

Date

Reference

2024-03-26

2022/2510

Scope of accreditation

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

Matis ohf

Reykjavik

Accreditation number

1954

Field of Analytical Services, Reykjavik

A004415-001

Chemical analysis

| <i>Technical area</i> | <i>Parameter</i> | <i>Method</i> | <i>Technique</i> | <i>Measure</i> | <i>Material</i> | <i>Flex</i> | <i>Type of flex</i> | <i>Field</i> |
|-----------------------|------------------------------|---------------------------|------------------|---|--------------------|-------------|---------------------|--------------|
| Food analysis | Ash content | ISO 5984:2022 | | 0,1 – 50 % | Feed | No | | No |
| | | | | 0,1 – 50 % | Fish and shellfish | No | | No |
| | Chloride (salt) | AOAC 976.18 | | 0.1 – 8.0 % | Feed | No | | No |
| | | | | 18.9 – 24.8 % (salt fish, 2 g) 0.1-2.5%(fish/fish products) | Fish and shellfish | No | | No |
| | Fat | AOCS Ba 3-38:2022 | | 0,1 - 30 % (fish/fish products) 12 – 83 % (liver) | Fish and shellfish | No | | No |
| | | | | 6 – 14 % | Feed | No | | No |
| | Nitrogen, N (protein) | ISO 5983-1:2005/AC 1:2009 | | 0,1 - 16 % | Feed | No | | No |
| | | | | 0,1 - 16 % | Fish and shellfish | No | | No |
| | | | ISO 5983-2:2009 | 0,1 - 16 % | Feed | No | | No |
| | Total volatile nitrogen, TVN | AOAC 920.03 | | 0,01 – 0,4 % N | Feed | No | | No |
| | | | | 2-120 mg N/100g | Fish and shellfish | No | | No |
| | Water content | ISO 6496:1999, mod | | 2 – 11 % | Feed | No | | No |
| | | | | 53 - 95 % (fish/fish products) 11 – 73 % (liver) | Fish and shellfish | No | | No |

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|-----------------------|------------------|----------------|------------------|----------------|--------------------|-------------|---------------------|--------------|
| Inorganic chemistry | Arsenic, As | NMKL 186, 2007 | ICP-MS | 0,003-33 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Milk | No | | No |
| | Cadmium, Cd | NMKL 186, 2007 | ICP-MS | 0,003-33 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Milk | No | | No |
| | Chromium, Cr | NMKL 186, 2007 | ICP-MS | 0,003-33 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Milk | No | | No |
| | Copper, Cu | NMKL 186, 2007 | ICP-MS | 0,003-33 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Milk | No | | No |
| | Iron, Fe | NMKL 186, 2007 | ICP-MS | 0,003-33 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Milk | No | | No |
| | Lead, Pb | NMKL 186, 2007 | ICP-MS | 0,003-3 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-3 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-3 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-3 mg/kg | Milk | No | | No |

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|-------------------------------------|------------------|-----------------------------------|------------------|-----------------------|---------------------------|-------------|---------------------|--------------|
| Inorganic chemistry | Mercury, Hg | NMKL 186, 2007 | ICP-MS | 0,06 – 3 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,06 – 3 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,06 – 3 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,06 – 3 mg/kg | Milk | No | | No |
| | Nickel, Ni | NMKL 186, 2007 | ICP-MS | 0,003-33 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Milk | No | | No |
| | Zinc, Zn | NMKL 186, 2007 | ICP-MS | 0,003-33 mg/kg | Feed | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Fish and shellfish | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Meat and egg | No | | No |
| | | | ICP-MS | 0,003-33 mg/kg | Milk | No | | No |
| Organic chemistry | Histamine | §35 LMGB L 10.00-5,HPLC (1999-11) | HPLC | 2,5-100 mg/kg | Feed | No | | No |
| | | | HPLC | 2,5-100 mg/kg | Fish and shellfish | No | | No |
| Organic contaminants and pesticides | Pesticides | EN 15662 | GC-MS | | Beverages | Yes | 2 | No |
| | | | GC-MS | | Vegetable products | Yes | 2 | No |
| | | | LC-MS | | Beverages | Yes | 2 | No |
| | | | LC-MS | | Vegetable products | Yes | 2 | No |

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|----------------------------|--|--|------------------|-----------------|---------------------------|-----------------|---------------------|--------------|----|
| | Escherichia coli | Ph. Eur. 11th Ed. 2.6.13. Microbiological examination of non-sterile products | | | Drugs | No | | No | |
| | | | | | Medical devices | No | | No | |
| | Moulds and yeasts | Ph. Eur. 11th Ed. 2.6.12. Microbiological examination of non-sterile products | | | Drugs | No | | No | |
| | | | | | Medical devices | No | | No | |
| | Pseudomonas aeruginosa | Ph. Eur. 11th Ed. 2.6.13. Microbiological examination of non-sterile products | | | Drugs | No | | No | |
| | | | | | Medical devices | No | | No | |
| | Salmonella | NMKL 187, 2016 Ph. Eur. 11th Ed. 2.6.13. Microbiological examination of non-sterile products | | | Animal excrement | No | | No | |
| | | | | | Drugs | No | | No | |
| | | | | | | Medical devices | No | | No |
| | | | | | | | No | | No |
| | Staphylococcus aureus | Ph. Eur. 11th Ed. 2.6.13. Microbiological examination of non-sterile products | | | Drugs | No | | No | |
| | | | | | Medical devices | No | | No | |
| | Thermotolerant Campylobacter | Inhouse method; ÖS 6, edition 1 20.03.2017 | | | Animal excrement | No | | No | |
| | | | MALDI-TOF | | Animal excrement | No | | No | |
| Total viable aerobic count | Ph. Eur. 11th Ed. 2.6.12. Microbiological examination of non-sterile products | | | Drugs | No | | No | | |
| | | | | Medical devices | No | | No | | |
| Food analysis | Aerobic microorganisms | NMKL 86, 2013 | | | Food | No | | No | |
| | Beta-glucuronidase-positive Escherichia coli | ISO/TS 16649-3:2015 | | | Fish and shellfish | No | | No | |

