Schedule of Accreditation

issued by

United Kingdom Accreditation Service

2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

UKAS TESTING **1893** **Accredited to ISO/IEC 17025:2017**	**Technological Laboratory of Uruguay** **Issue No:** 088 **Issue date:** 11 March 2026	
	Av. Italia 6201 **C.P. 11500** **Montevideo** **Uruguay**	**Contact: Ms Monica Trias** **Tel: +598 2 601 3724 Int 1228** **E-Mail: mtrias@latu.org.uy** **Website: www.latu.org.uy**

Testing performed by the Organisation at the locations specified below

Locations covered by the organisation and their relevant activities

Laboratory locations:

Location details		Activity	Location code
Address Av. Italia 6201 C.P. 11500 Montevideo Uruguay	**Local contact** Ms Monica Trias Tel: +598 26013724 int 1228 Email: mtrias@latu.org.uy Website: www.latu.org.uy	Testing: Chemical Microbiological Performance Physical Flexible Scope Management Sampling: Waters and sediments (for Chemistry and Microbiology testing) Sampling and Testing: Stack Emissions Testing	Lab (see below)
Address Rio Negro: Parque Industrial Municipal Barrio Anglo Fray Bentos Uruguay	**Local contact** Ms Monica Trias Tel: +598 26013724 int 1228 Email: mtrias@latu.org.uy Website: www.latu.org.uy	Testing: Chemical Microbiological Performance Physical Sampling: Waters and sediments (for Chemistry and Microbiology testing)	Lab (see below)

1893 Accredited to ISO/IEC 17025:2017	**Schedule of Accreditation** **issued by** **United Kingdom Accreditation Service** 2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK **Technological Laboratory of Uruguay** **Issue No:** 088 **Issue date** 11 March 2026

Testing performed by the Organisation at the locations specified

Each Department is identified with an internal code (Montevideo main lab unless otherwise indicated):

AGROPEC	Analysis of Agricultural Products Department includes: Milk/Dairy, Meat, Fruit, Vegetables and Honey Products Natural toxins
CEMIC	Cereals, Oils and Derived Products
COMB	Alcohols and Derivatives
CROMA	Analytical Methods Development
ESPEC	Atomic spectrometry
MAFB	Environmental Monitoring Water Quality at Fray Bentos
MAM	Stack Emissions Sampling and Testing
MIC	Microbiology
MICFB	Microbiology at Fray Bentos
PQAR	Water Quality and Environmental Evaluation

Site activities performed away from the locations listed above:

Location details	Activity	Location code
Environmental sites, managed from Montevideo or Fray Bentos	Sampling waters and sediments	Site (MUA)
Customer sites where stack emissions are sampled managed from Montevideo	Stack Emissions Sampling	Site (MAM)

DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ANIMAL FEED, FOOD & FOOD PRODUCTS (including herbs and spices, milk and dairy products), WATER and EFFLUENTS	The laboratory holds a flexible scope of accreditation for methods listed on the schedule covering the following:	Documented in-house method:	
	Introduction of new versions of existing accredited standard and customer-specified test methods in accordance with documented in-house procedure PRD.GAC.037	Management, Principles and Procedures for Flexible Scopes of Analysis PRD.GAC.037 using existing fixed scope screening and detection measurement principles	Labs - AGROPEC, CEMIC, CROMA, COMB, ESPEC MIC, MICFB, MAFB, PQAR
	Transfer currently accredited test methods between the accredited departments and locations listed on this schedule and using techniques and instruments that appear on the fixed scope	Management, Principles and Procedures for Flexible Scopes of Analysis PRD.GAC.037 using existing fixed scope screening and detection measurement principles	Labs - MIC & MICFB

