

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

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

Legal Name of Accredited Laboratory: Trouw Nutrition Canada Inc. (MasterLab)

Location Name or Operating as (if applicable): MasterLab

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SCC File Number:	15353
Accreditation Standard:	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological Chemical/Physical
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP) Laboratory Accreditation for Analyses of Foods (LAAF)
Initial Accreditation:	1998-11-02
Most Recent Accreditation:	2025-03-04
Accreditation Valid to:	2030-11-02

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption)

(Chemical Tests)

MA# 03	Crude Fat in Foods and Animal Feeds Butt type extraction
MA# 04	Fat in Foods and Animal Feeds by Acid Hydrolysis
MA# 05	Dry Matter or Moisture In Foods and Animal Feeds at 104 °C gravimetric
MA# 06	Moisture in Foods and animal Feeds at 100 °C gravimetric
MA# 07	Analysis of salt in foods by potentiometric method
MA# 08	Minerals in Foods using Inductively Coupled Plasma Spectroscopy (Ca, K, Mg, Na, P, Cu, Fe, Mn, Zn, Se, Al, Cd, Co, Cr, Mo, Ni, Pb, As, Sb, Hg, Ti)
MA# 09	Neutral Detergent Fiber in Foods by hot plates
MA# 10	Acid Detergent Fiber in Foods by hot plates
MA# 12	Ash in Foods by gravimetric
MA# 13	Vitamins A, E, beta-carotene by LC in Foods
MA# 17	Cholesterol in Foods by Gas Chromatography
MA# 19	Dry Matter in Forages by gravimetric
MA# 20	Analysis of total nitrogen, protein and sulfur by combustion in Foods
MA# 21	Fatty Acid Profile (saturated, cis-monounsaturated, cis polyunsaturated, total trans and conjugated linoleic fatty acids) and iodine index by calculation in Foods by GC
MA# 24	Total, Soluble and Insoluble Dietary Fibre in Foods Enzymatic and gravimetric
MA# 39	Vitamin C (total) in Foods by LC
MA# 40	Sugars in Foods by LC
MA# 43	Analysis of Acid Detergent Fiber by Ankom in Foods
MA# 45	Analysis of Crude Fiber by Ankom in Foods
MA# 48	Monensin by LC in Foods
MA# 56	Neutral Detergent Fiber by Ankom in Foods
MA# 59	Amino acids by LC in foods For: aspartic and glutamic acid, serine, glycine, histidine, alanine, arginine, cysteine/cystine, isoleucine, leucine, lysine, methionine, methionine sulfone, phenylalanine, proline, threonine, tyrosine, valine, taurine, hydroxyproline
MA# 72	Dry matter or moisture in soybeans, drying at 130°C by gravimetric
MA# 75	Insoluble Impurities in Oil and Fat by Gooch crucible filtration and Gravimetric
MA# 78	Crude Fat in Foods by Ankom
MA# 102	Drug analysis by LC-MS/MS in Foods For: Monensin (MON), Narasin (NAR), Salinomycin (SAL),

	Decoquinatate (DEC), Sulfadiazine (SDZ), Sulfamethazine (SMZ), Nicarbazine (NCB), Chlortetracycline HCL (CTC), Virginiamycin M1 (VMY), Ractopamine HCL (RAC), Amprolium (AMP), Penicillin G (PEG), Tylosin (TYL), Oxytetracycline HCL (OTC), Lincomycin (LIN), Robenidin (ROB), Tiamulin (TIA), Tilmicosin (TIL), Clopidol (CLO) and Trimethoprim (TMP)
MA# 107	Mycotoxins by LC-MS/MS in Foods For: Aflatoxin B1, B2, G1 and G2 (AB1, AB2, AG1, AG2) Fumonisin B1 and B2 (FB1, FB2) Deoxynivalenol (DON) Acetyl-deoxynivalenol, 3 and 15 together (AcD) 3-glucoside-deoxynivalenol (3GD) T-2 HT-2 Ochratoxin A (OTA) Zearalenone (Zear) Mycophenolic acid (MPA) Strerigmatocystin (STE) Diacteoxyascirpenol (DAS)
MA# 108	Vitamin D ₃ and 25(OH)D ₃ by LC-MS/MS in Foods

(Microbiological Tests)

MFHPB-20	Isolation and Identification of <i>Salmonella</i> from Food and Environmental Samples
MFHPB-32	Enumeration of Yeast and Mould in Food Products and Food Ingredients Using 3M™ Petrifilm™ Yeast and Mould Count Plates
MFHPB-33	Enumeration of Total Aerobic Bacteria in Food Products and Food Ingredients Using 3M™ Petrifilm™ Aerobic Count Plates
MFHPB-34	Enumeration of <i>Escherichia coli</i> and Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ <i>E. coli</i> Count Plates
MFHPB-35	Enumeration of Coliforms in Food Products and Food Ingredients Using 3M™ Petrifilm™ Coliform Count Plates
MFLP-09 modified	Enumeration of Enterobacteriaceae species in Food and Environmental Samples Using 3M™ Petrifilm™ Enterobacteriaceae Count Plates
MFLP-49	Detection of <i>Salmonella</i> spp. in Food Products and Environmental Surfaces by the Vidas® UP <i>Salmonella</i> (SPT) method

Number of Scope Listings: 35

Notes:

MA: Internal Test Method Reference Code

MFHPB: Microbiological Analysis of Foods Health Protection Branch, Health Canada Compendium of Analytical Methods

MFLP: Microbiology Food Laboratory Procedure (Health Canada)

This document forms part of the Certificate of Accreditation issued by the Standards Council of Canada (SCC). The original version is available in the Directory of Accredited Laboratories on the SCC website at www.scc-ccn.ca

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