

Date

Reference

2021-03-15

2020/1050

Scope of accreditation

Testing laboratory according to SS-EN ISO/IEC 17025:2018

Sýni ehf	Kópavogur	Accreditation number	1701
			A000173-001

Chemical analysis

<i>Technical area</i>	<i>Parameter</i>	<i>Method</i>	<i>Technique</i>	<i>Measure</i>	<i>Material</i>	<i>Field</i>
Food analysis	Ash content	ISO 5984:2002/Cor 1:2005		0,1 – 99 %	Complex products	No
				0,1 – 99 %	Feed	No
				0,1 – 99 %	Fish and shellfish	No
				0,1 – 99 %	Meat and egg	No
				0,1 – 99 %	Milk	No
				0,1 – 99 %	Vegetable products	No
	Chloride (salt)	AOAC 976.18		0,6 - 600 g/kg	Complex products	No
				0,6 - 600 g/kg	Feed	No
				0,6 - 600 g/kg	Fish and shellfish	No
				0,6 - 600 g/kg	Meat and egg	No
				0,6 - 600 g/kg	Milk	No
				0,6 - 600 g/kg	Vegetable products	No
	Dry matter	ISO 6496:1999		0,1 – 99 %	Complex products	No
				0,1 – 99 %	Feed	No
				0,1 – 99 %	Fish and shellfish	No
				0,1 – 99 %	Meat and egg	No
				0,1 – 99 %	Milk	No
				0,1 – 99 %	Vegetable products	No
	Fat	AOCS Ba 3-38, mod		0,1 – 99%	Complex products	No
			0,1 – 99%	Feed	No	

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<i>Technical area</i>	<i>Parameter</i>	<i>Method</i>	<i>Technique</i>	<i>Measure</i>	<i>Material</i>	<i>Field</i>
Food analysis	Fat	AOCS Ba 3-38, mod		0,1 – 99%	Fish and shellfish	No
				0,1 – 99%	Meat and egg	No
				0,1 – 99%	Milk	No
				0,1 – 99%	Vegetable products	No
		ISO 1443:1973		0,1 – 99 %	Complex products	No
				0,1 – 99 %	Feed	No
				0,1 – 99 %	Fish and shellfish	No
				0,1 – 99 %	Meat and egg	No
	Nitrogen, N (protein)	ISO 5983-1:2005/AC 1:2009		0,016 - 16 %	Complex products	No
				0,016 - 16 %	Feed	No
				0,016 - 16 %	Fish and shellfish	No
				0,016 - 16 %	Meat and egg	No
				0,016 - 16 %	Milk	No
				0,016 - 16 %	Vegetable products	No

Microbiological analysis

<i>Technical area</i>	<i>Parameter</i>	<i>Method</i>	<i>Technique</i>	<i>Measure</i>	<i>Material</i>	<i>Field</i>
Food analysis	Aerobic microorganisms	NMKL 86, 2013			Feed	No
					Food	No
	Anaerobic sulfide reducing bacteria	NMKL 56, 2015			Food	No
	Clostridium perfringens	NMKL 95, 2009, mod			Food	No
	Coagulase positive staphylococci	NMKL 66, 2009			Food	No
	Coliform bacteria	ISO 4831:2006			Feed	No
					Food	No

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Food analysis	Enterobacteriaceae	NMKL 144, 2005			Feed	No
					Food	No
	Listeria monocytogenes, qualitative	NMKL 136, 2010, mod			Feed	No
					Food	No
	Listeria, qualitative	Thermo Fisher MicroSEQ/AOAC #021108	PCR		Feed	No
			PCR		Food	No
		Thermo Fisher SureTect™/AOAC#071304	PCR		Feed	No
			PCR		Food	No
	Moulds and yeasts	NMKL 98, 2005			Feed	No
					Food	No
	Presumptive Bacillus cereus	NMKL 67, 2010			Food	No
	Presumptive Escherichia coli	ISO 7251:2005			Feed	No
					Food	No
	Salmonella	NMKL 71, 1999			Feed	No
					Food	No
		Thermo Fisher MicroSEQ/AOAC #031001	PCR		Feed	No
			PCR		Food	No
		Thermo Fisher SureTect™/AOAC#051303	PCR		Feed	No
PCR				Food	No	
Thermotolerant Campylobacter	NMKL 119, 2007			Feed	No	
				Food	No	
Thermotolerant coliform bacteria	NMKL 96, 2009			Fish and shellfish	No	
Water analysis	Coliform bacteria	ISO 9308-1:2014			Drinking water	No
					Fresh water	No
					Sea water	No
					Waste water/Leach water	No

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<i>Technical area</i>	<i>Parameter</i>	<i>Method</i>	<i>Technique</i>	<i>Measure</i>	<i>Material</i>	<i>Field</i>
Water analysis	Escherichia coli	ISO 9308-1:2014			Drinking water	No
					Fresh water	No
					Sea water	No
					Waste water/Leach water	No
	Intestinal enterococci	ISO 7899-2:2000			Drinking water	No
					Fresh water	No
					Sea water	No
					Waste water/Leach water	No
	Pseudomonas aeruginosa	EN-ISO 16266:2008			Drinking water	No
					Fresh water	No
	Total count of culturable micro-organisms 22°C, 3 days	ISO 6222:1999			Drinking water	No
					Fresh water	No
					Sea water	No
Total count of culturable micro-organisms 36°C, 2 days	ISO 6222:1999			Drinking water	No	
				Fresh water	No	
				Sea water	No	

Changes in the scope of accreditation are in bold.