

ACCREDITATION SCOPE

NTG/ISO/IEC 17025:2017

INLASA INLASA, S.A. TESTING LABORATORY

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No.	Test	Reference	SOP	Test Item	Umits	Range	Status
1	Total Aerobic Count	FDA BAM ch. 3 (Conventional Aerobic Plate Counting Method)	Procedure for Total Count Analysis PC-MICRO-07	Frozen, chilled, precooked and prepared foods.	CFU/g	1 to 150 per dilution used	Current
2	Total Aerobic Count	Compendium Methods ch.8 (Plate count of mesophilic aerobes) Section 8.72 (Pour plate); Section 8.78 (Method of spreading); Section 8.82 (Rehydrating Membrane Method)	Procedure for Total Count Analysis PC-MICRO-07	Raw beef, rolled cooked beef, raw chicken meat, pasteurized, dehydrated and frozen liquid egg products; pasteurized, liquid, dehydrated (powdered) dairy products; raw fish and shrimp; frozen and dehydrated fruits and vegetables; edible gums, spices, sweeteners and starches, unprocessed grain cereals; breakfast cereals; confectionery (chocolate and marshmellows), nuts (fresh and in shell), butters and pastes of nuts, seeds and legumes; bottled water (with bactericidal treatment or reverse osmosis, mineral water without bactericidal treatment). Ice, edible ice. Frozen, chilled, precooked and prepared foods. Instant dry products, dry products that require heat before consumption, casein.	CFU/g	1 to 150 per dilution used	Current
3	Total Aerobic Count	Compendium Methods ch. 3, Section 3.81 (Swab Method)	Procedure for Total Count Analysis PC-MICRO-07	Hands and surfaces	CFU/hands	1 to 150 per dilution used	Current
4	Total Aerobic Count	Compendium Methods ch. 3, Section 3.82 (Sponge Method)	Procedure for Total Count Analysis PC-MICRO-07	Surfaces	CFU/ surface; CFU/10cm ²	1 to 150 per dilution used	Current
5	Total Coliform Count (Petrifilm 3M®)	Compendium Methods Ch. 9, section9.751; AOAC 991.14	Procedure for Total Coliform Count, Faecal and <i>E. coli</i> Count Analysis PC-MICRO-08	Foods	CFU/g	1 to 150 per dilution used	Current
6	Total Coliform Count (Petrifilm 3M®)	Compendium Methods ch. 3, section 3.81 (Swab method)	Procedure for Total Coliform Count, Faecal and <i>E. coli</i> Count Analysis PC-MICRO-08	Hands	CFU/ hands	1 to 150 per dilution used	Current
7	Total Coliform Count (Petrifilm 3M®)	Compendium Methods ch. 3, Section 3.82 (Sponge Method)	Procedure for Total Coliform Count, Faecal and <i>E. coli</i> Count Analysis PC-MICRO-08	Surfaces	CFU/ surface CFU/10cm2	1 to 150 per dilution used	Current
8	Determination of Coliforms and E. coli (Pour Plate)	Compendium Methods ch. 9, Section 9.73 (for non-stressed or damaged coliforms); Section 9.74 (for stressed or damaged coliforms); section 9.933 (E. coli)	Procedure for Total Coliform Count, Faecal and <i>E. coli</i> Count Analysis PC-MICRO-08	Foods	CFU/g	1 to 150 per dilution used	Current
9	Determination of Coliforms and E. coli (Pour Plate)	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, sección 9.73 (for non- stressed or damaged coliforms); Section 9.74 (for stressed or damaged coliforms); section 9.933 (E. coli)	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Hands	CFU/mano	1 to 150 per dilution used	Current
10	Determination of Coliforms and E. coli (Pour Plate)	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, Section 9.73 (for non-stressed or damaged coliforms); Section 9.74 (for stressed or damaged coliforms); section 9.933 (E. coli)	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Surface	CFU/ surface CFU/10cm ²	1 to 150 per dilution used	Current
11	Total Coliform Count (Most Probable Number)	Compendium Methods Ch. 9, section 9.71 y 9.72	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Foods	MPN/g	<3 to >1100 MPN	Current