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ANIMAL FEED, FOOD & FOOD PRODUCTS (including herbs and spices, milk and dairy products), WATER & EFFLUENTS (cont'd)	The laboratory holds a flexible scope of accreditation for methods listed on the schedule covering the following (cont'd):	Documented in-house method:	
	Sample types/analytes within the scope of any individual method with accreditation already held	Management, Principles and Procedures for Flexible Scopes of Analysis PRD.GAC.037 using the listed existing extraction and measurement principles: gravimetry, titrimetry, manometric, volumetric, conductivity, potentiometry, colorimetry, refractometry, spectrophotometry/ photometry UV/Vis, Gas Chromatography (GC- FID, GC-ECD, GC-MS, GC-MS/MS), Ion Chromatograhy (IC), High Performance Liquid Chromatography (HPLC-DAD, HPLC-ELSD HPLC-FLD. LC-MS, LC-MS/MS, HPLC RID), ICP-MS, ICP-OES, AAS	Labs - AGROPEC CEMIC CROMA COMB ESPEC PQAR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
MILK and DAIRY PRODUCTS as specified	Chemical Tests	Documented In-House Methods identified by method number based on standard methods	
Butter, Butter Oil, Cheese	Moisture	PEC.AGROPEC.037 based on: ISO 3727-1/IDF 80-1:2001 ISO 5534/IDF 4:2004	Lab - AGROPEC
Dried Milk, Milk Powders, Dried Cheese, Whey Powder		IDF 26A:1993	
Milk (liquid) Skimmed Milk (Milk solids not fat)		ISO 6731/IDF 21:2010	
Dulce de Leche		ISO 6734/IDF 15:2010	
Butter, Butter Oil	Fat acidity	PEC.AGROPEC.137 based on: AOAC Official Methods of Analysis 969.17:1974 2023 22nd Edition	Lab - AGROPEC
Dried Milk	Titratable Acidity	PEC.AGROPEC.043 according to ISO 6091/IDF 86:2010 NOM-222-SCFI-SAGARPA-2018	
Butter, Butter Oil	Ash	PEC.AGROPEC.040 based on:	Lab - AGROPEC
Dried Milk, Milk Powders, Whey Powder		AOAC Official Methods of Analysis 930.30:1930 2023 22nd Edition	
Milk, Dulce de Leche		AOAC Official Methods of Analysis 930.30:1930 2023 22nd Edition	
Dried whey and dry milk	Insolubility index at 24ºC	PEC.AGROPEC.175 based on ISO 8156/IDF 129:2005	Lab - AGROPEC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
MILK and DAIRY PRODUCTS as specified: (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Milk powders and whey powders	Scorched particles	PEC.AGROPEC.175 based on American Dairy Products Institute Dairy Products Standards	Lab - AGROPEC
Dried Milk Whey Dried, Whey and Whey Butter, Cheese, Milk (liquid)	Fat (Milk fat in dry matter)	PEC.AGROPEC.159 (Gravimetric Method) based on ISO 23318/IDF 249:2022	Lab - AGROPEC
Milk (liquid)	Fat (Milk fat in dry matter)	PEC.AGROPEC.163 (Butyrometric Method)	Lab - AGROPEC
Cheese, Dried Cheese		ISO11870/IDF 152:2009, ISO3433/ IDF222:2008	Lab - AGROPEC
Dulce de Leche	Fat	ISO11870/IDF 152:2009, ISO3433/ IDF222:2008	Lab - AGROPEC
Dried Milk, Whey Powder	Acidity (titratable)	PEC.AGROPEC.043 based on: ISO 6091/IDF 86:2010	Lab - AGROPEC
Milk (liquid), Cream		PEC.AGROPEC.043 based on: AOAC Official Methods of Analysis 947.05:1947 2023 22nd Edition	Lab - AGROPEC
Dairy Products	Nitrogen (Protein by Calculation) Milk protein in milk solids not fat	PEC.AGROPEC.172 based on: ISO 8968-1/IDF 20-1:2014	Lab - AGROPEC
Cheese	pH	PEC.AGROPEC.177 based on: BS 770. Part 5:1976. British Standard Methods for Chemical Analysis of cheese Determination of pH value	Lab - AGROPEC
Dried Milk	Casein	PEC.AGROPEC.140 based on ISO 17997-1/IDF 29-1 2004	Lab - AGROPEC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ANIMAL FEED, FOOD & FOOD PRODUCTS	Chemical Tests (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Food (General)	Ash	PEC.AGROPEC.040 based on Kirk Ronald S., Sawyer R. Pearson's composition and analysis of foods. 9th edition, 1991, page.13	Lab - AGROPEC
Spices and condiments	Ash	ISO 928:1997	Lab - AGROPEC
Apple juice, concentrate, puree	Patulin	PEC.AGROPEC.080 Based on AOAC Official Method 995.10:1999, 2023 22nd Edition	Lab - AGROPEC
Foods and food products (excluding cereal and dairy products) which require drying under reduced pressure	Moisture	PEC.AGROPEC.109 by vacuum oven drying, based on ISO 1026:1982	Lab - AGROPEC
Krill	Moisture	ISO 6496:1999	Lab - AGROPEC
	Fat	PEC.AGROPEC.052 based on Blight and Dyer Canadian Journal of Biochemistry and Physiology Vol 37 pp 911-917	Lab - AGROPEC
Honey	Hydroxymethyl-furfural	PEC.AGROPEC.197 based on Harmonised methods of the International Honey Commission 2009, chapter 5 Determination of hydroxymethylfurfural by HPLC	Lab - AGROPEC
Honey	Moisture	PEC.AGROPEC.004 refractometric method based on AOAC Official Methods of Analysis 969.38:1969 2023 22nd Edition	Lab - AGROPEC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ANIMAL FEED, FOOD & FOOD PRODUCTS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Krill	Chlorides	PEC.AGROPEC.054 based on ISO 1841-1:1996	Lab - AGROPEC
	Total Volatile Nitrogen	PEC.AGROPEC.056 based On 920.02-1920	Lab - AGROPEC
	Free Fat	PEC.AGROPEC.115 According to ISO 1444:1996	Lab - AGROPEC
Honey	Total Acidity	PEC. AGROPEC.001 method based on AOAC Official Methods of Analysis 962.19:1977 2023 22nd Edition	Lab - AGROPEC
Sugar	Colour	PEC.AGROPEC.059 Based on - International Commission for Uniform Methods of Sugar Analysis / ICUMSA Methods Book. Berlin: Bartens, 2005, ICUMSA Supplement 2011	Lab - AGROPEC
MEAT AND MEAT PRODUCTS FOOD and ANIMAL FEED HONEY	Ash	PEC.AGROPEC.040 using muffle furnace based on ISO 936:1998 ISO 5984:2022 International honey commission 2009 method 3	Lab - AGROPEC
	Moisture	PEC.AGROPEC.037 air drying based on AOAC Official Methods of Analysis 950.46:1991 2023 22nd Edition	Lab - AGROPEC
	Nitrogen Moisture:protein ratio	PEC.AGROPEC.172 by Kjeldahl based on ISO 937:2023	Lab - AGROPEC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ANIMAL FEED, FOOD, and FOOD PRODUCTS (cont'd)	Chemical Tests (cont'd)	Documented In-house Method identified by method number based on standard methods	
FRUIT and VEGETABLE PRODUCTS	Soluble Solids	PEC.AGROPEC.126 based on ISO 2173:2003	Lab - AGROPEC
	pH	PEC.AGROPEC.177 based on ISO 1842:1991	Lab - AGROPEC
Food and food products	Lactose	PEC.CROMA.004 based on AOAC Official method 977.20	Lab - CROMA
Krill	Biogenic Amines: Histamine, Cadaverine	PEC.CROMA.067 by HPLC/FLD based on AOAC 992.23, 2023,22nd edition	Lab - CROMA
Fruit, fruit juices and vegetables Fruit and fruit juices	Pesticide residues as given in tables at end of Schedule Table 1 Pesticides by GC-ECD Table 2 Pesticides by GC-MS Table 3 Pesticides by LC-FLD Table 4 Pesticides by LC-MS/MS Table 5 Pesticides by GC-MS/MS	PEC.CROMA.019 based on QuEChERS extraction and gas chromatography electron capture detection (GC-ECD), gas chromatography mass spectrometry and/or tandem mass spectrometry (GC-MS; GC-MS/MS) and high-performance liquid chromatography using fluorescence detection (LC-FLD) and/or tandem mass spectrometry (LC-MS/MS)	Lab-CROMA
Milk and whey	Chlorate and perchlorate	PEC.CHROM.060 using matrix dispersive extraction (QuPPe) and LC-MS/MS	Lab-CROMA

