

Annex to declaration of accreditation (scope of accreditation)
Normative document: EN ISO/IEC 17025:2005
Registration number: **L 106**

of **ALcontrol Food & Water**
(KvK nummer 16073458)

This annex is valid from: **15-11-2017** to **01-02-2020**

Replaces annex dated: **08-11-2017**

Location(s) where activities are performed under accreditation

Head Office

Everdenberg 41
4902 TT
Oosterhout
Nederland

Location	Abbreviation/ location code
Main location Everdenberg 41 4902 TT Oosterhout Nederland	O

No.	Material or product	Type of activity	Internal reference number	Location
Sampling				
a.	Water	Sampling for Legionella analyses	LOGI030M in accordance with NEN 6265	O
b.		Sampling for microbiological analyses	LOGI030M in accordance with ISO 19458	O
c.	Swimming pool water	Sampling for inorganic, organic and microbiological analyses	LOGI030M in accordance with NEN-EN-ISO 19458	O

This annex has been approved by the Board of the
Dutch Accreditation Council, on its behalf,

J.A.W.M. de Haas
Director of Operations

of **ALcontrol Food & Water**
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No.	Material or product	Type of activity	Internal reference number	Location
Microbiological analyses				
1.	Water	Determining the amount of Legionella bacteria; including serotyping; filtration method, GVPC, BCYE without L-cysteine, BCYE with L-cysteine	MIC303W in accordance with NF T 90-431	O
2.	Drinking water	Determining the amount of Legionella bacteria; including serotyping; filtration method, BCYE without L-cysteine, BCYE with L-cysteine, BCYE with antibiotics	MIC083W in accordance with NEN 6265 (serotyping: MIC283W; own method)	O
3.	Water	Determining the amount of Legionella bacteria; including serotyping; filtration method, GVPC, BCYE without L-cysteine, BCYE with L-cysteine	MIC303W in accordance with ISO 11731	O
4.	Drink and surface water	Determining the total aerobic count at 22°C and 36°C; Pour plate method, YEA	MIC336W in accordance with ISO 6222	O
5.		Determining the amount of coliforms; filtration method, MLSA with confirmation	MIC304W in accordance with ISO 9308-1 (1990)	O
6.		Determining the amount of Escherichia coli; filtration method, MLSA with confirmation	MIC304W in accordance with ISO 9308-1 (1990)	O
7.		Determining the amount of sulphite reducing Clostridia spores; filtration method, TSC	MIC338W equivalent to NEN 6567 (1985)	O
8.		Determining the amount of enterococci; filtration method, Slanetz and Bartley	MIC337W equivalent to ISO 7899-2	O
9.	Foods (except milk and milk products) and animal feed	Determining the amount of coliforms; pour plate method, VRBL, 37°C, without confirmation	MIC018W in accordance with ISO 4832	O
10.	Foods and animal feed	Determining the total aerobic count at 30°C; pour plate method, PCA	MIC004W in accordance with ISO 4833-1	O
11.		Determining the amount of thermo tolerant coliforms; pour plate method, VRBL, 44°C, without confirmation	MIC018W own method	O

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No.	Material or product	Type of activity	Internal reference number	Location
12.	Foods (except milk and raw milk cheese) and animal feed and manure from poultry	Detection of Salmonella spp.; VIDAS method, VIDAS UP Salmonella protocol	MIC409W equivalent to ISO 6579 AFNOR BIO 12/32 - 10/11	O
13.	Milk and milk products	Determining the amount of coliforms; pour plate method, VRBL, 30°C, with confirmation	MIC018W in accordance with ISO 4832	O
14.	Foods	Determining the amount of Enterobacteriaceae; pour plate method, VRBG without confirmation	MIC005W in accordance with NEN-ISO 21528-2	O
15.		Determining the amount of coagulase positive Staphylococci; spread plate method, BP with confirmation	MIC040W in accordance with ISO 6888-1	O
16.		Determining the amount of Escherichia coli; pour plate method, TBX	MIC031W in accordance with ISO 16649-2	O
17.		Determining the amount of yeast and moulds; pour plate method, OCGA	MIC033W in accordance with ISO 7954 (1987)	O
18.		Determining the amount of Bacillus cereus; spread plate method, MYP with confirmation	MIC027W in accordance with NEN-EN-ISO 7932	O
19.		Determining the amount of Listeria monocytogenes; spread plate method, ALOA with confirmation	MIC044W in accordance with NEN-EN-ISO 11290-2/A1	O
20.		Determining the amount of lactic acid bacteria; pour plate method, MRSA	MIC035W in accordance with NEN-ISO 15214	O
21.		Determining the amount of Clostridium perfringens; pour plate method, TSC with confirmation	MIC234W in accordance with ISO 7937	O
22.		Detection of Listeria monocytogenes; VIDAS method, VIDAS LMX protocol	MIC358W equivalent to NEN-EN-ISO 11290-1 AFNOR 12/27 - 02/10	O
23.		Foods and process water	Detection of Salmonella spp.; VIDAS method, VIDAS easy SLM protocol	MIC361W equivalent to ISO 6579 AFNOR BIO 12/16-09/05

