PROFICIENCY TESTING PROGRAMS

REFERENCE MATERIALS

- **FOOD**
  - PHYSICO-CHEMISTRY, MICROBIOLOGY, SENSORY
- **FEED**
  - PHYSICO-CHEMISTRY, MICROBIOLOGY
- **ENVIRONMENT**
  - PHYSICO-CHEMISTRY, MICROBIOLOGY, SENSORY
- **COSMETICS / PHARMACEUTICAL**
  - PHYSICO-CHEMISTRY, MICROBIOLOGY

ISO/IEC 17043 ACCREDITED

N° 1-1495 (scope available on www.cofrac.fr)

2026 – 2027 CATALOG

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ABOUT BIPEA

Created in 1970, BIPEA is a European independent organisation which is composed of a wide network of laboratories concerned by control and quality.

SERVICES OFFERED

- **REGULAR PROFICIENCY TESTS (PTS)**
- **REFERENCE MATERIALS (ERM)**
- **CERTIFIED REFERENCE MATERIALS (CRM)**
- **CUSTOMISED PTS**
- **TECHNICAL CONTROL**
- **TRAINING SESSION**

WHY CHOOSE BIPEA?

A technical expertise officially recognised:

- **ISO/IEC 17043 accredited N° 1-1495**
  (scope available on www.cofrac.fr*)*
- **ISO/IEC 17034 accredited N° 1-7400**
  (scope available on www.cofrac.fr)

- Over 50 years' experience,
- A multi-sector activity in constant evolution,
- A wide range of matrices and criteria,
- **PT programs defined by committees and technical groups composed of experts**,
- Reports made according to ISO 13528 standard, and **results validated by technical experts**,
- Confidentiality of results.

ANNUAL PROGRAMS

In order to evaluate the analysis performance of your laboratory on a long-term basis, BIPEA offers regular programs of interlaboratory comparisons in the form of annual series.

Each annual series begins in September and finishes in June of the following year.

Each series is composed of various rounds. Depending on the programs, there can be one sample to analyse or more, per round. Laboratories participating in a proficiency-testing program will receive all designated samples for that program. They can choose to analyse all criteria or only those that are of interest for them.

MULTI-FIELDS ACTIVITY

cofrac COMPARAISONS INTERLABORATOIRES — ACCREDITATION N°1-1495 PORTEE DISPONIBLE SUR WWW.COFRAC.FR — INTERLABORATORY COMPARISONS — SCOPE AVAILABLE ON WWW.COFRAC.FR

cofrac MATERIAUX DE REFERENCE — ACCREDITATION N° 1-7400 SCOPE AVAILABLE ON WWW.COFRAC.FR

Référentiel National Qualité — Audité par BUREAU VERITAS Certification

Qualiopi processus certifié — RÉPUBLIQUE FRANÇAISE

ABOUT BIPEA

BENEFITS OF OUR PROFICIENCY TESTING PROGRAMS

Interlaboratory comparisons meet the requirements of laboratories' quality standards and are a strategic part of their quality system. Thus, a large number of laboratories taking part in our programs join us within the framework of their accreditation/certification by official bodies. BIPEA proficiency-testing programs are more than basic tests.

In fact, the main goal of our proficiency-testing programs is to prove the laboratory's technical skills on a worldwide basis. Laboratories do not often have the opportunity and time to compare their results with others.

Interlaboratory comparisons are considered fundamental: a laboratory needs to compare its testing results with the real value of a specific material, to check its accuracy.

Moreover, a systematic bias or drift of test results can only be highlighted through long-term observation.

In the case of unsatisfactory results, laboratories can use their results from our proficiency-testing programs as a tool for improvement. These enable a laboratory to determine the reasons for its deviation. Whether this is a one time or systematic problem of method, drift, or bias, it can be identified by an appropriate participation in our proficiency-testing programs.

Thus, participating in interlaboratory comparisons set up by an external organisation such as BIPEA clearly allows confirmation of the analytical performance of a laboratory.

To sum it up, BIPEA interlaboratory comparisons can help laboratories to identify sources of analytical error, taking corrective actions and improving the analytical performance on a short, medium and long term basis. Our tests can also be used for training, in order to check employees' technical skills.

Finally, BIPEA proficiency-testing programs are a key factor in laboratory quality systems and can reassure stakeholders on the good quality service of a laboratory.

BIPEA PARTICIPATING LABORATORIES PLAY A CRUCIAL ROLE!

In order to meet its member needs, BIPEA sets up regular meetings for each proficiency testing program. These committees are represented by an elected person who is also a participating member of the program.

All participating laboratories are invited to join these meetings where laboratories and BIPEA staff discuss possible improvements for the PT programs: nature of the samples, shipment frequency, calculation of the assigned value, etc.

These committees are also meant to promote a friendly atmosphere allowing formal and informal discussions among members of our community. These meetings are thus a major forum for exchanging technical and scientific information.

The members can easily suggest improvements for the PT Program. Once they have expressed their wishes, we study the feasibility of the project, set up the final series, and fix the testing schedule.

MEMBER AREA

A practical and functional platform to enter your results, check your reports, download your schedules…

BIPEA

FOOD PT PROGRAMS

PHYSICO-CHEMISTRY, MICROBIOLOGY, SENSORY

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PT GRAINS & CEREALS: PHYSICS – CHEMISTRY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
01 – COMMON WHEAT	COMMON WHEAT	PHYSICO-CHEMICAL ANALYSES, ANALYSIS ON GRAINS, FLOUR, MILLING TEST	10	DOWNLOAD
05 – COMMON WHEAT: VARIETAL IDENTIFICATION	COMMON WHEAT	IDENTIFICATION OF VARIETIES	6	DOWNLOAD
06 – DURUM WHEAT	DURUM WHEAT	PHYSICO-CHEMICAL ANALYSES SIEVE CONTROL, IMPURITIES DETERMINATION, MITADINE	10	DOWNLOAD
08 – IMPURITIES DETERMINATION	GRAINS	ANALYSIS ACCORDING THE ADDENDUM I, II, V SIEVE CONTROL	10	DOWNLOAD
09 – MOISTURE DETERMINATION	GRAINS, FLOUR	MOISTURE CONTENT	10	DOWNLOAD
10 – OILSEEDS	GRAINS	PHYSICO-CHEMICAL ANALYSES FATTY ACID COMPOSITION	10	DOWNLOAD
10A – SOYA	SOYA	PHYSICO-CHEMICAL ANALYSES FATTY ACID COMPOSITION	5	DOWNLOAD
11 – BREWING BARLEY: PHYSICO-CHEMICAL ANALYSES AND GERMINATION TEST	BARLEY	PHYSICO-CHEMICAL ANALYSES SIEVE CONTROL GERMINATION TEST, INFRARED ANALYSES	10	DOWNLOAD
12 – FOOD PULSES	GRAINS	ANALYSES ACCORDING THE ADDENDUM N°VII	10	DOWNLOAD
23 – BREWING BARLEY: SPECIFIC AND VARIETAL PURITY	BARLEY	SPECIFIC AND VARIETAL PURITY	10	DOWNLOAD
69 – WHEAT: FRENCH BREAD MAKING TEST	COMMON WHEAT	MILLING TEST BREAD MAKING, CHARACTERISTICS OF THE DOUGH, NOTATION, SENSORY ANALYSIS	3	DOWNLOAD
110A – RICE: PHYSICO-CHEMICAL ANALYSES	RICE	PHYSICO-CHEMICAL ANALYSES	1	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