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS	Chemical Tests (cont'd)	Documented In-House Methods identified by method number based on standard methods	
CANNABIS, FLOWERS, OILS, CONCENTRATES	CBDA (Cannabidiolic acid) CBG (Cannabigerol) CBD (Cannabidiol) THCA (Δ9-Tetrahydrocannabinolic acid) CBN (Cannabinol) (-)-Δ9-THC (Δ9-tetradydrocannabinol) (-)-Δ8-THC (Δ8-tetradydrocannabinol) CBC (Cannabichromene) CBGA (Cannabigerol acid)	PEC.CROMA.063 using HPLC-DAD	Lab-CROMA
Cereals, Oilseeds and by products, Derived products and foodstuffs	Crude Protein – Combustion Method	PEC.CEMIC.CER.210 / AOAC 992.23,2019,21st edition	Lab - CEMIC
Cereals, oilseeds and their products	Moisture	PEC.CEMIC.001 ISO 712:2024 ISO665:2020 ISO 6540 2021 EBC 3.2 1997 EBC 4.2 2000 AACC 44-15A 1999 10TH Ed 2000 AOCS Ac 2-41:2017	Lab - CEMIC
FOODS, GRAINS AND CEREAL PRODUCTS	Water activity	PEC.CEMIC.CER.501/ ISO 18787:2017	Lab - CEMIC
Cereals, cereal products, Oilseeds and by products,	Crude Protein – Kjeldahl method	PEC.CEMIC.003 based on ISO 5983-1:2005/Cor.1:2008, ISO 20483:2013, EBC 3.3.1 2004 and 4.3.1:2004	Lab - CEMIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS (Cont'd)	Chemical and Physical Tests	Documented In-House Methods identified by method number based on Standard methods	
RICE	Classification of Rice: Broken grains Chalky grains Impurities (Foreign Matter) Paddy grains Red rice Stained grains	PEC.CEMIC.CER.010 based on Decreto MGAP No 544/987and 321/988	Lab - CEMIC
Rice quality testing	Brown Rice, Mill Rice, Broken grains, Colour SATAKE, Head rice yield.	PEC.CEMIC.CER.009 / Decreto MGAP Nº 544/987 y 321/988	Lab - CEMIC
Cereals, oilseeds and their products	Extractable matter (Fat) Fat Oil content	PEC.CEMIC.CER.504 using Soxtec solvent extraction system based on ISO 11085:2015, ISO 659:2009	Lab - CEMIC
Oils and Fats (Grease)	Peroxide Index	PEC.CEMIC.CER. 401 based on AOCS Cd 8B-90:2017 and ISO 3960:2017	Lab - CEMIC
Oils and Fats (Grease)	Specific UV extinction at 232nm and 268nm	PEC.CEMIC.CER.423 based on AOCS Ch5-91:2018 and COI/T20/DocNo 19	Lab - CEMIC
Oils and Fats (Grease)	Free Fatty Acids	PEC.CEMIC.CER. 402 based on AOCS Ca 5a-40: 2017 and COI/T.20/Doc.Nº3 4 and ISO 660:2020	Lab - CEMIC
Oils and Fats (Grease)	Moisture	PEC.CEMIC.CER. 406 based on ISO 662:2016	Lab - CEMIC
Dairy products including Cheese, Milk, Milk powders, Liquid Dairy Products (flavoured milks, yoghurt) and dairy desserts (pudding)	Aflatoxin M_1	PEC.AGROPEC.075 Extraction using immunoaffinity column clean up. HPLC based on ISO14501:2021 using fluorescence detection	Lab - AGROPEC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS (Cont'd)	Chemical and Physical Tests	Documented In-House Methods identified by method number based on standard methods	
Nuts, Grains and Dried Fruit including By-products and Finished products for all. Animal Feeds	Aflatoxin B_1, B_2, G_1, G_2	PEC.AGROPEC.053 based on immunoaffinity column clean up. HPLC based on AOAC Official Methods of Analysis 991.31:1994 and 994.08: 1997, 2023 22nd Edition using HPLC and fluorescence detection	Lab - AGROPEC
Grains including By-products and Finished products, Animal Feeds	Deoxynivalenol (DON)	PEC. AGROPEC.063 extraction based on AOAC Official Methods of Analysis, 986.17:1990 2019, 2023 22nd Edition or Immunoaffinity column clean up. HPLC based on Journal of Association of Official Analytical Chemists 70(3), 1987, 479-483 using PDA detection	Lab - AGROPEC
Nuts, Grains and Dried Fruit, including By-products and Finished products for all. Coffee, Grapes and Animal Feeds, Condiments	Ochratoxin A	PEC.AGROPEC.076 based on immunoaffinity column clean up HPLC based on Analytica Chimica Acta 566 2006:117-121 using HPLC and fluorescence detection	Lab - AGROPEC
Edible Iodized Salt	Iodine	PEC.PQAR.910 by titration based on Rosin J, 1967. Reagent Chemicals and Standards. Potassium Iodate, pgs. 383-384. D. Van Nostrand Company Inc., 5th ed. New York	Lab - PQAR
Olive Oil	Stigmasta-3,5-diene	PEC.COMB.026 based on AOAC Method Cd 26-96, 2017 7th Edition	Lab - COMB

