

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

**2025 SCHEDULE**

**DETAILED SCOPE – VERSION OF 2025, JANUARY 15th**

**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.**

**♦ accreditation n°1-2473, comparaisons interlaboratoires / n° 1-2473 accreditation, interlaboratory comparisons, scope available on [www.cofrac.fr](http://www.cofrac.fr)**

## 2025 SCHEDULE - DETAILED SCOPE – VERSION OF 2025, JANUARY 15th

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

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<b>OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Physico-chemical analysis</b>		
<b>Matrixes</b>	<b>Caracteristic</b>	<b>Organisation protocol</b>
GRATED HARD CHEESE	<ul style="list-style-type: none"> <li>- Dry matter</li> <li>- Fat: butyrometric method</li> <li>- Fat: extraction method</li> <li>- Total nitrogen</li> <li>- Calcium</li> <li>- Chloride</li> </ul>	PHYSICO-CHEMICAL PROFICIENCY TESTING ON <b>GRATED HARD CHEESE</b>
DRIED MILK	<ul style="list-style-type: none"> <li>- Moisture</li> <li>- Fat: butyrometric method</li> <li>- Fat: extraction method</li> <li>- Total nitrogen</li> <li>- Lactose</li> </ul>	PHYSICO-CHEMICAL PROFICIENCY TESTING ON <b>DRIED MILK</b>
WHEY	<ul style="list-style-type: none"> <li>- Dry matter</li> <li>- Fat</li> <li>- Total nitrogen</li> </ul>	PHYSICO-CHEMICAL PROFICIENCY TESTING ON <b>WHEY</b>

<b>OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis</b>		
<b>Matrixes</b>	<b>Caracteristic</b>	<b>Organisation protocol</b>
RAW MILK	<p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> <li>- Microorganisms at 30°C</li> <li>- Coliforms at 30°C</li> <li>- Enterobacteria</li> </ul>	MICROBIOLOGICAL PROFICIENCY TESTING ON <b>TOTAL FLORA IN RAW MILK</b>

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<b>OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis</b>		
<b>Matrixes</b>	<b>Caracteristic</b>	<b>Organisation protocol</b>
MILK	<p><i>Qualitative criteria:</i>            Detection of:            - <i>Listeria</i>            - <i>Salmonella</i> (except <i>S. Typhi</i>)</p> <p><i>Quantitative criteria:</i>            Enumeration of:            - Coagulase positive staphylococci            - <i>Escherichia coli</i>            - Sulphite-reducing anaerobes (without thermisation)            - <i>Clostridium Perfringens</i> (without thermisation)            - <i>Bacillus Cereus</i> (without thermisation)</p>	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON <b>PATHOGENIC FLORA IN MILK MULTI-CRITERIA FORMULA</b></p>
MILK	<p><i>Qualitative criteria:</i>            Detection of:            - <i>Listeria</i>            - <i>Salmonella</i> (except <i>S. Typhi</i>)</p> <p><i>Quantitative criteria:</i>            Enumeration of:            - <i>Coagulase positive staphylococci</i>            - <i>Escherichia coli</i>            - <i>Bacillus Cereus</i> (without thermisation)</p>	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON PATHOGENIC FLORA IN MILK <b>5 CRITERIA FORMULA</b></p>
MILK	<p><i>Quantitative criteria:</i>            Enumeration of:            - <i>Listeria spp</i>            - <i>Listeria monocytogenes</i>            - Enterobacteria</p> <p>Detection of:            - <i>Salmonella</i></p>	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON <b>PATHOGENIC FLORA IN MILK 4 CRITERIA FORMULA</b></p>

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<b>OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis</b>		
<b>Matrixes</b>	<b>Caracteristic</b>	<b>Organisation protocol</b>
CHEESE	<p><i>Qualitative criteria:</i></p> <p>Detection of:</p> <ul style="list-style-type: none"> <li>- <i>Listeria</i></li> <li>- <i>Salmonella</i> (except <i>S. Typhi</i>)</li> </ul> <p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> <li>- Coagulase positive staphylococci</li> <li>- <i>Escherichia coli</i></li> <li>- Microorganisms at 30°C</li> <li>- Enterobacteria</li> <li>- Sulphite-reducing anaerobes (without thermisation)</li> <li>- <i>Clostridium Perfringens</i> (without thermisation)</li> <li>- <i>Bacillus Cereus</i> (without thermisation)</li> </ul>	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON <b>PATHOGENIC FLORA IN CHEESE</b></p> <p><b>MULTI-CRITERIA FORMULA</b></p>
CHEESE	<p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> <li>- Coagulase positive staphylococci</li> <li>- <i>Escherichia coli</i></li> <li>- Microorganisms at 30°C</li> <li>- Enterobacteria</li> </ul> <p>Detection of:</p> <ul style="list-style-type: none"> <li>- <i>Salmonella</i></li> </ul>	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON <b>PATHOGENIC FLORA IN CHEESE</b></p> <p><b>5 CRITERIA FORMULA</b></p>
CHEESE	<p><i>Qualitative criteria:</i></p> <p>Detection of:</p> <ul style="list-style-type: none"> <li>- <i>Listeria</i></li> <li>- <i>Salmonella</i> (except <i>S. Typhi</i>)</li> </ul> <p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> <li>- Coagulase positive staphylococci</li> <li>- <i>Escherichia coli</i></li> </ul>	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON <b>PATHOGENIC FLORA IN CHEESE</b></p> <p><b>4 CRITERIA FORMULA</b></p>
CHEESE	<p><i>Quantitative criteria:</i></p> <p>Enumeration of:</p> <ul style="list-style-type: none"> <li>- Coagulase positive staphylococci</li> <li>- <i>Escherichia coli</i></li> <li>- Microorganisms at 30°C</li> </ul>	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON <b>PATHOGENIC FLORA IN CHEESE</b></p> <p><b>3 CRITERIA FORMULA</b></p>

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<b>OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis</b>		
<b>Matrixes</b>	<b>Caracteristic</b>	<b>Organisation protocol</b>
CHEESE	<p><i>Qualitative criteria:</i>                      Detection of:                          - <i>Listeria</i></p> <p><i>Quantitative criteria:</i>                      Enumeration of:                          - <i>Listeria spp</i>                          - <i>Listeria monocytogenes</i></p>	<p>MICROBIOLOGICAL                      PROFICIENCY TESTING ON  <b>PATHOGENIC FLORA IN CHEESE</b></p> <p><b>3 CRITERIA “<i>LISTERIA</i>”                      FORMULA</b></p>

<b>OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - COCOA PRODUCTS / Microbiological analysis</b>		
<b>Matrixes</b>	<b>Caracteristic</b>	<b>Organisation protocol</b>
SOLID COCOA PRODUCTS	<p><i>Qualitative criteria:</i>                      Detection of:                          - <i>Salmonella</i> (except <i>S. Typhi</i>)</p> <p><i>Quantitative criteria:</i>                      Enumeration of:                          - Enterobacteria</p>	<p>MICROBIOLOGICAL                      PROFICIENCY TESTING ON  <b>COCOA PRODUCTS</b></p>

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