

SCOPE OF ACCREDITATION

SILLIKER CANADA CO.
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Markham, ON
L3R 5V5

Accredited Laboratory No. 15
(Conforms with requirements of CAN-P-1587 , CAN-P-4E (ISO/IEC 17025:2005))

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CLIENTS SERVED: All interested parties

FIELDS OF TESTING: Biological, Chemical/Physical

PROGRAM SPECIALTY AREA: Agriculture and Food Products (AFP)

ISSUED ON: 2007-06-11

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ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products: (Human and Animal Consumption)

Animal or Vegetable Fats and Oils and Their Cleavage Products; Prepared Edible Fats; Animal or Vegetable Waxes

Dairy Products

Edible Fruits and Nuts

Edible Vegetables and Certain Roots and Tubers

Meat and Edible Meat Offal

(Chemical) (Aflatoxins)

AOAC 991.31 Aflatoxin (total) – Immunoaffinity Column Silliker #
2333

(Chemical) (Fat Components)

AOAC 994.10 Cholesterol in Foods – Direct Saponification Silliker #
1863

AOAC 996.06, 969.33, AOCS Total Fat and Fatty Acids by Gas Chromatography
Celf-96 (Saturates, Trans, Cis– monounsaturates, Cis,
Cis–polyunsaturates, Omega–3 polyunsaturates,
Omega–6 polyunsaturates)
Silliker # 2056 (1155, 1157, 1253, 3167, 3098)

(Enumeration)

CMMEF Determination of Enterobacteriaceae using 3M Petrifilm
Plates. Silliker # 2325

MFHPB 23 Enumeration of Clostridium perfringens in Foods. Silliker
1039

MFHPB 32 Enumeration of Yeast and Mold in Food Products and
Food Ingredients Using 3M™ Petrifilm™ Yeast and
Mold Count Plates. Silliker #3510

MFHPB 33 Enumeration of Total Aerobic Bacteria in Food Products
and Food Ingredients Using 3M™ Petrifilm™ Aerobic
Count Plates. Silliker # 3511

MFHPB–17 Enumeration of Coliforms in Foods by the Hydrophobic

	Grid–Membrane Filter (HGMF) Method Silliker # 3002
MFHPB–18	Determination of the Aerobic Colony Count in Foods Silliker # 1001 (1034, 1044)
MFHPB–19	Determination of Coliforms, Faecal Coliforms and <i>E. Coli</i> in Foods Silliker # 1009 (1016, 1274)
MFHPB–21	Determination of <i>Staphylococcus aureus</i> in Foods Silliker # 1003
MFHPB–22	Enumeration of Yeasts and Molds in Foods Silliker # 1019
MFHPB–26	Enumeration of <i>Escherichia coli</i> in Foods by the Hydrophobic Grid – Membrane Filter (HGMF) Method Silliker # 3009
MFHPB–31	Determination of Coliform in Foods Using Violet Red Bile Agar Silliker # 1002
MFHPB–34	Enumeration of <i>E. coli</i> and Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ <i>E. coli</i> plates Silliker # 2144 (2326, 3204)
MFHPB–35	Enumeration of Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ Coliform Count Plates Silliker # 2326
MFLP 21	Enumeration of <i>Staphylococcus aureus</i> in Foods and Environmental Samples Using 3M™ Petrifilm™ Staph Express Count (STX) Plates. Silliker #3568
MFLP 42	Determination of <i>Bacillus cereus</i> in Foods. Silliker # 1040
MFLP–55	Enumeration of Faecal Coliforms in Foods by the Hydrophobic Grid – Membrane Filter (HGMF) Method Silliker # 3016
MFLP–56	Determination of Aerobic Colony Count in Foods by Hydrophobic Grid–Membrane Filter (HGMF) Method Silliker # 3001
MFLP–66	Determining Water Activity using Decagon Aqualab CX–2 and Series 3 Silliker # 3263
MFLP–74	Enumeration of <i>Listeria monocytogenes</i> in Food Silliker # 2148