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS (Cont'd)	Chemical Tests	Documented In-House Methods identified by method number based on Standard Methods	
Chocolate	Triglycerides (CBE), milk fat and total fat	PEC COMB.030 according to EUR 22666 EN:2007, EUR 20685 EN:2003, EUR 20831 EN:2003	Lab - COMB
Herbs	Arsenic, Cadmium and Lead	PEC.ESPEC.014 based on US FDA Method 4.4 Version 1.1:2015 using Inductively Coupled Plasma-Atomic Emission Spectrometric Determination using Block and Microwave Assisted Digestion	Lab - ESPEC
	Mercury	PEC.ESPEC.010 based on FDA 4.7 version 1.2 (2020) And ISO 12846:2012	Lab - ESPEC
Food and Food Products	Arsenic, Cadmium and Lead	PEC.ESPEC.022 based on US FDA Method 4.7 Version 1.2:2020 using Inductively Coupled Plasma-Mass Spectrometric Determination using Block and Microwave Assisted Digestion	Lab - ESPEC
Bakery products fortified with iron	Iron	PEC.ESPEC.014 based on AOAC Official Method 2011.14 using Block and Microwave Assisted Digestion and Inductively Coupled Plasma-Optical Emission Spectrometry	Lab - ESPEC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS (Cont'd)	Chemical Tests	Documented In-House Methods identified by method number based on Standard methods	
Candies and sugar products, Citrus fruits	Copper	PEC.ESPEC.022 based on US FDA Method 4.7 Version 1.2:2020 Inductively Coupled Plasma-Mass Spectrometric using Block and Microwave Assisted Digestion	Lab - ESPEC
Food and Food products	Sodium	PEC.ESPEC.014 based on AOAC Official Method 2011.14 using Block and Microwave Assisted Digestion and Inductively Coupled Plasma-Optical Emission Spectrometry	Lab - ESPEC
	Molecular Tests		
Krill	Detection of ruminant DNA	PEC.MIC.068 using the DNAeasy kit or R-Biopharm SureFood PREP Advanced Kit for extraction, Amplification and detection Using the Thermo Scientific Rapid Finder Ruminant DNA Kit DNAnimal Screen Ruminant and Biorad RT-PCR CFX 96	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS including dairy products, meat and meat products and ready to eat foods, unless otherwise stated	<u>Microbiological Tests</u> Detection:	Documented In-House Methods identified by method number based on standard methods	
	Listeria spp	PEC.MIC.022 based on ISO 11290-1: 2017 (retaining 48h incubation of selective enrichment broths)	Lab - MIC
	Listeria monocytogenes	PEC.MIC.022 based on ISO 11290-1: 2017 (retaining 48h incubation of selective enrichment broths)	Lab - MIC
	Listeria monocytogenes	PEC.MIC.066 using selective culture enrichment and presumptive detection by iQ-Check Prep System for Automated DNA Extraction and manual extraction by real time PCR using Bio-Rad system, AOAC RI 010802, with biochemical confirmation using PEC.MIC.022 if required	Lab - MIC
	Listeria monocytogenes	PEC.MIC.026 using selective culture enrichment and presumptive detection by real time PCR using Dupont Qualicon BAX PCR system, AOAC RI 121402 with confirmation using PEC.MIC.022 if required	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS including dairy products, meat and meat products and ready to eat foods, unless otherwise stated (cont'd)	Microbiological Tests (cont'd) Detection: (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Dairy Products	*Listeria monocytogenes*	PEC.MIC.026 using selective culture enrichment and presumptive detection by real time PCR using Dupont Qualicon BAX PCR system, AOAC RI 121402 with biochemical confirmation using PEC.MIC.022 (performed at Lab –MIC if required)	Lab - MICFB
	Salmonella spp	PEC.MIC.023 based on ISO 6579-1:2017+A1:2020	Lab - MIC
	Salmonella spp	PEC.MIC.065 using selective culture enrichment and presumptive detection by iQ-Check Prep System for Automated DNA Extraction and manual extraction by real time PCR using Bio-Rad system by real time PCR AOAC OMA 2017.06 PTM 010803, with serological and biochemical confirmation using PEC.MIC.023 if required	Lab - MIC
Food & Food Products	*Salmonella* spp	PEC.MIC.024 using selective culture enrichment and presumptive detection by real time PCR using Dupont Qualicon BAX PCR System, AOAC OMA Official methods No 2013.02, with serological and biochemical confirmation using PEC.MIC.023 if required	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS including dairy products, meat and meat products and ready to eat foods, unless otherwise stated (cont'd)	Microbiological Tests (cont'd) Detection: (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Dairy Products	*Salmonella* spp	PEC.MIC.024 using selective culture enrichment and presumptive detection by real time PCR using Dupont Qualicon BAX PCR System, AOAC OMA Official methods No 2013.02, with serological and biochemical confirmation using PEC.MIC.023 i (performed at Lab –MIC if required)	Lab - MICFB
Meat and Meat Products and Poultry	Presumptive *Escherichia coli* O157 H7 and Presumptive *E. coli* O157:H7/NM	PEC.MIC.067 using selective culture enrichment and presumptive detection by iQ-Check Prep System for Automated DNA Extraction and manual extraction by real time PCR using Bio-Rad system by real time PCR and AOAC RI 020801	Lab - MIC
Meat and Meat Products and Poultry	Presumptive *Escherichia coli* O157 H7 and Presumptive *E. coli* O157:H7/NM	PEC.MIC.027 using selective culture enrichment and presumptive detection by real time PCR using Dupont Qualicon BAX PCR system and AOAC RI 031002	Lab – MIC
Meat and Meat Products and Poultry	Confirmation of *Escherichia coli* O157:H7	PEC.MIC.032 using Biochemical and Serological tests based on Health Canada MFHPB-10 (2017) after presumptive detection using method PEC.MIC.067 or PEC.MIC.027 Real Time PCR	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS including dairy products, meat and meat products and ready to eat foods, unless otherwise stated (cont'd)	Microbiological Tests (cont'd) Detection: (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Raw meat	Shiga Toxin-Producing *Escherichia coli* (STEC) by detection of STX1, STX2 and EAE gene sequences in serogroups O26, O45, O103, O111, O121, O157 and O145	PEC.MIC.064 and PEC.MIC.049 based on USDA FSIS MLG 5C.03 by iQ-Check Prep System for Automated DNA Extraction and manual extraction by real time PCR using Bio-Rad system AOAC RI 121203 screening using iQ-Check STEC VirX and confirmation of serogroups using iQ-Check STEC SerO II Kit	Lab - MIC
Raw meat	Shiga Toxin-Producing *Escherichia coli* (STEC) by detection of STX1, STX2 and EAE gene sequences in serogroups O26, O45, O103, O111, O121, O157 and O145	PEC.MIC.043 and PEC.MIC.049 based on USDA FSIS MLG 5C.03 using BAX real-time PCR system for screening AOAC RI 091301 and confirmation; immunomagnetic separation (IMS) for specific serogroups; culture on modified Rainbow agar; DEC confirmation PCR kit for STX1, STX2 and EAE with visualisation using gel electrophoresis; API20E	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS including dairy products, meat and meat products and ready to eat foods, unless otherwise stated (cont'd)	Microbiological Tests (cont'd) Enumeration:	Documented In-House Methods identified by method number based on standard methods	
	Aerobic colony count at 35 °C for 48h	PEC.MIC.029 based on APHA Compendium of Methods for the Microbiological Examination of Foods, 5th Edition, 2015	Lab - MIC
	Aerobic colony count	PEC.MIC.038 using Biomerieux TEMPO AC (AOAC tested Method Certificate Nº121204)	Lab - MIC
	Aerobic colony count at 30 °C for 72h	PEC.MIC.029 based on ISO 4833-1:2013+A1:2022	Lab - MIC
Dairy products	Aerobic colony count at 30 °C for 72h	PEC.MIC.029 based on ISO 4833-1:2013+A1:2022	Lab - MICFB
Dairy Powder Products	Aerobic colony count at 35°C	PEC.MIC.029 based on Compendium of Methods for the Microbiological Examination of Foods, 5th edition, 2015	Lab - MICFB
FOODS including cereals products, dairy products and ready to eat foods	*Bacillus cereus* (presumptive)	PEC.MIC.025 based on ISO 7932:2004 and Amd 2020	Lab - MIC
	Total Coliforms	PEC.MIC.036 using Biomerieux TEMPO TC (AFNOR BIO 12/17-12/05)	Lab - MIC
	Total Coliforms and Thermotolerant (Faecal) Coliforms	PEC.MIC.028 using MPN based on APHA Compendium of Methods for the Microbiological Examination of Foods 5th Edition, 2015	Lab - MICFB
	Total Coliforms	PEC.MIC.059 based on ISO 4832:2006	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS including dairy products, meat and meat products and ready to eat foods, unless otherwise stated (cont'd)	Microbiological Tests (cont'd) Enumeration: (cont'd)	Documented In-House Methods identified by method number based on standard methods	
	Total Coliforms and Thermotolerant (Faecal) Coliforms and *Escherichia coli*	PEC.MIC.028 using MPN Based on APHA Compendium of Methods for The Microbiological Examination of Foods 5th Edition, 2015	Lab - MIC
Milk Powder	Enterobacteriaceae	PEC.MIC.031 based on ISO 21528-2:2017	Lab - MICFB
	Enterobacteriaceae	PEC.MIC.031 based on ISO 21528-2: 2017	Lab - MIC
Red meat	Enterobacteriaceae	PEC.MIC.039 using Biomerieux TEMPO EB (AOAC tested Method Certificate Nº050801)	Lab - MIC
Chicken (processed)	*Listeria monocytogenes*	PEC.MIC.035 based on ISO 11290-2 2017	Lab - MIC
Food and food products	Coagulase-positive Staphylococci	PEC.MIC.020 based on APHA Compendium of Methods for the Microbiological Examination of Foods, 5th Edition, 2015 and ISO 6888-1:2021 +A1:2023	Lab - MIC
Milk Powder	Coagulase positive Staphylococci	PEC.MIC 020 based on APHA Compendium of Methods for the Microbiological Examination of Foods, 5th Edition, 2015 and ISO 6888-1:2021+A1:2023	Lab - MICFB

