

The Dutch Accreditation Council RvA, by law appointed as the national accreditation body for The Netherlands, hereby declares that accreditation has been granted to:

# Micro-Analyse Zeeland B.V. Kloosterzande

The organisation has demonstrated to be able to generate technical valid results in a competent way and work according to a management system.

This accreditation is based on an assessment against the requirements as laid down in EN ISO/IEC 17025:2017.

The accreditation covers the activities as specified in the authorized annex bearing the registration number.

The accreditation is valid provided that the organisation continues to meet the requirements.

The accreditation with registration number:

L 420

is granted on 27 July 2005

This declaration is valid until

1 August 2025

The board of the Dutch Accreditation Council, on its behalf.

mr. J.A.W.M. de Haas

Normative document: EN ISO/IEC 17025:2017

Registration number: L 420

### of Micro-Analyse Zeeland B.V.

This annex is valid from: **08-05-2024** to **01-08-2025** Replaces annex dated: **26-07-2023** 

### Location(s) where activities are performed under accreditation

# Head Office Cloosterstraat 81 4587 CB Kloosterzande The Netherlands

Location	Abbreviation/ location code	
Cloosterstraat 81 4587 CB Kloosterzande The Netherlands	К	

No.	Material or product	Type of activity <sup>1</sup>	Internal reference number	Location	
	Sampling				
a.	Drinking water, swimming water, surface water and process water	Taking samples for microbiological analyses	M002 NEN-EN-ISO 19458	К	

This annex has been approved by the Board of the Dutch Accreditation Council, on its behalf,

J.A.W.M. de Haas

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<sup>&</sup>lt;sup>1</sup> If there is a referral to a code starting with NAW, NAP, EA or IAF, this concerns a scheme mentioned on RvA-BR010-list.

If no date or version number is mentioned for a normative document, the accreditation concerns the most current version of the document or scheme

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No.	Material or product	Type of activity <sup>1</sup>	Internal reference number	Location
b.	Drinking water (Matrix A)	Taking samples for <i>Legionella</i> analyses	M007 NEN-EN-ISO 11731 and NEN-EN-ISO 19458	
	Process water (cooling tower water), dentist unit water and swimming pool water (Matrix B)			К
C.	Carcasses	Taking samples for microbiological analyses	M003 ISO 17604	К
d.	Surfaces	Taking samples of surfaces using plates or swabs for the benefit of all quantitative and qualitative microbiological analyses	M008 ISO 18593	К
e.	Air	Taking samples of air for the purpose of quantitative and qualitative microbiological analyses; sedimentation plates or airsampler	M009 in-house method	К
		Microbiological analyse	es	
1.	Food and feed	Enumeration of coliform bacteria at 30°C; colony count	MIC01-MAZ007 ISO 4832	К
2.		Enumeration of aerobic culturable microorganisms at 30°C; colony count	MIC01-MAZ008 ISO 4833-1	К
3.		Detection of Salmonella spp.; presence/absence	MIC01-MAZ009 ISO 6579-1	К
4.	Food, feed and environmental samples (food and feed production)	Detection of Salmonella spp.; detection method, PCR	MIC01-MAZ009 NEN-EN-ISO 6579-1 (AFNOR BRD 07/06-07/04)	К
5.	Food and feed	Enumeration of coagulase positive Staphylococci; at 37°C; colony count technique	MIC01-MAZ010 ISO 6888-1	К
6.	Food and feed	Enumeration of <i>Enterobacteriaceae</i> at 37°C; colony count technique	MIC01-MAZ011 ISO 21528-2	К