PT MILLING: PHYSICS – CHEMISTRY - MICROBIOLOGY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
02 – FLOUR: PHYSICO-CHEMICAL ANALYSES AND ALVEOGRAPH	FLOURS	PHYSICO-CHEMICAL ANALYSES, ALVEOGRAPH	10	DOWNLOAD
03 – FLOUR: FRENCH BREAD MAKING TEST	FLOURS	PHYSICO-CHEMICAL ANALYSES OF FLOUR FRENCH BREAD MAKING TEST CRITERIA, ANALYSES OF THE DOUGH AND THE BREAD	5	DOWNLOAD
07 – SEMOLINA	SEMOLINA	PHYSICO-CHEMICAL ANALYSES	10	DOWNLOAD
16 – FILTH TEST	FLOURS, SEMOLINA	RODENTS, INSECTS, ACARINAS, FRAGMENTS…	5	DOWNLOAD
25 – FLOUR: FARINOGRAPH	FLOURS	PHYSICO-CHEMICAL ANALYSES FARINOGRAPH / MIXOLAB	10	DOWNLOAD
41 – FLOUR: RHEOFERMENTOMETER	FLOURS	RHEOLOGY	10	DOWNLOAD
47 – FLOUR: FRENCH TRADITION BREAD	FLOURS	PHYSICO-CHEMICAL ANALYSES OF FLOUR DOUGH, BREAD AND CRUMB CHARACTERISTICS	4	DOWNLOAD
72 – FLOUR: MIXOLAB STANDARD PROTOCOL	FLOURS	STANDARD PROTOCOL PARAMETERS	10	DOWNLOAD
56 – MICROBIOLOGY IN FLOURS	FLOURS	COAGULASE POSITIVE *STAPHYLOCOCCI*, *ESCHERICHIA COLI*, MOULDS, SULFITE-REDUCING ANAEROBIC BACTERIA AT 46°C, *SALMONELLA*, TOTAL GERMS, TOTAL COLIFORMS, YEASTS	4	DOWNLOAD

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PT FOODSTUFF: PHYSICS – CHEMISTRY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
20 – DIETARY PRODUCTS	FOOD	PHYSICO-CHEMICAL ANALYSES: CALORIC VALUE, MINERALS, VITAMINS, FATTY ACIDS	7/10	DOWNLOAD
20D – DIETARY FOOD				DOWNLOAD
20E – NUTRITIONAL LABELING				DOWNLOAD
20A – EGG PRODUCTS	EGG PRODUCTS (WHOLE EGG AND EGG YOLK)	PHYSICO-CHEMICAL ANALYSES	2	DOWNLOAD
20B – MEAT PRODUCTS	MEAT PRODUCTS	PHYSICO-CHEMICAL ANALYSES	4	DOWNLOAD
20C – CEREALS PRODUCTS	CEREAL PRODUCTS	PHYSICO-CHEMICAL ANALYSES	3	DOWNLOAD
20F – DAIRY SUBSTITUTES OF PLANT ORIGIN	DAIRY SUBSTITUTES OF PLANT ORIGIN	PHYSICO-CHEMICAL ANALYSES	3	DOWNLOAD
20G – FISH AND FISHERY PRODUCTS	FISH	PHYSICO-CHEMICAL ANALYSES	1	DOWNLOAD
20H – PRODUCTS DERIVED FROM AROMATIC PLANTS	INSTANT COFFEE	PHYSICO-CHEMICAL ANALYSES, CALORIC VALUE, MINERALS, ALKALOIDS, FATTY ACIDS	1	DOWNLOAD
NEW 20J – DRIED FRUITS - NUTRITIONAL INFORMATION	DRY FRUITS	PHYSICO-CHEMICAL ANALYSES, CALORIC VALUE	1	DOWNLOAD
21 – FATS AND OILS	FATS, OIL	PHYSICO-CHEMICAL ANALYSES, FATTY ACIDS, STEROLS, TRIGLYCERIDES	10	DOWNLOAD
21A – OLIVE OIL PHYSICS-CHEMISTRY	OLIVE OIL	PHYSICO-CHEMICAL ANALYSES, FATTY ACIDS, STEROLS, TRIGLYCERIDES	3	DOWNLOAD
26B – AMINO ACIDS FOR FOOD	VARIOUS FOOD	AMINO ACIDS BY HYDROLYSIS METHOD	5	DOWNLOAD
46 – HONEY	HONEY	PHYSICO-CHEMICAL ANALYSES MICROSCOPIC ANALYSES, IDENTIFICATION TASTING ANALYSES	5	DOWNLOAD
46A – ADULTERATED HONEY	HONEY	PHYSICO-CHEMICAL ANALYSES, HONEY AUTHENTICITY	1	DOWNLOAD
46B – PLANT SYRUP	PLANT SYRUP	PHYSICO-CHEMICAL ANALYSES	1	DOWNLOAD
75A – MILK AND MILK-BASED PRODUCTS	DIARY FOOD	PHYSICO-CHEMICAL ANALYSES: CALORIC VALUE, MINERALS, VITAMINS, FATTY ACIDS	4	DOWNLOAD
75B – OTHER DAIRY FOOD	DIARY FOOD	PHYSICO-CHEMICAL ANALYSES: CALORIC VALUE, MINERALS, VITAMINS, FATTY ACIDS	4	DOWNLOAD
110A – RICE: PHYSICO-CHEMICAL ANALYSES	RICE	PHYSICO-CHEMICAL ANALYSES	1	DOWNLOAD

PT FOODSTUFF: GMOs – DNA

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
40A – GMOS	CORN, SOYA	QUALITATIVE ANALYSES AND QUANTIFICATION	3	DOWNLOAD
40B – DNA	FINISHED PRODUCTS (BISCUITS, CHIPS...) + MIX SAMPLE FOR DETECTION	QUANTIFICATION FOR FINISHED PRODUCTS CROSS CONTAMINATION FOR GRAINS	3	DOWNLOAD
118 – FOOD AUTHENTICITY	CHOPED RAW MEAT	QUALITATIVE: PRESENCE/ABSENCE OF DNA QUANTITATIVE: IF DETECTED, NUMBER OF DNA COPIES PER µL	1	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

PT FOODSTUFF: TASTE

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
21B – OLIVE OIL TASTING ANALYSES	OLIVE OIL	TASTING ANALYSES	3	DOWNLOAD
46 – HONEY	HONEY	TASTING ANALYSES	2	DOWNLOAD

PT FOODSTUFF: PESTICIDES

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
19A – PESTICIDES: FRUITS AND CITRUS FRUITS	FRUITS	PESTICIDES	6	DOWNLOAD
19B – PESTICIDES: CEREALS	CEREALS	PESTICIDES	4	DOWNLOAD
19C – PESTICIDES: VEGETABLES	VEGETABLES	PESTICIDES	4	DOWNLOAD
19D – PESTICIDES: FATS AND OILS	FATS AND OILS	PESTICIDES	4	DOWNLOAD
19E – PESTICIDES: VEGETABLES	VEGETABLES	BROMIDES, NITRATES	3	DOWNLOAD
19F – PESTICIDES: WINES	WINES	PESTICIDES	4	DOWNLOAD

19G – PESTICIDES: HONEY	HONEY	PESTICIDES	4	DOWNLOAD
19H – PESTICIDES: FRUITS / VEGETABLES	FRUITS / VEGETABLES	DITHIOCARBAMATES	3	DOWNLOAD
19J – PESTICIDES: DAIRY FOOD	DAIRY FOOD	PESTICIDES	2	DOWNLOAD
19K – PESTICIDES – MEDICINAL AND AROMATIC PLANTS	AROMATIC PLANTS	PESTICIDES	2	DOWNLOAD
19L – PESTICIDES – DRIED FRUITS AND NUTS	DRIED FRUITS	PESTICIDES	2	DOWNLOAD
19M – PESTICIDES IN EGG	EGG POWDER	PESTICIDES	1	DOWNLOAD
19N – PESTICIDES IN SEA PRODUCTS	SEA PRODUCTS	PESTICIDES	2	DOWNLOAD
66A – MULTI-RESIDUE SCREENING OF PESTICIDES– FRUITS AND CITRUS FRUITS	PEAR	PESTICIDES	1	DOWNLOAD
66B MULTI-RESIDUE SCREENING OF PESTICIDES – CEREALS	CORN	PESTICIDES	1	DOWNLOAD
66C MULTI-RESIDUE SCREENING OF PESTICIDES – VEGETABLES	TOMATO	PESTICIDES	1	DOWNLOAD
66I – MULTI-RESIDUE SCREENING OF PESTICIDES	ESSENTIAL OILS	PESTICIDES	1	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