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD & FOOD PRODUCTS including dairy products, meat and meat products and ready to eat foods, unless otherwise stated (cont'd)	Microbiological Tests (cont'd) Enumeration: (cont'd)	Documented In-House Methods identified by method number based on standard methods	
(excluding Cheese Products)	Coagulase positive Staphylococci	PEC.MIC.044 based on Petri-film method AOAC 2003.07, 2003.08 and 2003.11	Lab - MIC
Milk Powder	Coagulase positive Staphylococci	PEC.MIC.044 based on Petri-film method AOAC 2003.07, 2003.08 and 2003.11	Lab - MICFB
	Yeast and Moulds	PEC.MIC.058 based on Petri-film method AOAC 997.02 and APHA Compendium of Methods for The Microbiological Examination of Foods, 5th Edition, 2015, chapter 21.2	Lab - MIC
Dairy products	Yeast and Moulds	PEC.MIC.048 based on ISO 6611.2004	Lab - MIC
Foods with aw<0.95	Yeast and Moulds	PRC.MIC.048 based on ISO 21527-2:2008	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ENVIRONMENTAL SAMPLES (sponge swabs)	Microbiological Tests (cont'd) Detection:	Documented In-House Methods identified by method number based on standard methods	
	Listeria monocytogenes	PEC.MIC.066 using selective culture enrichment and presumptive detection by iQ-Check Prep System for Automated DNA Extraction and manual extraction by real time PCR using Bio-Rad system, AOAC RI 010802, with biochemical confirmation using PEC.MIC.022 if required	Lab - MIC
	Listeria monocytogenes	PEC.MIC.026 using selective culture enrichment and presumptive detection by real time PCR using Dupont Qualicon BAX PCR system, AOAC RI 121402 with confirmation using PEC.MIC.022 if required	Lab - MIC
	Salmonella spp	PEC.MIC.065 using selective culture enrichment and presumptive detection by iQ-Check Prep System for Automated DNA Extraction and manual extraction by real time PCR using Bio-Rad system by real time PCR AOAC 010803 RI, with serological and biochemical confirmation using PEC.MIC.023 if required	Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ENVIRONMENTAL SAMPLES (sponge swabs) (cont'd)	Microbiological Tests (cont'd) Detection: (cont'd) *Salmonella* spp	Documented In-House Methods identified by method number based on standard methods PEC.MIC.024 using selective culture enrichment and presumptive detection by real time PCR using Dupont Qualicon BAX PCR System, AOAC OMA Official methods No 2013.02, with serological and biochemical confirmation using PEC.MIC.023 if required	 Lab - MIC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATER and EFFLUENTS	Chemical and Physical Tests		
Potable water	Anion: Bromate	PEC.PQAR.113 by ion chromatography based on EPA 300.1:1997	Lab - PQAR
Fresh surface water, wastewater, effluents	Anions: Chlorate	PEC.PQAR.113 by ion chromatography based on EPA 300.1:1997	Lab - PQAR
Fresh surface water, groundwater, potable water	Anions: Fluoride, Chloride, Nitrate, Sulphate	PEC.PQAR.113 by ion chromatography based on ISO 10304-1:2007	Lab - PQAR
Freshwater (surface & ground water)	Anions: Nitrite	PEC.PQAR.113 by ion Chromatography based on EPA 300.1-1997	Lab - PQAR
	Alkalinity (total)	PEC.PQAR.105 by titration based on ASTM D1067-16	Lab - PQAR
	Hardness (total)	PEC.PQAR.106 by titration based on APHA, 2023, 24th Edition, 2340-C	Lab - PQAR
Fresh surface water, groundwater, potable water, wastewater, effluents	pH	PEC.PQAR.601 by electrode based on APHA, 2023, 24th Edition, 4500_H & ASTM 1293-12	Lab - PQAR
	Conductivity	PEC.PQAR.112 by electrode based on ISO 7888:1985 and APHA, 2023, 24th Edition, 2520-A&B	Lab - PQAR
	Cyanides (total and free)	PEC.PQAR.602 by spectrometry based on EPA 335.4:1993, APHA, 2023, 24th Edition 4500-CN E	Lab - PQAR
	Extractable matter (by solvent)	PEC.PQAR.007 based on APHA, 2023, 24th Edition, 5520-D	Lab - PQAR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATER and EFFLUENTS (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Fresh surface & ground Water, potable water, Wastewater, effluents	Phenols	PEC.PQAR.603 based on EPA 420.1:1978	Lab - PQAR
	Total suspended solids	PEC.PQAR.006 by gravimetry based on APHA, 2023, 24th Edition, 2540-D	Lab - PQAR
	Total dissolved solids	PEC.PQAR.004 by gravimetry based on APHA, 2023, 24th Edition, 2540-C	Lab - PQAR
	Total solids	PEC.PQAR.003 by gravimetry based on APHA, 2023, 24th Edition, 2540-B	Lab - PQAR
	Settleable solids	PEC.PQAR.002 by gravimetry based on APHA, APHA, 2023, 24th Edition, 2540-F	Lab - PQAR
Freshwater (surface & Ground water), effluents	Total Kjeldahl Nitrogen	PEC.PQAR.618 by flow Injection analysis based on EPA Method 351.2	Lab - PQAR
Fresh surface water, wastewater, effluents	Absorbable Organic Halogens (AOX)	PEC.PQAR.604 based on ISO 9562:2004	Lab - PQAR
	Total Nitrogen (TN)	PEC.PQAR.606 by combustion-oxidation based on ISO 11905-2:1997	Lab - PQAR
Wastewater, effluents	Biochemical Oxygen Demand	PEC.PQAR.010 by manometric monitoring based on APHA, 2023, 24th Edition, 5210-D app. 2016	Lab - PQAR
Fresh surface water, groundwater, wastewater, effluents	Colour	PEC.MAFB.011 based on ISO 7887:2011, APHA, 2023, 24th Edition. Standard Method 2120B & ASTM D 1209-05 (2011)	Lab - MAFB

