

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

2024 SCHEDULE

DETAILED SCOPE – VERSION OF 2024, JANUARY 15th

PT provider :

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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

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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
CREAM	<ul style="list-style-type: none"> - Fat: butyrometric method - Fat: extraction method - Dry matter 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON CREAM
HOMOGENISED MILK	<ul style="list-style-type: none"> - Fat: butyrometric method - Fat: extraction method 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON FAT IN HOMOGENISED MILK
RAW MILK	<ul style="list-style-type: none"> - BDI - Copper soap 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON LIPOLYSIS IN RAW MILK
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
"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"

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OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Physico-chemical analysis		
Matrixes	Caracteristic	Organisation protocol
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
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
WHEY	<ul style="list-style-type: none"> - Dry matter - Fat - Total nitrogen 	PHYSICO-CHEMICAL PROFICIENCY TESTING ON WHEY

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

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OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis		
Matrixes	Caracteristic	Organisation protocol
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 PATHOGENIC FLORA IN MILK MULTI-CRITERIA FORMULA</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 5 CRITERIA FORMULA</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 PATHOGENIC FLORA IN MILK 4 CRITERIA FORMULA</p>

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OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis		
Matrixes	Caracteristic	Organisation protocol
CHEESE	<p><i>Qualitative criteria:</i></p> <p>Detection of:</p> <ul style="list-style-type: none"> - <i>Listeria</i> - <i>Salmonella</i> (except <i>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) 	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON PATHOGENIC FLORA IN CHEESE</p> <p>MULTI-CRITERIA FORMULA</p>
CHEESE	<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 <p>Detection of:</p> <ul style="list-style-type: none"> - <i>Salmonella</i> 	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON PATHOGENIC FLORA IN CHEESE</p> <p>5 CRITERIA FORMULA</p>
CHEESE	<p><i>Qualitative criteria:</i></p> <p>Detection of:</p> <ul style="list-style-type: none"> - <i>Listeria</i> - <i>Salmonella</i> (except <i>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> 	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON PATHOGENIC FLORA IN CHEESE</p> <p>4 CRITERIA FORMULA</p>
CHEESE	<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 	<p>MICROBIOLOGICAL PROFICIENCY TESTING ON PATHOGENIC FLORA IN CHEESE</p> <p>3 CRITERIA FORMULA</p>

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OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - DAIRY PRODUCTS / Microbiological analysis		
Matrixes	Caracteristic	Organisation protocol
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 PATHOGENIC FLORA IN CHEESE</p> <p>3 CRITERIA “<i>LISTERIA</i>” FORMULA</p>

OCIL – AGROALIMENTARY / VARIOUS FOODSTUFFS - COCOA PRODUCTS / Microbiological analysis		
Matrixes	Caracteristic	Organisation protocol
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 COCOA PRODUCTS</p>

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