PT FOODSTUFF: MYCOTOXINS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
31A – MYCOTOXINS: DRIED FRUITS AND SPICES	DRIED FRUITS, SPICES AND OTHER FOOD MATRIX	AFLATOXINS, OCHRATOXIN A	5	DOWNLOAD
31B – MYCOTOXINS: CEREALS	CEREALS	AFLATOXINS, OCHRATOXIN A, FUMOSINES, OTHER PARAMETERS	5	DOWNLOAD
31C – MYCOTOXINS: BABY FOOD	BABY FOOD	AFLATOXINS, OCHRATOXIN A, FUMOSINES, OTHER PARAMETERS	3	DOWNLOAD
31D – MYCOTOXINS: MILK	MILK	M1 AFLATOXIN	2	DOWNLOAD

31E – MYCOTOXINS – FEED	FEED	AFLATOXINS, OCHRATOXIN A, FUMOSINES, OTHER PARAMETERS	2	DOWNLOAD
99 – ERGOT AND DATURA ALKALOIDS	CEREALES	ALKALOIDS	3	DOWNLOAD

PT FOODSTUFF: HEAVY METALS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
32A – TRACE ELEMENTS: PLANTS	PLANTS	ARSENIC, CADMIUM, CHROMIUM, COBALT, FLUORINE, IODINE, MANGANESE, MERCURY, MOLYBDENUM, NICKEL, LEAD, SELENIUM, TIN, TITANE, DRY MATTER	4	DOWNLOAD
32B – TRACE ELEMENTS: SEAFOOD	SEAFOOD		4	DOWNLOAD
32C – TRACE ELEMENTS IN FEED	FEED		4	DOWNLOAD
32D – TRACE ELEMENTS: FOOD	FOOD		4	DOWNLOAD
32E – TRACE ELEMENTS: DAIRY FOOD	DAIRY FOOD		2	DOWNLOAD
32F – TRACE ELEMENTS: MEDICINAL AND AROMATIC PLANTS	AROMATIC PLANTS		2	DOWNLOAD
32G – TRACE ELEMENTS: FRUITS JUICE	FRUIT JUICE		2	DOWNLOAD
32H- TRACE ELEMENTS: HONEY	HONEY		1	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

PT FOODSTUFF: ALLERGENS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
77A – ALLERGENS: GLUTEN	VARIOUS FOOD: FLOUR, CAKE, DIETARY FOOD, FISH, DRIED FRUITS, NUTS, MEAT ETC.	GLUTEN	2	DOWNLOAD
77B – ALLERGENS: EGG		EGG, OVALBUMIN, EGG PROTEINS	2	DOWNLOAD
77C – ALLERGENS: MILK		MILK, MILK PROTEINS, BETA-LACTOGLOBULINES ; CASEIN	2	DOWNLOAD
77D – ALLERGENS: EGG, MILK		EGG, MILK	2	DOWNLOAD
77E – ALLERGENS: HISTAMINE		HISTAMINE	2	DOWNLOAD
77F – ALLERGENS: SULFITES		SULFITES	3	DOWNLOAD

77G – ALLERGENS: NUTS	NUTS	2	DOWNLOAD
77H – ALLERGENS: SOYA	SOYA	2	DOWNLOAD

PT VETERINARY DRUGS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
88A – VETERINARY DRUGS - FISH	FISH	CHLORAMPHENICOL AND NITROFURANES	2	DOWNLOAD
88B – VETERINARY DRUGS - HONEY	HONEY	CHLORAMPHENICOL, NITROFURANES, TETRACYCLINES, AMINOSIDES, SULFAMIDES	2	DOWNLOAD
88C – VETERINARY DRUGS –MEAT	MEAT	CHLORAMPHENICOL, NITROFURANES, QUINOLONES & FLUOROQUINOLONES	2	DOWNLOAD
107 – VETERINARY DRUGS - FEED	FEED	ANTIBIOTIQUES AND COCCIDIOSTATIQUES	1	DOWNLOAD

PT FOODSTUFF: OTHER CONTAMINANTS (Patulin, PCB, Dioxins, PAH, Melamine…)

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
28 – PATULIN DETERMINATION	COMPOTE, APPLE…	PATULIN	3	DOWNLOAD
44A – PCB / DIOXINS	FOOD	PCB, DIOXINS	5	DOWNLOAD
44B – PAH	FOOD	PAH	5	DOWNLOAD
74 – MELAMINE	MILK	MELAMINE, CYANURIC ACID	2	DOWNLOAD
NEW **74A – CEREULIDE IN DAIRY PRODUCTS**	MILK POWDER INFANT FORMULA	CEREULIDE TOXIN	1	DOWNLOAD
76 – CONTAMINANTS IN DAIRY FOOD	DAIRY FOOD	PESTICIDES, HEAVY METALS, MYCOTOXINS, PCB / PAH, MELAMINE	9	DOWNLOAD
94 – ACRYLAMID IN FOODSTUFF	FOOD	ACRYLAMID	2	DOWNLOAD
95 – PROHIBITED COLOR ADDITIVE	FOOD	SUDAN ORANGE G, SUDAN I, SUDAN IV, RHODAMINE B	2	DOWNLOAD
115 – ETHYLENE OXIDE AND 2-CHLOROETHANOL IN FOOD	FOOD	PHYSICO-CHEMICAL ANALYSES	2	DOWNLOAD
117 – PFAS IN FOOD	EGGS (LIQUID FORM)	PHXS, PFOA, PFOS, PFNA	2	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