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS and EFFLUENTS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods identified by method number based on standard methods	
	Conductivity	PEC.MFAB.112 using Conductivity meter based on ISO 7888:1985	Lab - MAFB
	pH	PEC.MAFB.001 using pH meter based on APHA, 2023, 24th Edition. Standard Method 4500 H+ B, app. 2000 Rev. 2011 & ASTM D 1293-18	Lab - MAFB
	Soluble Phosphorus	PEC.MAFB.014 by spectrophotometry based on ISO 6878:2004	Lab - MAFB
	Total suspended solids	PEC.MAFB.006 by gravimetry based on APHA, 2023, 24th Edition, 2540-D equivalent to ISO 11923:1997	Lab - MAFB
Wastewater, effluents	Biochemical Oxygen Demand	PEC.MAFB.010 by manometric monitoring based on APHA, 2023, 24th Edition, 5210-D, app. 2016	Lab - MAFB
Fresh surface water, groundwater, wastewater, effluents	Chemical Oxygen Demand	PEC.MAFB.009 by sealed-tube methodology based on ISO 15705:2002	Lab - MAFB
Potable, fresh surface, groundwaters and Wastewater Effluents	Mercury	PEC.ESPEC.010 based on ISO 15587-2 Annex C ISO12846:2012	Lab - ESPEC
Potable, fresh surface, groundwaters	Cadmium, Lead	PEC.ESPEC.022 based on ISO 17294-2:2023 using ICP-MS	Lab - ESPEC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS	Chemical Tests (cont'd)	Documented In-House Methods identified by method number based on standard methods	
Potable, fresh surface and groundwaters	Cadmium, Chromium, Lead, Nickel,	PEC.ESPEC.012 using graphite furnace AAS based on ISO 15586:2003	Lab - ESPEC
	Aluminium, Barium, Boron, Calcium, Copper, Iron, Magnesium, Manganese, Potassium, Sodium & Zinc	PEC.ESPEC.014 using ICPOES based on ISO 11885:2007	Lab - ESPEC
Effluents	Arsenic, Cadmium, Copper, Chromium, Lead, Nickel, Zinc, Aluminium, Sodium, Selenium, Iron, Vanadium	PEC.ESPEC.014 using ICPOES based on ISO 11885:2007	
	Organochlorine Pesticides: Aldrin Trans-chlordane Chlorpyrifos o,p-DDD p,p-DDD Dieldrin Alpha-endosulfan Beta-endosulfan Endosulfan sulphate Endrin Ethion Beta-HCH Heptachlor Heptachlor epoxide Hexachlorobenzene Lindane (γ-HCH) Malathion Methoxychlor Mirex Trans-nonachlor	PEC.CROMA.001 using GC-ECD and GC-MS based on UNE-EN-ISO 6468:1996	Lab - CROMA