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|----------------------------------|--------------------------------------|--------------------------------|------------------|----------------|-------------------------|-------------|---------------------|--------------|
| Food analysis | Clostridium perfringens | NMKL 95, 2009 | MALDI-TOF | | Food | No | | No |
| | Coagulase positive staphylococci | NMKL 66, 2009 | | | Food | No | | No |
| | Coliform bacteria | NMKL 44, 2004 | | | Food | No | | No |
| | | NMKL 96, 2009 | | | Food | No | | No |
| | Enterobacteriaceae | NMKL 144, 2005 | | | Feed | No | | No |
| | | | | | Food | No | | No |
| | Escherichia coli | NMKL 125, 2005 | | | Food | No | | No |
| | | NMKL 96, 2009 | | | Food | No | | No |
| | Listeria monocytogenes, qualitative | NMKL 136, 2010 | | | Food | No | | No |
| | | | MALDI-TOF | | Food | No | | No |
| | Listeria monocytogenes, quantitative | NMKL 136, 2010 | | | Feed | No | | No |
| | | | | | Food | No | | No |
| | Listeria spp, qualitative | NMKL 136, 2010, mod | | | Food | No | | No |
| | Moulds and yeasts | NMKL 98, 2005, mod | | | Food | No | | No |
| | Presumptive Bacillus cereus | NMKL 67, 2021 | | | Food | No | | No |
| | Salmonella | ISO 6579-1:2017 A1:2020 | | | Food | No | | No |
| | | NMKL 187, 2016 | | | Animal excrement | No | | No |
| | | NMKL 71, 1999 | | | Food | No | | No |
| | Thermotolerant Campylobacter | NMKL 119, 2007 | | | Food | No | | No |
| | | | MALDI-TOF | | Food | No | | No |
| Thermotolerant coliform bacteria | NMKL 125, 2005 | | | Food | No | | No | |
| | NMKL 96, 2009 | | | Food | No | | No | |

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|--|--------------------------------------|--|------------------|-------------------------|-------------------------|-------------|---------------------|--------------|
| Water analysis | Anaerobic sulphite reducing bacteria | ISO 6461-2:1986 | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| | Coliform bacteria | ISO 9308-1:1990 | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | Escherichia coli | ISO 9308-1:1990/ISO 9308-1:2000/Cor 1:2007 | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | Fecal coliform bacteria | ISO 9308-1:1990 | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| | Intestinal enterococci | ISO 7899-2:2000 | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| | Moulds and yeasts | Ph. Eur. 11th Ed. 2.6.12 | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | Pseudomonas aeruginosa | EN-ISO 16266:2008 | MALDI-TOF | | Drinking water | No | | No |
| MALDI-TOF | | | | Fresh water | No | | No | |
| Total count of culturable micro-organisms 22°C, 3 days | ISO 6222:1999 | | | Drinking water | No | | No | |
| | | | | Fresh water | No | | No | |
| | | | | Sea water | No | | No | |
| | | | | Waste water/Leach water | No | | No | |

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|--|--|--------------------------|------------------|-------------------------|--------------------------------|-------------|---------------------|--------------|
| Water analysis | Total count of culturable micro-organisms 22°C, 3 days | Std Methods 2017, 9215 B | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| | | Std Methods 2017, 9215 D | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| | Total count of culturable micro-organisms 35°C, 2 days | ISO 6222:1999 | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| | | Std Methods 2017, 9215 B | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| | | Std Methods 2017, 9215 D | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No |
| | | | | | Sea water | No | | No |
| | | | | | Waste water/Leach water | No | | No |
| Total count of culturable micro-organisms 37°C, 2 days | ISO 6222:1999 | | | Drinking water | No | | No | |
| | | | | Fresh water | No | | No | |
| | | | | Sea water | No | | No | |
| | | | | Waste water/Leach water | No | | No | |

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|-----------------------|--|----------------------------|---------------------------------|----------------|--------------------------------|-----------------------|---------------------|--------------|-----------|
| Water analysis | Total count of culturable micro-organisms 37°C, 2 days | Std Methods 2017, 9215 B | | | Drinking water | No | | No | |
| | | | | | Fresh water | No | | No | |
| | | | | | Sea water | No | | No | |
| | | | | | Waste water/Leach water | No | | No | |
| | | | Std Methods 2017, 9215 D | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No | |
| | | | | | Sea water | No | | No | |
| | | | | | Waste water/Leach water | No | | No | |
| | | Total viable aerobic count | Ph. Eur. 11th Ed. 2.6.12 | | | Drinking water | No | | No |
| | | | | | Fresh water | No | | No | |

Changes in the scope of accreditation are in bold.

The scope of accreditation is flexible as specified in this decision. The accredited body must always retain a current list of the scope for which it is accredited.

Type of flexible scope

- 1: - Introduce new version of standard method and make editorial changes to non-standard method
- 2: - Introduce new version of standard method and make editorial changes to non-standard method - Introduce new version and modifications of non-standard method. The procedure must be equivalent - Introduce new parameter/component/characteristics - Introduce new measurement range - Introduce new material/new products/matrices - Introduce new method equivalent to methods already in the accreditation decision