PT FOODSTUFF: MICROBIOLOGY – VIROLOGY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
51A – FOOD MICROBIOLOGY: E.COLI	MEAT	*E.COLI* (PRESENCE / ABSENCE)	3	DOWNLOAD
51B – FOOD MICROBIOLOGY: MULTIPLE PARAMETERS ENUMERATION	MEAT	ENUMERATION OF *BACILLUS CEREUS, CLOSTRIDIUM PERFRINGENS*, COLIFORMS, *ENTEROBACTERIA*, *ESCHERICHIA COLI*, *LISTERIA* MONOCYTOGENES, FLORA, *STAPHYLOCOCCUS AUREUS, PSEUDOMONAS SPP, SULFITO-REDUCING ANAEROBE BACTERIA SPORES*	3	DOWNLOAD
51C – FOOD MICROBIOLOGY: *SALMONELLA*	MEAT	*SALMONELLA* (PRESENCE / ABSENCE)	3	DOWNLOAD
51D – FOOD MICROBIOLOGY: *LISTERIA*	MEAT	*LISTERIA* (PRESENCE / ABSENCE)	3	DOWNLOAD
51E – FOOD MICROBIOLOGY: YEASTS / MOULDS	MEAT	ENUMERATION OF YEASTS AND MOULDS	2	DOWNLOAD
51H – FOOD MICROBIOLOGY: *LISTERIA*	SEAFOOD	ENUMERATION OF *LISTERIA*	2	DOWNLOAD
51I – FOOD MICROBIOLOGY: CAMPYLOBACTER	POULTRY MEAL	CAMPYLOBACTER	2	DOWNLOAD
51J – FOOD MICROBIOLOGY: CRONOBACTER & SALMONELLA	MILK POWDER	CRONOBACTER AND SALMONELLA (PRESENCE / ABSENCE)	2	DOWNLOAD
51L – FOOD MICROBIOLOGY: MILK – MULTIPLE PARAMETERS ENUMERATION	MILK	ENUMERATION: TVC AT 30°C, THERMOTOLERANT COLIFORMS, COLIFORMS AT 30°C, *ENTEROBACTERIA*, *ESCHERICHIA COLI, BACILLUS CEREUS*, *CLOSTRIDIUM PERFRINGENS*, *LISTERIA* MONOCYTOGENES, *STAPHYLOCOCCUS AUREUS*, *PSEUDOMONAS* SPP, SULFITO-REDUCING ANAEROBE BACTERIA SPORES	2	DOWNLOAD
NEW **51M – MICROBIOLOGY ON FOODSTUFFS – MILK POWDER: DETECTION OF STAPHYLOCOCCUS**	MILK POWDER	STAPHYLOCOCCUS AUREUS (DETECTED/NOT DETECTED)	1	DOWNLOAD
56 – FLOUR MICROBIOLOGY: MULTIPLE PARAMETERS ENUMERATION	FLOURS	ENUMERATION: COAGULASE POSITIVE *STAPHYLOCOCCI*, *ESCHERICHIA COLI*, MOULDS, SULFITE-REDUCING ANAEROBIC BACTERIA AT 46°C, *SALMONELLA*, TOTAL GERMS, TOTAL COLIFORMS, YEASTS	4	DOWNLOAD
NEW **74A – CEREULIDE IN DAIRY PRODUCTS**	MILK POWDER INFANT FORMULA	CEREULIDE TOXIN	1	DOWNLOAD
83A – FOOD VIROLOGY – FRUITS	STRAWBERRIES	GI NOROVIRUS, GII NOROVIRUS, HEPATITIS A VIRUS	1	DOWNLOAD
83C – FOOD VIROLOGY – VEGETABLES	SALAD	GI NOROVIRUS, GII NOROVIRUS, HEPATITIS A VIRUS	1	DOWNLOAD
101A – MICROBIOLOGICAL TESTING OF SURFACES – STAINLESS STEEL PLATES	CONTACT-PLATE, SWAB	TOTAL VIABLE COUNT	2	DOWNLOAD
101B – MICROBIOLOGICAL TESTING OF SURFACES – WIPES *LISTERIA*	WIPES	DETECTION OF *LISTERIA* MONOCYTOGENES AND *LISTERIA* SPP	2	DOWNLOAD
101C – MICROBIOLOGICAL TESTING OF SURFACES – WIPES *SALMONELLA*	WIPES	DETECTION OF *SALMONELLA* SPP	2	DOWNLOAD
101D – MICROBIOLOGICAL TESTING OF SURFACES – STAINLESS STEEL PLATES *LISTERIA*	CONTACT-PLATE, SWAB	SAMPLING AND DETECTION OF LISTERIA SPP AND OF LISTERIA MONOCYTOGENES	2	DOWNLOAD
102 – SEROTYPING OF *SALMONELLA* SPP	AGAR COLONIES	SEROVARS' LIST	2	DOWNLOAD
111 – STAPHYLOCOCCAL ENTEROTOXINS IN FOOD	LIQUID MILK	STAPHYLOCOCCAL ENTEROTOXINS IN FOOD SEA TO SEE (DETECTION)	1	DOWNLOAD

113 – PERFORMANCE TESTING OF CULTURE MEDIA	TRYPTONE BILE X-GLUCURONIDE (TBX), TRYPTONE SOY AGAR (TSA), BUFFERED PEPTONE WATER	PRODUCTIVITY, SPECIFICITY AND SELECTIVITY	1	DOWNLOAD
118 – FOOD AUTHENTICITY	CHOPED RAW MEAT	QUALITATIVE: PRESENCE/ABSENCE OF DNA QUANTITATIVE: IF DETECTED, NUMBER OF DNA COPIES PER µL	1	DOWNLOAD
NEW **519 – HEPATITIS E IN FOOD**	HEPATITIS E	VIROLOGY	1	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

PT DRINKS: PHYSICS – CHEMISTRY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
17 – WINES	DIFFERENT TYPE OF WINES (SPARKLING, AROMATIZED, LIQUOR, SWEET), FLAVOURED WINE	PHYSICAL ANALYSIS, INORGANIC COMPOUNDS, VOLATILS COMPOUNDS, NUTRITIONAL VALUES, PRESERVATIVES	10	DOWNLOAD
17A – GRAPE MUST	GRAPE JUICE, RECTIFIED MUST	PHYSICAL ANALYSIS, INORGANIC COMPOUNDS, VOLATILS COMPOUNDS, PRESERVATIVES	2	DOWNLOAD
17C – DEALCOHOLIZED WINES	DEALCOHOLIZED WINE	PHYSICAL ANALYSIS, INORGANIC COMPOUNDS, VOLATILS COMPOUNDS, ORGANIC ACIDS, PRESERVATIVES, OTHER COMPOUNDS	2	DOWNLOAD
18 – SPIRITS	LIQUORS, SPIRITS, ALCOHOLS	PHYSICAL ANALYSIS, INORGANIC COMPOUNDS, VOLATILS COMPOUNDS, FLAVOURINGS	10	DOWNLOAD
18A – DISTILLATE	DISTILLATE	PHYSICAL ANALYSIS, VOLATILE COMPOUNDS	1	DOWNLOAD
18B – ANISEED COMPOUNDS IN SPIRITS	ANISEED SPIRITS DRINKS	ANETHOL, CIS-ANETHOL, TRANS-ANETHOL, ANISALDEHYDE, ANISOLE, ESTRAGOLE, GLYCYRRHIZIC ACID, THUJONES	4	DOWNLOAD
18C – NO/LOW ALCOHOL SPIRIT	DEALCOHOLIZED SPIRITS	PHYSICAL ANALYSIS, SUGARS, INORGANIC COMPOUNDS, ORGANIC ACIDS, VOLATILS COMPOUNDS, ALCOHOLS, ESTERS, OTHER COMPOUNDS, PRESERVATIVES	1	DOWNLOAD
27 – FRUIT JUICES AND OTHER SOFT DRINKS	JUICE, NECTAR, SODAS, SMOOTHIE, ENERGY DRINKS	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS	10	DOWNLOAD
27A – FRUIT JUICES	JUICE, NECTAR, SMOOTHIE	PHYSICAL ANALYSIS, SUGARS, INORGANIC COMPOUNDS, PRESERVATIVES	10	DOWNLOAD
27B – OTHER SOFT DRINKS	SODAS, ENERGY DRINKS	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS	5	DOWNLOAD
36A – AROMATIZED CIDERS	AROMATIZED CIDERS	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS	4	DOWNLOAD
36B – FRENCH CIDERS PERRY & POMMEAU	FRENCH CIDERS, PERRY / POMMEAUX	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS	7	DOWNLOAD
39 – PORT WINES	PORT WINES, PINEAU, MARSALA, XERES	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS	6	DOWNLOAD

58 – ALCOHOLS	CRUDE ALCOHOL, NEUTRAL ALCOHOL	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS, DENATURANTS	10	DOWNLOAD
58A – DEHYDRATED ALCOHOLS	DEHYDRATED ALCOHOL	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS	7	DOWNLOAD
65 – COMPOUNDS EXTRACTED FROM WOOD	SPIRITS	AROMATIC COMPOUND	3	DOWNLOAD
73 – VINEGAR	VINEGAR	PHYSICO-CHEMICAL ANALYSES, HIGHER ALCOHOLS, INORGANIC COMPOUNDS	6	DOWNLOAD
81 – COMPOUNDS EXTRACTED FROM WOOD IN WINES	WINES	GALLIC ACID, HMF, FURFURAL, 5-METHYLFURFURAL, VANILLIC ACID, SYRINGIC ACID, VANILLIN, SCOPOLETIN, SYRINGIC ALDEHYDE, CONIFERALDEHYDE, SINAPALDEHYDE, ELLAGIC ACID	2	DOWNLOAD
100 – BEER	DARK BEER, ALCOHOL FREE BEER, LAGER BEER	PHYSICAL ANALYSES, SUGARS, ORGANIC ACIDS, ALCOHOLS, OTHER ORGANIC COMPOUNDS, CATIONS, SULFUR DIOXIDE, CARBON DIOXIDE, OVERPRESSURE	4	DOWNLOAD