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12	Total Coliform Count (Most Probable Number)	FDA BAM ch. 4 (I) y/o SMWW 9221 B	Procedure for total coliform count, fecal analysis y <i>E. coli</i> PC- MICRO-08	Drinking water (for drinking), non- potable water (water for other uses, not for drinking), Wastewater, Salt water, Brackish water, Sludge, Sediment and sludge	MPN/100mL	<1.1 to >23 MPN	Current
13	Fecal Coliform Count (Most Probable Number)	Compendium Methods Ch. 9, section 9.71 y 9.72	Procedure for total coliform count, fecal analysis and E. coli PC-MICRO-08	Foods	<3 to >1100 MPN	<3 to >1100 MPN	Current
14	Fecal Coliform Count (Most Probable Number)	FDA BAM ch. 4 (I) y/o SMWW 9221 E	Procedure for analysis of total decoliform count, fecal and E. coli PC-MICRO-08	Drinking water (for drinking), non- potable water (water for other uses, not for drinking), Wastewater, Salt water, Brackish water, Sludge, Sediment and sludge	MPN/100mL	< 1.1 to > 23 MPN	Current
15	Quantification E. coli (Petrifilm 3M®	Compendium Methods Ch. 9, section 9.935; AOAC 991.14	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Foods	CFU/g	1 to 150 per dilution used	Current
16	Quantification E. coli (Petrifilm 3M®).	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, section 9.935	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Hands	CFU/hands	1 to 150 per dilution used	Current
17	Quantification E. coli (Petrifilm 3M®)	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, section 9.935	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Surfaces	CFU/ surface CFU/10cm ²	1 to 150 per dilution used	Current
18	Quantification E. coli (Petrifilm 3M®)	Compendium Methods Ch. 9, section 9.935; AOAC 998.08	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Chicken, Meat and Seafood	CFU/g	1 to 150 per dilution used	Current
19	Detection of E. coli	Compendium Methods ch. 9, section 9.933	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Foods	Absence/presence	Present -Absent/ 25g	Current
20	Detection de E. coli	Compendium Methods ch. 3 Section 3.81 (Swab method) Compendium Methods ch. 9, section 9.933	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Hands	Absence/presence	Present -Absent / hands	Current
21	Detection of E. coli	Compendium Methods ch. 3 Section 3.81 (Swab method). Compendium Methods ch. 9, Section 9.933	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Surfaces	Absence/presence	Present -Absent /surface	Current
22	Detection of E. coli	SMWW 9221 B	Procedure for total coliform count, fecal and <i>E. coli</i> PC-MICRO-08	Drinking water (for drinking), non- potable water (water for other uses, not for drinking), Wastewater, Salt water, Brackish water, Sludge, Sediment and sludge	Absence/presence	Present - Absent/100mL	Current
23	Salmonella spp.	BAM chap.5	Procedure for the detection of Salmonella spp. PC-MICRO-02	Eggs, skim milk, egg products, prepared salads, fresh, frozen or dried fruits and vegetables, nuts, spices, sweets, meats, meat substitutes, orange juice, leafy greens and herbs.	Presence/Absence	Present - Absent/25 g	Current
24	Salmonella spp.	BAM chap.5	Procedure for the detection of Salmonella spp. PC-MICRO-02	Surfaces	Presence/Absence	Present - Abcent/surface	Current
25	Salmonella spp (ELFA VIDAS)	AOAC 2011.03 (VIDAS Method)	Procedure for the detection of Salmonella spp. PC-MICRO-02	Food, egg and egg products, liquid egg, dairy products, ice cream, vegetables, spinach, fissh spinach, fissh, shrimp, nuts and nut products, peanut butter, meat and meat products, turkey, pork, beef, pork sausages, chicken milk, whole milk, pecans, bakery products, cake mix, grains, dry pasta, spices and seasonings, black pepper, powdered milk (dehydrated), powdered egg yolk (dehydrated), cocoa beans and cocoa bean products, chocolate, fruits and fruit products, fruit juices, orange juice, pet food, water.	Presence/Absence	Present - Absent/25 g	Current
26	Salmonella spp. (ELFA VIDAS)	AFNOR NF BIO-12/16-09/05	Procedure for the detection of Salmonella spp. PC-MICRO-02	Surfaces	Presence/Absence	Present -Absent / surface	Current
27	Salmonella spp. (PCR)	AOAC 2003.09	Procedure for the detection of Salmonella spp. PC-MICRO-02	Sausages, beef, raw ground beef, chicken, raw ground chicken, fish, raw fish and frozen fish, raw frozen tilapia, fruit juices, orange juice, cheese, mozzarella cheese.	Presence / Absence	Present -Absent/ 25g	Current
28	Salmonella spp. (PCR)	BAX System AOAC 2011.03	Procedure for the detection of Salmonella spp. PC-MICRO-02	Fruits and vegetables, dairy, chocolate, bakery products, pasta, meat and poultry, liquid egg, peanut butter, alfalfa sprouts, frozen raw fish, milk chocolate, fat-free milk powder, black pepper, custard, 2% milk, cold prepared food, cooked fish, prawns, macaroni, pizza dough, frozen peas, pet dry food, soy protein meal. Surfaces (Sponge)	Presence/Absence	Present - Absent/25g Present -Absent / surface	Current
29	Listeria monocytogenes	BAM Chap. 10	Procedure for the isolation of Listeria monocytogenes PC-MICRO-03	Foods	Presence/Absence	Present - Absent/25 g	Current
30	Listeria monocytogenes	BAM Chap. 10	Procedimiento para el aislamiento de <i>Listeria</i> monocytogenes PC-MICRO-03	Superficies	Presence/Absence	Present- Absent / surface	Current