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No.	Material or product	Type of activity	Internal reference number	Location
24.	Salmonella-isolates	Serotyping of Salmonella; agglutination according White-Kauffmann-Le Minor scheme <i>S. typhimurium</i> , <i>S. typhimurium (monofasisch)</i> , <i>S. enteritidis</i> , <i>S. infantis</i> , <i>S. virchow</i> , <i>S. hadar</i> , <i>S. agona</i> , <i>S. paratyphi B var. Java</i>	MIC172W conform ISO 6579-3	O
25.		Serotyping of Salmonella; PCR (Check & Trace) <i>S. aberdeen</i> , <i>S. abony</i> , <i>S. adelaide</i> , <i>S. agona</i> , <i>S.alachua</i> , <i>S. albany</i> , <i>S. altona</i> , <i>S. amsterdam</i> , <i>S. anatum</i> , <i>S. augustenborg</i> , <i>S. banana</i> , <i>S. bareilly</i> , <i>S. berta</i> , <i>S. blockley</i> , <i>S. bongori</i> , <i>S. bovismorbificans</i> , <i>S. braenderup</i> , <i>S. brandenburg</i> , <i>S. bredeney</i> , <i>S. brunei</i> , <i>S. carno</i> , <i>S. carrau</i> , <i>S. cerro</i> , <i>S. chandans</i> , <i>S. chester</i> , <i>S. choleraesuis</i> , <i>S. coeln</i> , <i>S. colindale</i> , <i>S. corvallis</i> , <i>S. cubana</i> , <i>S. derby</i> , <i>S. dublin</i> , <i>S. duisburg</i> , <i>S. eboko</i> , <i>S. enteritidis</i> , <i>S. gallinarum gallinarum</i> , <i>S. gallinarum pullorum</i> , <i>S. give</i> , <i>S. gloucester</i> , <i>S. goldcoast</i> , <i>S. grumpensis</i> , <i>S. hadar</i> , <i>S. havana</i> , <i>S. heidelberg</i> , <i>S. ibadan</i> , <i>S. idikan</i> , <i>S. indiana</i> , <i>S. infantis</i> , <i>S. isangi</i> , <i>S. jangwani</i> , <i>S. jaiana</i> , <i>S. kedougou</i> , <i>S. kentucky</i> , <i>S. kottbus</i> , <i>S. lexington</i> , <i>S. lille</i> , <i>S. litchfield</i> , <i>S. liverpool</i> , <i>S. livingstone</i> , <i>S. london</i> , <i>S. manchester</i> , <i>S. manhattan</i> , <i>S. matadi</i> , <i>S. mbandaka</i> , <i>S. meleagridis</i> , <i>S. michigan</i> , <i>S. mikawasima</i> , <i>S. minnesota</i> , <i>S. monschau</i> , <i>S. montevideo</i> , <i>S. muenchen</i> , <i>S. muenster</i> , <i>S. napoli</i> , <i>S. newport</i> , <i>S. ohio</i> , <i>S. oranienburg</i> , <i>S. orion</i> , <i>S. oslo</i> , <i>S. ouakam</i> , <i>S. panama</i> , <i>S. paratyphi A</i> , <i>S. paratyphi B</i> , <i>S. paratyphi B v. Java</i> , <i>S. paratyphi C</i> , <i>S. pomona</i> , <i>S. poona</i> , <i>S. reading</i> , <i>S. regent</i> , <i>S. rissen</i> , <i>S. rubislaw</i> , <i>S. saintpaul</i> , <i>S. sandiego</i> , <i>S. schwarzengrund</i> , <i>S. senftenberg</i> , <i>S. soerenga</i> , <i>S. stanley</i> , <i>S. stockholm</i> , <i>S. stourbridge</i> , <i>S. telelkebir</i> , <i>S. tennessee</i> , <i>S. thompson</i> , <i>S. typhi</i> , <i>S. typhimurium</i> , <i>S. uganda</i> , <i>S. urbana</i> , <i>S. veneziana</i> , <i>S. virchow</i> , <i>S. wandsworth</i> , <i>S. weltevreden</i> , <i>S. worthington</i> , <i>S. yoruba.</i> , <i>S. Eastbourne</i> , <i>S. Hartford</i> , <i>S. Hvittingfoss</i> , <i>S. Kapemba</i> , <i>S. Kirkee</i> , <i>S. Lagos</i> , <i>S. Llandoff</i> , <i>S. Ruiru</i> , <i>S. Taksony</i> .	MIC424W own method	O
26.	Poultry and poultry products	Detection of <i>Campylobacter</i> spp.; VIDAS CAM protocol	MIC429W equivalent to EN-ISO 10272-1; AFNOR BIO 12/29-05/10	O