(Microbiological Examination – Detection)

MFHPB–01	Determination of Commercial Sterility and the Presence of Viable Microorganisms in Canned Foods Silliker # 1317
MFHPB–07	The Detection of <i>Listeria</i> spp. in Foods and Environmental Samples Using Palcam Broth Silliker # 3379 (3380)

MFHPB-20	Methods for the Isolation and Identification of <i>Salmonella</i> from Foods Silliker # 1007 (3258, 3259, 3260, 3261)
MFHPB-24	Detection of <i>Salmonella</i> Spp. in foods by the Vidas SLM™ Method Silliker # 2314 (3265, 3266, 3267, 3268, 3393, 3316, 3317)
MFHPB-29	Detection of <i>Listeria</i> spp. in Food and Environmental Samples by the Vidas Listeria™ Method Silliker # 3202 (3251, 3395, 3396)
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> from All Foods and Environmental Samples Silliker # 3005 (3006)
MFLP-28	The Qualicon Bax® System Method for the Detection of <i>Listeria monocytogenes</i> in a Variety of Food Silliker # 3335
MFLP-29	The Qualicon Bax® System Method for the Detection of <i>Salmonella</i> in a Variety of Food Silliker # 3297
MFLP-30	The Dupont Qualicon Bax® System Method for the Detection of <i>E.coli</i> O157:H7 in Raw Beef and Fruit Juice Silliker # 3336 (8 hour method) Silliker # 3319
MFLP-33	Detection of <i>Listeria monocytogenes</i> in Foods and Environmental Samples by the Vidas LMO 2™ Method Silliker # 3251
MFLP-80	Isolation of <i>E. coli</i> O157 in Foods Silliker # 3381
MFLP-87	Detection of Enterohemorrhagic <i>E.coli</i> (EHEC) in Food Products and Food Ingredients by the VIP for EHEC Method Silliker # 3244
MFLP-90	Identification of <i>E. coli</i> O157 by DynaBeads™ anti- <i>E. coli</i> O157 Silliker # 3381
Qualicon Protocol	ABAX <i>Listeria</i> Silliker # 3337 (3441,3442)
USDA- FSIS MLG 4C.01	FSIS Procedure for the Use of the BAX system PCR assay for screening <i>Salmonella</i> in Raw Meat, Carcass Sponge Samples, Whole Bird Rinses, Ready-to-Eat Meat and Poultry and Pasteurized Egg Products. Silliker # 3561
USDA-FSIS MLG 4.03	Isolation and Identification of <i>Salmonella</i> from Meat, Poultry and Egg Products. Silliker # 3262
USDA-FSIS MLG 5A.00	FSIS Procedure for the Use of <i>Escherichia coli</i> O157:H7 and O157:NM (Nonmotile) Screening Tests. Silliker # 3578
USDA-FSIS MLG 8A.01	FSIS Procedure for the Use of <i>Listeria monocytogenes</i> BAX® Screening Test. Silliker # 3579.

(Minerals)

AOAC 984.27, 985.01 Minerals in Foods – Inductively Coupled Plasma
Silliker # 1146 (1411–1415, 1418, 1422)

(Miscellaneous)

AOAC 935.47, 935.43, 937.09 Chloride (Salt)
Silliker # 1135

AOAC 990.28 Sulfites in Foods
Silliker # 1819

AOCS Cd 8–53, 1997 Peroxide Value
Silliker # 1227, 1193

(Proximates)

AOAC 905.02 Fat in Milk – Modified Mojonnier
Silliker # 1812

AOAC 920.153, 923.03, 935.42 Ash in Foods
Silliker # 1119

AOAC 922.06, 925.32, 935.38, Fat in Foods – Acid Hydrolysis
948.15 Silliker # 1153

