

**EXPRESSION OF THE ACCREDITATION SCOPE
FOR A FLEXIBLE SCOPE
WITHIN THE FRAMEWORK OF INTERLABORATORY COMPARISONS**

DETAILED SCOPE – VERSION OF 2017, MAY 18th

PT provider :

**ACTALIA CECALAIT
BP 70129
39801 POLIGNY Cedex
FRANCE**

Tel: +33.(0)3.84.73.63.20

Fax:+33.(0)3.84.73.63.29

cecalait@actalia.eu

With the flexible scope, the provider of interlaboratory comparisons is considered competent to modify, develop and implement interlaboratory comparisons within the competence area covered by the general scope and according to the requirements defined in the LAB CIL REF 08 document.*

The applicable exhaustive list of the accredited interlaboratory comparisons* proposed is detailed below.

***accréditation n°1-2473, comparaisons interlaboratoires / n° 1-2473 accreditation, interlaboratory comparisons, scope available on www.cofrac.fr**

DETAILED SCOPE – VERSION OF 2017, MAY 18th

OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Physico-chemical analysis		
Matrixes	Caracteristic	Organisation protocol
RAW MILK	<ul style="list-style-type: none"> - Fat by Gerber - True protein by Noir Amido - Fat by extraction - Total and non-protein nitrogen - Dry matter - Lactose - Freezing point by cryoscopy - Urea - Somatic cells 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON RAW MILK IN 2017
CREAM	<ul style="list-style-type: none"> - Fat: butyrometric method - Fat: extraction method 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON CREAM IN 2017
HOMOGENISED MILK	<ul style="list-style-type: none"> - Fat: butyrometric method - Fat: extraction method 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON FAT IN HOMOGENISED MILK IN 2017
RAW MILK	<ul style="list-style-type: none"> - BDI - Copper soap 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON LIPOLYSIS IN RAW MILK IN 2017
SOFT CHEESE	<ul style="list-style-type: none"> - Dry matter - Fat: butyrometric method - Fat: extraction method - Total nitrogen - Chloride 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON SOFT CHEESE IN 2017
"FROMAGE FRAIS"	<ul style="list-style-type: none"> - Dry matter - Fat: butyrometric method - Fat: extraction method - Total nitrogen 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON "FROMAGE FRAIS" IN 2017
GRATED HARD CHEESE	<ul style="list-style-type: none"> - Dry matter - Fat: butyrometric method - Fat: extraction method - Total nitrogen - Calcium - Chloride 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON GRATED HARD CHEESE IN 2017
DRIED MILK	<ul style="list-style-type: none"> - Moisture - Fat: butyrometric method - Fat: extraction method - Total nitrogen - Lactose 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON DRIED MILK IN 2017

DETAILED SCOPE – VERSION OF 2017, MAY 18th

OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis		
Matrixes	Caracteristic	Organisation protocol
RAW MILK	<p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> - Microorganisms at 30°C - Coliforms at 30°C - Enterobacteria 	MICROBIOLOGICAL PROFICIENCY TESTING ON TOTAL FLORA IN RAW MILK IN 2017
MILK	<p><i>Qualitative criteria:</i></p> <p>Detection of:</p> <ul style="list-style-type: none"> - <i>Listeria</i> - <i>Salmonella (except S. Typhi)</i> <p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> - Coagulase positive staphylococci - <i>Escherichia coli</i> - Sulphite-reducing anaerobes (without thermisation) - <i>Clostridium Perfringens</i> (without thermisation) - <i>Bacillus Cereus</i> (without thermisation) 	MICROBIOLOGICAL PROFICIENCY TESTING ON PATHOGENIC FLORA IN MILK IN 2017 MULTI-CRITERIA FORMULA
CHEESE	<p><i>Qualitative criteria:</i></p> <p>Detection of:</p> <ul style="list-style-type: none"> - <i>Listeria</i> - <i>Salmonella (except S. Typhi)</i> <p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> - Coagulase positive staphylococci - <i>Escherichia coli</i> - Microorganisms at 30°C - Enterobacteria - Sulphite-reducing anaerobes (without thermisation) - <i>Clostridium Perfringens</i> (without thermisation) - <i>Bacillus Cereus</i> (without thermisation) 	MICROBIOLOGICAL PROFICIENCY TESTING ON PATHOGENIC FLORA IN CHEESE IN 2017 MULTI-CRITERIA FORMULA

-----Fin de la liste-----