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS & EFFLUENTS (cont'd)	Chemical Tests (cont'd)	Documented In-house Methods identified by method number based on standard methods	
Potable, fresh surface, groundwaters and Wastewater, Effluents	Polycyclic aromatic hydrocarbons (PAH)	PEC.CROMA.043 by GC-MS/MS	Lab - CROMA

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS and EFFLUENTS	Microbiological Tests Detection:	Documented In-house Methods identified by method number based on standard methods	
Potable	Coliforms Thermotolerant coliforms *Escherichia coli*	PEC.MIC.072 based on Standard methods for the Examination of water and Waste Water APHA, 23rd Edition, Method 9221 D, E and G.2 using a single tube method with confirmation by indole production, as required by UNIT 833	Lab - MIC
	Pseudomonas aeruginosa	PEC.MIC.073 based on UNIT 942 as required by UNIT 83, using a single tube method and Asparagine broth	Lab - MIC
Potable, including mineral water, fresh surface and groundwater	Total aerobic colony count	PEC.MIC.018 based on Standard methods for the examination of water and wastewater APHA, 23rd Edition, Method 9215 A and B (approved 2016)	Lab - MIC & Lab - MICFB
Potable, including mineral water, fresh surface and groundwater and wastewater effluents	Coliforms Thermotolerant coliforms *Escherichia coli* (presumptive)	PEC.MIC.030 incorporating ISO 9308-2:1990 using MPN technique to meet national requirements	Lab - MIC & Lab - MICFB
Potable, including mineral water	Total coliforms *Escherichia coli* (presumptive)	PEC.MIC.016 using Endo Agar based on Standard methods for the examination of water and wastewater APHA, 23rd Edition, Method 9222B (approved 2015) using membrane filtration technique	Lab - MIC & Lab - MICFB

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS and EFFLUENTS (Cont'd)	Microbiological Tests Enumeration:	Documented In-house methods identified by method number based on standard methods	
Potable & Groundwater	*Escherichia coli*	PRC.MIC.074 using Endo agar based on Standard methods for the examination of water and wastewater APHA 21st Edition, Method 9222 B and G using membrane filtration and confirmation NA-MUG	Lab - MIC
Sea water, fresh surface waters, groundwater and effluents	Thermotolerant (faecal) coliforms	PEC.MIC.016 using mFC Agar based on Standard methods for the examination of water and wastewater APHA, 23rd Edition, Method 9222D (approved 2015) using membrane filtration technique	Lab - MICFB
Potable, including bottled and mineral waters, and groundwater, including boreholes and wells	*Pseudomonas aeruginosa*	PEC.MIC.034 based on Standard methods for the examination of water and wastewater APHA, Method 9213 E (approved 2007)	Lab - MIC & Lab - MICFB

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS and EFFLUENTS (Cont'd)	Biological Toxicity Test	Documented In-House Methods identified by method number based on standard methods	
Fresh surface water, wastewater, effluents	Determination of toxicity using Daphnia magna immobilisation test (ED50) or lethality test (LC)	PEC.PQAR.607 based on EPS1/RM/14 Environmental Protection Series. Environment Canada, Ottawa, 2nd Edition, December 2000	Lab-PQAR
Effluents	Determination of Toxicity using *Pimephales promelas* lethal concentration (LC50) test, or half maximal effect concentration (EC50) test	PEC.PQAR616 based on EPA-821-R-02-012. Methods for Measuring the Acute Toxicity of Effluents and Receiving Waters to Freshwater and Marine Organisms. Fifth Edition, October 2002	Lab-PQAR
SEDIMENTS	Biological Tests		
River and Estuary Sediments	Biomass determination, identification and enumeration of benthic invertebrates to family level	PEC.MAM.200 based on USA EPA/620/R-95/008, 1995 Environmental Monitoring Assessment programme Laboratory Manual - Volume 1: Biological and Physical Analysis	Lab - PQAR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS and SEDIMENTS	Sampling	Documented In-House Methods identified by method number based on standard methods	
Surface estuary and fresh waters	Collection of samples for biological examination (plankton)	PRD.MUA.007 qualitative and quantitative using a variety of sampling equipment as described in ITR.MUA 200 and 201 based on Standard Methods for the Examination of Water and Wastewater - APHA 23rd Edition, 2017, Part 10200	Site (Environmental - MUA)
Surface estuary and fresh waters	Collection of samples for microbiological analysis	ITR.MIC.061 and ITR.MUA.205 based on Standard Methods for the Examination of Water and Wastewater - APHA Part 9060A 2006	Site (Environmental - MUA)
Surface estuary and fresh waters	Collection of samples for physicochemical analysis	PRD.MUA.007 based on ISO 5667-6	Site (Environmental MUA)
River and Estuary Sediments	Collection of grab samples for physicochemical analysis	PRD.MUA.005 based on ASTM E1391-03 (Reapproved 2014)	Site (Environmental – MUA)
	Collection of grab samples for biological examination, benthic invertebrates	PRD.MUA.005 based on ASTM E1391-03 (Reapproved 2014)	Site (Environmental - MUA)
Surface estuary and fresh waters	In-situ determination of temperature, pH, conductivity & dissolved oxygen (DO)	PEC.MUA.300 using multiparameter probes	Site (Environmental - MUA)

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ATMOSPHERIC POLLUTANTS AND EFFLUENTS – STACK GAS SAMPLES	<u>Physical Testing</u>	National, International and other recognised standards using documented In-House work instructions	
Filter Papers and Rinse Solutions	Weighing of Particulate Matter	PEC.MAM.CAE.004 based on EN 13284-1:2017	Lab - MAM
Testing of Stack Emissions to Atmosphere	<u>Sampling</u> (with subsequent analysis by an ISO/IEC 17025 accredited laboratory)	National, International and other recognised standards using documented In-House work instructions to meet the requirements of EN 15259:2007	
	Total Particulate Matter	PEC.MAM.CAE.004 based on EN 13284-1:2017	Site - MAM
	<u>Sampling and On-Line Analysis</u>		
	Pressure, Temperature and Velocity (Point Velocity Method to support measurement of total particulate matter)	PEC.MAM.CAE.004 based on PD CEN/TR 17078:2017 / EN 16911-1:2013	Site - MAM
TOYS AND TOY PACKAGING	<u>Chemical Tests</u>		
	Migration of certain elements: Arsenic Barium Antimony Cadmium Chromium Lead Selenium Mercury	PEC.ESPEC.024 based on Mercosur Standard NM-300-3:2002 – Safety of toys – migration of certain elements using ICP-OES and ICP-MS and, for mercury determination CVAAS	Lab - ESPEC
END			