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27.	Meat and meatproducts, potatoes, vegetables and fruit, water	Detecting Shigatoxin producing E. coli (STEC), screeningprocedure on stx and eae genes; qualitative real time PCR-technique	MIC435W in accordance with ISO/TS 13136	O
28.		Detecting Shigatoxin producing E. coli (STEC), screeningprocedure on O26, O103, O111, O145 and O157; qualitative real time PCR-technique	MIC435W in accordance with ISO/TS 13136	O

Inorganic analyses

29.	Fats and oils	Determination of free fatty acids (direct); titrimetric	CHE080W equivalent to NEN-EN-ISO 660	O
30.	Foods	Determination of free fatty acids (after extraction); titrimetric	CHE080W extraction own method; equivalent to NEN-EN-ISO 660	O
31.	Fats and oils	Determination of peroxide value (direct); titrimetric	CHE078W equivalent to NEN-EN-ISO 27107	O
32.	Foods	Determination of peroxide value (after extraction); titrimetric	CHE078W extraction own method; equivalent to NEN-EN-ISO 27107	O
33.	Cheese	Determination of fat content; gravimetric	CHE580W own method	O
34.	Butter, edible oils and emulsions and spreadable fats	Determination of fat content, gravimetric	CHE579W equivalent to NEN-EN-ISO 17189	O
35.	Foods	Determining the pH; potentiometric	CHE057W own method	O
36.	Foods and animal feed	Determining the chloride content; potentiometric	CHE492W own method	O
37.	Cereals and cereal products	Determining the total ash content; gravimetric	CHE005W own method	O
38.	Foods and animal feed (except cereals and cereal products)	Determining the raw ash content; gravimetric	CHE005W own method	O

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39.	Foods (wet)	Determining the moisture content; dry oven method, drying temperature 103°C by use of sand and alcohol	CHE052W / CHE003W own method	O
40.	Foods and animal feed (dry)	Determining the moisture content; dry oven method, drying temperature 103°C	CHE052W own method	O
41.	Cereals and cereal products, legumes and legume products	Determining the fat content; petroleumether-/ hexane extraction, gravimetric, direct extraction (without pre drying)	CHE004W own method	O
42.	Meat and meat products	Determining the fat content; petroleumether-/ hexane extraction, gravimetric, direct extraction (with pre drying)	CHE003W own method	O
43.	Foods and animal feed	Determining the fat content; petroleumether-/ hexane extraction, gravimetric, extraction after acid hydrolysis	CHE004W own method	O
44.	Potato- and fruit products and drinks	Determining the sulphite (SO ₂) content; titrimetric	CHE093W own method	O
45.	Potato-, vegetable- and fruit products, bread and confectionery	Determining the dietary fibre content; enzymatic	CHE060W own method	O
46.	Foods and animal feed (except meats and meat products)	Determining the starch content; polarimetry	CHE063W own method	O
47.	Meat and meat products	Determining the starch content; polarimetry	CHE062W own method	O
48.	Extracts of vegetable- and fruit products and syrups	Determining the refractive index (refractometer value); refractometry	CHE008W own method	O
49.	Foods and animal feed	Determining the protein content; Dumas-N	CHE014W own method	O

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Organic analyses				
50.	Foods	Determining the total sugar content (based on fructose, glucose, lactose, maltose, sucrose); HPLC RI	CHE001W own method	O
51.		Determination of mycotoxins: Deoxynivalenol; Zearalenon; HPLC-MS/MS	CHE602W own method	O
52.	Foods and animal feed	Determining the B1-, B2-, G1- en G2-aflatoxine content; HPLC fluorescence	CHE022W equivalent to NEN-EN-ISO 16050	O
53.		Determining the Ochratoxine A content; HPLC fluorescence	CHE210W own method	O
54.		Determination of mycotoxins: Ochratoxin A; Aflatoxin B1, B2, G1, G2; HPLC-MS/MS	CHE602W own method	O
55.	Foods	Determining the benzoic acid and/or sorbic acid content; HPLC UV	CHE013W own method	O
56.		Determining the fatty acid profile; GC-FID	CHE061W own method	O
57.	Foods and water	Determination of Acrylamide (HPLC-MS/MS)	CHE587W own method	O
58.	Fish and fish products, shellfish	Determination of Histamine (HPLC-MS/MS)	CHE589W own method	O