31	Listeria monocytogenes (VIDAS Method)	AOAC 2004.02	Procedure for the isolation of Listeria monocytogenes PC-MICRO-03	Meat, meat products, chicken, raw chicken, processed meat, processed chicken, dairy products, vegetables, raw meat and fish.	Presence/Absence	Present - Absent/25 g	Current
32	Listeria monocytogenes (VIDAS Method)	AOAC 2004.02 (AFNOR NF Bio12/11-03/04)	Procedure for the isolation of Listeria monocytogenes PC-MICRO-03	Surfaces	Presence/Absence	Present- Absent / surface	Current
33	Antimicrobial activity in germicidal products (Bactericidal power)	NMX-BB-040- SCFI-1999	Analysis instructions for the determination of antimicrobial activity in germicides IT-MICRO-048	Liquid or diluble disinfectants	% reduction in 30 seconds	0 to 100 %	Current
34	Water activity	AquaLab 4TE Dew Sensor Mode	Procedure for determining water activity AquaLab 4TE PC- CROMA-08	Products with water activity within the analytical range and without volatile components (< 1%) or with active respiration processes	aW	0.030 to 1.000	Current
35	Determination of Total Coliforms and <i>E. coli</i> in water by method of Colilert Quanti- Tray 2000	SMWW 9223B	Instructions for the determination of total coliforms and <i>Escherichia coli</i> in water by Colilert's method. PC-MICRO-035	Water Samples	MPN/100mL	<1 to 2419.6 MPN/ 100mL	Current
36	Residues of chlorinated, phosphorus and pyrethroids pesticides.	PLTM Chapter 3, (31) AOAC International, 1998	Determination of pesticide residues in water. PC-CROMA-07	Water	μg/L	From 0.01	Current
37	Fatty Acid Profile (includes saturated fat, monounsaturated, polyunsaturated, trans fat, omega 3 and omega 6)	AOAC 969.33, AOAC 996.06	Determination of fatty acid profile including cis and trans fatty acids. PC-CROMA-03	Food, Fats and Oils	g/ 100 grams of fat	0.01% to 100%	Current
38	Determination of multi- residues of pesticides, organochlorines, organophosphates and pyrethroids	Quechers AOAC 2007.1	Analysis of pesticide multiresidues by Quechers extraction method. PC-CROMA-02	Food, Fruits and products of fruits, vegetables, other foods and feed.	mg/Kg	1 to 10 mg/Kg	Current
39	Chlorinated pesticide residues	Pesticide Analytical Manual, Transmittal No. 2000-1 (10/1999) from FDA 2905a (6/92) Section 304, Fatty Food Method Quechers AOAC 2007.1	Analysis of pesticide multiresidues by Quechers extraction method. PC-CROMA-02	Raw shrimp tissue and animal concentrates	mg/Kg	0.002 to 0.15 mg/Kg	Current
40	Free residual chlorine	SQ 1.00599.0001	Determination of free and total chlorine content in water PC-FQ-027	Swimming pool water, drinking water, wastewater and disinfectant solutions.	mg/L	0.010 to 6.00 mg/L	Current
41	Chloride	AQ 1.11106.0001	Determination of chloride content in water PC-FQ-028	Groundwater and surface water, seawater, aquaculture water, drinking and mineral water, additional water, industrial and waste water, boiler water, boiler feed water, cooling water, swimming pool water.	mg/L	2 to 200 mg/L	Current
42	Total hardness	EAA SMWW 2340B	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	According to amount of Ca and Mg.	Current
43	Sulphate	SQ 1.14548.0001	Determination of sulphate content in water PC-FQ-036	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	5 to 250 mg/L	Current
44	Calcium	EAA SMWW 3111D	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	1.87mg/L	Current
45	Zinc	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.15mg/L	Current
46	Copper	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.21mg/L	Current
47	Magnesium	EAA SMWW 3111D	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	mg/L	2.33mg/L	Current