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PT DRINKS: SENSORY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
89 – SENSORY ANALYSES: WINES SENSORY DEFECTS	RED WINE, WHITE WINE	WINES SENSORY DEFECTS	2	DOWNLOAD

PT DRINKS: CONTAMINANTS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
19F – PESTICIDES: WINES	WINES	PESTICIDES	4	DOWNLOAD
32G – TRACE ELEMENTS IN FRUITS JUICE	FRUITS JUICE	DRY MATTER, ARSENIC, CADMIUM, CHROMIUM, COBALT, COPPER, TIN, FLUORINE, IODINE, MERCURY, MANGANESE, MOLYBDENUM, NICKEL, LEAD, SELENIUM, TITANIUM	2	DOWNLOAD
55 – CONTAMINANTS IN WINES	WINES	OCHRATOXINE A, PHTHALATES, AMINES, ACIDS, OTHER ORGANIC COMPOUNDS, INORGANIC COMPOUNDS	5	DOWNLOAD
55A – CONTAMINANTS IN WINE (EXCEPT HAHP)	WINES	OCHRATOXINE A, PHTHALATES, AMINES, ACIDS, OTHER ORGANIC COMPOUNDS, INORGANIC COMPOUNDS	5	DOWNLOAD
55B – HALOANISOLES AND HALOPHENOLS IN WINE	WINES	HALOANISOLES, HALOPHENOLS	5	DOWNLOAD

70 – HALOANISOLES AND HALOPHENOLS IN OAK WOOD	OAK WOOD	HALOANISOLES, HALOPHENOLS	4	DOWNLOAD
71 – ALLERGENS IN WINES	WINES	CASEIN, LYSOZYME, OVALBUMIN, EGG PROTEINS, BETA-LACTOGLOBULINE, GLUTEN	3	DOWNLOAD
80 – CONTAMINANTS IN SPIRITS	SPIRITS	PHTHALATES, ETHYLE CARBAMATE, COPPER, TIN, OTHER CONTAMINANTS	3	DOWNLOAD
108 – CONTAMINANTS IN BEER	SPIKED BEER	COPPER, IRON, ZINC, ALUMINUM, LEAD, MAGNESIUM, POTASSIUM, CALCIUM, ARSENIC, SELENIUM, TIN, MERCURY, CADMIUM, NITROSAMINES (NDMA)	2	DOWNLOAD
112 – HAHP IN CORKS MACERATE	SPIKED CORK MACERATE IN A MODEL WINE SOLUTION	HALOANISOLES, HALOPHENOLS	1	DOWNLOAD

PT DRINKS: MICROBIOLOGY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
51F – MICROBIOLOGY IN FRUIT JUICES	FRUIT JUICE	ENUMERATION OF YEASTS, MOULDS AND MESOPHILE FLORA AT 30°C DETECTION AND/OR ENUMERATION OF ALICYCLOBACILLUS	2	DOWNLOAD
79 – MICROBIOLOGY IN WINES	WINES	YEASTS (BRETTANOMYCES), ACETIC AND LACTIC BACTERIA, YEASTS AND MOULDS	3	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

FEED PT PROGRAMS

PHYSICO-CHEMISTRY, MICROBIOLOGY

PT FEED: PHYSICAL – CHEMISTRY----------23
PT FEED: CONTAMINANTS – DRUGS – MICROBIOLOGY----------23

PT FEED: PHYSICAL – CHEMISTRY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
13 – FEED	FEED (RAW MATERIALS AND FINISHED PRODUCTS)	PHYSICO-CHEMICAL ANALYSES NUTRITIONAL VALUE, MINERALS, AMINO ACID COMPOSITION, VITAMINS, PIGMENTS, MICROSCOPIC ANALYSES, FATTY ACID COMPOSITION, DRUG RESIDUES, OTHER PARAMETERS…	10	DOWNLOAD
14 – FORAGES	FORAGES	PHYSICO-CHEMICAL ANALYSES PARIETAL COMPONENTS, MINERALS, DIGESTIBILITY, ENERGETIC VALUE FORECAST, NITROGENEOUS VALUE	10	DOWNLOAD
22 – SILAGES	SILAGES	PHYSICO-CHEMICAL ANALYSES PARIETAL COMPONENTS, ALCOHOLS, VOLATIL FATTY ACIDS, DIGESTIBILITY, OTHER PARAMETERS…	4	DOWNLOAD
26A – AMINO ACIDS: FEED	FEED (RAW MATERIALS AND FINISHED PRODUCTS)	AMINO ACIDS BY HYDROLYSIS METHOD, FREE AMINO ACIDS	5	DOWNLOAD
42 – PREMIX	PREMIX	PHYSICO-CHEMICAL ANALYSES, MINERALS, VITAMINS, METALS, OTHER PARAMETERS…	10	DOWNLOAD
49 – AQUACULTURE FEEDS AND RAW MATERIAL	FEED	PHYSICO-CHEMICAL ANALYSES NUTRITIONAL VALUE, MINERALS, AMINO ACID COMPOSITION, VITAMINS, PIGMENTS, MICROSCOPIC ANALYSES, FATTY ACID COMPOSITION, DRUG RESIDUES, OTHER PARAMETERS…	5	DOWNLOAD
67 – PETFOOD	FEED – DOG AND CAT (RAW MATERIALS AND FINISHED PRODUCTS)	PHYSICO-CHEMICAL ANALYSES AMINO ACIDS, ANTIOXIDANTS, BIOGENIC AMINES, MYCOTOXINS, VITAMINS, MINERALS, METALS, CONTAMINANTS, FATTY ACIDS, TRACE ELEMENTS, OTHER PARAMETERS…	10	DOWNLOAD
67A – PETFOOD			5	DOWNLOAD

PT FEED: CONTAMINANTS – DRUGS - MICROBIOLOGY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
19P – PESTICIDES : FEED	RAW MATERIAL : PROTEAGINOUS (SOYA MEAL)	PESTICIDES	1	DOWNLOAD
31B – MYCOTOXINS: CEREALS	CEREALS	AFLATOXINS, OCHRATOXIN A, FUMOSINES, OTHER PARAMETERS	5	DOWNLOAD
31E – MYCOTOXINS: FEED	FEED	AFLATOXINS, OCHRATOXIN A, FUMOSINES, OTHER PARAMETERS	2	DOWNLOAD
32C – TRACE ELEMENTS FEED	FEED	HEAVY METALS	4	DOWNLOAD
88A – VETERINARY DRUGS	FISH	CHLORAMPHENICOL, AOZ, AMOZ, AMINOHYDANTOIN HYDROCHLORIDE (AHD), SEMICARBAZIDE HYDROCHLORIDE (SEM)	2	DOWNLOAD
105A – MICROBIOLOGY IN FEED – *SALMONELLA* SPP	FEED	*SALMONELLA* SPP DETECTION	2	DOWNLOAD
105B – MICROBIOLOGY IN FEED: LISTERIA DETECTION	FEED	*LISTERIA SPP* AND *LISTERIA MONOCYTOGENES*	2	DOWNLOAD
107 – VETERINARY DRUGS IN FEED	ANIMAL FEED	ANTIBIOTICS AND COCCIDIOSTATS	1	DOWNLOAD

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ENVIRONMENT PT PROGRAMS

PHYSICO-CHEMISTRY, MICROBIOLOGY, SENSORY

PT WATER: PHYSICS – CHEMISTRY – SAMPLING----------27
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PT WATER: HOSPITAL HYGIENE ----------31
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PT WATER: SENSORY ----------31
PT SOILS – SLUDGES – FERTILIZERS – SEDIMENTS ----------32
PT AIR ----------32