AOAC 925.30 Solids (Total) in Eggs
Silliker # 3275

AOAC 926.08, 931.04, 950.46B Moisture in Foods – Oven
Silliker # 1168

AOAC 960.39 Fat in Meat – Soxhlet
Silliker # 1161

AOAC 968.06, 992.15, 992.23 Protein – Dumas Method
Silliker # 2200

AOAC 979.10 Starch in Foods
Silliker # 1860

AOAC 982.14, JAOAC Vol.63 Sugar in Foods
(3) p.595 (1980) Silliker # 1208

AOAC 985.29 Total Dietary Fibre
Silliker # 1179

AOAC 991.42 Dietary Fibre – Insoluble and Soluble
Silliker # 1190, 1191

AOCS approved procedure, Ba, Crude Fibre Analysis in Feeds by ANKOM, Silliker #
6a–05 1000

(Vitamins)

AOAC 984.26, 967.22 Vitamin C (Total) in Foods & Vitamin Preparations
Silliker # 1980

AACC 86–06 Vitamin E (alpha tocopherol) in Foods
Silliker # 1783

AOAC 2001.13 Methods of Vitamin A (retinol and carotene) in Foods
Vitamin Assays, 4th ed., (1985) Silliker # 1818 (1220, 2015)

AOAC 942.23, J. Food Comp. and Analysis Vol. 2 (1) 41 (1989)	Thiamine (Vitamin B1) in Foods Silliker # 1176
AOAC 960.46, 944.12, FDA /AOAC # 332, 1996	Total Folate in Foods and Vitamin Preparations Silliker # 1771
AOAC 960.46, 944.13, FDA /AOAC # 340, 1996	Niacin and Niacinamide in Foods and Vitamin Preparations Silliker # 1419
AOAC 960.46, 945.74, FDA /AOAC # 361, 1996	Pantothenic Acid in Foods and Vitamin Preparations Silliker # 1788
AOAC 960.46, 952.20, FDA /AOAC # 410, 1996	Cobalamin (Vitamin B12) in Foods and Vitamin Preparations Silliker # 1785
AOAC 960.46, 961.15, FDA /AOAC # 400, 1996	Pyridoxine (Vitamin B6) in Foods and Vitamin Preparations Silliker # 1784
AOAC 981.15, J. Food Comp. and Analysis Vol. 2 (1) 41 (1989)	Riboflavin (Vitamin B2) in Foods Silliker # 1186
FDA /AOAC # 310, 1996	Biotin in Foods Silliker # 1786

MARKETPLACE PRODUCTS–CONSUMER AND BUSINESS

Other

(Pharmaceuticals and Cosmetics)

CCTFA, Guidelines for GMP, 1982	Cosmetic Sterility, Enumeration Silliker # 1013
CCTFA, Guidelines for GMP, 1982	Preservative Challenge of Cosmetic Formulations Silliker # 1772

Notes:

	AACC:	American Association of Cereal Chemists, 10 th Edition, 2000
	AOAC:	Association of Official Analytical Chemists – Official Methods of Analysis 17th Ed., 2000, Edited by Patricia Cunniff
CAN–P–4E (ISO/IEC 17025):	General Requirements for the Competence of Testing and Calibration Laboratories (ISO/IEC 17025–2005)	
CAN–P–1587:	Guidelines for the Accreditation of Agriculture and Food Products Testing Laboratories	

<i>CCTFA:</i>	Canadian Cosmetic, Toiletry, and Fragrances Association
<i>CMMEF</i>	Compendium of Methods for the Microbiological Examination of Foods
<i>FSIS</i>	Food Safety and Inspection Services
<i>HPB SOP:</i>	Health Protection Branch, Standard Operating Procedure
<i>MFHPB/MFLP:</i>	Compendium of Analytical Methods, Laboratory Procedures for Microbiological Analysis of Foods, 2002, v.2, v.3
<i>Silliker #:</i>	Silliker Canada Co., Internal Method Reference Number of instructions to implement the published method
<i>USFDA (1996):</i>	Methods for Microbiological Analysis of Selected Nutrients Published by AOAC

P. Paladino, P. Eng., Director, Conformity Assessment

Date: 2007-06-11

Number of Scope Listings: 70

SCC 1003-15/24

Partner File #0

Partner: None