48	Cadmium	EAA SMWW 3113B	Instructions for analysis of lead, cadmium, iron and copper in Water and food by Absorption spectrophotometry Atomic using flame and graphite furnace. IT-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.00127 mg/L	Current
49	Total Chromium	EAA SMWW 3113B	Instructions for analysis of lead, cadmium, iron and copper in Water and food by Absorption spectrophotometry Atomic using flame and graphite furnace. IT-AA-01	Groundwater, potable and surface water, spring and well water, mineral water, wastewater and industrial water.	mg/L	0.0086 mg/L	Current
50	Lead	EAA SMWW 3113B	Instructions for analysis of lead, cadmium, iron and copper in Water and food by Absorption spectrophotometry Atomic using flame and graphite furnace. IT-AA-01	Groundwater, potable and surface water, spring and well water, mineral water, wastewater and industrial water.	mg/L	0.00261 mg/L	Current
51	Iron	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and well water, mineral water, wastewater and industrial water.	mg/L	0.3483 mg/L	Current
52	Manganese	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and well water, mineral water, wastewater and industrial water.	mg/L	0.1238 mg/L	Current
53	Nitrates	SQ 1.14773.0001	Determination of denitrate content in water. PC-FQ-032	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	mg/L	0.9 to 88.5 mg/L	Current
54	Nitrites	SQ 1.14547.0001	Determination of denitrite content in water PC-FQ-033	Groundwater, drinking and surface water, seawater, wastewater, Food	mg/L	0.03 to 2.30 mg/L	Current
55	Sodium	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	mg/L	0.8mg/L	Current
56	Potassium	EA SMWW 3111B	Determination of metals by atomic absorption and emission spectrometry in food, beverages, natural, potable and residual water. PC-AA-01	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	mg/L	0.2mg/L	Current
57	Humidity	Methods of Analysis for Nutrition Labeling AOAC 1993 ch. 23. Numerals: 925.23 (A), 925.10, 930.15, 931.04, 948.12, 941.08, 920.151, 927.05, 925.30, 952.08	Determination of moisture content in food PC-FQ-19	Milk, Flours, Cereals, Meat products, Animal feed, Cocoa products, Cheese, Ice cream, Jams, Dry goods, Evaporated milk, Eggs, Seafood.	g/100 grams	1.33 (0.01% to 100%)	Current
58	Ash	Methods of Analysis for Nutrition Labeling AOAC 1993 ch. 10. Numerals: 940.26 (A), 920.153, 925.51 (A), 950.14 (A), 920.100 (A), 972.15, 945.18, 930.22, 935.42, 945.46, 920.117, 930.30, 920.108, 920.115 (E), 938.08, 923.03, 935.39 (B), 941.12, 950.49	Determination of ash content in food PC-FQ-09	Fruits and fruit products, Meat products, Canned vegetables, Non-alcoholic beverages, Tea, Cocoa products, Cereals, Animal feed, Bread, Cheese, Milk, Butter, Evaporated milk, Cream, Condensed milk, Seafood, Flours, Bakery products, Spices, Nuts and Nut products.	g/100 grams	1.14 (0.01% to 100%)	Current
59	Protein	Methods of Analysis for Nutrition Labeling AOAC 1993 ch. 28. Numerals: 981.10, 976.05, 920.152, 992.15, 939.02, 991.20, 920.87, 945.18 (B), 950.36, 930.25, 930.33, 930.29	Determination of protein content in food PC-FQ-21	Meat, Animal feed, Fruit products, Meat and other meat products, Milk and chocolate milk, Flours, Cereals, Bakery products, Pasta, Ice cream and desserts, evaporated milk.	g/100 gram	1.68 (0.01% to 100%)	Current
60	Fat	Methods of Analysis for Nutrition Labeling AOAC 1993 ch. 18. Numerals: 960.39, 985.15, 920.39 (B), 945.18 (A), 945.38 (F), 933.05, 905.02, 938.06, 920.111, 989.04, 952.06, 945.48, 932.06, 948.15, 986.25, 925.32, 948.22, 950.54, 963.15, 920.177.	Determination of fat content in food PC-FQ-10	Meat and meat products, Meat and chicken products, Animal feed, Cereals, Grains, Cheese, Milk, Butter, Cream, Raw milk, Frozen ice cream and desserts, Evaporated milk, Powdered milk, Seafood, Milk (infant formula), Eggs, Nuts and nut products, Dry products, Cocoa products, Confectionery products.	g/100 grams	1.61 (0.01% to 100%)	Current