Table 1 - Pesticides by GC-ECD - Fruit, fruit juices and vegetables			
Aldrin	Alpha-Endosulfan	alpha-HCH	Beta-Endosulfan
beta-HCH	Cypermethrin	Chlorothalonil	Chlorpyrifos
Chlorpyrifos-methyl	delta-HCH	Deltamethrin	Diazinon
Dieldrin	Endrin	Ethion	Heptachlor
Heptachlor Epoxide B	Imazalil	Lambda-Cyalothrin	Lindane
Malaoxon	Malathion	op-DDT	Parathion-ethyl
Parathion-methyl	Permethrin	pp-DDD	pp-DDE
pp-DDT	Prochloraz	Sulfate-endosulfan	

Table 2 - Pesticides by GC-MS - Fruit, fruit juices and vegetables			
Aldrin	Alpha-Endosulfan	alpha-HCH	Azinphos-methyl
Beta-Endosulfan	beta-HCH	Chlorothalonil	Chlorpyrifos
Chlorpyrifos-methyl	delta-HCH	Diazinon	Dieldrin
Dimethoate	Endrin	Ethion	Fenitrothion
Fenthion	Heptachlor	Heptachlor Epoxide B	Lambda-Cyalothrin
Lindane	Malathion	Methidathion	op-DDT
Opp (2-Pheniphenol)	Parathion-ethyl	Parathion-methyl	Permethrin
Pyrimethanil	Pirimiphos-methyl	pp-DDD	pp-DDE
pp-DDT	Prochloraz	Propiconazole	Sulfate-endosulfan
Thiabendazole (TBZ)			

Table 3 - Pesticides by LC-FLD - Fruit, fruit juices and vegetables			
2-Phenifenol			
Thiabendazole			

Table 4 - Pesticides by LC-MS/MS – Fruit and fruit juices

Acetamiprid	Acetochlor	Atrazine	Azinphos-methyl
Azoxystrobin	Bifenthrin	Boscalid	Buprofezin
Carbaryl	Carbendazim	Carbofuran	Cypermethrin
Cyproconazole	Cyprodinil	Clomazone	Chlorantraniliprole
Chlorfenvinphos	Chlorimuron-etyl	Chlorpyrifos	Chlorpyrifos-methyl
Coumaphos	Deltamethrin	Diazinon	Dichlorvos
Diclosulam	Difenoconazole	Diflubenzuron	Dimethoate
Edifenphos	Ethion	Fenbuconazole	Fenhexamid
Fenthion	Fipronil	Florpyrauxifen-benzyl	Fludioxonil
Fluxapyroxad	Phosalone	Phosmet	Hexythiazox
Imazalil	Imidachloprid	Iprodione	Isoprothiolane
Kresoxim-methyl	Lambda-Cyalothrin	Malaoxon	Malathion
Methalaxil	Methamidophos	Methidathion	Methiocarb
Methiocarb Sulfone	Metiocarb Sulfoxide	Metolachlor	Methomyl
Methoxyfenozide	Metsulfuron-methyl	Omethoate	Opp (2-Pheniphenol)
Parathion-ethyl	Parathion-methyl	Penoxsulam	Permethrin
Pyraclostrobin	Pyrazosulfuron-ethyl	Pyrimethanil	Pirimicarb
Pirimiphos-ethyl	Pirimiphos-methyl	Pyriproxyfen	Prochloraz
Profenofos	Profoxydim	Propanil	Propetamphos
Propiconazole	Saflufenacil	Simazine	Spinosad
Tebuconazole	Thiabendazole (TBZ)	Thiacloprid	Thiamethoxam
Tricyclazole	Trichlorfon	Trifloxystrobin	Triflumuron
Triticonazole			

Table 5 - Pesticides by GC-MS/MS – Fruit and fruit juices

Acetochlor	Aldrin	Alpha-Endosulfan	alpha-HCH
Atrazine	Azinphos-methyl	Beta-Endosulfan	beta-HCH
Bifenthrin	Boscalid	Buprofezin	Carbaryl
Carbofuran	Cifluthrin	Cypermethrin	Cyproconazole
Cyprodinil	Cis chlordane	Cis nonachlor	Chlorfenvinphos
Chlorothalonil	Chlorpyrifos	Chlorpyrifos-methyl	Coumaphos
delta-HCH	Deltamethrin	Diazinon	Diclofenthion
Dichlorvos	Dicofol	Dieldrin	Difenoconazole
Dimethoate	Edifenphos	Endrin	Ethion
Fenbuconazole	Fenchlorphos	Fenhexamid	Fenitrothion
Fenthion	Fenvalerate	Fipronil	Fludioxonil
Phosalone	Phosmet	HCB	Heptachlor
Heptachlor Epoxide B	Iprodione	Isoprothiolane	Kresoxim-methyl
Lambda-Cyalothrin	Lindane	Malaoxon	Malathion
Methalaxil	Methidathion	Methiocarb	Metolachlor
Metoxichlor	Mirex	op-DDD	op-DDE
op-DDT	Opp (2-Pheniphenol)	Oxiclordane	Parathion-ethyl
Parathion-methyl	Permethrin	Pyrimethanil	Pirimicarb
Pirimiphos-ethyl	Pirimiphos-methyl	Pyriproxyfen	pp-DDD
pp-DDE	pp-DDT	Procymidone	Profenofos
Propanil	Propetamphos	Propiconazole	Simazine
Sulfate-endosulfan	Tebuconazole	Trans chlordane	Trans nonachlor
Tricyclazole	Trifloxystrobin		

END