PT WATER: PHYSICS – CHEMISTRY - SAMPLING

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
34 – FRESH WATERS – PHYSICO-CHEMICAL ANALYSES	DRINKING WATER, SURFACE WATER, GROUNDWATER	PHYSICO-CHEMICAL ANALYSES, MINERALS AND TRACE COMPOUNDS	6	DOWNLOAD
34A – BATHING WATERS – PHYSICO-CHEMICAL ANALYSES	BATHING WATER (SWIMMING-POOL)	ISOCYANURIC ACID, TOTAL ORGANIC CARBON, CHLORIDES, OXYDABILITY WITH KMNO4 IN AN ACIDIC SOLUTION, OXYDABILITY IN AN ALKALIN SOLUTION, TURBIDITY	3	DOWNLOAD
34B – FRESH WATERS – BASIC PHYSICO-CHEMICAL ANALYSES	DRINKING WATER, SURFACE WATER, GROUNDWATER	PHYSICO-CHEMICAL ANALYSES	3	DOWNLOAD
34C – FRESH WATERS – CHLOROPHYLL A, PHEOPIGMENT INDEX	DRINKING WATER, SURFACE WATER, GROUNDWATER	CHLOROPHYLL A, PHEOPIGMENT INDEX	3	DOWNLOAD
34D – CARBO-GASEOUS PACKAGED WATER	CARBO-GASEOUS WATER	PHYSICO-CHEMICAL ANALYSES, HEAVY METALS	2	DOWNLOAD
34E – HIGHLY MINERALIZED PACKAGED WATER	HIGHLY MINERALIZED PACKAGED WATER WITH A DRY RESIDUE	PHYSICO-CHEMICAL ANALYSES, HEAVY METALS	2	DOWNLOAD
37A – BATHING WATERS – THM	BATHING WATER (SWIMMING-POOL)	THM	3	DOWNLOAD
52 – WASTE WATERS – PHYSICO-CHEMICAL ANALYSES	WASTE WATER (INLET AND OUTLET) AND INDUSTRIAL WASTE WATER	PHYSICO-CHEMICAL ANALYSES MINERAL AND TRACE COMPOUNDS	6	DOWNLOAD
52B – WASTE WATERS: BASIC PHYSICO-CHEMICAL ANALYSES	WASTE WATER (INLET AND OUTLET) AND INDUSTRIAL WASTE WATER	PHYSICO-CHEMICAL ANALYSES NATURAL STRUCTURE	3	DOWNLOAD
57 – WATERS – FIELD ANALYSES BY SAMPLERS	DRINKING WATER, SURFACE WATER, GROUNDWATER, WASTE WATER, INDUSTRIAL WASTE WATER	FIELD ANALYSES CONDUCTIVITY AT 25°C, CHLORINE (FREE, TOTAL, ACTIVE), DISSOLVED OXYGEN, REDOX POTENTIAL, PH, SALINITY, STABILIZING AGENT: ISOCYANURIC ACID, TURBIDITY	3	DOWNLOAD

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PT WATER: MICROPOLLUTANTS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
37 – FRESH WATERS – MICROPOLLUTANTS	DRINKING WATER, SURFACE WATER, AND GROUNDWATER.	INSECTICIDES, PCB, PAH, UREAS, TRIAZINES, BTEX, VOLATILS, HERBICIDES, OTHER PARAMETERS	5	DOWNLOAD
37P – FRESH WATERS – PCBS, PAHS, PESTICIDES, PHTALATES	MINERAL WATER, SURFACE WATER, FEED WATER	PCBS, PAHS, PESTICIDES, PHTALATES	5	DOWNLOAD
37Q – FRESH WATERS – BTX-HVOC	FEED WATER, SURFACE WATER	BTX-HVOC	4	DOWNLOAD
37R – FRESH WATERS – HERBICIDES	FEED WATER, SURFACE WATER	HERBICIDES	3	DOWNLOAD
37B – SURFACE WATER PBDE	SURFACE WATER	PBDE	2	DOWNLOAD
37C – SURFACE WATER ALKYLPHENOLS, BISPHENOL A	SURFACE WATER	ALKYLPHENOLS, BISPHENOL A	2	DOWNLOAD
37D – SURFACE WATER ORGANOTINS	SURFACE WATER	ORGANOTINS	2	DOWNLOAD
37E – SURFACE WATER CHLOROANILINES	SURFACE WATER	CHLOROANILINES	2	DOWNLOAD
37F – SURFACE WATER CHLOROACETIC ACID	SURFACE WATER	CHLOROACETIC ACID	2	DOWNLOAD
37G – SURFACE WATER EPICHLORHYDRIN	SURFACE WATER	EPICHLORHYDRIN	2	DOWNLOAD
37H – SURFACE WATER POLYCHLORINATED ALKANES	SURFACE WATER	POLYCHLORINATED ALKANES	2	DOWNLOAD
37I – SURFACE WATER ACRYLAMIDE	SURFACE WATER	ACRYLAMIDE	2	DOWNLOAD
37J – SURFACE WATER NITROAROMATICS	SURFACE WATER	NITROAROMATICS	2	DOWNLOAD
37K – SURFACE WATER CHLOROPHENOLS	SURFACE WATER	CHLOROPHENOLS	2	DOWNLOAD
37L – SURFACE WATER PERFLUORINATED COMPOUNDS PFAS	SURFACE WATER	PERFLUORINATED COMPOUNDS	2	DOWNLOAD
37M – FRESH WATERS – MULTI-PESTICIDES	SURFACE WATER	PESTICIDES	3	DOWNLOAD
37N – FRESH WATERS – PARABENS	SURFACE WATER	PARABENS	2	DOWNLOAD
37O – FRESH WATERS – ESA AND OXA METABOLITES	SURFACE WATER	SULFONIC ACID AND OXANILIC ACID METABOLITES	2	DOWNLOAD
48A – WATERS – AOX	DRINKING WATER, WASTE WATER	AOX	6	DOWNLOAD
48B – WATERS – HYDROCARBONS	DRINKING WATER, WASTE WATER	HYDROCARBONS	6	DOWNLOAD
48C – WATERS – VOLATIL HYDROCARBONS	DRINKING WATER, WASTE WATER	VOLATIL HYDROCARBONS	3	DOWNLOAD
53 – WASTE WATER – MICROPOLLUTANTS	WASTE WATER (INLET & OUTLET) AND INDUSTRIAL WASTE WATER	INSECTICIDES, PCB, PAH, UREAS, TRIAZINES, BTEX, VOLATILS, OTHER PARAMETERS	5	DOWNLOAD
53B – WASTE WATER PBDE	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	PBDE	2	DOWNLOAD
53C – WASTE WATER ALKYLPHENOLS, BISPHENOL A	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	ALKYLPHENOLS, BISPHENOL A	2	DOWNLOAD
53D – WASTE WATER ORGANOTINS	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	ORGANOTINS	2	DOWNLOAD
53E – WASTE WATER CHLOROANILINES	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	CHLOROANILINES	2	DOWNLOAD
53F – WASTE WATER HALOACETIC ACID	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	HALOACETIC ACID	2	DOWNLOAD
53H – WASTE WATER POLYCHLORINATED ALKANES	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	POLYCHLORINATED ALKANES	2	DOWNLOAD