61	Mercury	AAGHVP SMWW 3112B	Determination of total mercury by atomic absorption spectrometry coupled to hydride (cold steam) generated in food, beverages, natural, potable and residual water. PC-AA-03	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	μg/Kg	0.3483	Current
62	Mercury	EPA 7473	Determination of total mercury by atomic absorption spectrometry coupled to hydride (cold steam) generated in food, beverages, natural, potable and residual water. PC-AA-03	Solids, aqueous samples and digested solutions.	μg/Kg	20 μg/L, 25 μg/Kg	Current
63	Dietary fiber	Methods of Analysis for Nutrition Labeling AOAC 1993 ch. 16 (AOAC 985.29)	Determination of dietary fiber content in food. PC-CROMA-06	Food	%	From 0.1%	Current
64	Aflatoxins	ELISA	Procedure for the analysis of aflatoxins (ELISA) PC-CROMA-05	Barley, com, commeal, com gluten meal, com/soybean mix, cottonseed, cottonseed meal, distillers dried grains, ground com, milo, peanuts, pet food, popcorn, rice, soybean meal, walnut and wheat.	μg/Kg	5 to 50μg/Kg	Current
65	Aflatoxins	ELISA	Procedure for the analysis of aflatoxins (ELISA) PC-CROMA-05	Animal Tissues	μg/Kg	5 to 50μg/Kg	Current

Scope Extension:

Date: <u>2020-01-22</u>

No.	Ensayo	Método de referencia	POE	Ítem de ensayo	Unidades	Rango	Estatus
66	Molds	BAM Chapter 18 (Plate dilution technique)	Enumeration of molds and yeasts in food by the plate dispersion method y Petrifilm TM PC- MICRO-13	Food and raw materials (with the exception of foods that can be handled with forceps)	CFU/g	1 to 150 per dilution used	Current
67	Yeasts	BAM Chapter 18 (Plate dilution technique)	Enumeration of molds and yeasts in food by the plate dispersion method y Petrifilm™ PC- MICRO-13	Food and raw materials (with the exception of foods that can be handled with forceps)	CFU/g	1 to 150 per dilution used	Current
68	Pesticide screeningMultiresidue pesticide analysis by Quechers extraction method	AOAC 2007.01 Journal of AOAC INTERNATIONAL Vol. 100, No.3, 2017.	Analysis of pesticide multiresidues by Quechers extraction method. PC-CROMA-02	Food, Fruits and products of fruits, vegetables, other foods and feed.	mg/kg	From 0.01 mg/kg	Current
69	Staphylococcus aureus	BAM Chapter 12 (Direct Plate Counting Method)	DETERMINATION OF Staphylococcus aureus BY THE PLATE COUNTING METHOD PC-MICRO-01	Unprocessed foods with a count greater than 100 cells/g	CFU/g	1 to 200 per dilution used	Current

Scope Extension:

Date: <u>2020-02-26</u>

No.	Ensayo	Método de referencia	POE	Ítem de ensayo	Unidades	Rango	Estatus
70	Analysis of polychlorinated biphenyls (PCBs) in insulating liquids by gas chromatography	ASTM Standard D4059-00 (2010). Standard Test Method for Analysis of Polychiorinated Biphenyls in insulating Liquids by Gas Cromatography	Procedure for the analysis of polychlorinated biphenyls in insulating liquids by gas chromatography. PC-CROMA-09	Mineral or Dielectric Oil	mg/kg	10 mg/kg to 200 mg/kg	Current

-LAST LINE-

Updated: 2025-09-18

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