products, Cereal products / Physicochemical analysis</b>		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

<b>Agri-food / Various foods, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Fatty products :</b> oil seeds nuts mayonnaise  <b>Compound foods</b>	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	<b>Preparation:</b> Enzymatic digestion automatic  <b>Analysis:</b> 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	<b>Preparation:</b> Automatic enzymatic digestion  <b>Analysis:</b> 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	<b>Preparation / Analysis:</b> 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	<b>Preparation / Analysis:</b> Hot digestion Filtration Calcination Gravimetry	Internal method MOC3/572



## Range FLEX3

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

<b>Food / Various foods, Dairy products, Meat products, Seafood, Animal feed, Fats, Beverages (except drinking water) and sweetened products / Physico-chemical analysis</b>		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
<b>Human Food</b> <b>Animal Feed</b>	Determination of Vitamin	<b>Preparation:</b> Reduction Saponification Solvent extraction Acid extraction SPE Purification Evaporation  <b>Analysis:</b> <b>LC-MS/MS</b>

*\*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

<b>Food / Various foods, Dairy products, Meat products, Seafood, Animal feed, Fats, Beverages (except drinking water) and sweetened products / Physico-chemical analysis</b>			
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)

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Human food</b> <b>Animal feed</b>	Determination of total lipid content	<b>Preparation:</b> Acid hydrolysis Microwave hydrolysis Solvent extraction Microwave extraction  <b>Analysis:</b> 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

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Human food :</b> Fruits and vegetables Compound foods Dairy products Fatty products excluding seeds oilseeds Sweetened products Grain products except raw cereals  <b>Diet foods</b> <b>Spices and condiments</b> <b>Meat products</b> <b>Non-drinks alcoholic</b>  <b>Animal feed :</b> Complete or complementary compound feeds	Determination of total lipid content	<b>Preparation:</b> Hydrolysis Solvent extraction <b>Analysis:</b> Gravimetry	Internal method MOC3/154
<b>Human food :</b> Fruits and vegetables Compound foods Diet foods Cereal products Dairy products Meat products/fish products Fatty products Sweetened products Non-alcoholic beverages  <b>Animal Feed :</b> Compound foods Raw material	Determination of total lipid content	<b>Preparation:</b> Microwave hydrolysis Microwave extraction  <b>Analysis:</b> Gravimetry	Internal method MOC3/560

## Range FLEX3

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

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Human food</b> <b>Animal feed</b>	Determination of total nitrogen content	<b>Kjeldahl :</b> 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

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Human food :</b> Fruits and vegetables Compound foods Dairy products Fatty products Sweetened products Cereal products Diet foods Spices and condiments  <b>Animal feed :</b> Complete compound foods or complementary	Determination of total nitrogen content and calculation of protein content	<b>Kjeldahl :</b> Mineralization Distillation Titrimetry	Internal method MOC3/153

## Range FLEX3

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

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		
SUBJECT	CHARACTERISTIC MEASURED OR RESEARCHED	PRINCIPLE OF THE METHOD
<b>Human food</b> <b>Animal feed</b>	Determination of humidity	Desiccation Gravimetry
	Determination of ash content	Mineralization by dry process Gravimetry

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

**\*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

<b>Food industry / Various foodstuffs, Dairy products, Animal feed, Fats and oils, Beverages (except drinking water) and sweetened products, Cereal products / Physico-chemical analysis</b>		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
<b>Human food :</b> 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  <b>Animal feed :</b> Complete compound foods or complementary Raw materials	Determination of dry matter content or water content	Desiccation Gravimetry	Internal method MOC3/150
<b>Human food :</b> Fruits and vegetables Compound foods Dairy products Fatty products excluding seeds oilseeds Sweetened products Grain products except raw cereals Diet foods Spices and condiments  <b>Animal feed :</b> 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	<p><b>Preparation:</b> Solid / liquid extraction Bypass</p> <p><b>Purification :</b> Liquid / solid extraction (SPE)</p> <p><b>Analysis:</b> LC-MS/MS</p>

*\*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	<p><b>Preparation:</b> Solid/liquid extraction Bypass</p> <p><b>Purification :</b> Liquid/solid extraction (SPE)</p> <p><b>Analysis:</b> LC-MS/MS</p>	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
<b>Frozen/fresh fruit and vegetables</b> <b>Bivalve molluscs</b> <b>Food surface swab samples</b>	Hepatitis A virus genome	<b>Manual extraction of viral RNA by silica adsorption</b> <b>Real-time RT-PCR amplification</b> (qualitative method)
<b>Frozen/fresh fruit and vegetables</b> <b>Bivalve molluscs</b> <b>Food surface swab samples</b>	Norovirus genome Genogroups GI and GII	<b>Manual extraction of viral RNA by silica adsorption</b> <b>Real-time RT-PCR amplification</b> (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

<b>Food industry / Various foods / Microbiological analysis</b>		Microbiological analysis of food products and environment - LAB GTA 59	
<b>SUBJECT</b>	<b>CHARACTERISTIC MEASURED OR RESEARCHED</b>	<b>PRINCIPLE OF THE METHOD</b>	<b>REFERENCE OF THE METHOD</b>
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**

<b>Food / Miscellaneous / Sampling - Sampling</b> 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 analysis	Instantaneous sampling on surface by means of contact boxes, swabs, sponges and wipes	NF EN ISO 18593

<sup>1</sup> 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**

<b>Food / Miscellaneous / Sampling - Sampling</b> 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 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 <sup>®</sup> <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 <sup>®</sup> 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 <sup>™</sup> .	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

Phytocontrol Analysis laboratory

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	<i>Campylobacter</i> 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	<i>Cronobacter</i> 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](http://www.cofrac.fr).