DETAILED SCOPE OF ACCREDITATION MR/MRC

Identification : **FI-SMQ-021** Indice de révision : 1 Date : 05/02/2026

Detailed Scope of Accreditation:
Field of activity: Agri-food sector

CRM – AGRI-FOOD / VARIOUS FOOD MATRICES – CEREAL PRODUCTS / PHYSICO-CHEMICAL ANALYSES				
Material / Matrix	**Measurand**	**Measurement Range**	**Expanded Measurement Uncertainty (U)**	**Characterization Approach**
Durum wheat	Protein content (ISO 16634-2, Dumas method)	11% -17 %	0,47%	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited laboratories. **Certified Reference Material (CRM)**
Durum wheat	Protein content (ISO 20483, Kjeldahl method)	11 % -17 %	0,40%	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited laboratories. **Certified Reference Material (CRM)**
Durum wheat	Protein content (ISO 16634-2, Dumas method)	11% -17 %	/	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited and/or non-accredited laboratories. **Reference Material (RM)**
Durum wheat	Protein content (ISO 20483, Kjeldahl method)	11 % -17 %	/	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited and/or non-accredited laboratories. **Reference Material (RM)**
Wheat flour	Protein content (ISO 16634-2, Dumas method)	11 - 13 %	0,47%	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited laboratories. **Certified Reference Material (CRM)**
Wheat flour	Protein content (ISO 20483, Kjeldahl method)	11 - 13 %	0,36%	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited laboratories. **Certified Reference Material (CRM)**
Wheat flour	Protein content (ISO 16634-2, Dumas method)	11 - 13 %	/	Characterization performed **through** interlaboratory comparison involving ISO/IEC 17025 accredited and/or non-accredited laboratories. **Reference Material (RM)**
Wheat flour	Protein content (ISO 20483, Kjeldahl method)	11 - 13 %	/	Characterization performed **through** interlaboratory comparison involving ISO/IEC 17025 accredited and/or non-accredited laboratories. **Reference Material (RM)**
Wheat flour	Moisture content (ISO 712-1)	12-14 %	0,32 %	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited laboratories. **Certified Reference Material (CRM)**
Wheat flour	Moisture content (ISO 712-1)	12-14 %	/	Characterization performed through interlaboratory comparison involving ISO/IEC 17025 accredited and/or non-accredited laboratories. **Reference Material (RM)**

The expanded measurement uncertainty corresponds to the combined standard uncertainty multiplied by a coverage factor k, such that the coverage probability is approximately 95%.

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Nature des modifications :
Création

Référentiels et Chapitres :
Documents Qualité - Essai accrédité

Fichiers joints :
2026-02-V3-BG-Expression de la portée détaillée-ISO17034-VF.docx

Statut : Actif
Mise en signature le : 05/02/2026 **Validé le :** 09/02/2026

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Rédacteurs :
N'DONGO El Hadj - Responsable Qualité

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Groupes de diffusion :
Tous les utilisateurs actifs - Lecture

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