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7.		Enumeration of <i>Bacillus cereus</i> at 30°C; colony count technique	MIC01-MAZ012 ISO 7932	К
8.		Enumeration of yeasts and moulds at 25°C; colony count technique	MIC01-MAZ013 ISO 7954:1987	К
9.		Detection of <i>Listeria monocytogenes</i> ; presence/absence	MIC01-MAZ014 NEN-EN-ISO 11290-1	К
10.		Enumeration of lactic acid bacteria at 30°C; colony count technique	MIC01-MAZ016 ISO 15214	К
11.		Enumeration of β-glucuronidase-positive Escherichia coli at 44°C; colony count technique	MIC01-MAZ024 ISO 16649-2	К
12.	Food	Detection of Listeria monocytogenes; presence/absence, PCR	MIC01-MAZ014 NEN-EN-ISO 11290-1 (AFNOR GEN 25/08-07/10)	К
13.		Detection of <i>Listeria monocytogenes</i> ; colony count technique; presence/absence	MIC01-MAZ014 NEN-EN-ISO 11290-1 (AFNOR GEN 25/08-07/10)	К
14.	Food (except raw onion) and environmental	Detection of Listeria monocytogenes; detection method, PCR	MIC01-MAZ014 NEN-EN-ISO 11290-1 (AFNOR BRD 07/10-04/05)	К
15.	samples (food and feed production)	Detection of <i>Listeria</i> spp.; detection method, PCR	MIC01-MAZ014 NEN-EN-ISO 11290-1 (AFNOR BRD 07/13-05/07)	К
16.	Food and environmental	Enumeration of <i>Listeria monocytogenes</i> ; colony count technique	MIC01-MAZ015 NEN-EN-ISO 11290-2	К
17.	samples (food and feed production)	Enumeration of <i>Listeria spp.</i> ; colony count technique	MIC01-MAZ015 NEN-EN-ISO 11290-2	К
18.	Food	Enumeration of aerobic culturable microorganisms at 30°C; colony count technique	MIC01-MAZ008 ISO 4833-1	К
19.	Cheese	Enumeration of coagulase positive Staphylococci; at 37°C; colony count technique	MIC01-MAZ010 ISO 6888-2	К

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No.	Material or product	Type of activity <sup>1</sup>	Internal reference number	Location
20.	Carcasses	Enumeration of aerobic culturable micro- organisms at 30°C; colony count technique	MIC01-MAZ008 ISO 4833-1	К
21.		Enumeration of <i>Enterobacteriaceae</i> at 37°C; colony count technique	MIC01-MAZ011 ISO 21528-2	K
22.	Crustaceans and shellfish	Enumeration of Escherchia coli; MPN-method	MIC01-MAZ036 NEN-EN-ISO 16649-3	K
23.	Compost and digestate	Detection of Salmonella spp.; presence/absence	MIC01-MAZ009 ISO 6579-1	К
24.	(processed manure)	Enumeration of <i>Enterobacteriaceae</i> at 37°C; colony count technique	MIC01-MAZ011 in-house method	K
25.		Enumeration of β-glucuronidase-positive Escherichia coli at 44°C; colony count technique	MIC01-MAZ024 in-house method	К
26.	Drinking water	Detection of Salmonella spp.; presence/absence	MIC03-MAZ009 ISO 19250	К
27.	Drinking water and process water	Enumeration of aerobic microorganisms at 22°C and 36°C; colony count technique	MIC03-MAZ008 ISO 6222	К
28.		Enumeration of <i>Escherichia coli</i> and coliform bacteria; colony count technique; membrane filtration method	MIC03-MAZ003 ISO 9308-1	К
29.	Drinking water and surface water	Detection and enumeration of enterococci; membrane filtration method	MIC03-MAZ004 NEN-EN-ISO 7899-2	K
30.	Surface water	Enumeration of thermotolerant bacteria of the coliform group; colony count technique; membrane filtration method	MIC03-MAZ001 NEN 6570:1982	К
31.		Enumeration of <i>Escherchia coli</i> ; MPN-method	MIC03-MAZ005 ISO 9308-3	К
32.	Drinking water, groundwater (Matrix A)	Enumeration of <i>Legionella</i> ; membrane filtration method, medium A, B	MIC03-MAZ006 NEN-EN-ISO 11731 (procedure 8, 9, 10)	К

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No.	Material or product	Type of activity <sup>1</sup>	Internal reference number	Location
33.	Process water, cooling tower water, swimming pool water, dental unit water (Matrix B)	Enumeration of <i>Legionella</i> ; membrane filtration method, medium C (MWY)	MIC03-MAZ006 NEN-EN-ISO 11731 (procedure 8, 9, 10)	К
34.	Legionella isolates	Serotyping of <i>Legionella</i> bacteria; latex agglutination method	MIC03-MAZ007 in-house method	К

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