53J – WASTE WATER NITROAROMATICS	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	NITROAROMATICS	2	DOWNLOAD
53K – WASTE WATER CHLOROPHENOLS	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	CHLOROPHENOLS	2	DOWNLOAD
53L – WASTE WATER PERFLUORINATED COMPOUNDS PFAS	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	PERFLUORINATED COMPOUNDS	2	DOWNLOAD
53P – WASTE WATER – PCBS, PAHS, PESTICIDES, PHTALATES	WASTE WATER (INLET AND OUTLET) AND INDUSTRIAL WASTE WATER	PCBS, PAHS, PESTICIDES, PHTALATES	5	DOWNLOAD
53Q – WASTE WATER – BTX-HVOC	INDUSTRIAL WASTE WATER, WASTE WATER OUTLET	BTX-HVOC	4	DOWNLOAD
53R – WASTE WATER – HERBICIDES	WASTE WATER OUTLET	HERBICIDES	2	DOWNLOAD
59 – WATERS – MULTIRESIDUES SEARCH OF ORGANIC SUBSTANCES	DRINKING WATER, SURFACE WATER, AND GROUNDWATER.	PESTICIDES	3	DOWNLOAD
87 – MICROPOLLUTANTS IN BIOTA	FISH	PAH, PENTACHLOROBENZENE, HEXACHLOROBENZENE, HEPTACHLOR, HEPTACHLOR EPOXIDE, DICOFOL, PBDE 28, PBDE 47, PBDE 99, PBDE 100, PBDE 153, PBDE 154, PBDE 183, PBDE 209, MERCURY	1	DOWNLOAD
90 – DRUGS IN WATER	DEMINERALIZED WATER, SURFACE WATER	DRUGS (70 MOLECULES)	2	DOWNLOAD

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PT WATER: MICROBIOLOGY - VIROLOGY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
35 – WATERS – MICROBIOLOGICAL ANALYSES EXCEPT *LEGIONELLA*	CLEAN WATER	TOTAL COLIFORMS, *E.COLI*, *ENTEROCOCCI*, *E.COLI* BY NPP METHOD, *STAPHYLOCOCCI*, *PSEUDOMONAS AERUGINOSA*, CULTURABLE MICRO-ORGANISMS (22°C AND 36°C), SPORES OF SULFITE-REDUCING ANAEROBE BACTERIA (CLOSTRIDIUM)	4	DOWNLOAD
35A – WATERS - E. COLI, COLIFORMS, ENTEROCOCCI, TVC		*E. COLI, COLIFORMS, ENTEROCOCCI, TVC*	4	DOWNLOAD
35B – WATERS - *PSEUDOMONAS AERUGINOSA, STAPHYLOCOCCI*		*PSEUDOMONAS AERUGINOSA, STAPHYLOCOCCI*	4	DOWNLOAD
35C – WATERS - *ENTEROCOCCI, E.COLI BY MPN*		*ENTEROCOCCI, E. COLI BY MPN*	4	DOWNLOAD
35D – WATERS - YEASTS AND MOULDS		YEASTS AND MOULDS	2	DOWNLOAD
54 – WATERS – MICROBIOLOGICAL ANALYSES *SALMONELLA*		*SALMONELLA* (PRESENCE / ABSENCE)	4	DOWNLOAD
50 – WATERS – MICROBIOLOGICAL ANALYSES *LEGIONELLA*	HOT WATER FOR SANITARY USE	*LEGIONELLA*, *LEGIONELLA PNEUMOPHILA*, SEROGROUP	3	DOWNLOAD
50A – COOLING TOWER WATERS – MICROBIOLOGICAL ANALYSES *LEGIONELLA*	SYNTHETIC COOLING TOWER WATER	*LEGIONELLA*, *LEGIONELLA PNEUMOPHILA*, SEROGROUP, TOTAL VIABLE COUNT	3	DOWNLOAD
83B – WATER VIROLOGY	WATER	GI NOROVIRUS, GII NOROVIRUS, HEPATITIS A VIRUS	1	DOWNLOAD
116 – SARS COV 2 IN WATERS	OUTPUT WASTE WATER	SARS COV 2 (DETECTION ANS QUANTIFICATION)	1	DOWNLOAD

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PT WATER: HOSPITAL HYGIENE

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
86A – TECHNICAL WATERS: WATERS UNDER BACTERIOLOGICAL CONTROL	WATERS UNDER BACTERIOLOGICAL CONTROL	ENUMERATION OF REVIVIFIABLE AEROBIC BACTERIA AT 22°C & 36°C AND *PSEUDOMONAS AERUGINOSA*	2	DOWNLOAD
86B – TECHNICAL WATERS: MICROBIOLOGY OF DIALYSIS WATERS	DIALYSIS WATER	ENUMERATION OF VIABLE GERMS AT 22°C IN 7 DAYS ON R2A AND *PSEUDOMONAS AERUGINOSA*	2	DOWNLOAD
86C – TECHNICAL WATERS: MICROBIOLOGY OF ENDOSCOPE RINSE WATERS	ENDOSCOPE RINSE WATERS	TOTAL REVIVIFIABLE AEROBIC FLORA AT 22°C FOR 5 DAYS	2	DOWNLOAD

PT WATER: HYDROBIOLOGY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE

82 – FRESHWATER MACRO-INVERTEBRATES IDENTIFICATION	FRESH WATER MACROINVERTEBRATES IN SOLUTION	FAUNISTIC INVENTORY WITH DETERMINATION OF THE MACRO-INVERTEBRATES AND ABUNDANCE FOR EACH IDENTIFIED TAXON	2	DOWNLOAD

PT WATER: SENSORY

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
57A – WATERS – FIELD ANALYSES: ORGANOLEPTIC QUALITY	DRINKING WATER	QUALITATIVE ANALYSIS OF ODOUR, SAVOUR, COLOUR	3	DOWNLOAD
78 – SENSORY ANALYSES ON DRINKING WATER: ODOUR AND FLAVOUR	DRINKING WATER	ODOUR, FLAVOUR	2	DOWNLOAD

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PT SOILS – SLUDGES – FERTILIZERS – SEDIMENTS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
15 – SOILS	SOILS	PHYSICAL, CHEMICAL AND GRANULOMETRICAL ANALYSES, METALS	10	DOWNLOAD
15A – FRESH SOILS	FRESH SOILS	BIOLOGIC ACTIVITY OF THE SOIL	2	DOWNLOAD
24 – MINERAL FERTILIZERS	MINERAL FERTILIZERS	PHYSICAL, CHEMICAL AND GRANULOMETRICAL ANALYSES	8	DOWNLOAD
24A – ORGANO-MINERAL FERTILIZERS	ORGANO-MINERAL FERTILIZERS	PHYSICAL, CHEMICAL AND GRANULOMETRICAL ANALYSES, METALS	1	DOWNLOAD
38A – SLUDGES, SEDIMENTS, SOILS – PHYSICO CHEMISTRY	SLUDGES, SEDIMENTS, SOILS	PHYSICAL ANALYSES, METALS AND TRACE ELEMENTS	6	DOWNLOAD
38B – SLUDGES, SEDIMENTS, SOILS – MICROPOLLUTANTS & PFAS	SLUDGES, SEDIMENTS, SOILS	PFAS, PCB, PAH, ORGANOPHOSPHORUS, ORGANOCHLORINE INSECTICIDES	6	DOWNLOAD
45 – ORGANIC FERTILIZERS	ORGANIC FERTILIZERS	PHYSICO-CHEMICAL ANALYSES, ORGANIC MATTER STABILITY, INERT ANALYSIS, GRANULOMETRY	5	DOWNLOAD
45A – COMPOST – HG, PAH AND PCB	HOUSEHOLD WASTE COMPOST	MERCURY, PAH, PCB	1	DOWNLOAD
91A – FERTILIZERS MICROBIOLOGY: *E. COLI, ENTEROCOCCI, CLOSTRIDIUM*	NATURAL COMPOST (PLANT ORIGIN)	ENUMERATION : *E. COLI, ENTEROCOCCI, CLOSTRIDIUM*	2	DOWNLOAD
91B – FERTILIZERS MICROBIOLOGY: *SALMONELLA*	NATURAL COMPOST (PLANT ORIGIN)	*SALMONELLA* (PRESENCE / ABSENCE)	2	DOWNLOAD
91C – FERTILIZERS MICROBIOLOGY: *LISTERIA*	NATURAL COMPOST (PLANT ORIGIN)	*LISTERIA* (PRESENCE / ABSENCE)	2	DOWNLOAD

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PT AIR

PROGRAMS	DETAILS
STACK EMISSION SAMPLING	EVALUATION OF THE TOTAL DUST CONCENTRATION MEASUREMENT METHOD (3 OR 4 DAYS ON-SITE AT VERNEUIL-EN-HALATTE (OISE)
STACK EMISSION ANALYSES	MERCURY IN DICHROMATE MEDIUM MERCURY IN PERMANGANATE MEDIUM, GASEOUS HYDROCHLORIC ACID, GASEOUS HYDROFLUORIC ACID AND PARTICLES, GASEOUS METALS AND PARTICLES, POLYCYCLIC AROMATIC HYDROCARBONS, GASEOUS SULPHUR DIOXIDE, GASEOUS AMMONIA
INDOOR AIR ANALYSES	BENZENE SAMPLED ON DIFFUSIVE SAMPLING TUBES SPIKED BY EXPOSURE TO ATMOSPHERES GENERATED IN EXPOSURE CHAMBER, FORMALDEHYDE SAMPLED ON DIFFUSIVE SAMPLING TUBES SPIKED BY EXPOSURE TO ATMOSPHERES GENERATED IN EXPOSURE CHAMBER
WORKPLACE AIR ANALYSES	METALS (CD, CR, NI, PB) ON QUARTZ FIBRE FILTER, MERCURY ON HYDRAR® TUBE, INORGANIC ACIDS (HF, HBR, HCL, H3PO4 , HNO3 , H2SO4) ON QUARTZ FIBRE FILTER, BTEX (BENZENE, TOLUENE, ETHYL BENZENE, M-XYLENE) ON ACTIVATED CARBON SUPPORT, ALDEHYDES (FORMALDEHYDE, ACETALDEHYDE) ON SILICA TUBES COATED WITH 2,4-DINITROPHENYLHYDRAZINE
AMBIENT AIR ANALYSES	BENZO[A]PYRENE, BENZ[A]ANTHRACENE, BENZO[B]FLUORANTHENE, BENZO[J]FLUORANTHENE, BENZO[K]FLUORANTHENE, DIBENZO[A,H]ANTHRACENE, FLUORANTHENE, INDENO[1,2,3-C,D]PYRENE, PHENANTHRENE, BENZO[G,H,I]PERYLENE) ON FILTER, SOLUTION AND DUST POWDER

COSMETIC AND PHARMA PT PROGRAMS

PHYSICO-CHEMISTRY, MICROBIOLOGY

PT COSMETICS: PHYSICAL – CHEMISTRY----------36
PT FLAVOURS – FRAGRANCES – ESSENTIAL OILS ----------36
PT PHARMACEUTICAL----------37

PT COSMETICS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
60 – SUNSCREEN PRODUCTS: SPF IN VIVO	SUNSCREEN PRODUCTS	SPF, WATER RESISTANCE…	2	DOWNLOAD
63 – SUNSCREEN PRODUCTS: UVA IN VIVO	SUNSCREEN PRODUCTS	UVA IN VIVO	1	DOWNLOAD
64 – SUNSCREEN PRODUCTS: UVA IN VITRO	SUNSCREEN PRODUCTS	UVA IN VITRO	2	DOWNLOAD
84 – PRESERVATIVES IN COSMETICS PRODUCTS	COSMETICS	PHENOXYETHANOL, CHLORPHENESIN, METHYL PARABEN, SORBIC ACID, BENZOIC ACID, SALICYLIC ACID	2	DOWNLOAD
85 – MICROBIOLOGY IN COSMETIC PRODUCTS - ENUMERATION	DERMATOLOGIC CREAM	ENUMERATION OF YEAST, MOULDS AND MESOPHILIC AEROBIC BACTERIA	2	DOWNLOAD
85A – MICROBIOLOGY IN COSMETIC PRODUCTS: DETECTION – *E. COLI, STAPHYLOCOCCUS AUREUS, PSEUDOMONAS AERUGINOSA*	COSMETICS	*E. COLI, STAPHYLOCOCCUS AUREUS, PSEUDOMONAS AERUGINOSA* (PRESENCE / ABSENCE)	2	DOWNLOAD
93 – HEAVY METALS IN COSMETICS PRODUCTS	COSMETICS	LEAD, CADMIUM, CHROMIUM, NICKEL, COBALT, MERCURY, ARSENIC, ANTIMONY	2	DOWNLOAD
106 – PHYSICO-CHEMISTRY IN COSMETICS	COSMETICS	PHYSICO-CHEMICAL ANALYSES	2	DOWNLOAD
109 – ALLERGENS IN COSMETICS	COSMETICS	ALLERGENS	2	DOWNLOAD
114 – COSMETIC MICROBIAL CHALLENGE TEST (ANTIMICROBIAL PROTECTION)	COSMETICS	COSMETIC FORMULATION	1	DOWNLOAD
NEW **520 – 1.4-DIOXANE IN COSMETICS**	SHAMPOO	1.4-DIOXANE	1	DOWNLOAD
NEW **521 – SUNSCREEN PRODUCTS: SPF IN VITRO**	SUNSCREEN LOTION	SPF IN VITRO	1	DOWNLOAD
NEW **522 – SUNSCREEN PRODUCTS: HDRS**	SUNSCREEN OIL	SPF, UVA-PF, AND CRITICAL WAVELENGTH	1	DOWNLOAD
NEW **524 – PFAS IN COSMETIC PRODUCTS**	COSMETICS	PFAS	1	DOWNLOAD

PT FLAVOURS – FRAGRANCES – ESSENTIAL OILS

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
62 – FLAVOURINGS AND FRAGRANCES	FLAVOURINGS, FRAGRANCES, ESSENTIAL OILS	PHYSICO-CHEMICAL ANALYSES	5	DOWNLOAD
62D – FLAVOURINGS AND FRAGRANCES: GC ANALYSES	FLAVOURINGS, FRAGRANCES, ESSENTIAL OILS	GC ANALYSES	2	DOWNLOAD
62E – FLAVOURINGS AND FRAGRANCES: LC ANALYSES	FLAVOURINGS, FRAGRANCES, ESSENTIAL OILS	LC ANALYSES	1	DOWNLOAD
62F – FLAVOURINGS AND FRAGRANCES: CHIRALITY	FLAVOURINGS, FRAGRANCES, ESSENTIAL OILS	CHIRALITY	1	DOWNLOAD

62G – FLAVOURINGS AND FRAGRANCES: QUANTITATIVE ANALYSES	BENZALDEHYDE, ABSOLUE, HEDIONE	BENZENE QUANTITATIVE ANALYSE, % CIS & TRANS, LIMONENE QUANTITATIVE ANALYSE	2	DOWNLOAD
66I – MULTI-RESIDUE SCREENING OF PESTICIDES	ESSENTIAL OILS	PESTICIDES	4	DOWNLOAD
NEW **523 – COSMETICS OILS**	COSMETICS	MOISTURE CONTENT AND VOLATILE MATTER, PEROXIDE VALUE, FREE FATTY ACID (FFA) CONTENT, SAPONIFICATION INDEX, FATTY ACIDS COMPOSITION	1	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

PT PHARMACEUTICAL

PROGRAMS	MATRICES	PARAMETERS	ROUNDS / YEAR	SCHEDULE
97 – PURIFIED WATER FOR PHARMACEUTICAL APPLICATIONS	WATERS	ENDOTOXINS & TOC	2	DOWNLOAD
98 – RESIDUAL SOLVENTS IN EXCIPIENTS	POLYETHYLENE GLYCOL – PEG	ETHYLENE OXIDE AND DIOXANE	2	DOWNLOAD
104 – MICROBIOLOGY OF PHARMACEUTICAL PROCESS WATER	PHARMACEUTICAL PROCESS WATER	TOTAL VIABLE AEROBIC COUNT	2	DOWNLOAD

** To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available here*

BIPEA

CONTACT

BIPEA
CAP 18 - 189 rue d'Aubervilliers
75018 PARIS - France

Tel : +33.1.40.05.26.30 / Fax :+33.1.42.09.26.85
www.bipea.org / contact@bipea.org